



Jim Hazlitt is a long time wine grower in the Finger Lakes, and undisputedly one of the best growers in the East. His vineyards are situated just above the waters of Seneca Lake with soil, slope and exposure that allow for optimal ripening.

Ideal growing conditions at Sawmill Creek Vineyards have captured the exquisite spice and complexity that typifies Gewürztraminer in the Finger Lakes. Delicate but intense orange peel, spice and floral aromas combined with flavors of ripe pear and lychee balance a palate that is rich, creamy and elegant.

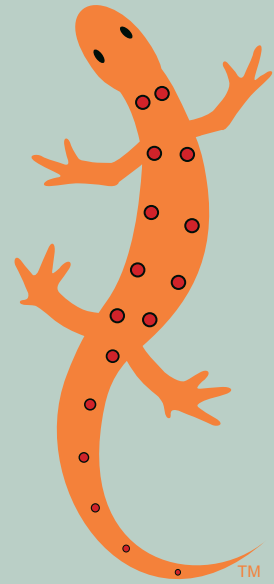
Wine Spectator - 90 points

RED NEWT CELLARS Gewurztraminer - Sawmill Creek Vineyards 2007

Very tight still, this mouthwatering version offers racy acidity that keeps the watermelon, kiwi, green apple and fig notes rippling through the long, bright finish. Textbook bitter almond and bitter orange notes frame it all nicely. Tasted twice, with consistent notes. (WS - James Molesworth, February, 2009)

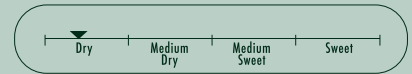
RED NEWT CELLARS

WINERY & BISTRO



2007 Gewürztraminer Sawmill Creek Vineyards

RS 0.4 % TA 5.6 g/l pH 3.4 Alc. 13.8%
(Fruit at Harvest: Brix 23.5 TA 4.6 g/l pH 3.33)



The Wine Spectator describes winemaker David Whiting and Chef Debra Whiting as “untrammeled lovers of the Finger Lakes scene,” and it couldn’t be more true. Red Newt Cellars represents the achievement of David and Debra’s longtime goal to combine their efforts and expertise in the exploration of regional wine and cuisine. Their focus is on not only producing exceptional wines and food, but also creating a synergy between them.

UPC# 70605710102

Suggested Retail \$35.99

240 cases produced

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