

2014 GEWÜRZTRAMINER

Anderson Valley



IN THE VINEYARD

The 2014 vintage was the earliest harvest in Anderson Valley. We sourced the grapes for this blend from three vineyards: Ferrington, Helluva, and Handley Estate. The early vintage provided excellent fruit that was ripe, dry, and clean. The berries from the warmer end of the valley were a mélange of colors, ranging from green to gold to bright red. This variation of color promised a complex array of flavors. To lessen the wine's alcohol content, these grapes were picked at a low sugar content. But at the cooler end of the valley, the Handley Estate grapes were picked when fully ripened and deep red in color. These cooler temperatures allowed us to maintain more acid at a higher brix, which resulted in the intense aromas of the 2014 Gewürztraminer.

IN THE CELLAR

To extract the juice from the grapes, we employed two methods. The first picks from the warmer end of the valley provided firm grapes which were crushed and pressed. This method allowed extra skin contact time to extract more flavors from the skins. The later pick of our riper and softer Handley Estate grapes were direct pressed to maintain acidity. These different lots were pressed to stainless steel tanks and settled for three days then racked to another stainless steel tank to begin fermentation. The lots were inoculated with X16, VL1, and Vin 13, all selected to enhance the aromatics of this varietal. The ferments for the Ferrington and Helluva juice were started in tank and racked part way through fermentation to a 4000 liter wood "foudre" and 500 liter puncheons. We stirred the lees weekly in the puncheons to add roundness to the blend. These wooden vessels enabled oxygen exchange, hastening the maturation of the wine. The Estate juice was fermented completely in tank to preserve its bright acidity, intense aromatics, and a hint of residual sugar which provided richness to the blend. The wine was prevented from undergoing any malolactic fermentation and was sterile filtered prior to bottling. No eggs, dairy, or animal derived products were used in making this wine.

IN THE BOTTLE

This dry style of Gewürztraminer shows aromas of rose petals and jasmime. It is round in the mouth with flavors of litchi and grapefruit. The lingering finish has crisp notes of ginger with a balanced creaminess.

AT THE TABLE

The 2014 Gewürztraminer is an excellent sipping wine. It also makes a perfect complement to a wide variety of salads. Our top salad choices are bay shrimp & avocado salad with honey-mango dressing or smoked trout salad with new potatoes tossed with mustard dressing.

GRAPE VARIETAL
100% Gewürztraminer

VINEYARDS
40% Handley Estate
34% Helluva
26% Ferrington

APPELLATION
Anderson Valley

BOTTLING DATE
February 16, 2015

ALCOHOL
13.9%

RESIDUAL SUGAR
1.6 g/L

TITRATABLE ACIDITY
4.8 g/L

pH
3.55

CASES PRODUCED
1144

RELEASE DATE
October 1, 2015

