



2013 Gewürz

Our 2013 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 - Potter Valley. This location is the key to the great acidity and balance in our Gewürz.

2013 was another vintage for the record books, with an almost perfect growing season, great yields and superb fruit flavors. The warm winter and spring resulted in uniform ripening and excellent quality in the Gewürztraminer grapes.

Overall, there were fewer hot and cold spikes than recent vintages, the sugar levels were able to develop evenly and flavors developed more quickly. 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 preserving 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, as a result the wine is more food friendly. In the glass the 2013 has the classic floral, sweet aromas of stone fruits, pear, rose and a hint of wet stone minerality. The flavors are similar to the aromas highlighted by tropical, spice and grapefruit flavors.

Winemaker Kevin Hall says : "This wine is drier in style, with more spice than previous years, it almost has an Alsatian feel."



Food Pairing: Perfect with salty, spicy or boldly flavored dishes try with a spicy grilled shrimp. For an old world pairing try it with charcuterie. Also great with a pear tart or apple crumble.

Prior Accolades:

- 2013:** 93 points Best Buy - *Beverage Testing Institute*
- 2013:** Gold Medal - *World Wine Championships*

Profile:

- Off 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 6 and 10, 2013

Alcohol: 12.8%

pH: 3.62 **TA:** 5.0 g/L **RS:** 2.0 g/L

Sizes: 750 ml **Closure:** Stelvin

UPC: 0-85798 03882-4 **SRP:** \$12

