



## Alexander Valley Vineyards.

### 2010 Gewurz

Early in our history, we grew some cooler climate varietals on our estate in the Alexander Valley. But over the next several decades, as we developed better techniques and better understood what grapes worked best in the valley, we began looking elsewhere for a few varieties.

Gewurztraminer is a perfect example. While 2010 will go down in history as one of the coolest growing seasons on record, even in the warm climes of the Alexander Valley, we still think Mendocino's Potter Valley is a better place for the grape. Like Sonoma County, harvest came late in the Potter Valley. The grapes were slow to mature and developed thicker skins than normal. But those traits meant more concentrated fruit and higher acidity in the wine.

The 2010 Gewurz shows an expressive nose of pineapple, lychee and pear and flavors of grapefruit and apple along with some minerality. It also offers a creamy mouth feel, nicely balanced by the wine's acidity.



**Food Pairing:** In many homes, Gewurz has become a tradition at the holiday table, as a companion for turkey and cranberry sauce. Yet the fact that it is so multi-faceted make it a great wine to serve with dishes seemingly at opposite ends of the flavor spectrum. The mineral notes meld well with the brininess of oysters or mussels. But the rich flavors and a touch of residual sugar also mean you can serve it along side a mildly spicy Thai curry.

**Profile:** Bright spicy nose, dry with bright acidity.  
Stelvin closure

**Awards:** 92 points Best Buy Gold Medal  
Beverage Tasting Institute

#### About Alexander Valley Vineyards: Twisted

Alexander Valley Vineyards decided a few years ago that the Gewurz was one of those wines perfectly suited to bottle under a screw cap. While the vast majority of our wines are bottled with natural cork closures, we decided a lively wine meant to be consumed within a few years of release should be sealed with a twist off cap. This twisted trait is now shared by the Gewurz, Temptation Zin and our Estate dry Rosé of Sangiovese, as well as our half bottle selections.

#### Technical Data:

Grapes: 100% Gewurztraminer

Harvest: October 4-5, 2010

Alcohol: 12.8%

pH: 3.38                      TA: 5.5 g/L

Sizes: 750 ml (Stelvin), 1.5L

UPC: 0-85798 03882-4 (750 ml)

