

# DANIEL

## 2013 Daniel Gewurtztraminer | *Anderson Valley*

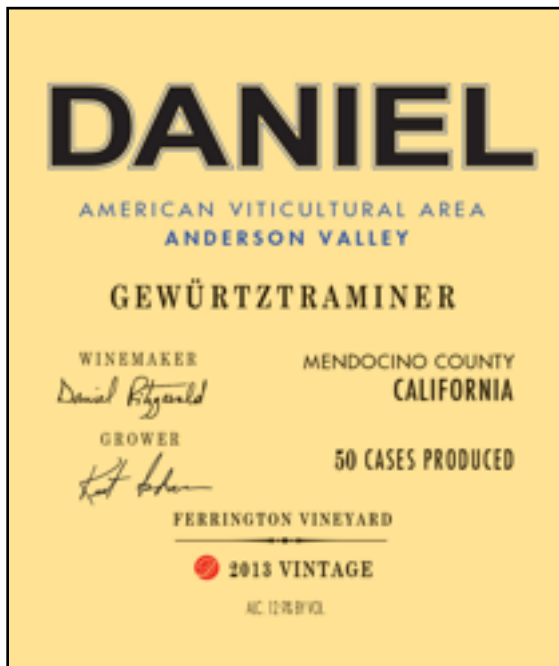
**Vineyard-** Anderson Valley's Ferrington Vineyard was first planted in the late 1960's and some of the original sauvignon blanc vines are still producing fruit. The inland climate is tempered by cool marine air, with steep hills and mountains that surround the rolling-to-nearly-level alluvial terraces of this exceptional site. The vineyard has a gentle south-facing slope with soil that is mainly decomposed sandstone and clay soils, with three-to-four feet of topsoil. And while it is known as one of California's most sought-after pinot noir vineyards, the small amount of Gewurtztraminer grown here is producing a wine of inimitable character.

**Vintage-** The 2013 growing season essentially offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost. Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.

**Fermentation-** Upon arrival at the winery, the fruit was destemmed and crushed back into picking bins and left to soak overnight under inert gas. The next day the must was pressed to tank and cold settled overnight before being racked to barrel. Fermentation was left to indigenous yeast to complete sugar depletion. Malolactic fermentation was inhibited.

**Harvest Date:** September 18<sup>h</sup> 2012

**Winemaker:** Daniel Fitzgerald



**Cooperage & Aging:** The wine was fermented and aged in 100% neutral French oak for 3 months.

**Bottled:** February 2014    **Produced:** 50 cases

**Sensory Notes:** With its bright waxy yellow color and aromas of spicy asian pear, stone fruit and a hint of nutmeg, this wine exhibits a serious side of the often exuberant grape. The palate is viscous and bursts with guava, apricot and wet rock. Despite its viscous character, austere tannins provide the framework for this classic age-worthy, dry Gewurtztraminer.

### Final Technical Information:

**pH:** 3.29

**TA:** .73 g/100ml

**Alc:** 12.9%

**Suggested Retail Price:** \$27.00

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