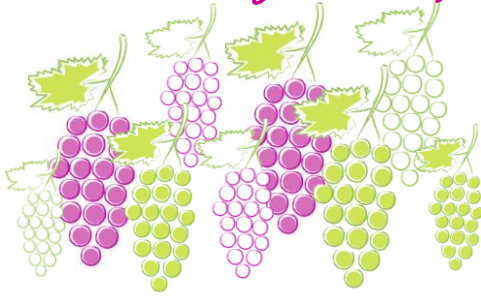


# The Gewürz Family



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Taste-along time!



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## Gewürztraminer....

- Grapefruit
- Lychee
- Rose Petals
- Pineapple
- Clove
- Cinnamon
- Smoke
- Honey
- Apricot
- Perfume
- Incense
- Mango
- Ginger
- Peach
- Orange Blossom

Light-to-medium bodied

Tends towards low acid

Can have a slight bitter "bite"

Richly textured

14% abv not uncommon

Can be a "shock" to the palate when dry

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*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



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The Originals...



The Off-shoots...



The Descendants

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The originals...

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# The Originals...

## Savagnin

Savagnin Blanc  
Traminer



Savagnin Jaune  
Gelber Traminer



Savagnin Rose  
Roter Traminer



Savagnin Rose Musqué  
Gewüztraminer



*Technically,*

these are clonal mutations of the Savagnin grape—as opposed to distinct varieties

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## Savagnin



An “ancestor grape”



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

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Believed to be a natural cross of Pinot and an unknown—possibly extinct— variety



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**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

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Used in several AOC's in France's Jura

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**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

**l'Etoile 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 "Païen"

Traditional in the Visperterminen (Valais)

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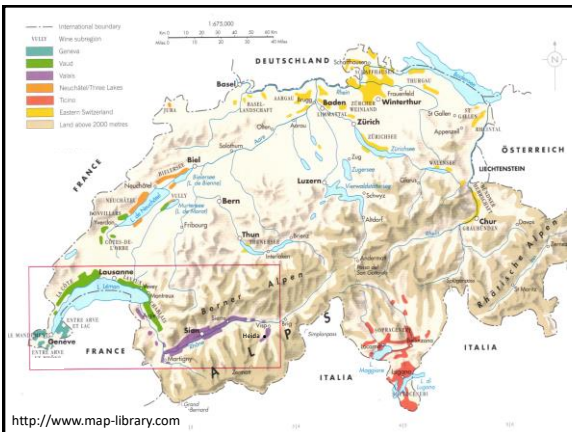
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ST. JODERN KELLEREI  
VINOZEMERER

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>

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Grown in Australia...

...where it was mistaken for Albariño!



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Grown in Russia, Moldova, Crimea, and Ukraine...

...where it is often used in the production of Sovetskoye Shampanskoye (sparkling wine)

*Russian champagne*



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Grown in Canada...

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

Photo via: <http://www.fromtheboosfamily.com/>

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### Confusion Corner

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

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

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

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### 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

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**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

<https://en.umathum.at/>

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**Savagnin Rose/Roter Traminer** 

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

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**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

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Croatia has 1,161 acres (470 ha) of Traminac Crveni



But again, this name may refer to either Roter Traminer or Gewürztraminer

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Exotic fruit opulence with deep forest earthiness and a pronounced tendency towards fresh hops make the Roter Traminer Freyheit 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

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### Savagnin Rose Musqué/ Gewüztraminer



- 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"

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Visually, Savagnin Rose and Gewürztraminer appear almost identical...except that Savagnin Rose becomes translucent upon ripening.

Savagnin Rose



Gewürztraminer




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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:**

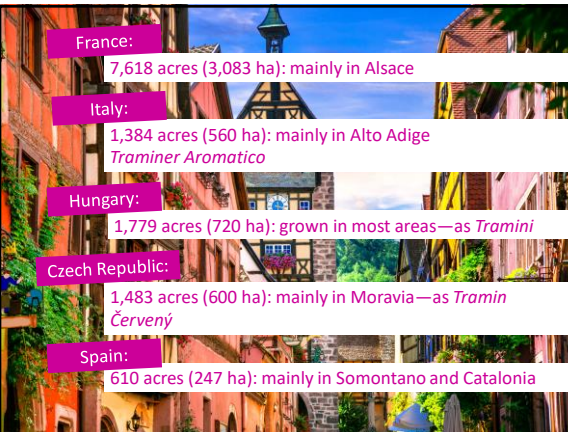
1,779 acres (720 ha): grown in most areas—as *Tramini*

**Czech Republic:**

1,483 acres (600 ha): mainly in Moravia—as *Tramin Červený*

**Spain:**

610 acres (247 ha): mainly in Somontano and Catalonia




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 **Gewürztraminer....**

Grapefruit    Honey    Ginger    Peach  
 Lychee    Apricot    Orange Blossom  
 Rose Petals    Perfume  
 Pineapple    Incense    Light-to-medium bodied  
 Clove    Mango    Tends towards low acid  
 Cinnamon    Can have a slight bitter "bite"  
 Smoke    Richly textured  
 14% abv not uncommon

Can be a "shock" to the palate when dry

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*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




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The Off-shoots

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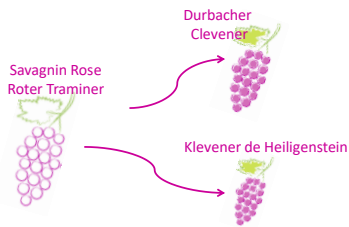
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*The Off-shoots  
Meanwhile, in Alsace and Baden...*



Durbacher Clevener (Baden) and Klevener de Heiligenstein (Alsace) are believed to be "local" mutations of Savagnin Rose/Red Traminer.

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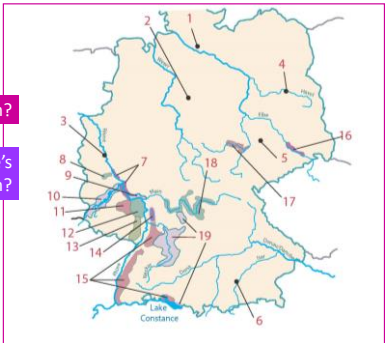
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Where's Baden?

Where's Durbach?

Where's Heiligenstein?




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**Baden wineries**

- 1 Schloss Staufenberg
- 2 Weingut Danner
- 3 Weingut Dr Heger and Weinhaus Heger
- 4 Weingut Bercher
- 5 Weingut Huber
- 6 Weingut Ziereisen

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**Durbacher Clevner**

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

The name Durbacher Clevner refers to a legend—dating from 1780—involving Grand Duke Carl Friedrich of Baden, who came from Clevn (today's Chiavenna)

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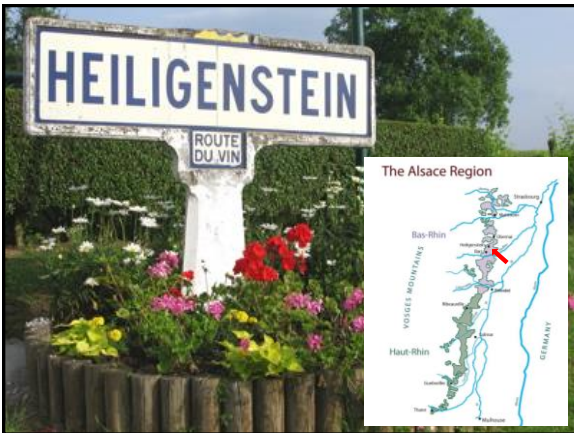
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**Klevener de Heiligenstein** 

-  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 Bourgheim, Gertwiller, Goxwiller, Heiligenstein, and Obernai

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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)  
<http://www.heywang-vins.fr>

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**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

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The Descendants...

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## The Descendants...






**Grüner Veltliner**  
 (V. Vinifera)






**Petit Meslier**  
 (V. vinifera)






**Verdelho**  
 (V. Vinifera)

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## The Descendants...






**Siegerrebe**  
 (V. Vinifera)






**Flora**  
 (V. vinifera)






**Traminette**  
 (complex hybrid)

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## Siegerrebe




 1929: created in Germany (Gewüz 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

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**Flora** 

-  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

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## 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.

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## Thank you for joining us!

### References:

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