

ALEXANDER VALLEY VINEYARDS

2016 Gewürz

Our 2016 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.

Overall, 2016 was a more normal growing season than the last few years. While the drought is far from over, we received much needed rain over the winter and early spring. The good weather continued through the summer with no fruit damaging heat spikes. Harvest started and ended early, yields were down a little, but the quality and flavor of the grapes were stellar.

At harvest on August 30th the grapes had intense flavors and rich concentration. The grapes were harvested at night and at a lower brix level to maintain the acidity in this wine. We cold fermented the juice in stainless steel tanks to preserve the crisp acidity and bright aromatics.

Over the years our style with this wine has evolved, along with the name. Winemaker Kevin Hall is continuing the slightly drier style to showcase the fruit and acidity, as a result the wine is more food friendly. In the glass the 2016 has the classic floral, tropical aromas of grapefruit, stone fruits, pear, and melon. The flavors are similar to the aromas highlighted by apple, pear, grapefruit, spice and a round rich mouthfeel. There is a nice acid balance on the finish.

Winemaker Kevin Hall says, “This wine fools you with an enticing sweet, floral nose, but in the glass the flavors surprise you with bright fruit and acidity, there is a touch less minerality than the 2015”.

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



Accolades: 2016: 88 points - *Beverage Dynamics*

- 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. These grapes are grown according to standards set by the National Organic Program and these grapes are produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation. A USDA accredited certifier inspects the vineyards to make sure the grower is following all the rules necessary to meet USDA organic standards. Our Gewürz growers produce outstanding fruit, but they also have made the choice to grow organic grapes and we applaud their organic commitment.

Technical Data:

Grapes: 100% Gewürztraminer
Vineyards: Certified Organic “CCOF”
Harvest: August 30, 2016
Alcohol: 13.0%
pH: 3.62 **TA:** 6.6 g/L **RS:** 1%
Sizes: 750 ml **Closure:** Stelvin
Other: Vegan Friendly & Gluten Free
UPC: 0-85798 03882-4 **SRP:** \$12



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