



MADROÑA

2017 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 Gewürzt 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 2017 Vintage

The 2017 vintage with its semi-moderate temperatures gave our Gewürztraminer a bit more hang-time on the vine (picking Sept. 20th!). The result is a wine with both the complex fruit and an unctuous texture. The bouquet is all about the lychee fruit characters; that hint of tropical melon intertwining with the rose-petal floral notes. The bonus here is the slight crème essence enveloping all the fruit in a dessert tart-like aroma. But this wine couldn't be farther from sweet. The palate is wonderfully dry but richly textured. The tropical fruit melds into more citrus with key lime and lemon on the entry while the mid-palate is pure lusciousness. The finish, of course, has Gewürzt's traditional trait of a dash of bitterness to balance out the entire wine's profile. Classic in nature with a splash of our El Dorado terroir, this wine could be cellared for 3-5 more years or more!

Suggested Food Pairings

With this wine's rich texture, it's perfect with spicy dishes. Vegetarian samosas, Thai yellow curry, and anything with hints of fresh ginger should be front and center with this wine. And don't forget sage, rosemary and other savory spices to bring out the best in this dry Gewürztraminer! Serve ever-so-slightly chilled (but not cold!).

Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Gewürztraminer

Fermentation: 100% tank-fermented

Bottled: March 22, 2018

Alcohol: 13.9%

pH: 3.85

TA: 0.38g/100ml

Residual Sugar: 0.04%

Production: 154 cases

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