

# Gold Digger Cellars



Okanogan Valley Wines  
Oroville, Washington

## TASTING NOTES

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### WHITE WINE

#### 2001 Chardonnay – 750ml

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This full-bodied wine has traditional Chardonnay characteristics and is barrel fermented. It starts with intense ripe fruit aromas and flows into flavors of pears and green apples, finishing nicely with notes of pineapple, tropical fruit flavors and hints of butterscotch. It has a wonderful balance with forward fruit, light oak and crisp acid. This wine is an excellent accompaniment served with a Chicken Caesar Salad, stuffed pork chops, seafood linguine and many poultry and fowl dishes.

#### 2002 Chardonnay – 750ml

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This traditional full-bodied Chardonnay was barrel fermented and aged sur-lee in French burgundy and American oak barrels. The wine starts with sliced apple and tropical fruit aromas and has delightful pineapple and butterscotch flavors with a hint of vanilla cream on the finish. The oak is lightly integrated with the fruit making this cool climate Chardonnay an especially good fit with food. Pair with your favorite chicken or pork dish or a seafood entrée.

#### 2002 Gewürztraminer – 750ml

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A classic Gewürztraminer produced in an off-dry style and proven to be a favorite for many of our customers. It has a clean grapefruit and wild flower nose with flavors of fresh citrus fruits, lychee and pears. This pretty, bright wine has a spicy character that develops nicely through the palate and has a touch of sweetness with a lemon-crisp, refreshing finish. This wine is not too dry nor too sweet, but the perfect in between. Serve this wine with a light meal or a spicy entrée, as well as a turkey dinner. This wine is also a perfect cocktail wine before or after dinner!

#### 2003 Gewürztraminer – 750ml

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This spicy off-dry German varietal has perfumy aromas of rose pedals and citrus fruit with flavors of pears, spice and rose water. The wine ends with notes of pink grapefruit and has a crisp refreshing finish. Its off-dry style with 1½ % residual sugar makes this wine a true crowd pleaser and a perfect “in-between” wine to meet the needs of both sweet and dry wine palates. Pair this Gewürztraminer with many light summer meals, spicy entrees or during the holidays with the traditional turkey dinner.

#### 2003 Pinot Grigio – 750ml

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This lively off-dry wine has aromas and flavors of fresh cut green apples, tangerine peel and tropical fruits with classic flinty and mineral notes. The crisp acidity provides nice balance and adds to the wines food friendliness and length. Pair with trout, scallops, chicken and pasta with either a cream or tomato sauce.

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## RED WINE

### 2001 Merlot – 750ml

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This classic dry Merlot has traditional varietal characteristics with a fresh black cherry and toasted oak nose followed by juicy raspberries, blackberries and plum flavors, with notes of tobacco, leather and sandalwood. It is well integrated with rich tannins and moderate smoky oak and has a lovely extended finish. Serve with a grilled rib-eye or a venison roast. Also pairs well with leg of lamb and many other red meat dishes.

### 2001 Pinot Noir – 750ml

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This dry red wine was aged in French Oak barrels and opens with beautiful aromas of cedar and black cherries, followed by pleasing bright fruit flavors of raspberries, wild strawberries and spice. This well-balanced wine's acidity melds perfectly with the fruit giving it a velvety mid-palate backed up by silky tannins with an extended finish. Pinot Noir is one of the most versatile wines to pair with food and is a perfect red wine to serve with many fish or chicken dishes due to its light style. Also try this wine with fresh baked salmon or lamb chops with grilled veggies, pork dishes and vegetarian entrées.

### 2002 Pinot Noir – 750ml

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This full-bodied Pinot Noir was aged in French oak barrels and produced from 100% estate grown grapes in the Okanogan. The wine has red cedar and raspberry aromas with textured layers of dried cherries, boysenberries and mineral flavors in its soft, velvety mid-palate. This wine concludes offering spice and currant notes on the round generous finish. Pinot Noir is the most versatile wine to pair with food. Try it with salmon, red meat and pork dishes or a vegetarian entrée.

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### DESSERT WINE

#### 2002 Late Harvest Sauvignon Blanc – 375 ml

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This succulent dessert wine was harvested in early December and has wonderful aromas & flavors of honey, pears and sweet peaches & cream with rich notes of melon, herbal and mineral flavors. This wine has a slight hint of fig and orange on the long silky finish that will leave you longing for another sip. Try this wine with a cream cheese, fresh fruit tort. 9.0% Residual Sugar.

#### 2002 Winter Harvest Riesling – 375ml

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This sweet wine was pressed from partially frozen grapes harvested in mid-December. Mouth watering baked apple and pear aromas lead to rich sweet flavors of apricots and peaches with plenty of acid to balance nicely with the sugar. Layers of complex fruit flavors linger with hints of vanilla and honey that lead to an extended silky finish. This Winter Harvest Riesling is our version of a cross between Ice Wine and Late Harvest Wine. Serve with fresh fruit desserts. 7.0% Residual Sugar.

#### 2003 Late Harvest Sauvignon Blanc – 375ml

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This sweet wine delivers a nose-full of tropical fruit, banana, burnt cream, and caramel aromas. The silky mouth-feel satisfies the palate while complimenting the brightness of this wine. Creamy flavors of sweet melons, crisp pineapples, and hints of mango burst on your tongue while nutty flavors come forth which creates a lovely ensemble and provides a complex lengthy finish. Let us forewarn you though; this succulent sweet, sip-it-right-down wine packs a punch at 18% alcohol. Pair with Stilton cheese as an aperitif, or an oatmeal-raisin cookie with scoop of French vanilla ice cream for dessert. 7.4% Residual Sugar.

#### 2003 Late Harvest Riesling – 375 ml

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This sweet wine has a fantastic floral and fruit nose with hints of spice. Apricot, peach, and dried pineapple flavors rush forward as baked apple and clove undertones develop nicely through the palate, with well structured acidity creating unparalleled balance. A creamy mouth-feel, along with its lengthy finish will keep you sipping through the night. Try this wine with a peach pie or peach cobbler, French vanilla ice cream drizzled with warm chunky homemade applesauce or other baked fruit desserts. 7% Residual Sugar.

(Please note: There is a Residual Sugar misprint on the back label of this wine.)