

2007 FRANCIS TANNAHILL DRAGONFLY GEWURZTRAMINER

Francis Tannahill was founded in 2001 by Cheryl Francis and Sam Tannahill to make wines that balance power and concentration with integrity and elegance. Select growers, vineyards and blocks are chosen and carefully tended to purely express unique terroirs using old world techniques and impeccable winemaking.

TASTING NOTES

The nose is an extraordinary concoction of heady floral aromas, mineral-drenched wild flowers, Acacia, litchi and rose.

There is an intriguing backbeat of something green (lime blossom, cucumber, watercress) and pure. In the mouth the wine is balanced with an understated richness and heft, but minerality and acidity run through the wine and give it cut and definition. The finish rolls on and on. This wine is balanced and pure and will age for a long, long time. Stunning.

VINEYARD/WINEMAKING

Owned and immaculately tended organically by Don and Kristy Gensler, the Dragonfly Vineyard is one of the most beautiful vineyards Francis Tannahill works with. Planted in 1962, this small five acre vineyard is located above the Columbia Gorge in White Salmon, Washington at an elevation of 1600 feet and is the oldest Gewurztraminer vineyard in the Pacific Northwest.

Due to the age of the vineyard, elevation and long hang time, the yields seldom reach more than 1.25 tons per acre.

Dragonfly Vineyard is always among the last harvested with concentrated ripe fruit.

VINTAGE

A wet damp spring necessitated more hand work than normal to keep mildew at bay in a challenging year. Harvest was difficult with slow picking around storms. For those who kept up with the summer's challenges, contained the disease pressure and waited to pick, there was little rot and some high brix levels in the vineyards. The white wines are crisp, clean and mineral driven. The 2007 vintage will produce wines both white and red that will age for some time.