



## 2012 Gewürz

Our 2012 Gewürz is harvested exclusively from two small CCOF - "California Certified Organic Farmers" vineyards about one hour north of our home estate. Both are located in Mendocino's cool growing region - one in Potter Valley and the other about 18 miles southeast in Ukiah. These locations are the key to the great acidity in our Gewürz.

2012 was a textbook growing season in Northern California with more heat accumulation days than in previous years. Yields were well above the record lows of last year, except for white wine grapes in Mendocino County. Much like 2011, the vines didn't set much fruit, resulting in Gewürztraminer grapes that ripened quite a bit earlier.

Harvest occurred at both vineyards on September 11th-13th, one of the earliest harvest dates for Gewürztraminer that we can remember. At harvest the fruit looked great and the sugar/acid ration was perfect. We cold fermented the juice in stainless to preserve the bright spicy floral aromatics and natural acidity, but made the 2012 in a slightly drier style to showcase the mineral qualities.

In the glass the 2012 is a pale, straw yellow color with floral, sweet aromas of stone fruits, grapefruit, orange blossom and a hint of wet stone minerality. The flavors are similar to the aromas highlighted by pear, grapefruit, stone fruit and slight tropical notes.

Winemaker Kevin Hall says : "This wine is drier in style, with more minerality and spice than previous years, there is palate weight with this vintage and it almost has an Alsatian feel."

**Food Pairing:** Perfect with spicy Asian, Korean, Szechuan & Indian cuisines or try with cured hams & charcuterie that have a little saltiness. For a cheese course pair with washed rind Munster; for desserts a pear tart or apple crumble.

**Prior Accolades:** **2011:** Platinum - Critics Challenge  
**2010:** 92 points - Beverage Testing Institute

- Profile:**
- Off dry - delicate flavors
  - Spice and mineral qualities

### 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 growers produce outstanding fruit, but they also have made the choice to grow organic grapes and we applaud their organic commitment.

### Technical Data:

**Grapes:** 100% Gewürztraminer  
**Vineyards:** Certified Organic  
**Harvest:** September 11 - 13, 2012  
**Alcohol:** 12.8%  
**pH:** 3.59    **TA:** 5.6g/L    **RS:** 2.2 g/L  
**Sizes:** 750 ml    **Closure:** Stelvin  
**UPC:** 0-85798 03882-4    **SRP:** \$12

