



A true third-generation family winery, Mill Creek began in 1965 when the Kreck family planted grapes in the prestigious Dry Creek Valley. Since 1974, the small, distinctive winery has limited production to only 10,000 cases to specialize in wines of consistent, spectacular quality. The grandson of the founder is now the winemaker.

2011 Gewurztraminer

ESTATE, DRY CREEK VALLEY

Tasting Notes:

Our 2011 Gewürztraminer begins with aromas of lychee, pineapple and rose and follows with flavors of pineapple, mandarin orange and hints of green tea. The finish is clean and very crisp. This is a totally dry gewürztraminer with no residual sugar, which makes it a likable and very versatile white wine.

Food Pairings:

Pair with less spicy Asian and Pacific Rim cuisine. It complements stir-fries, sweet and sour, ginger, teriyaki, and peanut sauces. It also pairs nicely with dishes that incorporate apple or pineapple.

Cellar Notes:

The grapes originated from three acres on our estate property in southern Dry Creek Valley. After crushing and lightly pressing the grapes, the wine was fermented in jacketed stainless steel tanks at 55 degrees. The total production of 145 cases was bottled on April 26, 2012.

Statistics:

Appellation: Dry Creek Valley
Harvest Date: 9/23/11
Sugar at Harvest: 24.5° brix
Blend: 100% Gewurztraminer
Production: Steel fermentation, no m-l
Alcohol: 15.07%
Titratable Acidity: 0.494/100ml
pH at Bottling: 3.26
Cases Produced: 145
Bottle Date: 4/26/12