

# Kestrel

## *Pure Platinum Fifth Edition*

### **The Vintage**

This is our fifth release of Platinum. This white table wine is a blend of Viognier and Gewürztraminer. It is 100% 2008 vintage.

### **The Grapes**

The Viognier for the Platinum was grown and harvested mostly from our own Kestrel View Estate Vineyard. However, we did source a few tons from Outlook Vineyard, located North of Outlook, here in the Yakima Valley. The Gewürztraminer was grown and harvested entirely from Outlook Vineyard. The grapes were harvested late in the season, only after they had reached full maturity. Final sugar of both varieties neared 24 Brix.

### **The Winemaking**

The Viognier and Gewürztraminer were harvested simultaneously and blended as fruit in the press. The juice underwent a cool slow fermentation using with Côte de Blanc yeast. The combination of these factors helped to preserve the fine fruit and floral qualities of both varieties. The fermentation was stopped at 1.3% residual sugar. The resulting wine is a marriage of spice and floral elements.

### **Winemaker's Notes**

This wine possesses the brilliant spice of the Gewürztraminer grape and the floral perfume of the Viognier. In the nose you will find hints of honeysuckle, passion flower and orange blossoms. The mouth explodes with sweet citrus and stone fruits such as tangerines, apricots and peaches. The long lingering finish is sweet clover honey

pH: 3.06 T.A. 0.81% Alcohol: 13.6% Residual Sugar: 1.3%

Blend: 48% Viognier 52% Gewürztraminer

Vineyard Source: Kestrel View Estate, Outlook, and Stone Ridge Vineyard

Cases Produced: 3000

Release Date: Summer 2009



*An explosion of sweet citrus and stone fruits such as tangerines, apricots, and peaches. The finish is sweet clover honey.*

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