

ALEXANDER VALLEY VINEYARDS

2023 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.

2023 will be remembered for the heavy winter rainfall that delivered much needed moisture to the vines, followed by a long, cool growing season. Our Gewürz harvest occurred about two weeks later than prior years, but the long hang time allowed for natural maturation of berries and the development of rich flavors. 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 2023 Gewürz has an enticing perfumed, floral nose and initial aromas of apple, grapefruit, citrus, rose, tropical lychee, stone fruit and pear. The aromatic floral component of this wine is complemented by the vintage's bright acidity. In the glass there are spicy flavors of apple, pear, grapefruit, along with long finish.

Food Pairing: 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: 2023: 99 points, Double Gold Medal & Best of Region White - California State Fair
2023: 90 points & Gold Medal - Beverage Testing Institute



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 17 & 18, 2023

Alcohol: 12.8%

pH: 3.3 **TA:** 7.2 g/L **RS:** 1.85 g/L

Sizes: 750 ml **Closure:** Stelvin **Cases:** 1,900

Other: Vegan Friendly & Gluten Free

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



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