



THE VINEYARDS:

Our off-dry Gewürztraminer is made from grapes grown in a cool climate, which allows the distinctive flavors and aromas to mature and develop. Hook & Ladder's estate vineyards in the southern reaches of the Russian River Valley produce just such conditions. Cooling ocean breezes, summer fog that gives way to warm days and unique soils create optimum growing conditions for this grape.

THE GROWING SEASON:

2013 was an exceptionally good year for growing grapes in the Russian River Valley. A gradual heat progression through the growing season, combined with an above average yield allowed the fruit to ripen slowly, ensuring maximum flavor development.

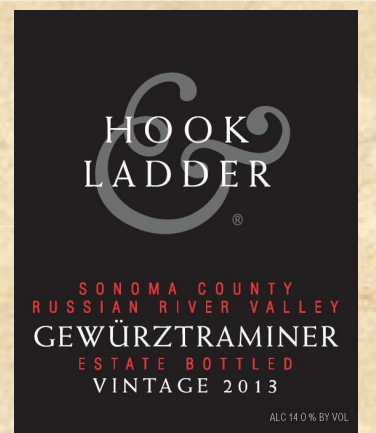
THE WINEMAKING:

Once these hand-harvested grapes are crushed and de-stemmed, this juice was cold-fermented slowly in stainless steel tanks. This ensures the fresh, fruit-forward flavors and inherent spicy and floral aromas remained prominent.

THE WINE:

Our pale, golden-straw colored Gewürztraminer delivers vibrant aromas of pineapple, melon, honeysuckle and light grapefruit that remind us of the tropics. On the palate an elegant mix of citrus, lychee, pear and pineapple flavors pair up with faint notes of melon, soft lemon zest and a spicy finish that is the perfect compliment to a touch of sweetness. This is a wine to pair with spicy Asian cuisine, grilled sausages, or just a warm summer afternoon.

Hook & Ladder Winery
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2013 GEWÜRZTRAMINER
RUSSIAN RIVER VALLEY

HARVESTED
September 26, 2013

ALCOHOL
14.0%

TA
.74

pH
3.18

SUGAR
0.90%

CASES PRODUCED
1,184

ESTATE BOTTLED
May 13, 2014

WINEMAKER
Jason De Loach

SUGGESTED RETAIL
\$20