

Thirty Bench

Gewürztraminer 2005 VQA

Characteristics: Pale lemon colour with exotic, yet classic, Gewürztraminer aromas of rose petal, lychee nut, pink grapefruit and mineral. A medium to full-bodied white wine with flavours of ripe apple and lychee nuts wrapped in a steely dry mouth-feel. Terrific backbone and great extract of flavour will allow this wine to age gracefully over the next 4 to 6 years. A touch of stone fruit and apricot pit linger through on the finish.

Food: Serve with Asian cuisine, curry dishes, Creole and Cajun spiced dishes.

Setting: Fashionable entertaining.

Enjoy: Drink now to 2011.

Menu Suggestions

Serve at 12 to 14°C, do not over chill. Enjoy with Phad Thai; Moo Goo Guy Pan; Creole spice halibut fillet; fresh spring rolls with peanut dipping sauce; jerked swordfish skewers; Thai steamed mussels; fresh tuna with citrus soy dressing; Spanish paella; Thai noodle salad with shrimp; roasted salmon with Hoisin glaze; spicy Indian dishes.

Production Method

We are committed to 'Small Lot' winemaking. Each wine made at Thirty Bench is distinctive – a unique expression of our vineyard and our Small Lot approach to winemaking. The grapes are hand-picked and hand-sorted from our own 'Thirty Bench Vineyard' that produces very low yields with incredible quality. The free run juice is cool fermented and aged in stainless steel tanks to capture the unique terroir of the 'Thirty Bench Vineyard'. Limited production of 111 cases.

Wine Type:	Table Wine	Alcohol:	13.6%
Grape Variety:	Vitis Vinifera: Gewürztraminer	Size:	750 ml
Grape Source:	Beamsville Bench VQA; from Thirty Bench Vineyard	Closure:	Screw top
Brix:	24°	Total Acidity:	4.6 g/l
Sweetness Level:	(1) Dry, 8.0 g/l	pH:	3.43
		UPC#:	0-4816201123-6

June 2006



Thirty Bench Wine Makers
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