



Classic Ehrenfelser

Country:	Canada	Region:	Okanagan Valley
Type:	White	Varietal:	Ehrenfelser
Format:	12 x 750ml		

BC	AB	SK	MB
+171512	+171512	+18359	
Direct Order / BCLS	Open	SO	

TASTING NOTES

Colour: Pale lemon.

Aroma: Intense apricot, white flower and honey notes.

Taste: Initial sweetness highlights the intense aromatics, which carry through on the full palate. The sweetness subsides to an almost dry impression while the fruit and floral flavours continue through a long lingering finish.

Food: Delicious to sip on its own; this also pairs well with spiced foods.

AWARDS & ACCOLADES

2022 ~ 94 Points. Double Platinum - Great West Platinum Awards

2022 ~ "Another uncommon variety in the Okanagan, ehrenfelser has a similar profile and sweetness to a couple of other well-loved varieties – riesling and gewürtraminer. Mandarin orange and lychee-style aromas lead the nose with a slightly resinous herbaciousness and floral component. Off dry with noticeable sweetness but that sweetness gives some excellent texture to the palate, and when lightly chilled, makes a refreshing wine for fresh fruit, salty snacks, Pacific, seafood, or fusion foods." - Culinaire Magazine, Apr/2025

2020 ~ Silver Medal - Cascadia International Wine Competition 2021

2020 ~ "It's been a decade since I last tasted this wine, but at Gehring, little changes. The wines are always fresh and precise, which suits this aromatic grape, which can present a bit over the top. However, this wine is for you if you are looking for a bright, fragrant white with honey, mango, orange peel, and grapefruit spiced with ginger and a hint of bitterness. It is a fruity white that finishes just off-dry. I like it with spicy tuna sushi rolls or chicken tacos. Terrific value." - Anthony Gismondi, Vancouver Sun, Mar/2022

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OTHER INFO

Ehrenfelser is a unique grape variety; rare in its homeland of Germany, it has found a cult following in the Pacific Northwest. Located in the Okanagan's premier grape region, Gehringer Brothers Estate Winery is nestled in the heart of the well-known Golden Mile area south of Oliver. It is tucked in among five neighbouring wineries, overlooking an expanse of vineyard and orchards as far as Osoyoos Lake. The vineyard's southeast aspect and gentle slope gives the vines excellent exposure to sunshine, while the elevated location on the bench keeps the vines safely above the fall frost zone of the valley floor. The high mountain slopes behind the vineyards to the west provide evening shade, resulting in a rapid cool-off during summer, which in turn prevents grape acid levels from falling. This is what shapes the Gehringer style: a fine balance between ripe, sweet fruit and firm, clean acidity.



For more information, please contact International Cellars Inc.
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