

ALEXANDER VALLEY VINEYARDS

2017 Gewürz

Our 2017 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 2017 vintage will be talked about for a long time. Drought ending rainfall in January and February brought floods to many regions, heatwaves began in April and continued on and off throughout the summer, then Northern California wildfires made national news in October!

We harvested the Gewurztraminer on September 6, 2017. Cluster size was smaller than prior vintages, with fewer grapes per cluster, leading to lower yields, however the flavors were richer and more concentrated.

The grapes were harvested at night to maintain the bright acidity and the juice was cold fermented in stainless steel tanks to preserve that acidity and the bright aromatics of the wine.

This vintage is a bit drier than the 2016 and showcases the fruit and acidity. This is an aromatic wine with an enticing floral, almost sweet nose and aromas of ripe pineapple, rose, lychee, pear and slight peach. This is a silky, yet rich wine with flavors of apple, pear, grapefruit and wet stone minerality.

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 dessert try it with a pear tart or apple crumble.



Accolades: **2016: 88 points** - Beverage Dynamics
2014: 90 points, Best Buy & Gold Medal - World Wine Championships
2013: 93 points & Best Buy - Beverage Testing Institute

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 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 6, 2017
Alcohol: 13.2%
pH: 3.7 **TA:** 6.1 g/L **RS:** 3.2 g/L (0.32%)
Sizes: 750 ml **Closure:** Stelvin
Other: Vegan Friendly & Gluten Free
UPC: 0-85798 03882-4 **SRP:** \$14



Healdsburg ~ Sonoma County ~ California

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