



HENRY ESTATE WINERY

UMPQUA, OREGON USA

Awards:

SILVER - Finger Lakes International 2009

BRONZE - Beverage Testing Institute 2009

BRONZE - Taster's Guild International 2009

BRONZE - Oregon Wine Awards 2009

2007 Gewürztraminer (Dry)

2007 Vintage

You would think after 35 years of growing grapes at Henry Estate, that the growing season for 2007 would be similar to a previous year. Not true! We started harvest with dry warm weather but finished with many varieties struggling to ripen in cool October 23rd with the last picking of Merlot. The 185 tons of fruit certainly kept our production crew busy. Cool harvest weather should result in extra flavor in the wines as experienced by this wine.

Henry Estate Gewürztraminer

- Very old varietal from the Alsace Region of France
- Champagne yeast added to the settled juice with a controlled cool fermentation to dryness
- Filtered and fined with bentonite before sterile bottling
- Aged in the bottle for up to two years before release
- First part of the word "Gewürz" means "spiced" in German

2007 Gewürztraminer

- Spicy, varietal fruit aromas lead into a nice balance fruit in the body
- Clean crisp finish makes wine pair well with Cajun seafood, Thai, Indian, Szechwan, turkey and shellfish
- Great with Dungeness Crab and Caesar Salad
- Complements foods with "attitude"
- Should age well and be served chilled

Henry Estate Winery

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Grape Information:

Harvest Dates: September 29, 2007

Sugars: 23.1° Brix

Ta: 0.59 gm/100cc

pH: 3.49

Source: Aninador Vineyards 93%, Henry Estate Vineyard 7%

Wine Information:

Cooperage: Stainless Steel

Malolactic: None

Bottling Dates: February 19, 20085

Ta: 0.64 gm/100cc

pH: 3.13

Residual Sugar: 0.2% by wt.

Alcohol: 13.5% by volume

Release Date: June 2009

Production Cases: 250