



ABOUT THE WINERY

Red Rooster Winery is located above Okanagan Lake on the Naramata Bench, just north of Penticton. This area is famous for its southwestern exposure and unique microclimate.

Our home is a winery that brings together the craft of winemaking, a love of local (and sometimes offbeat) art and a taste for delicious seasonal foods.

ABOUT THE WINE

Picked from late September through to mid-November, our 2009 Gewürztraminer was whole cluster pressed to extract aroma and flavour components and cool fermented in stainless steel.

TASTING NOTES

The Red Rooster's ideal flock would always include a pretty Gewürztraminer. Classic aromas of rose petal, melon, spice, lychee fruit and tropical fruit rise from the glass. This medium-bodied wine is just off-dry with a slightly rich almost oily texture to the palate. The flavours of tropical fruit, rose water and exotic spice fill the mouth and linger on the finish. Drink while young and fresh.

FOOD PAIRINGS

Serve with lightly spiced and savoury foods such as Tandoori chicken, Jamaican spiced pork tenderloin, Pad Thai, vegetable stir-fries, take-out Chinese food, clove studded baked ham with spiced apple sauce, or sausages served with sauerkraut.

ANALYSIS

Alcohol 14.5% Residual Sugar 6.0 g/l TA 5.91 g/l CSPC# 498832 PID# 1058484 Retail Price: \$15.99

SOMETHING TO CROW ABOUT

 Bronze Medal – San Francisco International Wine Competition 2010.

2009

gewürztraminer