



VITIS



GEWÜRZTRAMINER

AGUARDIENTE

Gewürztraminer is an aromatic wine grape variety used in white wines that performs best in cooler climates. It is sometimes colloquially referred to as “Gewürz.” The variety has a high natural sugar content and the wines are white and usually off-dry, with a flamboyant bouquet of lychee fruit, as Gewürztraminer and lychees share the same aroma compounds. Dry Gewürztraminers may also have aromas of roses, passion fruit and other bright, floral notes.

TASTING NOTES

Nose: A gentle scent of lychee fruit with a suggestion of minerality.

Palate: Flavors of tropical fruit with a soothing hint of pepper and spices

Finish: A smooth finish that begins with lychee flavors on the tongue but finishes with a taste of mint.

TECHNICAL SPECIFICATIONS

	Brix	pH	Acidity	Alcohol
Grapes	24.3	3.59	6.4g/L	0.0%
Wine	0.0	3.42	6.48g/L	13.5%
Aguardiente	-	6.61	0g/L	42.8%

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OUR PROCESS

Vitis is an ultra-premium aguardiente made entirely from the “Vitis Vinifera” grapes grown on the Roza Hills Vineyards in Washington State. Unlike other grape aguardientes, ours are made to showcase the diversity of the Vitis vinifera grape by producing singular varietal spirits using the same care and techniques used to make fine wines. This particular aguardiente was made using Gewürztraminer grapes harvested in the fall of 2013 from our vineyard in Zillah, Washington, and processed into wine at our sister facility, Silver Lake Winery. After the wine was fermented cool to preserve its fresh fruit flavors it was brought to our Woodinville facility and distilled in our Kothe Still, then aged for three to four weeks in tank before being bottled.