

APPELLATION

VARIETAL

Anderson Valley, Mendocino County

100% Gewürztraminer

TASTING NOTES

Our sustainably-farmed 2015 Lazy Creek Vineyards Gewürztraminer is a feast for the senses. A beautiful pale, light straw in color, this dry, Alsatian-style wine has delicate floral aromas of rose petal, citrus and honeysuckle followed by a vibrant palate of lychee, stone fruits and a touch of citrus. The mid palate brings up spice notes of honey and ginger that lead to lingering floral tones 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. 2015, like 2014, was another drought year in 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, cool nights and unusual summer rains led to an early harvest in September.

WINEMAKER NOTES

The grapes for our Gewürztraminer are hand harvested, destemmed then 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. In order to retain its natural, fresh, crisp acidity, this wine does not undergo malolactic fermentation. The Gewürztraminer was bottled in January.

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: January 2016 | Released: Summer 2016 | Alcohol/pH/TA: 13.9%/3.25/0.62 | 63 Cases Produced



Lazy Creek Vineyards is a Certified California Sustainable Winery

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