

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2010

Anderson Valley GEWÜRZTRAMINER ESTATE

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Gewürztraminer

COOPERAGE

100% very old French oak

TASTING NOTES

A beautiful pale gold in color, our sustainably-farmed 2010 Lazy Creek Vineyards Gewürztraminer is a feast for the senses. Completely dry, this Alsatian-style wine has delicate rose petal, spice and grapefruit aromas followed by a delicious palate of stone fruits, pear and baking spices with a textured floral finish. A clean, crisp finish rounds out the palate.

VINTAGE NOTES

Peaceful and bucolic Anderson Valley, located just off the coastal region of Mendocino County, has warm, sunny days and cool, foggy mornings and nights that are ideal for growing grapes. Record rainfall in the spring was followed by a record mild summer; July being the coolest it's been in 50 years. The happy result was deliciously flavored and well-balanced grapes. Harvest began early September and was completed by the end of October.

WINEMAKER NOTES

The grapes for our 100% Gewürztraminer are hand harvested, destemmed and lightly crushed. The grapes are allowed skin contact for several hours, then pressed to stainless steel tanks for fermentation. Wine is raked to barrel to complete fermentation where it is then sur lie aged and stirred every week for two months. The wine does not undergo malolactic fermentation in order to retain its natural, fresh, crisp acidity. The wine was blended and bottled in June, 2011.

FOOD PAIRINGS

Our dry Gewürztraminer is delicious paired with moderately spicy and ethnic dishes, rich poultry, quiche Lorraine, and a variety of cheeses such as smoked Gouda, Emmental and Edam. This wine also pairs perfectly with prosciutto, bacon, duck, spicy sausage, and fish with a richer sauce.

WINE INFORMATION

Bottled: June 2011 | Alcohol/pH/TA: 13.8%/3.27/0.56 | 94 Cases Produced