



GEHRINGER
ESTATE BROTHERS WINERY

2023 Optimum Dry Ehrenfelser (0 Dry)

Description:

Each vintage has those wines that stand a cut above the rest. This is Optimum. This was hand selected as the best parcel from the vintage. From the early stages in the vineyard, the grapes were earmarked as ones to watch. The depth of flavour and intensity of this wine continually shone at every step of its evolution. This is a wine that is the ultimate varietal expression.

Taste Profile:

On the nose, ripe Okanagan apricots and white peaches, with hints of cucumber and honeydew. Gooseberries and cherry blossom round out the fresh and crisp nose. On the palate, the honeydew, apricot and white peach continue with a lift of lychee. Subtle fine tannin adds weight giving the wine length and persistence with a dry and clean finish

Serving Suggestions:

Use to start as a crisp refresher or pair with charcuterie boards, creamy pastas, and seafood dishes.

CSPC # +313104

Size : 750 mL

ANALYSIS:	Alcohol	12.9%
	Total Acidity	6.5 g/L
	Residual Sugar	4.5 g/L
	pH	3.15

Located in the Okanagan's premier grape region, **Gehringer Brothers** is nestled in the heart of the well-known **Golden Mile Bench** south of Oliver, BC. Gehringer Brothers, recognized for superior quality wines, is one of the earliest family-run estate wineries in the Okanagan. 1985 saw their first vintage, and 35 years of passionate winemaking are reflected in high levels of consistency. The Gehringer style is a symbiosis of terroir and a fine balance between ripe, sweet fruit and firm, clean acidity. The brothers, Walter and Gordon's, hard work and dedication to perfection have not gone unnoticed.

www.gehringerwines.ca