



2011 GEWÜRZTRAMINER Anderson Valley

IN THE VINEYARD

2011 was a challenging vintage, with late spring rains followed by a cool summer, and early fall rains. Fortunately, we have experience in our vineyard and winery to know how to work with the challenges of each season. Kristen and I worked with our growers, getting them to pull leaves and drop fruit when needed, to ensure that the grapes received were clean and mature. Most of the fruit for this blend came from Helluva Vineyard in Boonville, the “warm” end of the valley, which adds some of the tropical notes to this blend. About 30% was grown in our organic Estate Vineyard in the cooler end of the valley. It contributes the inherent lychee and baking spices in the wine. Two clones from the Ferrington Vineyard in Boonville fill out the blend with hints of citrus and nice texture on the finish.

IN THE CELLAR

The fruit for this wine was delivered cold to the winery and whole-cluster pressed directly to tank. After the juice settled for three days, it was racked off solids prior to fermentation. We used three different yeasts, one for each of the three vineyards, to promote complexity in the final blend. One of the yeasts, MP, increases the texture of the wine, while the other two, QA23 and X5, promote the aromatics and focus the flavors, respectively. Half of the blend was fermented in a stainless steel tank and the other half in neutral French oak for three months prior to bottling.

IN THE BOTTLE

This vintage of Gewurztraminer offers enticing aromas of honeysuckle, papaya, banana, and nutmeg spice. The aromas are complemented by the palate, which offers flavors of Satsuma oranges, lychee, honey, guava, baking spices, and balanced texture on the dry finish.

AT THE TABLE

The refreshing and balanced flavors of this Gewürztraminer complement many foods. Rich enough to match with cheeses, the spicy flavors also make it a great wine with pork and duck. Try it with Chinese roast duck or Thai shrimp dishes.

<i>Grape Variety</i>	100% Gewürztraminer	<i>Bottling Date</i>	February 21, 2012
<i>Vineyard</i>	47% Helluva, 31% Estate Vineyard, 22% Ferrington	<i>Titrateable Acid</i>	0.51 g/100 ml
<i>Appellation</i>	Anderson Valley	<i>pH</i>	3.53
<i>Harvest Dates</i>	Oct. 1, 2, 12	<i>Alcohol</i>	13.5%
<i>Brix at Harvest</i>	22.1° Brix	<i>Residual Sugar</i>	0.12%
<i>Fermentation & Aging</i>	50% Oak oval, 50% stainless steel tanks	<i>Cases Produced</i>	888
		<i>Release Date</i>	April 2012