



Our family creates wines of distinction for everyone.

2024 Gewürz *organically grown* – 750ml

Appellation: Mendocino County	Blend: Gewürztraminer 100%	Harvest Date: 9/13/24	Alcohol: 13.2%	Cases: 2,200
First Vintage: 2006	Aging: Stainless Steel		pH: 3.20	UPC: 0-85798 03882-4
			TA: 5.9 g/L	SRP: \$16
			RS: 2.1 g/L	Closure: Stelvin

Our Gewürz is harvested exclusively from a single small CCOF (“California Certified Organic Farmers”) vineyard about one hour north of our home estate, located in Mendocino’s cool growing region of Potter Valley. This rugged location is the key to the great acidity and balance in our Gewürz.

2024 may well be one of the best vintages in the past fifty years. Abundant winter rainfall, a cool spring, and warm temperatures during the peak growing season combined with late summer mild temperatures and cool nights enabled the grapes to achieve a beautiful balance of high acidity and layered flavors at harvest.

We harvest the Gewürztraminer at night, then cold ferment the juice in stainless steel tanks to preserve the natural acidity and the bright aromatics of the wine.

The 2024 Gewürz has an enticing perfumed, floral nose and initial aromas of mineral and wet stone, along with apple, grapefruit, citrus, rose, tropical lychee, stone fruit and pear. The aromatic floral component of this wine is complemented by the vintage’s bright acidity. In the glass there are spicy flavors of apple, pear and grapefruit. This nice, round wine is balanced by the nice acidity on the finish.

CCOF organically grown:

So why produce a wine from organic grapes? We practice the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. This wine takes that commitment a step further by using organic grapes. Certified organic produce is grown on soil that has been free of prohibited substances for three years prior to harvest to ensure that the crops will not be contaminated. By focusing on the use of renewable resources and conservation of soil and water, organic farmers enhance and sustain the environment for future generations. Our Gewürz grower produces outstanding fruit and has made the choice to grow organic grapes. We applaud his organic commitment.

Profile:

Aromatic floral, spicy nose. Bright clean fruit favors, nice acidity.

Pairing Suggestions:

Enjoy with salty, spicy or boldly flavored dishes. Try with Thai, Indian curries, grilled seafood or sushi. This is our go-to wine for holiday dinners, as well as brunches in the spring and fall.

Accolades:

- 2023: 99 points, Double Gold Medal & Best of Region White - California State Fair**
- 2023: 92 points & Gold Medal - Sunset International Wine Competition**
- 2023: 90 points & Gold Medal - Beverage Testing Institute**



ALEXANDER VALLEY VINEYARDS

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