

ALEXANDER VALLEY VINEYARDS

2020 Gewürz

Our Gewürz is harvested exclusively from a single small CCOF (“California Certified Organic Farmers”) vineyard about one hour north of our home estate, located in Mendocino’s cool growing region of Potter Valley. This rugged location is the key to the great acidity and balance in our Gewürz.

The 2020 growing season enjoyed near-perfect growing conditions. The year began with unseasonably warm temperatures, and lower than normal rainfall. This was followed by weeks of steady daytime heat and cool evenings, allowing the grapes to ripen evenly. While many areas saw an early harvest the vineyard in Potter Valley was picked the same time as last year. At harvest, the quality of the fruit was excellent with high acidity and intense flavors.

We harvest the Gewürztraminer at night, then the juice was cold fermented in stainless steel tanks to preserve that acidity and the bright aromatics of the wine.

This is an aromatic wine with an enticing floral nose and aromas of apricot, grapefruit, citrus, lychee and pear. Our 2020 Gewürz is a drier style with an appealing minerality and bright flavors. This is a silky, rich wine with spicy flavors of apple, pear, grapefruit and nice acid balance on the finish.

Food Pairing: This is a perfect holiday wine and complements the wide variety of flavors found on most holiday tables. Perfect with salty, spicy or boldly flavored dishes. For dessert try it with a pear tart or apple crumble.



Accolades: 2019: 94 points & Gold Medal - *Toast of the Coast Wine Competition*
2019: 91 points - *Beverage Dynamics / Cheers*
2019: 91 points & Gold Medal - *Sommelier Challenge*
2019: Gold Medal - *San Francisco Chronicle Wine Competition*

Profile:

- Classic floral, spicy nose
- Bright fruit, nice acidity

About Alexander Vineyards:

So why produce a wine from organic grapes? We practice the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. This wine takes that commitment a step further by using organic grapes. As for the land - certified organic produce is grown on soil that has been free of prohibited substances for three years prior to harvest to ensure that the crops will not be contaminated.

By Focusing on the use of renewable resources and conservation of soil and water, organic farmers enhance and sustain the environment for future generations. Our Gewürz grower produces outstanding fruit and has made the choice to grow organic grapes. We applaud his organic commitment.

Technical Data:

Grapes: 100% Gewürztraminer

Vineyards: Certified Organic “CCOF”

Harvest: September 8 & 9, 2020

Alcohol: 13.2%

pH: 3.30 **TA:** 5.2 g/L **RS:** 3.0 g/L

Sizes: 750 ml **Closure:** Stelvin **Cases:** 3,060

Other: Vegan Friendly & Gluten Free

UPC: 0-85798 03882-4 **SRP:** \$14



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