

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2013

Anderson Valley
GEWÜRZTRAMINER
ESTATE

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Gewürztraminer

TASTING NOTES

Our sustainably-farmed 2013 Lazy Creek Vineyards Gewürztraminer is a feast for the senses. A beautiful pale gold in color, this dry, Alsatian-style wine has delicate rose petal, lychee, honeysuckle and citrus aromas followed by a crisp, clean palate of peach, stone fruit, and marmalade 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 2013 growing season began with a dry winter which gave way to light, spring rains. Spring produced great set and that led to normal and above-normal yields. We did extensive fruit thinning to balance the vines and achieve optimal fruit flavors. Harvest began a little earlier than normal which was beneficial as it allowed us to harvest the Gewürztraminer before the rains began.

WINEMAKER NOTES

The grapes for our Gewürztraminer are hand harvested, destemmed and lightly crushed. The grapes are allowed skin contact for six hours, then pressed to stainless steel tanks for fermentation. Wine is racked once fermentation is complete. The wine does not undergo malolactic fermentation in order to retain its natural, fresh, crisp acidity. The wine was bottled in April, 2014.

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: April 2014 | Released: Fall 2014 | Alcohol/pH/TA: 13.9%/3.27/0.50 | 95 Cases Produced | \$22 SRP