

Alexander Valley Vineyards®

2011 Gewürz

Our 2011 Gewürztraminer is harvested exclusively from two small CCOF - “California Certified Organic Farmers” vineyards about one hour north of our home estate. Both are located in Mendocino’s cool growing region - one in Potter Valley and the other about 18 miles southeast in Ukiah. These locations are the key to the great acidity in our Gewürz. The McFadden vineyard in Potter Valley is typically cooler and harvested last, but it was so low yielding this year, that it ripened more quickly than usual and was the first harvested. The Milovina vineyard in Ukiah warms up a tad more during the day giving the 2011 a little more body.

Overall, 2011 was another cool growing year and we picked on two different days to get the right balance of flavors and acidity. After harvest, we cold fermented the juice in stainless to preserve the bright spicy floral aromatics and natural acidity.

Winemaker, Kevin Hall says this wine will fool you. One sniff and you think it is going to be sweet, one sip and you see that it is balanced with good acidity and bright flavors. There are aromas of pear, apple, grapefruit, a little wet stone minerality and pineapple. Flavors of pear, apple, pineapple and lychee fill the glass. There is good balance, nice acidity and just the tiniest bit of spritz from the quick fermentation.

We bottle this wine with a stelvin closure and recommend drinking it young.

Food Pairing: This is a perfect summer sipper. Pair it with small bites that have heat, spice or saltiness. Try it with some steamed shrimp, a spicy curry or even blackened fish.

- Profile:**
- Spicy, sweet nose
 - Bright acidity

Awards: Platinum - Critics Challenge
2010 - 92 points BTI

About Alexander Valley Vineyards:

So why produce a wine from organic grapes? The Wetzel Family encourages and practices 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 30 and October 12, 2011

Alcohol: 12.8%

pH: 3.26 **TA:** 5.1 g/L **RS:** 0.7%

Sizes: 750 ml

Closure: Stelvin

UPC: 0-85798 03882-4

First Produced: 1993



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