

2013 GEWÜRZTRAMINER

Anderson Valley



IN THE VINEYARD

The grapes for this blend were sourced from three different Anderson Valley vineyards. We harvested the vineyards at different times and at different levels of ripeness, each adding its own unique character and giving complexity to the blend. The Ferrington Vineyard Gewürztraminer, near Boonville and furthest inland, is always one of our first picks of the season. These relatively young vines become completely red and aromatic at low sugars. Helluva Vineyard, also near Boonville, with older vines and a larger canopy, is usually the next to come in. We often pick our Estate Vineyard grapes as much as one month later, and this fruit supplies acid and sweetness to the blend.

IN THE CELLAR

The grapes from Ferrington and Helluva were de-stemmed and crushed to the press for extended skin contact, which allows for extraction of more aromatic compounds. We started fermentation in stainless steel tanks. About half way through, the wine was racked to a 3400 Liter (900 gallon) foudre and 500 Liter (132 gallon) puncheons. Completing the fermentations in wood allows some oxygen exchange, giving structure and softness to the wine. The puncheons were stirred on the lees to release more aromatic qualities and provide roundness in the mouth. The Handley Estate fruit was pressed whole cluster to maintain its bright fruit flavors and crisp acidity, and fermented entirely in stainless steel to preserve freshness and sweetness. We bottled the wine in late February, shortly after fermentation, to maintain its clean fruit flavors and crispness.

IN THE BOTTLE

On the nose, this blend is redolent with aromas of spring flowers, papaya, tangerine, lychee fruit, rose petals and muskmelon. Flavors of mandarin orange, grapefruit, passion fruit, lemongrass and nutmeg are balanced on the palate by a refreshing acidity.

AT THE TABLE

This Gewürztraminer is a great sipping wine all on its own. It also makes the perfect complement to Asian cuisine, standing up nicely to the spicy heat of Thai, Vietnamese and Chinese food. If you want a cheese to pair it with, Grès de Vosges is a traditional and fantastic complement.

GRAPE VARIETAL
100% Gewürztraminer

VINEYARDS
34% Handley Estate
34% Ferrington
32% Helluva

APPELLATION
Anderson Valley

BOTTLING DATE
March 13, 2014

ALCOHOL
13.6%

RESIDUAL SUGAR
0.14%

TITRATABLE ACIDITY
5.10 g/L

pH
3.51

CASES PRODUCED
1150

RELEASE DATE
April 2014

