



Gewürztraminer is a variety of grape that produces a wine with exquisite spice and complexity. The Finger Lakes region, with its moderate summers and sunny, brisk harvest weather, is an ideal place to grow Gewürztraminer that is intense and expressive.

The 2010 Red Newt Cellars Gewürztraminer was harvested from two separate vineyards in Hector, NY. Grapes from the respective vineyards were fermented on their own to maximize expression and character, then blended late in the winter. Each lot lent its flavor and personality to this blend, making it complex and intriguing. It is rich and broad with a warm and lingering finish.

Orange blossom and grapefruit aromas combined with flavors of ripe watermelon and lychee balance a palate that is rich, creamy and elegant. With a subtle underlying minerality throughout, this Gewürztraminer holds strong through the finish with prominent coriander and white pepper spices. The combination of fruit, spiciness, and powerful structure make this wine an exciting complement to boldly flavored and spicy cuisine. This wine is best with at least 6 months in the bottle and will age gracefully for several years.

2008 Vintage - Wine Spectator - 83 points

RED NEWT CELLARS Gewürztraminer 2008 Score: 83

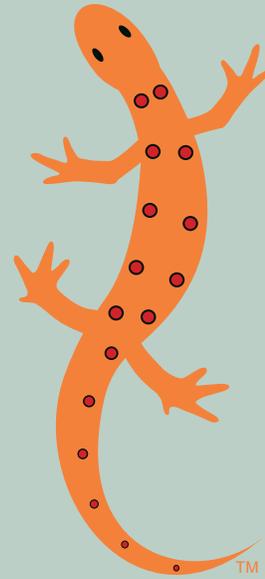
Open-knit, with good lychee and pink grapefruit notes backed by a slightly loose finish. Drink now. Tasted twice, with consistent notes. (WS - James Molesworth, online)

What are QR Codes? QR is short for Quick Response (they can be read quickly by a cell phone). Once the code is read by your QR capable cell phone or PDA, your mobile browser is directed to a custom page with extensive information about the wine in question. This information starts with the basics, but is constantly updated with more details about the wine, its distribution and aging, complete with links to current tasting notes!



RED NEWT CELLARS

WINERY & BISTRO



2010 Gewürztraminer

RS 0.2% TA 5.9g/l pH 3.5 Alc. 13.9%



As a recipient of Wine & Spirits Magazine's 2011 Winery of the Year, the message at Red Newt Cellars is simple: eat local, drink regional. With a collaborative team of winemakers and chefs, it is this combined effort between wine and cuisine that brands Red Newt as an innovative leader in the Finger Lakes region. The focus is not only to craft world-class wines and locally sourced cuisine, but also to create a synergy between them.

UPC# 70605710156
160 cases produced

Red Newt Cellars, Inc.
3675 Tichenor Road, Hector, NY 14841
(607) 546-4100 / fax 4101
info@rednewt.com
facebook.com/red.newt.cellars
twitter.com/flxnewt
WWW.REDNEWT.COM