



2007 GEWÜRZTRAMINER Anderson Valley

IN THE VINEYARD

Growing conditions were good during much of the summer of 2007. Warm weather in September moved harvest a bit early: we picked a block of Ferrington Vineyard, the most inland vineyard, on September 1. The Handley Estate fruit came in a month later. Because of such moderate, ideal growing conditions, the grapes retained good acidity and developed excellent mid-palate texture, displaying the characteristic Gewürztraminer spice.

IN THE CELLAR

Forty-five percent of the grapes were crushed and macerated for four hours before pressing in order to extract the aromatics and structure intrinsic to Gewürztraminer. Fifty-five percent was direct-pressed to retain the acidity and bright flavors of the varietal. Once pressed, 62% of the juice was fermented in stainless steel; the remainder went to neutral French oak barrels and puncheons. The use of neutral oak ensured good mid-palate weight without overwhelming the wine's aromatics.

IN THE BOTTLE

With aromas of orange zest and narcissus, this wine offers subtle flavors of peaches and melon.

AT THE TABLE

This wine is a classic dry California Gewürztraminer. Lovely as an aperitif, it has enough rich fruit to hold its own with mild Thai curries or spicy sausages.

<i>Grape Variety</i>	100% Gewürztraminer	<i>Bottling Date</i>	February 28, 2008
<i>Vineyards</i>	Ferrington (50%) Handley Estate (31%) Helluva (13%) Monument Tree (6%)	<i>Titrateable Acid</i>	0.44 g/100 ml
<i>Appellation</i>	Anderson Valley	<i>pH</i>	3.52
<i>Harvest Dates</i>	Sept. 1, 7, 28, 30 Oct. 2, 3, 6	<i>Alcohol</i>	14.2%
<i>Brix at Harvest</i>	23.3° Brix	<i>Residual Sugar</i>	.23g/100 ml
<i>Fermentation & Aging</i>	62% Neutral French oak 38% Stainless Steel	<i>Cases Produced</i>	2031
		<i>Release Date</i>	April 2008