

APPELLATION

VARIETAL

Anderson Valley, Mendocino County

100% Gewürztraminer

TASTING NOTES

Our sustainably-farmed 2018 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 orange blossom, candied pineapple and lemon followed by a vibrant palate of grapefruit, zesty ginger and lychee that lead to a nice, lingering mineral-driven finish.

VINTAGE NOTES

2018 was a very good year with ideal weather conditions for the vines. Spring produced great set, and average rainfalls led to normal to above-normal yields. Consistently warm temperatures during the summer months without any drastic heat spikes or rain events allowed for longer "hang time" for the grapes, which led to fully ripe flavors.

WINEMAKER NOTES

The grapes for our Gewürztraminer are hand harvested, destemmed then lightly crushed. The grapes are allowed skin contact for six hours to pick up flavors from the skins, then the grapes are pressed to stainless steel tanks for cold settling, then racked and inoculated with yeast. Fermentation is kept very cool to retain aromatics. Once fermentation is complete, the wine is racked again. This wine does not undergo malolactic fermentation in order to retain its natural, fresh, crisp acidity. The Gewürztraminer was bottled in April, 2019.

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: April 2019 | Released: Summer 2019 | Alcohol/pH/TA: 13.9%/3.34/0.52 | 176 Cases Produced



Certified California Sustainable Vineyard & Winery

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