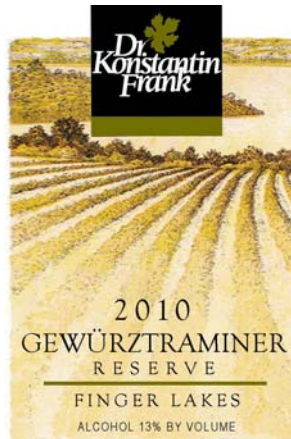


# DR. FRANK'S VINIFERA WINE CELLARS

## GEWÜRZTRAMINER RESERVE 2010



### VINIFICATION:

The grapes were handpicked, destemmed and set for 48 hours on cool skin contact. They were then gently pressed, cold settled and fermented for three months at a very low temperature with special Gewürztraminer yeast to preserve the maximum amount of flavors. After three months the fermentation was stopped to retain a fair amount of its own residual sugars. The wine was stabilized, filtered and bottled in early 2011.

### DESCRIPTION:

This '10 Gewurztraminer Reserve is a spectacular example of a complex, fruity and mineral wine unique to our Finger Lakes terrior. Rich flavors preceded by a nose of spiced fruit and potpourri. Flavors of pomegranate, lychee and honey with a surprising finish of pepper and fruit. Serve with honey glazed ham, tempura chicken and rich desserts of pumpkin cheesecake, apple strudel or baklava.

### ANALYSIS:

Alcohol	13.4 %
Acidity	.7g/100ml
pH	3.53
Sugar	3.5%