



*Our family creates wines of distinction for everyone.*

## 2025 Gewürz *organically grown* – 750ml

<b>Appellation:</b> Mendocino County	<b>Blend:</b> Gewürztraminer 100%	<b>Harvest Date:</b> 9/16/25	<b>Alcohol:</b> 12.6%	<b>Cases:</b> 2,050
<b>First Vintage:</b> 1993	<b>Aging:</b> Stainless Steel	<b>pH:</b> 3.26	<b>TA:</b> 5.2 g/L	<b>UPC:</b> 0-85798 03882-4
		<b>RS:</b> 1.38 g/L	<b>SRP:</b> \$16	<b>Closure:</b> Stelvin



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 bracing acidity and balance in our Gewürz.

The 2025 growing season began with a cool spring, followed by a mild summer. The grapes matured gradually, with the mild weather continuing into the harvest season. At harvest the grapes exhibited fresh and lively flavors. We harvest the Gewürztraminer at night, then cold ferment the juice in stainless steel tanks to preserve the natural acidity and the bright aromatics of the wine.

The 2025 Gewürz opens with an alluring, perfumed bouquet- rose petals, lychee, and citrus layered over a whisper of mineral and wet stone. Bright acidity lifts flavors of crisp apple, pear, and grapefruit, while hints of stone fruit and spice add depth. Lush yet refined, it finishes clean and vibrant, leaving a lasting impression of freshness and finesse.

### CCOF organically grown:

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. Certified organic produce is grown on soil that has been free of prohibited substances for three years prior to harvest to ensure that the crops will not be contaminated. By focusing on the use of renewable resources and conservation of soil and water, organic farmers enhance and sustain the environment for future generations. Our Gewürz grower produces outstanding fruit and has made the choice to grow organic grapes. We applaud his organic commitment.

### Profile:

Aromatic floral, spicy nose. Bright clean fruit favors, nice acidity.

### Pairing Suggestions:

Enjoy with salty, spicy or boldly flavored dishes. Try with Thai, Indian curries, grilled seafood or sushi. This is our go-to wine for holiday dinners, as well as brunches in the spring and fall.

### Accolades:

**2024: 90 points** - James Suckling

**2023: 99 points, Double Gold Medal & Best of Region White** - California State Fair



## ALEXANDER VALLEY VINEYARDS

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