The Gewürz Family

Taste-along time!

Gewürztraminer....

<table>
<thead>
<tr>
<th>Grapefruit</th>
<th>Lychee</th>
<th>Rose Petals</th>
<th>Pineapple</th>
<th>Clove</th>
<th>Cinnamon</th>
<th>Smoke</th>
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<td>Honey</td>
<td>Ginger</td>
<td>Peach</td>
<td>Orange Blossom</td>
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<td>Perfume</td>
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Can be a “shock” to the palate when dry
Here are my tasting notes for
Domaine Albert Mann Alsace AOC Gewurztraminer 2016

- 100% Gewurztraminer
- 13.5% abv
- Floral aromas: roses, violets
- Fruity aromas: mango, pineapple, peach, pear
- Spicy aromas: nutmeg, cinnamon
- More aromas: honey
- On the palate:
- Medium-plus body, well-structured
- Flavors: fruity, spicy
- Low acid, good hint of bitterness
- Warm, lingering finish

The Originals...
The Off-shoots...
The Descendants

The originals...
Technically, these are clonal mutations of the Savagnin grape—as opposed to distinct varieties.

Savagnin

An “ancestor grape”

Has developed—over the centuries—a high level of clonal diversity

Believed to be a natural cross of Pinot and an unknown—possibly extinct—variety
This most likely occurred somewhere in north-east France or southwest Germany.

**Savagnin Blanc/Traminer**

- Early budding/early ripening
- Small bunches/thick skins
- Can achieve high sugar concentrations/good levels of acidity
- Capable of producing full-bodied, age-worthy white wines

Used in several AOC's in France's Jura.
Arbois AOC:
Blanc: Min. 80% Chardonnay/Savagnin Blanc

Château-Chalon AOC:
Vin Jaune: 100% Savagnin Blanc

Côtes du Jura AOC:
Preferred variety in Blanc, Vin de Paille
Vin Jaune: 100% Savagnin Blanc

Fêtoile AOC:
Preferred variety in Blanc, Vin de Paille
Vin Jaune: 100% Savagnin Blanc

Macvin du Jura AOC:
Preferred variety in Vin de Liqueur

Crémant du Jura AOC:
Vin Mousseux: allowed in small amounts

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Found in the high-elevation vineyards of Switzerland

As "Heida" or "Paien"

Traditional in the Visperterminen (Valais)

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Heida.

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http://www.mapi-library.com
Heida Veritas AOC Valais (Visperterminen)
Grape variety: Heida (over 100 years old)

Unique and mystical.

The Heida Veritas is unique because it is vinified from so-called rootless or ungrafted old Heida vines. Why these Heida vines survived phylloxera at the beginning of the 20th century is still considered a mystery today.

Tasting Notes:
Intense straw yellow, extremely fine, delicate bouquet with aromas of citrus fruits, exotic fruits and apples. On the palate, the prelude is lovely and round. The aromas are very intense and are reminiscent of apples, nuts, citrus fruits or orange peel. The wine is strong, but very harmonious and balanced. The structure is very pronounced and the wine is straightforward. Slightly tart, endless finish.

http://www.jodernkellerei.ch

Grown in Australia...
...where it was mistaken for Albaniño!

Grown in Russia, Moldova, Crimea, and Ukraine...
...where it is often used in the production of Sovetskoye Shampanskoye (sparkling wine)
Grown in Canada...

...particularly at Ontario's Château des Charmes where it is often used to produce an icewine

Confusion Corner

Savagnin Blanc/Traminer is grown throughout central Europe...and may be known as:

- Traminac in Slovenia
- Drumin, Pinut Cervena, Princ or Liwora in the Czech Republic
- Rusa in Romania
- Mata Dinka in Bulgaria

To make matters worse...in Australia, the term Traminer is often used in place of Gewürztraminer

Gelber Traminer/Yellow Traminer

- Very rare and declining in use
- Named for the yellow-gold color of the berries
- Very floral in aroma
- Grown in small amounts in Austria
Weingut Umathum Traminer 2017
Burgenland
50% Gelber Traminer
50% Roter Traminer
White wine with bright golden yellow color, in the nose a fine aroma of pineapple and ripe pear with impressions of honey, on the palate flavors of stone fruit and roses with fine spiciness, elegant and full-bodied with long finish; excellent with Asian cuisine and spicy dishes
13.3 % abv
1.0 g/L Residual sugar

Savagnin Rose/Roter Traminer

“Non-aromatic version of Gewürztraminer”
Pink berries-produces white wine
Early budding/early ripening
Vigorous leaf growth but low yield

Roter Traminer is grown in Germany and Austria…. but the statistics can be a little confusing

In Germany:
2,063 acres (835 ha)
Roter Traminer is used in the “official statistics” but may refer to either Roter Traminer or Gewürztraminer

In Austria:
766 acres (310 ha)
The term “Traminer” is used to refer to Gelber Traminer, Roter Traminer, or Gewürztraminer
But again, this name may refer to either Roter Traminer or Gewürztraminer. Croatia has 1,161 acres (470 ha) of Traminac Crveni.

Exotic fruit opulence with deep forest earthiness and a pronounced tendency towards fresh hops make the Roter Traminer Freheit the pale ale of wines. Sheer aromatic fragrance suggests sweetness, which is not confirmed on the palate. The substantial yeasty turbidity does not veil, but rather exposes the kindhearted core of a rustic powerhouse. Matured for 14 months on its native lees in a used 500-litre oak barrel and bottled unfiltered.

100% Roter Traminer
12.5% abv
1.0 g/l residual sugar

Savagnin Rose Musqué/Gewürztraminer

is considered an aromatic (musqué) mutation of Savignon Rose
Tends to appear variegated upon ripening, but with a distinct pink hue
Can produce deep, golden wines with a coppery tinge
Is by far the most-planted version of the “Savagnin variants”
Visually, Savagnin Rose and Gewürztraminer appear almost identical...except that Savagnin Rose becomes translucent upon ripening.

Gewürztraminer is grown in Germany and Austria.... but the statistics can be a little confusing

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France:
- 7,618 acres (3,083 ha): mainly in Alsace

Italy:
- 1,384 acres (560 ha): mainly in Alto Adige
  
- Traminer Aromatico

Hungary:
- 1,779 acres (720 ha): grown in most areas—as Tramini

Czech Republic:
- 1,483 acres (600 ha): mainly in Moravia—as Tramin Cerveny

Spain:
- 510 acres (247 ha): mainly in Somontano and Catalonia
### Distribution of Traminette

<table>
<thead>
<tr>
<th>Region</th>
<th>Acres</th>
<th>Characteristics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australia</td>
<td>2,076 acres (840 ha)</td>
<td>Often blended with Riesling</td>
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<tr>
<td>California</td>
<td>1,735 acres (702 ha)</td>
<td>Predominantly in the cooler areas</td>
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<tr>
<td>Washington State</td>
<td>775 acres (314 ha)</td>
<td>Acreage has been steadily growing</td>
</tr>
<tr>
<td>Canada</td>
<td>644 acres (261 ha)</td>
<td>Mainly in British Columbia</td>
</tr>
<tr>
<td>Chile</td>
<td>450 acres (182 ha)</td>
<td>Mainly in coastal areas</td>
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<tr>
<td>Oregon</td>
<td>217 acres (88 ha)</td>
<td>Significant in the early years</td>
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### Taste-along time!

Gewürztraminer...
- **Fruity**
  - Grapefruit
  - Lychee
  - Rose Petals
  - Pineapple
  - Mango
- **Spiced**
  - Ginger
  - Peach
  - Orange Blossom
- **Other**
  - Honey
  - Apricot
  - Perfume
  - Incense
- **Physical Characteristics**
  - Light-to-medium bodied
  - Tends towards low acid
  - Can have a slight bitter “bite”
  - Richly textured
  - 14% abv not uncommon
- **Other Observations**
  - Can be a “shock” to the palate when dry
Here are my tasting notes for
Alexander Valley Vineyards Gewürztraminer
Mendocino County, 2017

- 100% Gewürztraminer
- 13.2% abv
- Floral aromas: rose, perfume, (incense)
- Fruity aromas: ripe pineapple, lychee, pear, peach
- Spicy aromas: (muted) nutmeg, allspice
- On the palate:
  - Flavors: grapefruit, mineral, apple, pear
  - Medium-low acid (3.7 pH), slight bitterness
  - 0.3% R.S. (dry)
  - Medium body, angular
  - Long, warm, spicy finish

The Off-shoots

Meanwhile, in Alsace and Baden...

Savagnin Rose
Roter Traminer

Durbacher Cleveners

Klevener de Heiligenstein

Durbacher Cleveners (Baden) and Klevener de Heiligenstein (Alsace) are believed to be "local" mutations of Savagnin Rose/Red Traminer.
Where's Baden?

Where's Durbach?

Where's Heiligenstein?

Anbaugebiet (region): Baden
Bereich (district): Ortenau
Town: Durbach

The name Durbacher Clevner refers to a legend—dating from 1780—invoking Grand Duke Carl Friedrich of Baden, who came from Cleven (today's Chiavenna)
Klevener de Heiligenstein

- 104 acres (44 ha) in Alsace
- Listed in the *Cahier des Charges* of the Alsace AOC...separately from Gewurz
- Qualifies as a varietal wine in the communes of Bourheim, Gertwiller, Goxwiller, Heiligenstein, and Obernai
Domaine Heywang Klevener de Heiligenstein Schwendehiesel 2016

This wine is revealed in a pale gold color, with light golden hues and very brilliant.

On the nose, its style is recognizable by all, by its deep and exuberant tones of ripe yellow fruit, candied citrus and finely smoked.

The complexity is revealed from minute to minute in the glass, then gives way to a well-rounded mouthfeel. Well-balanced, refreshing, and fruit-forward.

Ready to drink now—it will, however be able to improve over a decade of cellaring.

13% abv
1.3% R.S. (Demi-sec)


Confusion Corner

Clevner
France—in Alsace, a local name for Pinot Blanc

Clevner:
Germany—a synonym for Traminer/Gewürztraminer

Klevner, Blauer Klevner:
Germany and Switzerland—a local name for Pinot Noir

Klevner:
France—in Alsace, a blended, white, Pinot-based wine

The Descendants...
The Descendants...

\[ \text{Savagnin Blanc} \times \text{St. Georgen-Rebe} = \text{Grüner Veltliner (V. Vinifera)} \]

\[ \text{Savagnin Blanc} \times \text{Gouis Blanc} = \text{Petit Meslier (V. vinifera)} \]

\[ \text{Savagnin Blanc} \times \text{A "very old" possibly extinct variety} = \text{Verdelho (V. Vinifera)} \]

The Descendants...

\[ \text{Gewürztraminer} \times \text{Madeleine Angeline} = \text{Siegerrebe (V. Vinifera)} \]

\[ \text{Gewürztraminer} \times \text{Sémillon} = \text{Flora (V. vinifera)} \]

\[ \text{Gewürztraminer} \times \text{Joannes Seyve 23-316} = \text{Traminette (complex hybrid)} \]

Siegerrebe

- 1929: created in Germany (Gewürz X Madeleine Angeline) by Dr. Georg Scheu
- Very aromatic (Muscat-like), low-acid, used in varietal wines (dry) and white blends (often sweet)
- Family ties: parent to Ortega and Rosetta
One of the Olmo grapes (created by Dr Harold Olmo at UC Davis in the 1930s)

- Gewürz X Sémillon
- Bred for warm climates—but thrives in cooler climates as well
- Produces medium-bodied, richly aromatic white wines
Traminette

A complex hybrid created by Herb Barrett at the University of Illinois (1965) to be high-yielding and cold-hardy

Joannes Seyve 23.416 X Gewürz

Wines are typically produced with 12–48 hours of skin contact and are very spicy and fragrant.

Thank you for joining us!

References:
http://amateurgastronomer.com/index/savagnin/
https://www.vinodiversity.com/savagnin.html
https://jurawine.co.uk/2012/10/18/savagnin-confirmed-as-a-founder-grape-variety/