

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Gewürztraminer

COOPERAGE

100% very old French oak

#### TASTING NOTES

Our sustainably-farmed 2011 Lazy Creek Vineyards Gewürztraminer is a feast for the senses. A beautiful pale gold in color and completely dry, this Alsatian-style wine has delicate floral, nutmeg and spice aromas followed by a crisp, clean palate of stone fruits, nectarine, white peach and pears with lingering floral and spice notes on the finish.

## 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. The growing season got off to a late start with an unusually wet and cool spring. A late-season rain in early June was followed by summer temperatures that were cool overall, averaging in the low to mid-80s. In mid-September, temperatures reached the mid-90s for nearly a week. This led to ideal maturity, great depth and higher concentration of flavors.

#### WINEMAKER NOTES

The grapes for our Gewürztraminer are hand harvested, destemmed and lightly crushed. The grapes are allowed skin contact for 10–12 hours, then pressed to stainless steel tanks for fermentation. Wine is racked 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 May, 2012.

### **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: May 2012 | Released: Summer 2013 | Alcohol/pH/TA: 12.5%/2.96/0.67 | 58 Cases Produced | \$22 SRP