

APPELLATION

VARIETAL

Anderson Valley, Mendocino County

100% Gewürztraminer

TASTING NOTES

Our sustainably-farmed 2014 Lazy Creek Vineyards Gewürztraminer is a feast for the senses. A beautiful pale gold in color, this dry, Alsatian-style wine has delicate floral aromas of honeysuckle and citrus blossom along with lychee and honey followed by a crisp, clean palate of peach, grapefruit, and a hint of rose petal mixed with warm spice on the lingering 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. 2014 was another drought year for California. We did have some rains in February followed by a warm spring which led to early bud break. A moderate growing season all year with warm days and cool nights led to an early harvest before the rains in late September.

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 March, 2015.

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: March 2015 | Released: tbd | Alcohol/pH/TA: 14.2%/3.11/0.62 | 65 Cases Produced



Lazy Creek Vineyards is a Certified California Sustainable Winery

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