GLO Vineyards

2018 GEWURZTRAMINER

WINEMAKER NOTES

Our GLO Vineyards 2018 Gewurztraminer displays great floral fragrances, like honeysuckle and orange blossom. This wine also offers citrus and tropical characteristics of pineapple, mandarin, lychee and apricot. Monterey County provides wonderful terroir to grow grapes with the cooling influence of the Pacific Ocean. The richness in this wine is due to extensive sur lees ageing. The attack is bright and crisp and there is some minerality in the mouthfeel. This sumptuous white is round, fluid and pleasant with flavors of apricot, peach and orange in the lengthy finish.

VARIETALS

100% Gewurztraminer

APPELLATION

Monterey County

SUSTAINABLY GROWN

RELEASED

September 2020

SERVE

Chilled

AGING

4 years

ALCOHOL

12%

DRY — SWEET

FUN FACT

This varietal has a very small footprint, with only 20,000 acres planted worldwide.

PAIRINGS

Coconut shrimp | Scallops | Indian dishes | Deviled eggs | Gouda | Provolone

About the Brand

A touch of mystery that will haunt your senses. Hold this special label up to a light and then dim the lights and GLO!

Please enjoy responsibly. WineShop At Home, Napa, CA. BWN-CA-15384, WA Permit #402750.

$25

12
SERVINGS

10M
PREP

8M
COOK TIME

TRY WITH
DRY WHITES

Grilled Swordfish and Cauliflower Skewers with Gunpowder Spice

INGREDIENTS

FIG GLAZE
1/4 cup fig jam
1 tablespoon lemon juice
1 tablespoon water

SWORDFISH SKEWERS
1 pound swordfish steaks, cut into 1-inch chunks
2 cups cauliflower florets
1 cup cherry tomatoes
1 cup red pearl onions, peeled Substitutions available
2 tablespoons vegetable oil
1/4 cup Gunpowder Spice (Milagai Podi), plus more to serve
2 tablespoons finely chopped fresh mint leaves

DIRECTIONS

For the Fig Glaze, mix all ingredients in small bowl until well blended. Set aside.

For the skewers, place swordfish, cauliflower, tomatoes and red onion in large bowl. Add oil and Gunpowder Spice; toss gently to coat. Alternately thread swordfish and vegetables onto each of 12 skewers.

Grill skewers over medium heat 6 to 8 minutes or until swordfish is cooked through and flakes easily with a fork, turning halfway through grilling. Remove skewers from grill. Brush immediately with Fig Glaze. Sprinkle with additional Gunpowder Spice and mint to serve.

Recipe & photo courtesy of McCormick & Company, Inc.