

APPELLATION

VARIETAL

COOPERAGE

Anderson Valley, Mendocino County

100% Gewürztraminer

100% very old French oak

TASTING NOTES

A beautiful pale gold in color, our sustainably-farmed 2009 Lazy Creek Vineyards Gewürztraminer is a feast for the senses. Completely dry, this Alsatian-style wine has delicate floral and fresh stone fruit aromas of nectarine and white peach along with pear and nutmeg spice. 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. Low rainfall amounts during the spring gave way to a very moderate summer with only a few hot days in mid July. A mid-September warming trend pushed the grapes to ripeness. Harvest began shortly thereafter and was completed late October.

WINEMAKER NOTES

The grapes for our 100% Gewürztraminer were hand harvested in October, destemmed and lightly crushed. The grapes were cold soaked for less than one day on the skins, then pressed to oak tanks for fermentation. Wine was racked to barrel to complete fermentation, then blended and bottled in July 2010.

FOOD PAIRINGS

Our 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 fish with a richer sauce.

WINE INFORMATION

Bottled: July 2010 | Alcohol/pH/TA: 13.8%/3.11/0.59 | 230 Cases Produced