

WINE RECOMMENDATION



Fenn Valley Vineyards

**2005 Traminette
(Lake Michigan Shore)**

Traminette heritage stems from a Gewurztraminer x Joannes Seyve 23-416 cross in Geneva, New York. It was released for planting in 1996 and has been embraced by growers not only in Michigan but Pennsylvania and New York. Because these growing regions can suffer from vine-disease-provoking high humidity in summer months, Traminette's resistance to powdery mildew, black rot and botrytis is a boon.

Spicy like Gewurztraminer but without that grape's sometimes bitter edge, Fenn Valley's 2005 Traminette highlights aromas of lychee and honeysuckle. Lychee flavors along with bright white peach and apricot

characters dominate the palate. In this off-dry style, Traminette is a perfect match with Asian stir-fry, dumplings, or cashew chicken in lettuce wraps.

Since Traminette does not seem to develop bitter flavors in cooler climates as it does in warmer ones, it's a dynamite wine for the Fennville AVA and more northern sectors of the Lake Michigan Shore AVA.

Using Fenn Valley's Tasting Room visitors for a consumer preference poll, here's what we learned. Since Fenn Valley makes both Gewurztraminer and Traminette, tasters are offered a side-by-side tasting. Consumer preference is Traminette.

Reviewed February 28, 2007 by [Eleanor & Ray Heald](#).

THE WINE

Winery: [Fenn Valley Vineyards](#)
Vintage: 2005
Wine: Traminette
Appellation: [Lake Michigan Shore](#)
Grape: [Traminette](#)
Price: \$14.00

THE REVIEWER



Eleanor & Ray Heald

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.