



Pure Platinum

Third Edition

The Release

Pure Platinum, Third Edition, is an elegant white table wine carefully created by blending Gewürztraminer and Viognier. The wine emanates style and sophistication.

The Grapes

The Viognier hails from our own Kestrel View Estate Vineyard, located at 1,200 feet just below the Saddleback Ridge, North of Prosser. Smasne Farms cultivated the Gewürztraminer. Both grape varieties were harvested late in the season at full maturity with sugar content near 25 Brix.

The Winemaking

The Viognier and Gewürztraminer were harvested simultaneously and the fruit was blended during press. The juice underwent cool, slow fermentation utilizing Côte de Blanc yeast. The combination of these factors helped to preserve the delicate fruit and floral qualities. The fermentation was stopped at 1.5% residual sugar. The resulting wine is a fine marriage of spice and floral elements.

Winemaker's Notes

This wine possesses the brilliant spice of the Gewürztraminer grape and the lingering perfume of the Viognier. In the nose you will find hints of honeysuckle, lilac, orange blossom, nutmeg and cinnamon. The mouth explodes with sweet citrus and stone fruits such as tangerines, mandarins, tangelos, apricots, and peaches. The lingering finish is reminiscent of sweet clover honey.

pH: 3.41 T.A. 6.1g/liter Alcohol: 12.65% Residual Sugar 1.5%

Blend: 60% Gewürztraminer and 40% Viognier

Cases Produced: 4,357

Vineyard Source: Kestrel View Estate and Smasne Farms Vineyards

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