



EST. 2001  
**ALVENTO**  
WINERY

## Zephyr | 2018

**Varietals:** Gewürztraminer

**Appellation:** VQA Niagara Peninsula

**Alcohol Percentage:** 15%

**Total Acidity:** 4.9 g/L

**Residual Sugar:** 3.6 g/L

**Storage:** 15°C

**Drinking Window:** 2019-2024

**Food Pairing:** Grilled chicken with lemon tarragon bearnaise sauce, antipasti platter, artichoke hearts, gorgonzola stuffed olives.

**Winemaker's Notes:** Hand picked Gewurztraminer was dried for 3 weeks followed by whole cluster pressing and fermentation using natural and non-traditional yeasts in 56 L Demi jons to achieve this intense, super limited (105 L) and unique wine.

**Tasting Notes:** Ripe tropical, floral and honey aromas. Rich mouthfeel with a soft balance. Intense and complex. Unique dry wine made with the appassimento process.

FOR MORE INFORMATION:  
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