

**B<sup>TL.</sup> #**



**2007**

*Anderson Valley  
Gewürztraminer*

**Lazy Creek Vineyards**

ALC. 14.1% BY VOL.

PRODUCT OF USA

750ML

**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 2007 Lazy Creek Vineyards Gewürztraminer from Anderson Valley is a feast for the senses. With rose petal, lychee nut and delicate perfume aromas, lively ruby red grapefruit and brown spice flavors are broad and full on the palate. Completely dry with a hint of minerality, this full-bodied, Alsatian-style wine has a lush, velvety texture with a clean 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. A cool, dry year from January to August ensured the vines set a light, small berried, intense crop. September and October were mild, with fruit picked at an even pace, making for a relatively stress-free season. The first week of October brought cool days, swiftly moving clouds, acorns rapidly dropping, leaves yellowing and chilly nights. Overall this had to be one of the fastest harvests we can remember, yielding slightly lower than average, but with incredible concentration and intensity of flavors in the grapes.

**WINEMAKER NOTES**

The grapes for our 100% Gewürztraminer were hand-harvested in October, 2007, destemmed and crushed into macrobins. The grapes were cold soaked for one day on the skins, then pressed to tank for fermentation. Wine was racked to barrel to complete fermentation, sur lie aged once a week for two months, then blended and bottled in September, 2008.

**FOOD PAIRINGS**

Our 2007 Lazy Creek Vineyards 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 delicate or medium-style fish with a richer sauce.

**WINE INFORMATION**

Bottled: September 2008 | Release Date: February 2009