



**2014 EDMEADES GEWÜRZTRAMINER**

**PHILOSOPHY**

Edmeades is pure Mendocino. It is the authentic taste of one of California’s final viticultural frontiers — the Anderson Valley. Our approach is traditional and natural; our methods are decidedly low tech. We believe in native yeast fermentations in small, open-top bins, hand punchdowns, minimal manipulation and no fining or filtration at bottling. The simplicity of our methods allows the soils and climates of each site to be clearly heard in our wines.

**HISTORY**

Edmeades is famous for its limited bottlings from the Mendocino Ridge and the Redwood and Ukiah valleys of Northern California. Our wines are crafted by hand with minimal intervention, during that vintage, vineyard and varietal character enjoy full expression. Dr. Edmeades planted his first 11 acres of vineyards in 1963. He founded his winery and launched his own brand in 1972. The Jackson family purchased Edmeades in 1988 and brought current winemaker, Dave Ready Jr. on board in 2017.

**WINEMAKING NOTES**

The 2014 Edmeades Anderson Valley Gewürztraminer displays aromas of lemon verbena, fresh rose petals, stone fruits and citrus blossoms. The citrus character continues to the palate, with flavors of orange zest and Meyer lemon, and transitions to sweeter nectarine notes. The round texture, bright acidity, and overall freshness make this wine versatile, whether enjoying as an aperitif, out on the patio, or accompanying light and delicate dishes.

**CONTACT**

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<b>STATISTICS</b>				<b>2014 EDMEADES GEWÜRZTRAMINER</b>			
<b>APPELLATION</b>		<b>COMPOSITION</b>		<b>OAK</b>		<b>ALCOHOL</b>	
Anderson Valley		100% Gewürztraminer	4 months in 50% French and 50% American oak		13.5%		
<b>CASES</b>					<b>TA</b>		
70 cases				0.56 g/100ml			
<b>BRIX</b>		<b>VEGAN</b>		<b>KOSHER</b>		<b>PH</b>	
22.5		Yes		No			