

# Late Summer Spice

BY EMILY  
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## September Pour: Gewürztraminer

The Gewürztraminer grape. It's one of those intense, unmistakable flavors—like cilantro or ginger—that people either adore and seek out or say, "not for me." Those in the first camp will love these Northern Michigan versions of the Alsatian wine, lusciously floral and delicately spicy. Snag a bottle to save for Thanksgiving dinner (it's a classic with turkey and sage-y stuffing) or for takeout night (Gewürz gets even lovelier with spicy Asian food from sushi to coconut Thai curries).

**2006 Peninsula Cellars Manigold Gewürztraminer (\$19.99)** Of this Old Mission winery's two Gewürz wines, this limited production vintage comes from a single vineyard, has a higher alcohol content and a more intense rose petal bouquet on the nose. Sexy, spicy finish.

**2007 Bel Lago Gewürztraminer (\$18)** Lots of fruit flavors, a tingling spice and lingering finish.

**2008 Chateau Fontaine Gewürztraminer (\$16)** The winemaker makes this exactly the way the Gewürztraminer grape tastes, resulting in a highly aromatic wine layered with apricot and hints of clove. For takeout, travel just up the road to N.J.'s Grocery in Lake Leelanau for succulent Indian samosas and chickpea curries in the deli case.

**Shady Lane 2007 Gewürztraminer (\$18)** Winemaker Adam Satchwell would pair this spicy and dry wine with steamed crab.



## Vino File

**Coenraad Stassen**, Winemaker **Brys Estate Vineyard and Winery**, Old Mission Peninsula.

carbon isoprenic compounds that give Gewürztraminer, Muscat and Riesling their aromatics, but because Gewürztraminer has so much in its skin, it's easy to extract too much and end up with an in-your-face Gewürz. This one is still floral and still has nice spice and lychee fruit flavors.

**What spicy late summer dinner would pair with your Gewürztraminer?** Since I'm from South Africa I love curry, not a Thai curry that's thin and hot, but more of a sweet, darker curry in the Cape Malaysian style. A signature dish is bobotie—ground beef with onions and curry that you bake in the

oven with bay leaves until it gets a nice crust. (Find his favorite recipe on [mynorth.com](http://mynorth.com). Click Food and Wine, then Recipes.)

**How did you become a Northern Hemisphere winemaker?** I made wine in South Africa for 8 years but wanted to experience it at the international level. I had options at wineries in Virginia, California and Old Mission. The best wines are grown near the water, so when I looked at Old Mission that was the obvious choice for me. The fact that they made ice wine in Michigan was really intriguing to me. We don't make ice wine when I am from!

**Which is?** Northeast of Cape Town, in the Klein Karoo region.

**And tell me about your ice wine.** We are the only producer in Michigan who makes a dry ice wine. Because I used certain yeast strains from South Africa, I was able to make the residual sugar only 7 percent (most ice wines are 8 percent or more). It won Best of Class and a gold medal at the 2008 Michigan Wine and Spirits Competition.

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**Tell me about your style for making Gewürztraminer.** I used to make an Alsatian-style, but because of its distinct characteristic, the average consumer walking into the tasting room says, "this is a little too spicy, a little too different." So between 2007 and 2008 we went with a little more New World style with less terpenes. They are the