

ALEXANDER VALLEY VINEYARDS

2018 Gewürz

Our 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.

Bud break and flowering happened late this year in Potter Valley, and conditions in May were windy and cool. Summer temperatures climbed to more than 100 degrees, but then cooled down in time for the harvest. The weather during harvest was ideal with warm moderate days and cool nights. Acidity levels were up from 2017 and the fruit had balanced flavors at harvest.

We harvested the Gewurztraminer on September 10-11, 2018 at night to maintain the natural acidity. The juice was cold fermented in stainless steel tanks to preserve that acidity and the bright aromatics of the wine.

This is an aromatic wine with an enticing floral, almost sweet nose and initial aromas of grapefruit, citrus, tropical lychee, pineapple, melon, rose and pear. This is a silky, rich wine with spicy flavors of apple, pear, grapefruit and nice acid balance on the finish.

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



Accolades: 2018: Gold Medal - San Francisco Chronicle Wine Competition

Profile:

- Classic floral, spicy nose
- Bright fruit, nice acidity

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 grower produces outstanding fruit and has made the choice to grow organic grapes. We applaud his organic commitment.

Technical Data:

Grapes: 100% Gewürztraminer

Vineyards: Certified Organic “CCOF”

Harvest: September 10-11, 2018

Alcohol: 13.2%

pH: 3.46 **TA:** 8.0 g/L **RS:** 4.2 g/L (0.42%)

Sizes: 750 ml **Closure:** Stelvin

Other: Vegan Friendly & Gluten Free

UPC: 0-85798 03882-4 **SRP:** \$14



Healdsburg ~ Sonoma County ~ California

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