

APPELLATION

VARIETAL

Anderson Valley, Mendocino County

100% Gewürztraminer

TASTING NOTES

Our sustainably-farmed 2012 Lazy Creek Vineyards Gewürztraminer is a feast for the senses. A beautiful pale gold in color, this dry, Alsatian-style wine has delicate honeysuckle, floral and juicy, stone fruit aromas followed by a crisp, clean palate of white peach, Asian pear and lychee 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. It was an excellent growing season for the Gewürztraminer grapes with cold, foggy mornings and warm afternoons. September was very warm, pushing ripeness of the grapes to ideal maturity. The grape clusters were compact and ripened until they were a perfect pink color, just when the aromatics were at their highest. This led to 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 six hours, then pressed to stainless steel tanks for fermentation. Wine is racked to stainless steel barrels to complete fermentation where it is 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 bottled in February, 2013.

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: February 2013 | Released: Summer 2014 | Alcohol/pH/TA: 14.5%/3.30/0.54 | 78 Cases Produced | \$22 SRP