



MADRÓNÁ

2010 Gewürztraminer – Hillside Collection

Gewürztraminer

Modeled after the dry, full-bodied Gewürztraminers of Alsace, our version consistently exhibits an intense rose-petal character, accented by hints of citrus and spice. Our cool, high-elevation vineyards are well-suited to this variety and allow the grapes to achieve ripeness while retaining a balanced acidity.

The Vineyards

Originally planted in 1984 due primarily to the success of Riesling in our vineyards, we expanded our Gewürz planting here at home estate by grafting in two new clones from Navarro; the peach and the citrus clones. Cane-pruned on a quadrilateral trellising system, the vines are meticulously hand-thinned for optimum sun-exposure on the small clusters of fruit. Low yields, a cool climate and waiting just until the fruit gets its golden/crimson color continually gives us one of California's nicest Gewürztraminers.

The 2010 Vintage

A cooler, shorter growing season in 2010 has produced some of the most exquisite wines I've ever made and this Gewürztraminer is among the top of the list. Elegant, balanced and complex, the subtleties of the variety shine forth more than usual. The aromas have that floral aspect of roses, but it's more of a hint and never overbearing. For this reason, the lychee and apple fruit come through with loads of spice and a very interesting dried-straw-like character that ties the nose all together. But it's the refreshing yet rich palate that really steals the show. Spice and pear intermingle on the fore-palate developing into apple and gooseberry with floral nectar components lingering on the finish. And with just a dash of Gewürzt bitterness, the 2010 vintage is positively intriguing!

Suggested Food Pairings

So everyone knows turkey and smoked salmon with Gewürztraminers, but we just had this wine with spicy grilled prawns (dusted with cumin) and a chipotle aioli. Amazing! Experiment and think outside the box, and you'll enjoy this Gewürzt even more!

Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Gewürztraminer

Fermentation: 100% tank-fermented

Bottled: January 11, 2011

Alcohol: 13.9%

pH: 3.33

TA: 0.49g/100ml

Residual Sugar: 0.2%

Production: 186 cases

Suggested Retail Price: \$14.00