

2012 GEWÜRZTRAMINER

Estate Vineyard, Anderson Valley



IN THE VINEYARD

This is the first time that we have released a Gewürztraminer made exclusively from our CCOF certified organic Estate vineyard. In previous vintages, we found the best use of our Gewürztraminer was in a blend with other Anderson Valley vineyards. In 2012, the excellent conditions provided us with a crop of beautiful, uniformly ripe grapes worthy of a single-vineyard bottling.

IN THE CELLAR

The fruit from the Handley Estate vineyard was gently pressed, whole cluster, to preserve acidity and minimize extraction of astringent tannins from the skins. The juice was cold-settled for three days before racking to a stainless steel tank for fermentation. We used CEG yeast, which was developed in Germany for its ability to promote aromatic qualities in the wine. Fermentation was slow because of particularly cool temperatures in the cellar, but the result is a beautifully aromatic and fully textured Gewürztraminer.

IN THE BOTTLE

Our Estate Gewürztraminer has the floral aromas of honeysuckle, jasmine and rose petal with hints of lychee, coconut, lemon crème brûlée & spearmint. Full flavors include caramelized pear, baking spices, Satsuma orange and honey. A lush wine with a smooth and plush finish.

AT THE TABLE

The beautiful balance of this wine makes it a perfect pairing with spicy curry dishes or Pad Thai. Also try it with strong washed rind cheeses, like true Muenster or Taleggio.

GRAPE VARIETAL
100% Gewürztraminer

VINEYARD
Handley Estate

APPELLATION
Anderson Valley

BOTTLING DATE
February 18, 2013

ALCOHOL
13.4%

RESIDUAL SUGAR
0.97%

TITRATABLE ACIDITY
4.60 g/100ml

pH
3.57

CASES PRODUCED
207

RELEASE DATE
July 2013

