

FETZER®

TASTES GOOD. DOES GOOD.

Fetzer stands for a good today and a better tomorrow.
We inspire change one glass at a time by uniting business
with purpose to do right by people and the planet.

2019

GEWÜRZTRAMINER

WINEMAKING NOTES

Vineyards along California's coast dial up the layered aromas in our intriguing Gewürztraminer. The 2019 vintage brought cooler temperatures, lengthening the growing season and giving the fruit plenty of time on the vine to develop bright acidity and complex flavors. Fragrant grapes from cooler regions, including Monterey County, were pressed as whole berries, then slowly fermented at cool temperatures in stainless steel tanks. The notable absence of oak makes this wine exceedingly fresh, while partial lees contact during aging lends an unmistakable richness to the mouthfeel.

TASTING NOTES

Crafted in an off-dry style, our Gewürztraminer balances subtle sweetness with crisp acidity and vibrant varietal character. An exotic swirl of rose petal, honeysuckle, peach and mango entices the nose, leading to a richly nuanced palate of honeyed apricot, peach cobbler, cashew nuts and pastry. No surprise: this aromatic white hits the mark with spicy foods and sipping on its own alike.

Margaret Leonardi

MARGARET LEONARDI | Winemaker

ACCOLADES

90 POINTS

"A full-bodied, off-dry white with floral aromas and flavors of roses, geraniums, pineapple and orange zest."

JAMES SUCKLING, DECEMBER 2020
2019 GEWÜRZTRAMINER (MONTEREY)

BEST VALUE

"Rose petal, peach and dried apricot notes are fragrant and refreshing in this off-dry style, showing a hint of honey."

WINE SPECTATOR, AUGUST 2020
2019 GEWÜRZTRAMINER (MONTEREY)

TOTAL ACIDITY: 0.62 G/100mL

PH: 3.16

RESIDUAL SUGAR: 2.80 G/100mL

ALCOHOL: 12.0%

APPELLATION: CALIFORNIA

