

HANDLEY
2014 GEWÜRZTRAMINER
ANDERSON VALLEY

This dry Gewürztraminer shows aromas of rose petals and jasmine. It's round in the mouth with flavors of litchi and grapefruit, finishing with crisp notes of ginger and cream. Pair with light fresh foods such as avocado salad, smoked trout potato salad, or a classic shrimp cocktail. It also complements soft cow's milk cheese and dried fruit.

North of the Gate Wine Competition:

BEST OF CLASS • 92 POINTS

GOLD

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