

ALEXANDER VALLEY VINEYARDS

2019 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.

Although the weather was a bit cooler than usual early in the 2019 growing season, there were no unusual temperature swings during bud break or flowering. The moderate temperatures continued, allowing the grapes to mature gradually. After 2018’s record setting crop size, 2019 swung back to an average yield. At harvest, the quality of the fruit was excellent with high acidity and intense flavors.

We harvested the Gewurztraminer on September 6-9, 2019 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 nose and initial aromas of grapefruit, citrus, tropical lychee, melon, rose and pear. Our 2019 Gewurz is a drier style with an appealing minerality and bright flavors. 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 complements 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: 2019: 94 points & Gold Medal - *Toast of the Coast Wine Competition*
2019: 91 points - *Beverage Dynamics / Cheers*
2019: 91 points & Gold Medal - *Sommelier Challenge*
2019: 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 6 - 9, 2019
Alcohol: 13.2%
pH: 3.46 **TA:** 5.0 g/L **RS:** 0.5 g/L (0.05%)
Sizes: 750 ml **Closure:** Stelvin **Cases:** 3,200
Other: Vegan Friendly & Gluten Free
UPC: 0-85798 03882-4 **SRP:** \$14



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