



ST CLAIR
VINEYARD • WINERY • BISTRO



PROFILE

semi-sweet + nutmeg + cinnamon + pear + honeydew

- BRAND** St. Clair Winery
WINE NAME Gewürztraminer
VARIETAL 80% Gewürztraminer, 12% Malvasia Bianca, 8% Symphony
VINTAGE 2014
APPELLATION New Mexico

TASTING NOTES If you love Riesling but want a wine with more body and spice, this sweet wine fits the bill nicely. Boasting aromas of lemon zest, honeysuckle, Moscato and floral notes like elderflower, the wine's flawless bouquet is, without a doubt, its most stunning feature. The sipping experience won't disappoint with delicious flavors of nutmeg, honey, apple, cinnamon, pear, honeydew and subtle notes of cantaloupe.

FOOD PAIRINGS Choose this wine as a delightful pairing with Thai, Indian or Moroccan cuisine, as well as fish tacos and summer salads.



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TECHNICAL DATA

ALCOHOL	10.9%
RESIDUAL SUGAR	4.8%
TA	6.9
PH	3.20
COLOR	Soft golden yellow
BOUQUET	Pale green, soft and translucent
TASTE	Lemon zest, honeysuckle, Moscato and elderflower
SERVING TEMP	42°-46°

TASTING CHART

