

Breggo CELLARS

2008

ANDERSON VALLEY GEWÜRZTRAMINER

THE VINTAGE	<p>“A promisingly wet December and January suggested a return to normalcy after a dry 2007, but a late-February storm proved to be the last of the year. A hard freeze at the end of April dropped temperatures into the mid-twenties Fahrenheit throughout the valley, damaging many young shoots. Three weeks later, as the surviving clusters of grapes were nearing bloom, a record setting heat-wave sent temperatures above 100 °F. The combined late frost and early season heat wave resulted in very low yields in all varieties. Above average temperatures in July and August helped speed up ripening after a late start to the season. Harvest began at a leisurely pace in mid-September with pleasant weather and excellent ripening conditions.”</p>
VINEYARDS	<p>A blend of clones from Ferrington Vineyard near the town of Boonville in the Anderson Valley Appellation</p>
HARVEST	<p>September 16 and 23, at 22.6° Brix</p>
FERMENTATION	<p>Whole cluster pressing to tank and settled for 24 hours Two-thirds fermented in neutral French oak barrels One-third fermented in 72 gallon stainless steel barrels No malolactic fermentation permitted</p>
AGING	<p>Settled in barrel for six months</p>
TECHNICAL NOTES	<p>Alcohol: 12.9 % pH: 2.97 Total Acid: 8.1 g/L Residual Sugar: 16.3 g/L</p>
CASES CRAFTED	<p>Three hundred and eighty-six cases bottled on April 30, 2009</p>
RELEASE DATE	<p>June 1, 2009</p>
WINEMAKER'S COMMENTS	<p>“The exotic aromatics of the Gewürztraminer grape are on full display in this wine. Intense aromas of rose petals, lychee, and bergamot mingle with notes of lilac and wild-flower honey. Hints of lemon peel and nectarines add further complexity. Flavors of lychee, Satsuma tangerine, rose water explode in the mouth. The bright acidity provides a crisp finish to this evocative wine.”</p>

—Ryan Hodgins, Breggo Cellars' Consulting Winemaker