



2014 Gewürz

Our 2014 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 unprecedented drought in California was national news and everyone seemed to talk about our weather with dire predictions for much of the year. A mild winter and spring caused early bud break, but the overall length of the growing season was similar to past years. The lack of rain did not impact our fruit due to moderated temperatures throughout the growing season and the grapes had terrific concentration and superb fruit flavors.

The uniform ripening and excellent quality resulted in an earlier harvest of the Gewürztraminer grapes than in many prior vintages. 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 2014 has the classic floral, sweet aromas of grapefruit, stone fruits, pear, rose and strong 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 minerality and acidity than the 2013.”



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 12 and 13, 2014

Alcohol: 12.8%

pH: 3.49 **TA:** 6.0 g/L **RS:** 1.56 g/L

Sizes: 750 ml **Closure:** Stelvin

UPC: 0-85798 03882-4 **SRP:** \$12 **Cases:** 3900

