

ALEXANDER VALLEY VINEYARDS

2022 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.

2022 kicked off with a lack of rain from the ongoing drought, warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly and yields were a bit lighter than in prior vintages. At harvest, the quality of the fruit was excellent with high acidity and intense 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 2022 Gewürz has an enticing perfumed, floral nose and initial aromas of apple, grapefruit, citrus, rose, tropical lychee, stone fruit and pear. This release is a bit drier than prior vintages and has loads of minerality and bright flavors. In the glass there are spicy flavors of apple, pear, grapefruit, along with 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. Pair it with any dish that has spicy heat or natural salinity.



Accolades: **2021: 92 points** - Beverage Dynamics & Sunset Intl Wine Competition
2020: 92 points & Gold Medal - Santé International Wine Competition
2019: 91 points - Beverage Dynamics

Profile:

- Aromatic floral, spicy nose
- Bright clean fruit favors, 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. As for the land - 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.

Technical Data:

Grapes: 100% Gewürztraminer

Vineyards: Certified Organic “CCOF” **Harvest:**

September 9, 2022

Alcohol: 13.2%

pH: 3.55 **TA:** 6.5 g/L **RS:** 0.1 g/L

Sizes: 750 ml **Closure:** Stelvin **Cases:** 1,400

Other: Vegan Friendly & Gluten Free

UPC: 0-85798 03882-4 **SRP:** \$16



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