



## 2015 Gewürz

Our 2015 Gewürz is harvested exclusively from a single small CCOF (“California Certified Organic Farmers”) vineyard about one hour north of our home estate, located in Mendocino’s cool growing region of Potter Valley. This rugged location is the key to the great acidity and balance in our Gewürz.

The drought continued in 2015 and was once again the topic of much discussion. A cool spring and hot July along with the continued effects from the ongoing drought contributed to drastically lower yields and one of our earliest harvest dates for the Gewürztraminer. At harvest on September 1st the grapes had intense flavors and rich concentration. The grapes were harvested at night and at a lower brix level to maintain the acidity in this wine. We cold fermented the juice in stainless steel tanks to preserve the crisp acidity and bright aromatics.

Over the years our style with this wine has evolved, along with the name. Winemaker Kevin Hall is continuing the slightly drier style to showcase the mineral qualities of the grape, and as a result the wine is more food friendly. In the glass the 2015 has the classic floral, tropical aromas of grapefruit, stone fruits, pear, and minerals. The flavors are similar to the aromas highlighted by apple, pear, grapefruit, spice and a round rich mouthfeel. There is a nice acid balance on the finish.

Winemaker Kevin Hall says : “This wine fools you with the sweet nose, but in the glass the flavors surprise you with minerality and bright acidity”.



**Food Pairing:** This is a classic holiday wine and will complement the wide variety of flavors found on most holiday tables. Perfect with salty, spicy or boldly flavored dishes. For desert try it with a pear tart or apple crumble.

- Accolades:**
- 2014:** 90 points Best Buy - Gold Medal - *World Wine Championships*
  - 2014:** 90 points - Gold Medal - Best Gewurztraminer - *Toast of the Coast Competition*

**Profile:**

- Dry - delicate flavors
- Spice and mineral qualities

### About Alexander Vineyards:

So why produce a wine from organic grapes? We practice the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. This wine takes that commitment a step further by using organic grapes. These grapes are grown according to standards set by the National Organic Program and these grapes are produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation. A USDA accredited certifier inspects the vineyards to make sure the grower is following all the rules necessary to meet USDA organic standards. Our Gewürz growers produce outstanding fruit, but they also have made the choice to grow organic grapes and we applaud their organic commitment.

### Technical Data:

**Grapes:** 100% Gewürztraminer  
**Vineyards:** Certified Organic  
**Harvest:** September 1, 2015  
**Alcohol:** 13.0%  
**pH:** 3.59    **TA:** g/L    **RS:** 6.44 g/L  
**Sizes:** 750 ml    **Closure:** Stelvin  
**UPC:** 0-85798 03882-4    **SRP:** \$12    **Cases:** 1500

