

2013 BRIGHTLIGHTER WHITE

Anderson Valley



IN THE VINEYARD

This blend is composed of 50% Gewürztraminer from our organically farmed Handley Estate Vineyard and 50% Riesling from Greenwood Ridge Vineyards. Both of these vineyards tend to be the last harvested. In 2013, both of these mature vineyards provided varietally true, extremely ripe flavors. Early bloom, mild summer temperatures and dry fall weather all contributed to the intense flavors in the fruit. The Gewürztraminer from our Estate Vineyard was completely red in color. The Riesling from Greenwood Ridge Vineyards reached the highest sugar levels recorded in its almost forty year history. The 2013 vintage was one of the earliest harvests on record.

IN THE CELLAR

We whole-cluster pressed both of these lots to maintain their acidity and clean fruit characters. After three days, the clear juice was racked to stainless steel tanks to begin fermentation. The Gewürztraminer was inoculated with Alchemy, Vin 13 and 58W3 yeasts, and the Riesling was inoculated with VL1 and VL3 yeasts. These yeast mixtures encourage a complex array of varietal flavors. The wine was fermented 100% in stainless steel, with no malolactic fermentation. It was bottled quickly to preserve its fresh fruit characters and clean crisp finish. No eggs, dairy, or animal products were used in the production of this wine.

IN THE BOTTLE

Brightlighter is modelled after the traditional blends of Alsace, known as Edelzwicker or Gentil. It has lovely aromas of Asian pear, candied pineapple and marmalade with fresh-cut green grass and hints of mineral. Juicy flavors of nectarine, white peach, kumquat and yuzu, along with a touch of cardamom, make this a perfect wine for hot-weather refreshment.

AT THE TABLE

The ultimate summer picnic wine! Great with charcuterie, sausage, cheeses, flatbreads, etc.

GRAPE VARIETALS
50% Gewürztraminer
50% Riesling

VINEYARDS
Handley Estate
Greenwood Ridge

APPELLATIONS
Anderson Valley
Mendocino Ridge

BOTTLING DATE
March 4, 2014

ALCOHOL
13.3%

RESIDUAL SUGAR
1.07%

TITRATABLE ACIDITY
6.40 g/100ml

pH
3.29

CASES PRODUCED
300

RELEASE DATE
July 2013

