

2016 GEWÜRZTRAMINER

Estate Vineyard, Anderson Valley



IN THE VINEYARD

All the fruit for this wine was sourced from our organically farmed estate vineyard located in the “deep end” of Anderson Valley. The 2016 vintage saw a return of moderate rainfall and more normal soil moisture levels. The vines responded with slightly bigger berries and higher yields than the previous two vintages. Spring temperatures were warm leading to early bud break and bloom. We picked this block about five days earlier than in 2015. It was harvested on September 15 at 23 Brix.

IN THE CELLAR

We gently crushed the cold fruit and allowed it to sit in the press for two hours of extended skin contact time. This increases extraction of flavor compounds in the skins enhancing fruity and floral aromatics. The juice was settled in a stainless steel tank for two days before being racked to another tank to begin fermentation. We inoculated the juice with 58W3 yeast isolated in Alsace yeast selected to express the terpenes that naturally are present with this varietal. Partially through fermentation we racked the juice to a mix of neutral wood ovals and puncheons to add roundness to the mouthfeel. We were careful to avoid any malolactic fermentation and sterile filtered the wine prior to bottling. No animal derived compounds were used in the production of this wine.

IN THE BOTTLE

The resulting wine is deeply perfumed with aromas of rose petals, orange peel, and cardamom. It is full and fruity on the mid palate with rich ripe flavors of bosc pears, white nectarine, and lychee finishing crisply with hints of ginger and spice. This refreshing version is slightly drier than the 2015 vintage.

AT THE TABLE

This wine pairs wonderfully with a wide range of foods. Its flavors are bold enough to stand up to spicy fare but also works well with more traditional offerings such as smoked trout, flat bread, charcuterie, and cheeses. Try it with a light cream pasta with shelled spring peas and smoked ham served hot or cold.

GRAPE VARIETAL
100% Gewürztraminer

VINEYARD
Handley Estate

APPELLATION
Anderson Valley

BOTTLING DATE
March 2, 2017

ALCOHOL
13.6%

RESIDUAL SUGAR
0.14%

TITRATABLE ACIDITY
4.6 g/L

pH
3.57

CASES PRODUCED
342

RELEASE DATE
August 2017

