



# ALSACE ROCKS NEW YORK CITY

APRIL 29, 2024

**ALSACE  
ROCKS**

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# WHY ALSACE ROCKS

Alsace is arguably the most geologically diverse region in the world—but that is just one of the many reasons why this northeastern French region “rocks.” With high-quality wines in a range of styles that over-deliver, produced by passionate winemaking families that span generations, Alsace offers nuance that is unprecedented in other wine regions.

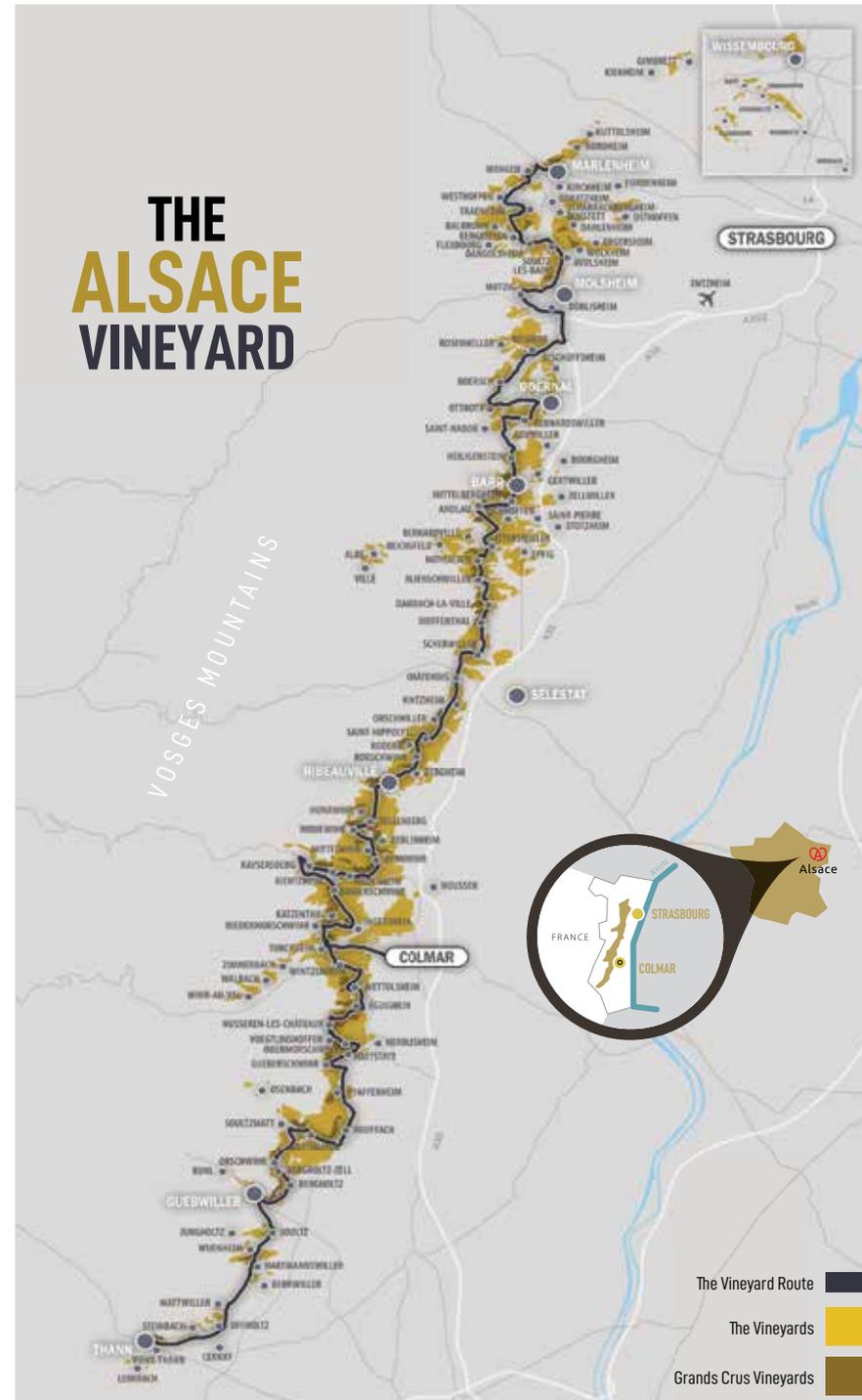
**ROCKIN’ PRODUCERS:** Each Alsace winemaker has their own style, speciality and personality, but all share a single mission: produce high quality wines that express the grape and the terroir, respecting and preserving the land for future generations.

**ROCKIN’ VARIETIES:** A region primarily known for its world-class white wines, Alsace grows seven main varieties to produce wines that range from light-bodied and fresh to full-bodied and bold; this means that there’s an Alsace wine for virtually every cuisine and every occasion.

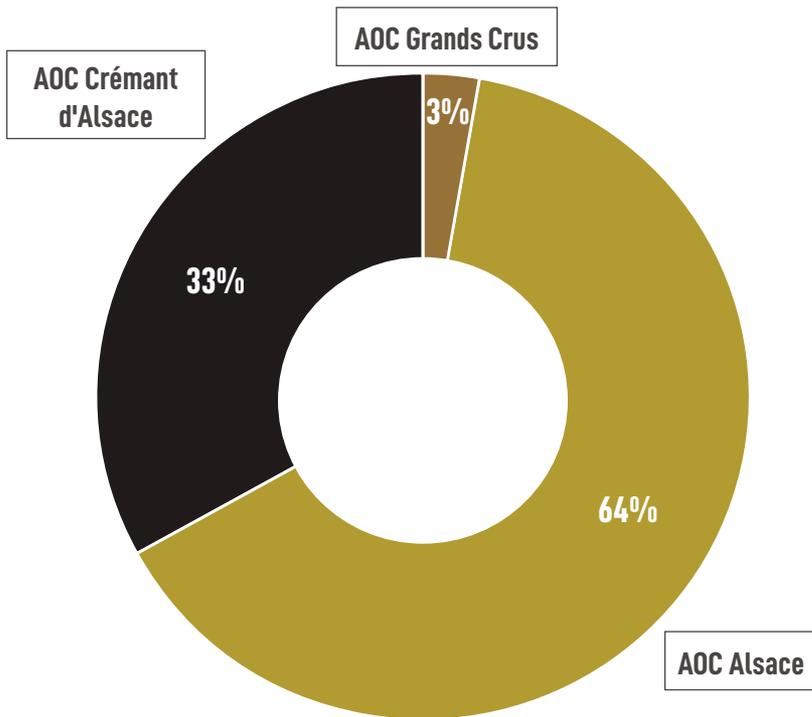
**ROCKIN’ APPELLATIONS:** Unlike other regions in France, Alsace labels by variety in addition to place. There are 53 appellations in the region: AOC Alsace for easy-drinking and well-priced still wines; Crémant d’Alsace for lively, elegant bubbles for any occasion, made in the traditional method; and 51 distinct Grand Cru sites, which pack more concentration and complexity into their bottlings.

**ROCKIN’ TERROIRS:** The variety of soil types means that producers have the ability to get their hands dirty and match the seven main varieties to the best terroir, creating combinations that are truly unique and specific to an individual vineyard plot.

**ROCKIN’ ADAPTABILITY:** The ability to be incredibly specific with the soil types and desire to create wines that—at their basic level—are enjoyable, expressive of their variety and delicious with food enables Alsace to be both a “one-size-fits-all” and a “one-of-a-kind” wine region. These factors make the region an ideal option for both new and seasoned wine lovers.



# ALSACE AT-A-GLANCE



**PRODUCTION**  
991,500 HL = 132+ MILLION BOTTLES  
38,500 ACRES OF VINEYARDS  
1.25 TO 9.4 MILES WIDE AND 75 MILE LONG  
89% WHITE WINE  
3,030 PRODUCERS  
720 WINERIES  
53 AOCs  
2 ADDITIONAL MENTIONS:  
VT & SGN

## THE REGION

### LOCATION

Northeastern corner of France, right next to Germany and above Switzerland.

### VINEYARDS

38,500 acres of vines along 75 miles. Alsace is one of the top three greenest wine-producing areas in France, with 36% of the vineyard area certified organic, and 8% certified Biodynamic. Alsace producers were green pioneers with France's first documented organic vineyard in 1961 followed by the first biodynamic vineyard in 1969.

### WINE ROUTE

Oldest established regional wine route in the world, established more than 70 years ago. It is 120 miles long and 10 miles wide.

### TERROIR

13 different and very distinct types of soil from volcanic to limestone to clay, the most diverse terroir in France.

### PRODUCTION

In 2023, 132 million bottles were produced; 89% white.

### WEATHER

Protected by the Vosges Mountains, Alsace is the second driest region in France with around 20 inches of rain per year. Alsace also experiences a lot of sunshine with 1,800 hours annually in the region's wine capital, Colmar. Warm days and cool nights allow for slow ripening, which produces complex, aromatic and balanced wines.



© VUANO-ConseilVinsAlsace

# THE WINES

## STILL WINES

Aromatic, unoaked, dry, complex, balanced, high-quality and very food-friendly. 7 main grape varieties (in order of vineyard plantings): Riesling (23%), Gewurztraminer (22%), Pinot Gris (18%), Pinot Blanc (11%), Pinot Noir (11%), Sylvaner (7%), Muscat (3%), Blends (5%).

## SPARKLING WINES

Crémant d'Alsace makes up 33% of production and is made in the traditional method from Pinot Blanc, Pinot Gris, Riesling, Auxerrois, Pinot Noir (all Crémant d'Alsace Rosés are 100% Pinot Noir) and Chardonnay (only for Crémant production).

## SWEET WINES

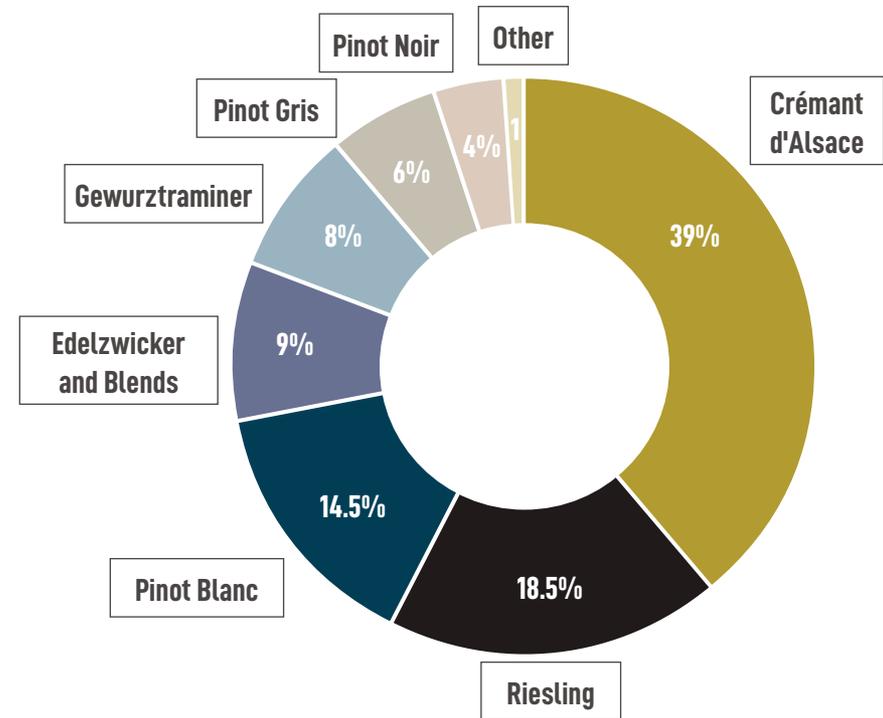
Vendanges Tardives (VT): Late harvest wines made from Gewurztraminer, Riesling, Pinot Gris or Muscat d'Alsace. Grapes must be hand-picked and are often botrytized. Sélection de Grains Nobles (SGN): Same varieties but with multiple rounds of selective, hand-harvesting and all botrytized grapes.

## APELLATION SYSTEM

AOC Alsace is 64% of production, Crémant d'Alsace is 33% and AOC Grand Cru is 3% (predominately Riesling, Gewurztraminer, Pinot Gris and Muscat d'Alsace).



# CRÉMANT D'ALSACE ROCKS IN THE US, FOLLOWED BY RIESLING.



Granite

Limestone

Marl-Limestone

Clay-Marl



# ALSACE SOILS



Marl-Limestone Sandstone

Sandstone

Volcanic

Schist

The geology of Alsace is a veritable mosaic of 13 different soils, including granite, limestone, schist and sandstone, more than any other wine region in France.

Fifty million years ago, both the Vosges and the Black Forest (in Germany) were a single massif, and when it collapsed, the Rhine plain was formed. Alsace's vineyards are situated at an altitude of 560-1,800 feet along the fault line between the remaining massif of the Vosges and the plain—and benefit from the vast array of soil types created by the collapsed ancient upper layers.

A selection of soil profiles:

## GRANITE

Wines tend to be aromatic with fine acidity and often open up quickly.

## LIMESTONE

Wines acquire depth, balance and delicacy and have great aging potential.

## MARL-LIMESTONE-SANDSTONE

Wines have powerful structure with richness and great aging potential.

## SANDSTONE-CLAY

Wines show power but also elegance with a good balance of acidity and ripeness.

## VOLCANIC

Wines often have fuller body and smoky or briny notes.



# ON SITE PRODUCERS

## ALLIMANT-LAUGNER

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**Winery:** Located in the village of Orschwiller, Domaine Allimant-Laugner consists of 30-acres of vines planted in the foothills of the Vosges. The Allimant and Laugner families can trace their winemaking history in Alsace back to the 16th century. Hubert Laugner became a pioneer in the production of Crémant d'Alsace, in particular Rosé, and with his son Nicolas, bet on exporting their production.

**Website:** [allimant-laugner.com](http://allimant-laugner.com)

**IG:** @allimantlaugner

## WINES

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### CRÉMANT D'ALSACE ROSÉ

**Grapes:** 100% Pinot Noir

**Soils:** Limestone

**Alcohol:** 12.4%

**Residual Sugar:** 4.1 g/L

**Dosage:** 4.1 g/L

**Total Acidity:** 5.7 g/L

**Vinification & Aging:** Grapes are hand-harvested. After a short maceration on skin contact for 6 hours, fermentation takes place in stainless steel tank at 64.5°F for approximately 3 weeks. The wine ages 12-15 months on the lees.

**Sustainability:** last year of organic conversion

**SRP:** \$24

**Importer/Distributor:** Bonhomie Wine Imports

## PINOT BLANC 2021

**Grapes:** 50% Pinot Blanc, 50% Auxerrois

**Soils:** Limestone

**Alcohol:** 12.1%

**Residual Sugar:** 3 g/L

**Total Acidity:** 6 g/L

**Vinification & Aging:** Grapes are machine-harvested. Fermentation occurs in stainless steel tanks at 64.5°F for three weeks with indigenous yeasts.

**Sustainability:** Organic conversion

**SRP:** \$17

**Importer/Distributor:** Vigneron Imports

## RIESLING 2021

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 12.2%

**Residual Sugar:** 4 g/L

**Total Acidity:** 7.5 g/L

**Vinification & Aging:** Grapes are harvested with a mix of machine and by hand. Fermentation occurs in stainless steel tanks at 60.8-64.5°F for two months with indigenous yeasts.

**Sustainability:** Organic conversion

**SRP:** \$21

**Importer/Distributor:** Bonhomie Wine Imports

## RIESLING GRAND CRU PRAELATENBERG 2019

**Grapes:** 100% Riesling

**Soils:** Gneiss

**Alcohol:** 12.7%

**Residual Sugar:** 6 g/L

**Total Acidity:** 6 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in stainless steel tank at 60.8-64.5°F for 2 months with indigenous yeasts.

**Sustainability:** Organic conversion

**SRP:** \$29

**Importer/Distributor:** Bonhomie Wine Imports

## PINOT GRIS 2023

**Grapes:** 100% Pinot Gris

**Soils:** Limestone

**Alcohol:** 13.5%

**Residual Sugar:** 13 g/L

**Total Acidity:** 4.9 g/L

**Vinification & Aging:** Grapes are machine-harvested. Fermentation occurs in stainless steel tanks at 64.5°F for three weeks with indigenous yeasts.

**Sustainability:** Organic conversion

**SRP:** \$23

**Importer/Distributor:** Vigneron Imports

## GEWURZTRAMINER 2020

**Grapes:** 100% Gewurztraminer

**Soils:** Granite

**Alcohol:** 13.7%

**Residual Sugar:** 22 g/L

**Total Acidity:** 4.4 g/L

**Vinification & Aging:** The grapes are harvested with a mix of machine and by hand. Controlled fermentation occurs in stainless steel tanks at 64.5°F for three weeks with indigenous fermentation.

**Sustainability:** Organic conversion

**SRP:** \$21

**Importer/Distributor:** Bonhomie Wine Imports

## CAVE DE RIBEAUVILLÉ

**Winery:** The first wine cooperative in France, the cave was founded in 1895. Today, there are 40 passionate winegrowers who cultivate 605 acres of diverse soil around Ribeauvillé, producing expressive, terroir-driven wines. In 2019, all vineyards were certified High Environmental Value, and in 2004, the winery committed to organic viticulture and vinification. Today, one third of all production is organic.

**Website:** vins-ribeauville.com

**IG:** @cavederibeauville

## WINES

### CRÉMANT D'ALSACE BRUT ROSÉ GIERSBERGER NV

**Grapes:** 100% Pinot Noir

**Alcohol:** 12%

**Residual Sugar:** 9 g/L

**Total Acidity:** 5.4 g/L

**Vinification & Aging:** A blend of the 2021 vintage (75%) and reserve wine (25%). Pinot Noir grapes are harvested early by hand, followed by slow, temperature-controlled fermentation. Second fermentation occurs after bottling in the traditional method. The wine then rests on lees for at least 18 months before disgorgement.

**SRP:** \$18.99

**Importer/Distributor:** Golden Ram Imports

## PINOT BLANC VIEILLES VIGNES 2022

**Grapes:** 100% Pinot Blanc

**Alcohol:** 12.5%

**Residual Sugar:** 2.44 g/L

**Total Acidity:** 3.82 g/L

**Vinification & Aging:** The grapes are harvested exclusively by hand. Whole bunches are pressed in pneumatic presses and juices are separated to optimize quality. After static settling, the wine is fermented under temperature control, and then aged on fine lees for 7 months.

**SRP:** \$13.99

**Importer/Distributor:** Golden Ram Imports

## RIESLING COLLECTION 2022

**Grapes:** 100% Riesling

**Alcohol:** 13%

**Residual Sugar:** 2.36 g/L

**Total Acidity:** 4.45 g/L

**Vinification & Aging:** The grapes are harvested exclusively by hand. Whole bunches are pressed in pneumatic presses and juices are separated to optimize quality. After static settling, the wine is fermented under temperature control, and then aged on fine lees for 6 months.

**SRP:** \$15

**Importer/Distributor:** Golden Ram Imports

## RIESLING GRAND CRU OSTERBERG 2019

**Grapes:** 100% Riesling

**Alcohol:** 13.5%

**Residual Sugar:** 3.5 g/L

**Total Acidity:** 5.75 g/L

**Vinification & Aging:** The grapes are 100% hand-harvested. Whole bunches are pressed in pneumatic presses and juices are separated to optimize quality. After static settling, temperature-controlled fermentation occurs at around 69.8°F-71.6°F, and are then aged on fine lees for 7 to 9 months. After filtration, the wines are bottled and aged in cellar for a minimum of 3 years.

**SRP:** \$30

**Importer/Distributor:** Golden Ram Imports

## PINOT GRIS COLLECTION 2020

**Grapes:** 100% Pinot Gris

**Alcohol:** 14%

**Residual Sugar:** 18.4 g/L

**Total Acidity:** 3.88 g/L

**Vinification & Aging:** The grapes are harvested exclusively by hand. Whole bunches are pressed in pneumatic presses and juices are separated to optimize quality. After static settling, the wine is fermented under temperature control, and then aged on fine lees for 6 months.

**SRP:** \$15

**Importer/Distributor:** Golden Ram Imports

## CLOS DU ZAHNACKER 2013

**Grapes:** 33% Riesling, 33% Pinot Gris, 33% Gewurztraminer

**Soils:** Clay-limestone

**Alcohol:** 13%

**Residual Sugar:** 13.8 g/L

**Total Acidity:** 5.61 g/L

**Vinification & Aging:** Riesling, Pinot Gris and Gewurztraminer grapes are harvested by hand and pressed together in whole bunches in pneumatic presses. After static settling, the wines are fermented under controlled temperature (69.8°F -71.6°F) and then aged on fine lees for 7 to 9 months. After filtration, the wines are bottled and aged in cellar for a minimum of 3 years.

**SRP:** \$37.99

**Importer/Distributor:** Golden Ram Imports

## GEWURZTRAMINER COLLECTION 2020

**Grapes:** 100% Gewurztraminer

**Alcohol:** 14%

**Residual Sugar:** 21.44 g/L

**Total Acidity:** 2.92 g/L

**Vinification & Aging:** The grapes are harvested exclusively by hand. Whole bunches are pressed in pneumatic presses and juices are separated to optimize quality. After static settling, the wine is fermented under temperature control, and then aged on fine lees for 6 months.

**SRP:** \$16.99

**Importer/Distributor:** Golden Ram Imports

## GEWURZTRAMINER GRAND CRU ALTENBERG DE BERGHEIM 2018

**Grapes:** 100% Gewurztraminer

**Soils:** Marl-limestone

**Alcohol:** 14.5%

**Residual Sugar:** 72.44 g/L

**Total Acidity:** 2.83 g/L

**Vinification & Aging:** The grapes are harvested exclusively by hand. Whole bunches are pressed in pneumatic presses to avoid any trituration. Juices are separated to optimize the quality of our wines. After static settling, the wine is fermented under temperature control, and then aged on fine lees for 6 months.

**SRP:** \$25

**Importer/Distributor:** Golden Ram Imports

# CHARLES FREY

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**Winery:** Maison Charles Frey is a family-owned winery spanning three generations, though the family's winegrowing roots in Alsace can be traced back to 1709. In 1997, the entire estate was converted to biodynamic agriculture, making Charles Frey a pioneer in the region's biodynamics movement. Today, the family cultivates 34.6 acres of land with a particular focus on Pinot Noir, Crémant d'Alsace and Riesling. In 2022, Charles Frey launched the project Les Encuvés, made with organic grapes sourced from neighboring winegrowers. The wines adhere to Charles Frey's low intervention philosophy while offering a unique expression of the Alsace region in four styles: Pet nat, blanc, rouge, and skin contact/orange.

**Website:** charles-frey.fr

**IG:** @alsace\_charles\_frey

## WINES

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### SYLVANER INTEMPOREL 2023

**Grapes:** 100% Sylvaner

**Soils:** Clay

**Alcohol:** 12.5%

**Residual Sugar:** 0.5 g/L

**Total Acidity:** 4.62 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Two-week vinification in *foudre* followed by 8 months aging in *foudre*.

**Sustainability:** Biodynamic (Demeter-certified)

**SRP:** \$27

**Importer/Distributor:** BNP Distributing

### RIESLING LA MESSE DU MATIN 2023

**Grapes:** 100% Riesling

**Soils:** Sand

**Alcohol:** 12.5%

**Residual Sugar:** 0.3 g/L

**Total Acidity:** 5.85 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Two-week vinification in stainless steel followed by 8 months on the lees in stainless steel.

**Sustainability:** Biodynamic (Demeter-certified)

**SRP:** \$36

**Importer/Distributor:** BNP Distributing

### RIESLING GRANITE 2022

**Grapes:** 100% Riesling

**Alcohol:** 12.5%

**Residual Sugar:** 0.1 g/L

**Total Acidity:** 6.18 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Two-week vinification in *foudre* followed by 12 months on the lees in *foudre*.

**Sustainability:** Biodynamic (Demeter-certified)

**SRP:** \$26

**Importer/Distributor:** BNP Distributing

## LES ENCUVÉS BLANC 2023

**Grapes:** 60% Riesling, 40% Pinot Blanc

**Alcohol:** 11.5%

**Residual Sugar:** 0.2 g/L

**Total Acidity:** 4.5 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Two-week vinification in stainless steel, followed by six months on the lees in stainless steel.

**Sustainability:** Organic

**SRP:** \$24

**Importer/Distributor:** G. Montot Wines

## LES ENCUVÉS ORANGE 2023

**Grapes:** 60% Sylvaner, 30% Gewurztraminer, 10% Pinot Gris

**Alcohol:** 11.5%

**Residual Sugar:** 0.2 g/L

**Total Acidity:** 4.5 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Two-week maceration in stainless steel followed by 7 months in stainless steel.

**Sustainability:** Organic

**SRP:** \$28

**Importer/Distributor:** G. Montot Wines

## MACERATION 2022

**Grapes:** Gewurztraminer & Muscat

**Alcohol:** 13%

**Residual Sugar:** 0 g/L

**Total Acidity:** 5.4 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Two-week vinification in stainless steel followed by 8 months in stainless steel vats.

**Sustainability:** Biodynamic (Demeter-certified)

**SRP:** \$29

**Importer/Distributor:** BNP Distributing

## LES ENCUVÉS ROUGE 2022

**Grapes:** 40% Riesling, 20% Auxerrois, 20% Gewurztraminer, 20% Pinot Noir

**Alcohol:** 11.5%

**Residual Sugar:** 1.9 g/L

**Total Acidity:** 3.67 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Pinot Noir undergoes maceration for two weeks before being blended with direct-press white grapes. Aged for 8 months in stainless steel.

**Sustainability:** Organic

**SRP:** \$26

**Importer/Distributor:** G. Montot Wines

# FRANÇOIS BAUR

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**Winery:** Domaine François Baur is a family-owned winery founded in Turckheim in 1741. Thomas Baur is the 9th generation. The estate is small and make highly specialized hand-crafted wines. 40% of the production is from the Grand Cru Brand vineyard (granite soil). The entire Domaine is certified Biodynamic since 2001.

**Website:** vinsbaur.com

**IG:** @vins\_baur

## WINES

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### CRÉMANT D'ALSACE NV

**Grapes:** 30% Riesling, 30% Pinot Blanc, 30% Pinot Gris, 10% Chardonnay

**Dosage:** 5.85 g/L

**Alcohol:** 12.5%

**Vinification & Aging:** Grapes are hand-harvested and undergo temperature-controlled fermentation at 60.8°F with indigenous yeasts in stainless steel vats and 170+ year-old *foudres*. Second fermentation occurs in March. The wine is aged on lees from 12 to 18 months.

**Sustainability:** Biodyvin-certified biodynamic

**SRP:** \$25

**Importer/Distributor:** Frederick Wildman & Sons

### PINOT BLANC HERRENWEG 2022

**Grapes:** 100% Pinot Blanc

**Soils:** Herrenweg in Turckheim (fine sand, gravel, stones, pebbles)

**Alcohol:** 12.67%

**Residual Sugar:** 1.10 g/L

**Total Acidity:** 3.08 g/L

**Vinification & Aging:** The grapes are hand-harvested and undergo temperature-controlled fermentation at 60.8°F in stainless-steel vats with indigenous yeasts for at least 2 months. The wine is aged in 150 year-old *foudres* until bottling in the spring.

**Sustainability:** Biodyvin-certified biodynamic

**SRP:** \$25

**Importer/Distributor:** Frederick Wildman & Sons

### RIESLING HERRENWEG 2022

**Grapes:** 100% Riesling

**Soils:** Herrenweg in Turckheim (fine sand, gravel, stones, pebbles)

**Alcohol:** 12.76%

**Residual Sugar:** 2.20 g/L

**Total Acidity:** 3.68 g/L

**Vinification & Aging:** The grapes are hand-harvested and undergo temperature-controlled fermentation at 60.8°F in stainless steel vats with indigenous yeasts for at least 2 months. The wine is aged in 150 year-old *foudres* until bottling in the spring.

**Sustainability:** Biodyvin-certified biodynamic

**SRP:** \$26

**Importer/Distributor:** Frederick Wildman & Sons

## RIESLING GRAND CRU BRAND CLOS DE LA TREILLE 2021

**Grapes:** 100% Riesling

**Soils:** Granite with 2 miccas

**Alcohol:** 12.74%

**Residual Sugar:** 7.10 g/L

**Total Acidity:** 4.25 g/L

**Vinification & Aging:** The grapes are hand-harvested and undergo temperature-controlled fermentation at 60.8°F in stainless steel vats with indigenous yeasts for at least 2 months. The wine is aged in 150 year-old *foudres* until bottling in the spring.

**Sustainability:** Biodyvin-certified biodynamic

**SRP:** \$49

**Importer/Distributor:** Frederick Wildman & Sons

## PINOT NOIR SCHLITTWEG 2022

**Grapes:** 100% Pinot Noir

**Soils:** Schlittweg (fine sand, gravel, stones, pebbles)

**Alcohol:** 12.2%

**Total Acidity:** 3.08 g/L

**Vinification & Aging:** Grapes are hand-harvested and undergo temperature-controlled fermentation with indigenous yeast. Maceration lasts 13 days. The wine is then aged in 50% used barrels, 50% in stainless-steel.

**Sustainability:** Biodyvin-certified biodynamic

**SRP:** \$29

**Importer/Distributor:** Frederick Wildman & Sons

## FRANÇOIS SCHMITT

**Winery:** Located in Orschwihr, the family estate benefits from a unique environment conducive to producing some of the greatest terroirs wines. On an area of 32 acres on the Bollenberg hillside (limestone and clay) and the Grand Cru Pfingstberg (sandstone and limestone), their philosophy is to produce wines expressing their terroir following organic (Ecocert-certified since 2016) and biodynamic agriculture (Demeter-certified since 2019).

**Website:** francoisschmitt.fr

**IG:** @domaine\_francois\_schmitt

## WINES

## CRÉMANT D'ALSACE BLANC DE NOIRS EXTRA BRUT NV

**Grapes:** 100% Pinot Noir

**Soils:** Limestone & clay (Bollenberg)

**Alcohol:** 12.1%

**Residual Sugar:** 2.1 g/L

**Total Acidity:** 7.8 g/L

**Vinification & Aging:** Hand-harvested grapes undergo first fermentation with natural yeasts in 70% stainless steel vats and 30% old barrels. The finished wine includes 20% of vin de *réserve*.

**Sustainability:** Certified organic and biodynamic Demeter and Ecocert

**SRP:** \$26.99

**Importer/Distributor:** Sapere Originis

## PINOT BLANC UN DES SEPT 2022

**Grapes:** 40% Pinot Blanc, 60% Auxerrois

**Soils:** Range of soils

**Alcohol:** 11.3%

**Residual Sugar:** 3.2 g/L

**Total Acidity:** 4.39 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in stainless steel vats with indigenous yeasts.

**Sustainability:** Certified Organic Demeter and Ecocert

**SRP:** \$16.99

**Importer/Distributor:** Sapere Originis

## LA COLLINE AUX CAILLOUX 2020

**Grapes:** Blend of 7 varieties

**Soils:** Limestone & clay (Bollenberg)

**Alcohol:** 12.4%

**Residual Sugar:** 4.1 g/L

**Total Acidity:** 5.31 g/L

**Vinification & Aging:** Grapes are hand-harvested. Fermentation occurs with indigenous yeasts. No maceration. Vinification is done in 80% stainless-steel and 20% barrel.

**Sustainability:** Certified organic and biodynamic Demeter and Ecocert

**SRP:** \$20.99

**Importer/Distributor:** Sapere Originis

## RIESLING UN DES SEPT 2023

**Grapes:** 100% Riesling

**Soils:** Different plots

**Alcohol:** 12.4%

**Residual Sugar:** 4 g/L

**Total Acidity:** 6.20 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in stainless steel vats without maceration, using indigenous yeasts.

**Sustainability:** Last year of conversion

**SRP:** \$19.99

**Importer/Distributor:** Sapere Originis

## RIESLING GRAND CRU PFINGSTBERG PARADIS 2017

**Grapes:** 100% Riesling

**Soils:** Sandstone and limestone

**Alcohol:** 12.4%

**Residual Sugar:** 2.0 g/L

**Total Acidity:** 7.60 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in stainless steel vats without maceration, using indigenous yeasts.

**Sustainability:** In conversion

**SRP:** \$49.99

**Importer/Distributor:** Sapere Originis

## PINOT GRIS UN DES SEPT 2022

**Grapes:** 100% Pinot Gris

**Soils:** Different plots

**Alcohol:** 12.7%

**Residual Sugar:** 4 g/L

**Total Acidity:** 4.45 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in stainless steel vats with indigenous yeasts.

**Sustainability:** Certified organic and biodynamic Demeter and Ecocert

**SRP:** \$19.99

**Importer/Distributor:** Sapere Originis

## PINOT NOIR UN DES SEPT 2022

**Grapes:** 100% Pinot Noir

**Soils:** Limestone & clay (Bollenberg)

**Alcohol:** 11.8%

**Residual Sugar:** 1.1 g/L

**Total Acidity:** 5.09 g/L

**Vinification & Aging:** Hand-harvested grapes undergo a 10-day maceration and fermentation in stainless-steel vats with indigenous yeasts.

**Sustainability:** Certified organic and biodynamic Demeter and Ecocert

**SRP:** \$24.99

**Importer/Distributor:** Sapere Originis

## KIRRENBOURG

**Winery:** The Kirrenbourg winery was created in 2015 thanks to a group of passionate people wanting to highlight the terroir of Alsace to its full potential. To produce great wines there is meticulous work in the vineyard, low-yields and biodynamic culture - the key to achieving our goal of greatness. The winery owns 24.7 acres of Grands Crus: 17.3 acres on Grand Cru Schlossberg and 7.4 acres of Grand Cru Brand with 2 grape varieties representing 75% of our production with 51% of Riesling and 24% of Pinot Noir.

**Website:** [domainekirrenbourg.fr](http://domainekirrenbourg.fr)

**IG:** @domainekirrenbourg

## WINES

### RIESLING TERROIRS 2020

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 14%

**Residual Sugar:** 4.22 g/L

**Total Acidity:** 7.45 g/L

**Vinification & Aging:** Hand harvested and fermented using indigenous yeasts in stainless steel tanks for 10 months.

**Sustainability:** Certified Biodynamic Demeter

**SRP:** \$62

**Importer/Distributor:** Golden Vines (NYC)

## RIESLING ROCHE GRANITIQUE 2022

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 13%

**Residual Sugar:** 2.4 g/L

**Total Acidity:** 6.02 g/L

**Vinification & Aging:** Hand harvested and fermented using indigenous yeasts in stainless steel tanks for 10 months.

**Sustainability:** Certified Organic Ecocert and Biodynamic Demeter

**SRP:** \$45

**Importer/Distributor:** V&N Cellars

## PINOT GRIS ROCHE GRANITIQUE 2019

**Grapes:** 100% Pinot Gris

**Soils:** Granite

**Alcohol:** 13.8%

**Residual Sugar:** 4.11 g/L

**Total Acidity:** 5.73 g/L

**Vinification & Aging:** Hand-harvested, vinified and aged 10 months in stainless-steel tank.

**Sustainability:** Certified Organic Ecocert and Biodynamic Demeter

**SRP:** \$45

**Importer/Distributor:** Canon Wines

## PINOT NOIR MATTHIEU 2021

**Grapes:** 100% Pinot Noir

**Soils:** Granite

**Alcohol:** 14%

**Residual Sugar:** 0 g/L

**Total Acidity:** 5.85 g/L

**Vinification & Aging:** Hand harvested and fermented using indigenous yeasts with 15 days of maceration. Vinified in stainless steel tanks and a cement cask, aged for 12 months.

**Sustainability:** Certified Organic Ecocert and Biodynamic Demeter

**SRP:** \$65

**Importer/Distributor:** Golden Vines

## PINOT NOIR ROCHE GRANITIQUE 2022

**Grapes:** 100% Pinot Noir

**Soils:** Granite

**Alcohol:** 14%

**Residual Sugar:** 0 g/L

**Total Acidity:** 4.90 g/L

**Vinification & Aging:** Hand harvested and fermented using indigenous yeasts with 15 days of maceration. Vinified in stainless steel tanks and a cement tank, aged for 12 months.

**Sustainability:** Certified Organic Ecocert and Biodynamic Demeter

**SRP:** \$43

## GEWURZTRAMINER ROCHE GRANITIQUE 2020

**Grapes:** 100% Gewurztraminer

**Soils:** Granite

**Alcohol:** 14%

**Residual Sugar:** 28.36 g/L

**Total Acidity:** 4.20 g/L

**Vinification & Aging:** Hand harvested and fermented using indigenous yeasts. Vinified and aged in stainless steel tanks for 10 months.

**Sustainability:** Certified Organic Ecocert and Biodynamic Demeter

**SRP:** \$45

## HURST

**Winery:** Founded in 1926, Domaine Hurst is located in Turckheim alongside the prestigious Grand Cru Brand vineyard. Committed to biodynamic farming practices (Demeter- and Biodyvin-certified), the domaine cultivates almost 30 acres of hillside vineyards, 20 acres of which are Grand Cru, with old vines aged between 35-75 years. Samuel Tottoli leads the dynamic team, producing balanced wines that reflect a strong sense of place across different styles.

**Website:** [domainehurst.fr](http://domainehurst.fr)

**IG:** @domainehurst

## WINES

### CRÉMANT D'ALSACE BRUT NATURE

**Grapes:** 33.3% Pinot Blanc, 33.3% Auxerrois, 33.3% Pinot Noir

**Soils:** Granite

**Alcohol:** 12.5%

**Residual Sugar:** 1.8 g/L

**Total Acidity:** 6.75 g/L

**Vinification & Aging:** Hand-harvested grapes are gently whole-bunch pressed and undergo fermentation with indigenous yeasts in stainless steel tanks. Aged for 48 months on lattes before disgorgement.

**Sustainability:** Certified Organic Ecocert, Biodynamic Demeter & Biodyvin

## PINOT BLANC VIEILLES VIGNES 2023

**Grapes:** 100% Pinot Blanc

**Soils:** Granite

**Alcohol:** 11.5%

**Residual Sugar:** 1.4 g/L

**Total Acidity:** 5.4 g/L

**Vinification & Aging:** Hand-harvested grapes are gently whole-bunch pressed and undergo natural fermentation with indigenous yeasts. Vinification and aging in century.

**Sustainability:** Certified Organic Ecocert, Biodynamic Demeter & Biodyvin

## PINOT GRIS VIEILLES VIGNES 2023

**Grapes:** 100% Pinot Gris

**Soils:** Granite

**Alcohol:** 12.5%

**Residual Sugar:** 4.2 g/L

**Total Acidity:** 6.3 g/L

**Vinification & Aging:** Hand-harvested grapes are gently whole-bunch pressed and undergo natural fermentation with indigenous yeasts. Vinification and aging in century-old oak vats.

**Sustainability:** Certified Organic Ecocert, Biodynamic Demeter & Biodyvin

## RIESLING VIEILLES VIGNES 2022

**Grapes:** 100% Riesling

**Soils:** Alluvial, granite

**Alcohol:** 12.5%

**Residual Sugar:** 0.39 g/L

**Total Acidity:** 6.4 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Vinification and aging in century-old oak vats.

**Sustainability:** Certified Organic Ecocert, Biodynamic Demeter & Biodyvin

## PINOT NOIR VIEILLES VIGNES 2022

**Grapes:** 100% Pinot Noir

**Soils:** Granite

**Alcohol:** 12.5%

**Residual Sugar:** 0.359 g/L

**Total Acidity:** 6.2 g/L

**Vinification & Aging:** Hand-harvested. 100% whole bunches undergo 21-day carbonic maceration. Natural fermentation with indigenous yeasts. Aged for 8 months in century-old oak vats.

**Sustainability:** Certified Organic Ecocert, Biodynamic Demeter & Biodyvin

## PINOT NOIR CŒUR DE DRAGON 2022

**Grapes:** 100% Pinot Noir

**Soils:** Granite

**Alcohol:** 14%

**Residual Sugar:** 0.94 g/L

**Total Acidity:** 5.5 g/L

**Vinification & Aging:** Hand-harvested. 100% whole bunches undergo 20-day carbonic maceration. Natural fermentation with indigenous yeasts. Aged for 10 months in amphora.

**Sustainability:** Certified Organic Ecocert, Biodynamic Demeter & Biodyvin

## GEWURZTRAMINER VIEILLES VIGNES 2020

**Grapes:** 100% Gewurztraminer

**Soils:** Granite

**Alcohol:** 14.5%

**Residual Sugar:** 10.5 g/L

**Total Acidity:** 3.9 g/L

**Vinification & Aging:** Hand-harvested grapes. Fermentation with indigenous yeasts. Vinification and aging in century-old oak vats.

**Sustainability:** Certified Organic Ecocert, Biodynamic Demeter & Biodyvin

## PAUL BLANCK

**Winery:** With 86 acres, 5 grands crus and 4 *lieux-dits*, Domaine Paul Blanck is deeply influenced by the terroir areas that represent two-thirds of their total acreage. Trailblazers since 1610, generations of Blancks have put their faith in the terroirs to produce authentic wines. Anchored in tradition, the Blanck family is resolutely modern, and since 1984, is under the care of Frédéric and Philippe Blanck.

**Website:** [blanck.com](http://blanck.com)

**IG:** @Philblanc68

**Importers:**

Skurnik Wines: NY, NJ, MA, RI, Pennsylvania, CT, OH, CA, KY

Cream Wines: Chicago, IL

Consortium Wines: FL

## WINES

### SYLVANER VIEILLES VIGNES 2022

**Grapes:** 100% Sylvaner

**Alcohol:** 12.5%

**Residual Sugar:** 5 g/L

**Total Acidity:** 4.03 g/L

**Vinification & Aging:** The juice is extracted with infinite care in our air-bag press. The slow, gentle pressing avoids crushing the stalks and pips. Fermentation is carried out in temperature-controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks.

**Sustainability:** Certified Organic

**SRP:** \$35.99

## PINOT BLANC CLASSIQUE 2022

**Grapes:** 100% Pinot Blanc

**Soils:** Gravel, sand and south-facing clay and limestone

**Alcohol:** 12.5%

**Residual Sugar:** 2 g/L

**Total Acidity:** 4.03 g/L

**Vinification & Aging:** The juice is extracted with infinite care in our air-bag press. The slow, gentle pressing avoids crushing the stalks and pips. Fermentation is carried out in temperature-controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks.

**Sustainability:** Certified organic

**SRP:** \$19.99

## RIESLING CLASSIQUE 2022

**Grapes:** 100% Riesling

**Soils:** Sand and gravel around the village of Kientzheim

**Alcohol:** 12.5%

**Residual Sugar:** 2.3 g/L

**Total Acidity:** 3.50 g/L

**Vinification & Aging:** The juice is extracted with infinite care in our air-bag press. The slow, gentle pressing avoids crushing the stalks and pips. Fermentation is carried out in temperature controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks.

**Sustainability:** Certified Organic

**SRP:** \$24.99

## RIESLING GRAND CRU SCHLOSSBERG 2018

**Grapes:** 100% Riesling

**Soils:** Grand Cru Schlossberg slope lies on the Kaysersberg migmatites and the intruding granite of Thannenkirch, of which the arenaceous character provides very fertile, mineral soil, composed both of coarse sand and clay.

**Alcohol:** 13%

**Residual Sugar:** 2.27 g/L

**Total Acidity:** 3.98 g/L

**Vinification & Aging:** Slow, gentle pressing in our air-bag press. Fermentation is carried out in temperature controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks. The wine is matured on its lees in large oak barrels for 12 months, bringing richness to the wine. The wine is then bottled and aged for 2 to 3 further years before being offered for sale.

**Sustainability:** Certified Organic

**SRP:** \$49.99

## PINOT GRIS CLASSIQUE 2020

**Grapes:** 100% Pinot Gris

**Soils:** Gravel, sand and south-facing clay and limestone

**Alcohol:** 13.5%

**Residual Sugar:** 5.44 g/L

**Total Acidity:** 3.67 g/L

**Vinification & Aging:** The juice is extracted with infinite care in our air-bag press. The slow, gentle pressing avoids crushing the stalks and pips. Fermentation is carried out in temperature-controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks.

**Sustainability:** Certified Organic

**SRP:** \$25.99

## PINOT GRIS PATERGARTEN 2018

**Grapes:** 100% Pinot Gris

**Soils:** Gravel, south-facing

**Alcohol:** 13.5%

**Residual Sugar:** 13.40 g/L

**Total Acidity:** 2.95 g/L

**Vinification & Aging:** The juice is extracted with infinite care in our air-bag press. Fermentation is carried out in temperature-controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks. The wine is matured on its lees in large barrels for 6 to 9 months, then bottled and matured for 1 or 2 years before being offered for sale.

**Sustainability:** Certified organic

**SRP:** \$29.99

## PINOT NOIR CLASSIQUE 2021

**Grapes:** 100% Pinot Noir

**Soils:** Kientzheim's calcareous clay

**Alcohol:** 13%

**Residual Sugar:** 0.20 g/L

**Total Acidity:** 5.27 g/L

**Vinification & Aging:** Slow, gentle pressing in our air-bag press. Skin-contact maceration for 7 to 10 days, then fermentation is carried out in temperature controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks. The wine is left in stainless steel until bottling in springtime, and matures for a further year in bottle before being offered for sale.

**Sustainability:** Certified Organic

**SRP:** \$24.99

## GEWURTZTRAMINER CLASSIQUE 2022

**Grapes:** 100% Gewurztraminer

**Soils:** Clay and limestone soil, gentle slopes, south-facing

**Alcohol:** 14.5%

**Residual Sugar:** 5.7 g/L

**Total Acidity:** 4.7 g/L

**Vinification & Aging:** The juice is extracted with infinite care in our air-bag press. The slow, gentle pressing avoids crushing the stalks and pips. Fermentation is carried out in temperature controlled stainless-steel vats with natural yeast and lasts from 4 to 10 weeks.

**Sustainability:** Certified organic

**SRP:** \$28.99

# PIERRE SPARR

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**Winery:** The winery's origins date back to the late 17th century in Sigolsheim. Maison Pierre Sparr was taken over in 2009 and relocated to Beblenheim in 2015. The winery owns 35 vineyard acres and has long-term grower contacts for 300 vineyard acres following strict quality standards.

**Website:** vins-sparr.com

**IG:** @maison\_pierre\_sparr\_succ

## WINES

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### CRÉMANT D'ALSACE BRUT RÉSERVE

**Grapes:** 80% Pinot Auxerrois, 20% Pinot Blanc

**Soils:** limestone, granite, chalky-clay, gneiss

**Alcohol:** 12.5%

**Dosage:** 9 g/L

**Total Acidity:** 6.6 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation at 68°F for 2 weeks in stainless steel vats. The wine is aged 5 months in stainless steel before bottling, and 12 months in bottle.

**Sustainability:** Traditional / Sustainable agriculture, HVE Certified

**SRP:** \$25

**Importer/Distributor:** Wilson Daniels LLC

### CRÉMANT D'ALSACE BRUT ROSÉ NV

**Grapes:** 100% Pinot Noir

**Soils:** limestone, granite, chalky-clay, gneiss

**Alcohol:** 12.5%

**Dosage:** 10 g/L

**Total Acidity:** 5.97 g/L

**Vinification & Aging:** Hand-harvested grapes undergo 3 hours of maceration in the press and fermented in stainless steel at 68°F. The wine is aged 4 months in stainless steel and 12 months in bottle.

**Sustainability:** Traditional / Sustainable agriculture, HVE Certified

**SRP:** \$25

**Importer/Distributor:** Wilson Daniels LLC

### PINOT BLANC GRANDE RESERVE 2022

**Grapes:** 100% Pinot Blanc

**Soils:** granite, limestone, chalk, clay and gneiss

**Alcohol:** 13.5%

**Residual Sugar:** 5.11 g/L

**Total Acidity:** 4.07 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in stainless steel vats at 71.6°F for 3 weeks. The wine ages for 5 months in stainless steel.

**Sustainability:** Traditional / Sustainable agriculture, HVE Certified

**SRP:** \$20

**Importer/Distributor:** Wilson Daniels LLC

## RIESLING GRANDE RÉSERVE 2022

**Grapes:** 100% Riesling

**Soils:** granite, chalk and clay

**Alcohol:** 13%

**Residual Sugar:** 2.9 g/L

**Total Acidity:** 5.7 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless steel vats at 71.6°F for one month, using inoculated yeasts. The wine is aged 8 months in stainless steel prior to bottling.

**Sustainability:** Traditional / Sustainable agriculture, HVE Certified

**SRP:** \$22

**Importer/Distributor:** Wilson Daniels LLC

## GEWURZTRAMINER GRANDE RÉSERVE 2022

**Grapes:** 100% Gewurztraminer

**Soils:** Granite, limestone, gneiss, chalk and clay

**Alcohol:** 13.5%

**Residual Sugar:** 16.0 g/L

**Total Acidity:** 3.66 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation at 71.6°F for 1.5 months in stainless steel vats. The wine is aged 5 months in stainless steel and 11 months in bottle.

**Sustainability:** Traditional / Sustainable agriculture, HVE Certified

**SRP:** \$23

**Importer/Distributor:** Wilson Daniels LLC

## GEWURZTRAMINER GRAND CRU MAMBOURG 2018

**Grapes:** 100% Gewurztraminer

**Soils:** Marl, limestone

**Alcohol:** 13%

**Residual Sugar:** 48.6 g/L

**Total Acidity:** 3.72 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless steel vats at 69.8°F for 2 months. The wine is aged 9 months in stainless steel vats.

**Sustainability:** HVE Certified, traditional/sustainable agriculture

**SRP:** \$50

**Importer/Distributor:** Wilson Daniels LLC

## PINOT GRIS GRANDE RÉSERVE 2021

**Grapes:** 100% Pinot Gris

**Soils:** Granite, limestone, chalk, clay and gneiss

**Alcohol:** 13%

**Residual Sugar:** 13 g/L

**Total Acidity:** 5.9 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in stainless steel vats at 71.6°F for 3 weeks. The wine is then aged for 5 months in stainless steel.

**Sustainability:** HVE Certified, traditional/sustainable agriculture

**SRP:** \$22

**Importer/Distributor:** Wilson Daniels LLC

# RUHLMANN-SCHUTZ

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**Winery:** The Ruhlmann-Schutz family estate is rooted in Dambach-la-Ville, Alsace, since 1688. The passion for wine flows in our veins from generation to generation. With our 128.5 acres of vineyards in Alsace, our mission extends beyond simple wine production. We are craftsmen of age-old traditions, the guardians of ancestral know-how, while infusing touches of modernity and creativity into our wines.

**Website:** [ruhlmann-schutz.fr](http://ruhlmann-schutz.fr)

**IG:** @RuhlmannSchutz

**FB:** RuhlmannSchutz

## WINES

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### CRÉMANT D'ALSACE BRUT NV

**Grapes:** 40% Pinot Blanc, 30% Auxerrois, 30% Chardonnay

**Soils:** Clay-limestone & granite

**Alcohol:** 12.5%

**Dosage:** 6 g/L

**Total Acidity:** 6.15 g/L

**Vinification & Aging:** Hand-harvested grapes undergo traditional method double fermentation process. The wine is then aged 12 months *sur lattes*.

**Sustainability:** Certified organic

**SRP:** \$29.70

**Importer/Distributor:** Cognac-One LLC

### CRÉMANT D'ALSACE BRUT SIGNATURE NV

**Grapes:** 40% Pinot Blanc, 30% Auxerrois, 15% Riesling, 15% Pinot Gris

**Soils:** Clay-limestone & granite

**Alcohol:** 12.5%

**Dosage:** 5 g/L

**Total Acidity:** 5.35 g/L

**Vinification & Aging:** Hand-harvested grapes undergo traditional method double fermentation process. The wine is then aged 12 months *sur lattes*.

**Sustainability:** Haute Valeur Environnementale, Conversion to Organic Farming

**SRP:** \$26.10

**Importer/Distributor:** Cognac-One LLC

### CRÉMANT D'ALSACE BRUT HARMONIE DE ROSÉ NV

**Grapes:** 100% Pinot Noir

**Soils:** Clay-limestone & granite

**Alcohol:** 12.5%

**Dosage:** 10 g/L

**Total Acidity:** 5.9 g/L

**Vinification & Aging:** Hand-harvested grapes are pressed pneumatically to obtain color, with a light maceration during the press. After the traditional method double fermentation process, the wine is aged 12 months *sur lattes*.

**Sustainability:** HVE and in conversation to organic farming

**SRP:** \$27.90

**Importer/Distributor:** Cognac-One LLC

## RIESLING GRAND CRU FRANKSTEIN 2019

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 13%

**Residual Sugar:** 4.7 g/L

**Total Acidity:** 6.4 g/L

**Vinification & Aging:** Hand-harvested grapes undergo temperature-controlled fermentation and are then aged in stainless-steel vats.

**Sustainability:** HVE in conversion to organic farming

**SRP:** \$36

**Importer/Distributor:** Cognac-One LLC

## MUSCAT FLEUR DE PRINTEMPS 2020

**Grapes:** 100% Muscat

**Soils:** Clay-limestone

**Alcohol:** 12%

**Residual Sugar:** 11 g/L

**Total Acidity:** 5 g/L

**Vinification & Aging:** Hand-harvested grapes undergo temperature-controlled fermentation and are aged in stainless-steel vats.

**Sustainability:** HVE

**SRP:** \$27

**Importer/Distributor:** Cognac-One LLC

## PINOT NOIR ÉLEVÉ EN BARRIQUE 2020

**Grapes:** 100% Pinot Noir

**Soils:** Clay-limestone, granite

**Alcohol:** 13.5%

**Residual Sugar:** 0.5 g/L

**Total Acidity:** 5.9 g/L

**Vinification & Aging:** Hand-harvested grapes undergo temperature-controlled fermentation and are then aged 12 months in oak barrels with a rotation of 25%.

**Sustainability:** HVE in conversion to organic farming

**SRP:** \$27

**Importer/Distributor:** Cognac-One LLC

## GEWURZTRAMINER GRAND CRU FRANKSTEIN 2020

**Grapes:** 100% Gewurztraminer

**Soils:** Granite

**Alcohol:** 12.5%

**Residual Sugar:** 13.5 g/L

**Total Acidity:** 4.7 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented and aged 9 months prior to bottling in stainless-steel vats.

**Sustainability:** HVE, sustainable farming

**SRP:** \$39.60

**Importer/Distributor:** Cognac-One LLC

# TRIMBACH

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**Winery:** The winemaking origins of the Trimbach family date back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. For three centuries and across 13 generations, the family has looked after all aspects of production, from planting to harvest and from vinification to bottling. Trimbach's vineyards are all situated around Ribeauvillé.

**Website:** trimbach.fr

**IG:** @trimbach

## WINES

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### PINOT BLANC 2022

**Grapes:** 70% Auxerrois, 30% Pinot Blanc

**Soils:** Limestone, dolomite and marl

**Alcohol:** 13.5%

**Residual Sugar:** 6 g/L

**Total Acidity:** 5.42 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented at 68 F in stainless-steel tanks, fine lees, bottled in the spring following the harvest then aged in bottle prior to release.

**Sustainability:** Organic but not yet certified in 2022

**SRP:** \$19.99

**Importer/Distributor:** TFS Taub Family Selections

### RIESLING 2021

**Grapes:** 100% Riesling

**Soils:** Mosaic of soils, mostly marl and limestone

**Alcohol:** 12.64%

**Residual Sugar:** 2.9 g/L

**Total Acidity:** 7.76 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented at 68 F in stainless-steel tanks, fine lees, bottled in the spring following the harvest then aged in bottle prior to release.

**Sustainability:** Organic but not yet certified in 2021

**SRP:** \$24.99

**Importer/Distributor:** TFS Taub Family Selections

### RIESLING FRÉDÉRIC EMILE 2015

**Grapes:** 100% Riesling

**Soils:** Marl limestone and sandstone from Grands Crus Geisberg and Osterberg

**Alcohol:** 14.4%

**Residual Sugar:** 9 g/L

**Total Acidity:** 7.5 g/L

**Vinification & Aging:** Hand-harvested grapes are crushed, pressed in a pneumatic press, then vinified in stainless steel vats and old casks. No MLF, or long ageing on lees to preserve freshness, liveliness and fruity aromas. The wine is bottled in the spring following the harvest and aged in bottle in the cellar before release.

**Sustainability:** Organic but not yet certified in 2019

**SRP:** \$112.99

**Importer/Distributor:** TFS Taub Family Selections

## PINOT GRIS RÉSERVE 2017

**Grapes:** 100% Pinot Gris

**Soils:** Mosaic of soils

**Alcohol:** 13.8%

**Residual Sugar:** 5.1 g/L

**Total Acidity:** 5.9 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented at 68F in stainless-steel tanks, fine lees, bottled in the spring following the harvest then aged in bottle prior to release.

**Sustainability:** Organic but not certified in 2019 yet

**SRP:** \$32.99

**Importer/Distributor:** TFS Taub Family Selections

## PINOT NOIR RÉSERVE 2021

**Grapes:** 100% Pinot Noir

**Soils:** Granite

**Alcohol:** 13%

**Total Acidity:** 5.54 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented at 68 F in stainless-steel tanks, fine lees, bottled in the spring following the harvest then aged in bottle prior to release.

**Sustainability:** Organic but not yet certified in 2021

**SRP:** \$29.99

**Importer/Distributor:** TFS Taub Family Selections

## GEWURZTRAMINER 2019

**Grapes:** 100% Gewurztraminer

**Soils:** Mosaic of soils

**Alcohol:** 14.5%

**Residual Sugar:** 3 g/L

**Tartaric Acidity:** 5.16 g/L

**Vinification & Aging:** Hand-harvested grapes are crushed and pressed in a pneumatic press. The wine is fermented in temperature-controlled stainless steel and concrete vats. There is no secondary malolactic fermentation, or long ageing on lees, in order to maintain as much natural acidity as possible, and preserve freshness, liveliness and fruity aromas. Bottled in spring, then two years of ageing minimum in the cellar.

**Sustainability:** Organic but not yet certified in 2019

**SRP:** \$29.99

**Importer/Distributor:** TFS Taub Family Selections



# VARIETAL TABLE PRODUCERS

## ALBERT BOXLER

Albert Boxler is a small family domaine that works traditionally using techniques and savoir faire passed down across generations. Jean Boxler, named after his ancestor that moved to Alsace from Switzerland in 1673, is currently at the helm. After World War II, Jean's grandfather, Albert, returned to Alsace from Montana in time for the 1946 harvest. He was the first generation to bottle the family's production himself and commercialize it under a family label. Albert's son, Jean-Marc, continued the tradition for decades until passing the baton to his son, Jean in 1996. The family's holdings are centered around the ancient village of Niedermorschwihr in the Haut-Rhin, dominated by the hillside grand cru, Sommerberg. Jean vinifies micro-parcels within this cru separately, de-classifying some into his reserve wines.

**Website:** [kermitylnc.com/our-wines/albert-boxler](http://kermitylnc.com/our-wines/albert-boxler)

**IG:** @albertboxler

## ALBERT MANN

The Domaine Albert Mann is located in Wettolsheim, a village on the Alsace wine road, next to Colmar. Father and son, Jacky and Antoine assisted by Marie-Thérèse and Pauline manage the family estate.

Their 62 acres of biodynamic vineyards are situated on 11 villages. Approximately 80 plots include 7 Grand Crus, 2 Lieu dit, 1 Clos in monopole. Their philosophy is to produce wines in harmony with nature where agriculture's role is not to treat, but to strengthen the vitality of the soil.

Grand Cru: Schlossberg, Furstentum, Hengst, Steingrubler, Pfersigberg, Wineck-Schlossberg and Eicherg form the heart and the soul of the domain. Lieu Dit Altenbourg and Rosenberg, the Clos de la Faille®, planted exclusively with Pinot Noir, as well as the parcel "Les Saintes Claires®" complete these prestigious terroirs.

**Website:** [albertmann.com](http://albertmann.com)

**IG:** @domainealbertmann

## BARMÈS-BUECHER

In the heart of Alsace, near Colmar and Eguisheim, Barmès-Buecher was founded in 1985 by Geneviève Barmès (née Buecher) and her husband, François Barmès. They combined the holdings of their families, vineyard owners in the region since the 17th century. Today, the next generation, Sophie, and Maxime work the land with bespoke practices to each parcel in a quest to create a true and honest reflection of the terroir. They prefer to use manual growing practices and to limit mechanical work in the vineyards by using lightweight machinery to reduce the effects of soil compaction. Each bottle bears the stamp of its climat, in keeping with generations of family tradition.

**Website:** barmes-buecher.com

**IG:** @barmes\_buecher

## DOPFF AU MOULIN

Dopff Au Moulin has been a family estate since 1574 with 13 generations, perpetuating the tradition of Crémant d'Alsace and Alsace still wines. This emblematic family-owned winery is a Crémant d'Alsace pioneer and owner of 3 Grands Crus. Dopff Au Moulin offers a wide range of Crémants, and other authentic and elegant wines.

Concerned about the environment, the estate is HEV certified since 2019, and under organic conversion since 2021.

**Website:** dopff-au-moulin.fr

**IG:** @dopffaumoulin

## GUSTAVE LORENTZ

“The essence of our wines stems from the close relationship between grape variety, terroir and climate,” stated Gustave Laurent. This philosophy has pervaded every aspect of the winemaking and growing process since the estate’s founding in 1836. Currently helmed by sixth generation Gustave Lorentz, the winery was among the first producers in Alsace to use stelvin closures and they became Ecocert certified organic in 2012. Vineyards are nestled in the hills of Altenberg de Bergheim in the Vosges Mountains on 85 acres, with four being planted on the hills of Grand Cru Kanzlerberg and 30 in the Altenberg de Bergheim.

Riesling, Pinot Gris, Gewurztraminer and Pinot Blanc, all vinified separately, make up the majority of plantings of these exceptional vineyards.

**Website:** www.gustavelorentz.com

**IG:** @gustavelorentz

## HUGEL

Hugel & Fils, founded in 1639 in picturesque Riquewihr, Alsace, France, is still 100% family owned and managed by the 12th consecutive generation of the family.

The family owns a 74-acre estate of prime sites in Riquewihr, mostly classed Grand Cru, and buys grapes from a further 110 hectares farmed under contract. The Hugel estates are planted with only the noble Alsace grape varieties, with vines averaging 35 years of age.

The Hugel family pioneered late-harvest Alsace wines, Vendange Tardive and Sélection de Grains Nobles and drafted the law that governs their production. Born out of respect for these special wines and a determination to guarantee quality and authenticity, the law is the strictest in force in any of the French AOC wine regions.

**Website:** m.hugel.com

**IG:** @FamilleHugel

## JEAN-BAPTISTE ADAM

For more than 400 years, the Adam family has been grape growers and winemakers in Ammerschwihr. Jean-Batiste the V joined the winery in 1982, at the age of 21, after studying wine, enology, and marketing. In 1996, he took over full management of the property from his father. In 2003, he converted the vineyards to biodynamic agriculture wholeheartedly and today, is considered a leader of biodynamic farming in Alsace. Jean-Baptiste’s daughter, Laure, is the 15th generation to work in the family business. With a BS in Viticulture and Enology, a Wine and Commerce license, and a master’s degree in Wine Management & Marketing, she is an integral part of the business.

**Website:** jb-adam.com

**IG:** @jeanbaptisteadamdomaine

## JOSMEYER

Located just 3 miles from Colmar, Domaine Jospmeyer has been producing stunning white wines since 1854. Today, the estate is managed by the fifth generation Céline and Isabelle Meyer. Since 2000, all the vineyards (62 acres) have been practicing organic and Biodyvin biodynamic farming.

**Website:** [jospmeyer.com](http://jospmeyer.com)

**IG:** @domainejospmeyer

## KUENTZ-BAS

Kuentz-Bas was first established by the Kuentz family in 1795, and the domaine as we know it today was created through a marriage that joined the Kuentz and Bas families in 1895. It sits at one of the highest points in Alsace, and the vineyards stretch out from the village over an area of 24.7 acres. In 2004, the winery was purchased by vigneron Jean-Baptiste Adam at which time the estate began adopting biodynamic viticulture methods.

**Website:** [kuentz-bas.fr/en/](http://kuentz-bas.fr/en/)

**IG:** @kuentzbas

## LÉON BEYER

Nestled in the heart of Alsace, Léon Beyer stands as a beacon of tradition, craftsmanship, and unparalleled quality in French winemaking. Founded in 1580, the estate has been passed down through 14 generations of the Beyer family, each contributing their expertise and passion to refine and elevate the art of winemaking. From its humble beginnings to its current prominence, Leon Beyer remains a testament to timeless dedication and uncompromising quality. Today the firm is managed by Marc Beyer and his son Yann-Léon and daughter, Anne-Sophie.

**Website:** [leonbeyer.fr](http://leonbeyer.fr)

**IG:** @leonbeyer\_vins\_alsace\_france

## LUCIEN ALBRECHT

Lucien Albrecht is among the pioneers of viticulture in Alsace with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small Alsatian village in an ideal location for vineyards. Since then, eight generations have carried on a tradition of innovative and sustainable winemaking, inspired by the rich and varied terroir of Orschwihr. A pioneering winery, Lucien Albrecht was instrumental in securing AOC Crémant d'Alsace appellation of origin for its traditional method wines in 1976. 100% of the production is estate grown from site-specific vineyards in Alsace.

**IG:** @lucienalbrecht

## MANN - VIGNOLE DES 3 TERRES

A rising star in Alsace, Sébastien Mann joined the family estate in 2009 with a passion for viticulture. His family inherited the land in Eguisheim following WWII, and his parents, Jean-Louis and Fabienne, inherited the property from Jean-Louis' parents in 1982. Previously known as 'Mann Henri,' in 1998, they decided to make their first wines under Jean-Louis et Fabienne Mann's name. The 31.6 acre estate has been certified organic since 2008, biodynamic since 2010, and Biodyvin certified in 2015. It is a family with intricate knowledge of the various Alsatian terroirs. Their property represents multiple soil types, grape varietals and the wines reflect the vineyards' unique character. Sébastien embodies a new generation of talented vignerons producing beautiful wines balanced in their power, extract, and finesse.

**Website:** [vins-mann.com](http://vins-mann.com)

## MAURICE SCHOECH

Since 1650, Domaine Maurice Schoech has been the heir to a long tradition of family wine growers. Situated in the middle of the Alsace vineyard in Ammerschwihr, the Domaine is located mainly on the hillside and is headed by Sébastien and Jean Léon Schoech who practice organic farming. In a permanent concern to optimize the quality, the harvest is handmade with limited yields.

**Website:** [domaineschoech.com](http://domaineschoech.com)

**IG:** @domaine-maurice-schoech

## MEYER-FONNÉ

The winery and family home are in the village of Katzenthal, known for its distinctive granite soils. Félix Meyer is the third generation in his family to be making wine since his grandfather founded the domaine in the late 19th century. Since taking over in 1992, Félix modernized equipment, developed exports and expanded holdings in many grand crus, farming organically with respect for the terroir.

**Website:** meyer-fonne.com

**IG:** @domainemeyerfonne

## OSTERTAG

The domaine comprises 35.5 acres of vineyards in over 88 separate plots spread over the villages of Epfig, Nothalten, Itterswiller, Ribeauvillé, and Albé. Established in 1966, André Ostertag took over from his father in 1980 following winemaking studies in Burgundy, considerably lowered yields and introducing new viticultural and vinification techniques. His son Arthur has joined him.

**Website:** domaine-ostertag.fr

**IG:** @domaineostertag

## SAINT-REMY

The Ehrhart family has been farming Alsace's diverse terroirs since 1725. Based in the village of Wettolsheim, 3 miles west of Colmar, Philippe and Corinne Ehrhart farm their 59 acres among 11 villages within Alsace. Among their holdings are five Grands Crus terroirs: Hengst, Brand, Goldert, Pfersigberg and Schlossberg. The Ehrharts believe that the incredible variety of their terroirs necessitates separate vinifications for each parcel of land.

**Website:** domaine-saint-remy.com

**IG:** @domainesaintremy

## SCHLUMBERGER

Family-owned, founded in 1810, today, Thomas and Severine Schlumberger represent the 7th generation in charge of the family estate. Domaines Schlumberger holds more than 330 acres in the commune of Guebwiller (which includes four grands crus), and is the largest Grands Crus producer in Alsace. All Schlumberger wines are estate-grown. Seventy-five percent of the vines are planted on very steep, terraced slopes, requiring horses be used for fieldwork. The outstanding quality of the wines is due largely to Schlumberger's superior vineyards, but also because yields are deliberately kept low. The winery produces only 80,000 cases annually, while the law allows for up to 160,000.

**Website:** domaines-schlumberger.com

**IG:** @domainesschlumberger

## SCHOFFIT

Bernard Schoffit is a brilliant pioneer in Alsace's greatest Grand Cru, Rangen de Thann. The domaine started by Bernard's father, Robert at 24.7 acres, is situated near Colmar. 30 years ago, Bernard, then still very young, embarked on an ambitious program of buying land in Rangen, around the Clos St. Theobald. Totalling nearly 16 acres, a good part of it had been abandoned because it was too steep to work. Through sheer determination and ambition, he has now reclaimed this vineyard. From these incredibly steep slopes, with extremely low yields, he is making simply extraordinary wine from each variety he grows.

**Website:** weygandtmetzler.com

**IG:** @domaineschoffit

## SPECHT

Founded in 1955 by Alfred Specht, Domaine Specht is a family winery consisting of 32 acres of vineyards divided into 40 plots throughout the villages of Mittelwihr, Beblenheim, Riquewihr and Ribeauvillé. Third-generation winemaker brothers Benjamin and Thiebault work separately with each plot to celebrate the unique terroir of each.

**Website:** vins-alsace-specht.fr

## VALENTIN ZUSSLIN

Jean-Paul and Marie Zusslin are the 14th generation of a winemaking family in Orschwihr dating back to 1691. Marie oversees sales and Jean-Paul manages their 39.5 vineyard acres and the cellar, but all key decisions are made together. Since 1997 and thanks to their late father, the estate is biodynamically farmed. Prior to that, it was farmed organically. Winemaking is precise and meticulous, and the approach is focused on parcels even for Crémant. They team is always developing new projects: design of a new bottle, installation of beehives, bird's nests, and more.

**Website:** [zusslin.com/en](http://zusslin.com/en)

**IG:** @domaine\_valentin\_zusslin

## WILLM

In 1896, the Willm family founded the winery in Barr, at the foot of the Grand Cru Kirchberg de Barr vineyard. The family also owns the famed Clos Gaensbroennel lieu-dit, a vineyard known for producing high-quality Gewurztraminer wines. With these exceptional sites, Maison Willm and its growers are guided by a common passion: the respect for tradition and terroir and the production of elegant, refined wines that reflect the subtlety and bounty of Alsace.

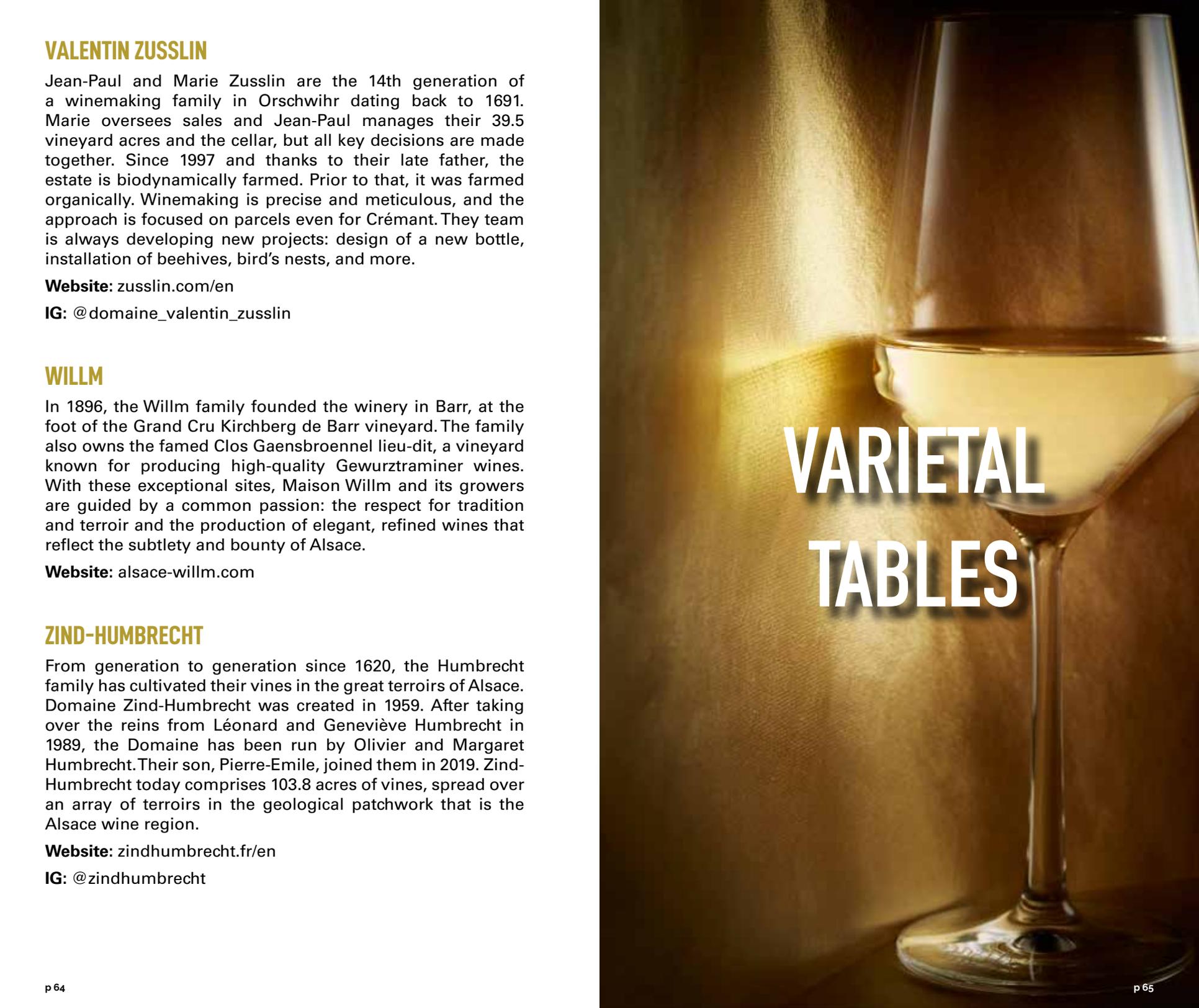
**Website:** [alsace-willm.com](http://alsace-willm.com)

## ZIND-HUMBRECHT

From generation to generation since 1620, the Humbrecht family has cultivated their vines in the great terroirs of Alsace. Domaine Zind-Humbrecht was created in 1959. After taking over the reins from Léonard and Geneviève Humbrecht in 1989, the Domaine has been run by Olivier and Margaret Humbrecht. Their son, Pierre-Emile, joined them in 2019. Zind-Humbrecht today comprises 103.8 acres of vines, spread over an array of terroirs in the geological patchwork that is the Alsace wine region.

**Website:** [zindhumbrecht.fr/en](http://zindhumbrecht.fr/en)

**IG:** @zindhumbrecht



# VARIETAL TABLES

# CRÉMANT D'ALSACE

France's favorite and best-selling bubbly after Champagne, this lively, crisp and food-friendly sparkling wine earned AOC status in 1976. Today, Crémant d'Alsace represents 33% of all Alsace wine production and more than half of all French Crémant. Always made in the traditional method, with a minimum of 9 months lees aging and one year of cellaring in bottle required.

Pinot Blanc, Auxerrois, Pinot Gris, Riesling, and Chardonnay grapes are permitted for brut styles. Chardonnay is only permitted for Crémant production, not AOC Alsace still wines. For Crémant d'Alsace Rosé, law requires it to be 100% Pinot Noir. Additionally, some brut nature and vintage Crémant d'Alsace is produced. Other less-common styles include: Crémant d'Alsace Blanc de Blancs, typically made with 100% Chardonnay (other white varieties are allowed), and Crémant d'Alsace Blanc de Noirs from 100% Pinot Noir.



## CRÉMANT D'ALSACE BRUT

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### ALBERT BOXLER CRÉMANT D'ALSACE BRUT 2019

**Grapes:** 50% Pinot Auxerrois, 30% Pinot Blanc, 20% Pinot Noir

**Soils:** Alluvial

**Alcohol:** 12.5%

**Dosage:** 3 g/L

**Vinification & Aging:** Bottles aged sur lattes for minimum 24-30 months.

**Sustainability:** Organic

**SRP:** \$42

**Importer/Distributor:** Kermit Lynch Wine Merchant

### BARMÈS-BUECHER CRÉMANT D'ALSACE BRUT NATURE 2020

**Grapes:** 64% Pinot Gris, 25% Auxerrois, 11% Chardonnay

**Soils:** Clay-limestone, sandy loam

**Alcohol:** 13%

**Residual Sugar:** <0.5 g/L

**Dosage:** 0 g/L

**Total Acidity:** 3.12 g/L

**Vinification & Aging:** Fermentation in stainless steel tanks stopped at 24 g/L sugar. Second fermentation in bottle with no chaptalization.

**Sustainability:** Biodynamic (Biodyvin certified)

**SRP:** \$35

**Importer/Distributor:** Petit Pois Corp / Fleet Street Wine Merchants

## DOPFF AU MOULIN CRÉMANT D'ALSACE CUVÉE JULIEN NV

**Grapes:** 50% Pinot Blanc, 50% Auxerrois

**Soils:** Alluvial

**Alcohol:** 12.2%

**Residual Sugar:** 4.6 g/L

**Dosage:** 5 g/L

**Vinification & Aging:** Temperature-controlled fermentation in stainless-steel vats and wines are aged 24 months sur lattes.

**Sustainability:** HVE, Organic, Biodynamic

**SRP:** \$25

**Importer/Distributor:** Winedom LLD

## JEAN-BAPTISTE ADAM CRÉMANT D'ALSACE BRUT LES NATURES NV

**Grapes:** 33% Pinot Blanc, 33% Pinot Noir, 33% Chardonnay

**Soils:** Granite, limestone

**Alcohol:** 12%

**Residual Sugar:** 0 g/L

**Dosage:** 5.84 g/L

**Total Acidity:** 4.89 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested grapes, indigenous yeast, whole cluster for 12 hours, fermented 6 to 8 months in century-old large wooden casks and aged 18 months in the bottle.

**Sustainability:** Ecocert-certified organic and Demeter-certified biodynamic

**SRP:** \$30

**Importer/Distributor:** The Sorting Table

## MANN VIGNOLE DES 3 TERRES CRÉMANT D'ALSACE BRUT NATURE (MAGNUM) 2015

**Grapes:** 50% Auxerrois, 30% Pinot Noir, 20% Chardonnay

**Soils:** Marl, limestone, gravel

**Alcohol:** 12.5%

**Residual Sugar:** 0 g/L

**Dosage:** 0 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts fermentation in tank, aged 29 months (60% in barrel).

**Sustainability:** Organic and Biodynamic, Biodyvin certified

**SRP:** \$100 (magnum)

**Importer/Distributor:** Martine's Wines

## MEYER-FONNÉ CRÉMANT D'ALSACE BRUT EXTRA NV

**Grapes:** 60% Auxerrois, 15% Pinot Blanc, 5% Pinot Noir, 20% Chardonnay

**Soils:** Granitic colluvium, alluvium

**Alcohol:** 12.87%

**Residual Sugar:** <0.25 g/L

**Dosage:** 1-2 g/L

**Total Acidity:** 3.22 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested, indigenous yeast, vinification in foudre, 12 months aging in used *foudre*.

**Sustainability:** Ecocert organic certification

**SRP:** \$30

**Importer/Distributor:** Kermit Lynch

## SAINT-REMY CRÉMANT D'ALSACE BRUT PRESTIGE NV

**Grapes:** 50% Auxerrois, 40% Chardonnay, 10% Pinot Noir

**Alcohol:** 12.68%

**Residual Sugar:** 5.6 g/L

**Dosage:** 5.60 g/L

**Total Acidity:** 5.69 g/L

**Vinification & Aging:** Hand harvested, indigenous yeasts. Traditional method, fermentation in stainless steel. 33 months on the lees and stirred twice a month for 6 to 8 months.

**Sustainability:** Organic farming, Demeter-certified

**SRP:** \$22.50

**Importer/Distributor:** Ripe Wine Imports

## WILLM CRÉMANT D'ALSACE BLANC DE NOIRS NV

**Grapes:** 100% Pinot Noir

**Alcohol:** 12%

**Residual Sugar:** 9.5 g/L

**Dosage:** 0 g/L

**Total Acidity:** 9.5 g/L

**Vinification & Aging:** Hand-harvested grapes undergo controlled fermentation in stainless steel tanks. After second fermentation in the bottle, aging on lees for 12 months minimum.

**SRP:** \$21

**Importer/Distributor:** Monsieur Touton Selection

## CRÉMANT D'ALSACE BRUT ROSÉ

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### GUSTAVE LORENTZ CRÉMANT D'ALSACE BRUT ROSÉ NV

**Grapes:** 100% Pinot Noir

**Soils:** Clay, limestone

**Alcohol:** 12.3%

**Residual Sugar:** 7.8 g/L

**Dosage:** 0 g/L

**Vinification & Aging:** After traditional fermentation of the base wine in tanks, a second fermentation takes place in cool cellars. Aged 14 to 18 months on the lees with daily bottle rotation.

**Sustainability:** Certified Organic by Ecocert in 2012

**SRP:** \$29.99

**Importer/Distributor:** Quintessential

### JEAN-BAPTISTE ADAM CRÉMANT D'ALSACE BRUT ROSÉ "LES NATURES" NV

**Grapes:** 100% Pinot Noir

**Soils:** Granite

**Alcohol:** 12%

**Residual Sugar:** 7 g/L

**Total Acidity:** 4.4 g/L

**Vinification & Aging:** Hand harvested, Long press. Cold Static settling at 10°C for 12 hours. Above one week of fermentation at 18°C. Vinification in century wooden cask. Length of aging: 15 months on slats after bottling.

**SRP:** \$29.99

**Importer/Distributor:** The Sorting Table

## LUCIEN ALBRECHT CRÉMANT D'ALSACE BRUT ROSÉ NV

**Grapes:** 100% Pinot Noir

**Alcohol:** 12.2%

**Residual Sugar:** 10 g/L

**Dosage:** 0 g/L

**Total Acidity:** 4.03 g/L

**Vinification & Aging:** 100% hand-harvested, extended and gentle pressing, 6-8 weeks controlled fermentation in stainless steel, and aged sur lattes for 12 months minimum.

**Sustainability:** Agri-Confiance certification in 2012

**SRP:** \$23

**Importer/Distributor:** Foley Family Wines/Southern Glazers Wine & Spirits

## VALENTIN ZUSSLIN CRÉMANT D'ALSACE ROSÉ BRUT NATURE SANS SOUFRE 2019

**Grapes:** 100% Pinot Noir

**Soils:** Limestone

**Alcohol:** 12.5%

**Residual Sugar:** 0 g/L

**Dosage:** 0 g/L

**Total Acidity:** 3.11 PH

**Vinification & Aging:** Hand harvested, grapes, indigenous yeasts, one-day maceration, five-day vinification, 8-months aging in stainless steel tanks, then 18 months "sur lattes". Made "sans soufre" or without sulfur added.

**Sustainability:** Ecocert certified organic, Biodyvin certified biodynamic

**SRP:** \$45

**Importer/Distributor:** The Sorting Table

## WILLM CRÉMANT D'ALSACE BRUT ROSÉ NV

**Grapes:** 100% Pinot Noir

**Alcohol:** 12.2%

**Residual Sugar:** 9.3 g/L

**Total Acidity:** 4.04 g/L H2SO4

**Vinification & Aging:** Hand-harvested grapes undergo controlled fermentation in stainless steel tanks at 61°F- 68°F. After second fermentation in the bottle, aging on lees for 12 months minimum.

**SRP:** \$17

**Importer/Distributor:** Monsieur Touton Selection

# PINOT BLANC

Alsace Pinot Blanc is used to produce both still white wine as well as the region's sparkling wine, Crémant d'Alsace. The grape accounts for 22% of vineyard plantings. As a still wine, Alsace Pinot Blanc is generally light, crisp and refreshing — and less intensely aromatic than other Alsace grapes like Riesling and Gewurztraminer. It typically undergoes some aging in old oak casks. It pairs well with grilled fish, salads, and mild cheeses.



## BARMÈS-BUECHER PINOT BLANC ROSENBERG 2022

**Grapes:** 100% Pinot Blanc

**Alcohol:** 13.5%

**Soils:** Sandy clay and limestone

**Alcohol:** 13.5%

**Residual Sugar:** 3.8 g/L

**Total Acidity:** 5.8 g/L

**Vinification & Aging:** Natural fermentation. Aged for 12 months in *foudre* on fine lees.

**Sustainability:** Biodynamic (Biodyvin certified)

**SRP:** \$36

**Importer/Distributor:** Petit Pois Corp / Fleet Street Wine Merchants

## DOMAINE JOSMEYER PINOT BLANC MISE DU PRINTEMPS 2022

**Grapes:** 100% Pinot Blanc

**Soils:** Alluvium

**Alcohol:** 12%

**Residual Sugar:** 1 g/L

**Total Acidity:** 5.2 g/L

**Vinification & Aging:** Hand-harvested, Indigenous yeasts, fermentation during 1 month, 5 months aging in old centenary oak cask.

**Sustainability:** Biodyvin biodynamic

**SRP:** \$26.99

**Importer/Distributor:** La Grenouille Wine Import

## **JOSMEYER** **AUXERROIS "H" VIEILLES VIGNES 2020**

**Grapes:** 100% Auxerrois

**Soils:** Limestone, marl

**Alcohol:** 13%

**Residual Sugar:** 0 g/L

**Total Acidity:** 4.3 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts for one month. Aged in centenary-old oak cask for 8 months.

**Sustainability:** Biodynamic, Biodyvin member

**SRP:** \$49.99

**Importer/Distributor:** La Grenouille Wine Import

## **LÉON BEYER** **PINOT BLANC 2022**

**Grapes:** 100% Blanc

**Soils:** Limestone, clay

**Alcohol:** 12.5%

**Vinification & Aging:** Hand Picking / Sorting. Moderate Yields. Traditional vinification in the cellar. Fermented and aged in large wooden casks.

**Sustainability:** Sustainable Agriculture for "Les Classiques" line (Riesling & Pinot Blanc). HVE certification

**SRP:** \$25.99

**Importer/Distributor:** Banville Wine Merchants

## **LUCIEN ALBRECHT** **PINOT BLANC CUVÉE BALTHAZAR 2021**

**Grapes:** 100% Pinot Blanc

**Alcohol:** 12.6%

**Residual Sugar:** 2.15 g/L

**Total Acidity:** 4.12 g/L

**Vinification & Aging:** 100% hand-harvested. Extended and soft pressing. Four to six weeks' controlled fermentation in stainless steel. Aged on fine lees for two to three months.

**Sustainability:** Agri Confiance certification since 2012

**SRP:** \$17

**Importer/Distributor:** Foley Family Wines/Southern Glazers Wine & Spirits

## **MAURICE SCHOECH** **PINOT BLANC CÔTES D'AMMERSCHWIHR 2021**

**Grapes:** 98% Pinot Blanc, 2% Muscat

**Soils:** Granite

**Alcohol:** 12.5%

**Residual Sugar:** 1.5g/L

**Total Acidity:** 5.90g/L

**Vinification & Aging:** Hand harvested. Inoculated yeasts. Length and temperature of vinification 1 month at 22°C. Length of aging: 5 month. Aging vessel: Stainless steel vat.

**Sustainability:** Organic, Certified EcoCert

**SRP:** \$18

**Importer/Distributor:** Rosenthal Wine Merchant

## MEYER FONNÉ PINOT BLANC VIEILLES VIGNES 2022

**Grapes:** 65% Auxerrois, 20% Pinot Blanc, 15% Pinot Gris

**Soils:** Granitic colluvium and alluvium

**Alcohol:** 12.7%

**Residual Sugar:** 4.18 g/L

**Total Acidity:** 3.11 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested, indigenous yeast, vinified in *foudre*, aged for 9 months in used *foudre*.

**Sustainability:** Ecocert organic certification

**SRP:** \$25

**Importer/Distributor:** Kermit Lynch

## SPECHT PINOT BLANC 2022

**Grapes:** 100% Pinot Blanc

**Soils:** Clay-limestone

**Alcohol:** 12%

**Residual Sugar:** 1 g/L

**Total Acidity:** 6 g/L

**SRP:** \$19

**Importer/Distributor:** Rosenthal Wine Merchant

## WILLM PINOT BLANC RÉSERVE 2022

**Grapes:** 100% Pinot Blanc

**Soils:** Granite and clay limestone

**Alcohol:** 12.5%

**Residual Sugar:** 1.99 g/L

**Total Acidity:** 4.01 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless-steel tanks over 3 weeks at 61°F then aged on the fine lees.

**SRP:** \$16

**Importer/Distributor:** Monsieur Touton Selection

## BONUS WINE ZIND-HUMBRECHT MUSCAT 2021

**Grapes:** 85% Muscat d'Alsace, 15% Muscat Ottonel

**Soils:** Quaternary gravels and silts

**Alcohol:** 11.7%

**Residual Sugar:** 0.8 g/L

**Total Acidity:** 6 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Manual harvest, indigenous yeast, 4 to 12-month vinification in large (1,500 – 3,000 liter) old oak *foudres*, aged for 12-16 months.

**Sustainability:** Ecocert organic certification and Biodyvin biodynamic certification

**SRP:** \$19

**Importer/Distributor:** Kobrand

# RIESLING

One of the four “noble” grapes of Alsace, Riesling ripens later than most other varieties in Alsace, allowing it to slowly develop expressive aromas over the course of the region’s dry, sunny growing season. It has been grown in the region since the end of the 15th century. Riesling accounts for 20% of all vineyard plantings.

## WINEMAKING

Alsace Riesling is often aged in stainless steel vats, as opposed to oak casks. The lack of oak treatment allows the wine to retain its pure fruit expression and bright acidity. Like all Alsace still wines, bottles labeled as “Riesling” must contain 100% of this variety.

## STYLES

Most Alsace Rieslings are made in a DRY style, with crisp acidity and stony minerality. Alsace Rieslings are typically quite aromatic, showing notes of orchard fruits like nectarine, apricot, apple, and pear — as well hints of citrus, flowers and spice.

Riesling falls into two classifications, AOC Alsace and AOC Alsace Grand Cru. AOC Alsace Riesling is known for its elegant freshness. AOC Alsace Grand Cru wines are marked by the influence of their terroir. This terroir can be expressed in the wine through intense aromas (often dominated by mineral notes and salinity), full body, and remarkable texture on the palate.

Alsace Riesling can also be produced in sweeter styles, such as *Vendanges Tardives* (late harvest) and *Sélection de Grains Nobles* wines, in exceptional years. These are elegant, full-bodied wines, in a range of sweetness levels. These indications can be added to either AOC Alsace or AOC Alsace Grand Cru labels.



## DOPFF AU MOULIN RIESLING 2021

**Grapes:** 100% Riesling

**Alcohol:** 12.5%

**Residual Sugar:** 2.9 g/L

**Total Acidity:** 7.59 g/L

**Vinification & Aging:** Temperature-controlled fermentation in stainless-steel vats. Aging on fine lees for 4-6 months.

**Sustainability:** HVE in 2019, organic conversion since 2021

**SRP:** \$20

**Importer/Distributor:** Winedom LLD

## JEAN-BAPTISTE ADAM RIESLING LES NATURES 2021

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 13%

**Residual Sugar:** 3 g/L

**Total Acidity:** 5.75 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeast, pneumatic pressing and cold settling for about 18 hours, fermented in century wooden casks at 68°F, aged in century-old large wooden casks.

**Sustainability:** Ecocert-certified organic and Demeter-certified biodynamic

**SRP:** \$25

**Importer/Distributor:** The Sorting Table

## JOSMEYER RIESLING LE KOTABE 2022

**Grapes:** 100% Riesling

**Soils:** Alluvium

**Alcohol:** 12.2%

**Residual Sugar:** 2.9 g/L

**Total Acidity:** 5.9 g/L

**Vinification & Aging:** Hand-harvested grapes, indigenous yeasts, one-month fermentation and 7 months' aging in centenary oak cask.

**Sustainability:** Biodyvin Biodynamic

**SRP:** \$39.99

**Importer/Distributor:** La Grenouille Wine Import

## KUENTZ-BAS RIESLING TRADITION 2020

**Grapes:** 100% Riesling

**Soils:** Loess, silt, limestone

**Alcohol:** 13.5%

**Vinification & Aging:** Whole grapes are pressed slowly (generally 4-6 hours) in a pneumatic press, then the must is chilled to 52° F while the heavy lees settle. Slow fermentation (2-6 months) takes place in oak *foudres* over 100 years old. The wine is aged on the fine lees and racked in the springtime.

**Sustainability:** Organic, biodynamic (Demeter-certified)

**SRP:** \$23

**Importer/Distributor:** Kermit Lynch Wine Merchant

## MANN - VIGNOLE DES 3 TERRES RIESLING ALTENGARTEN 2022

**Grapes:** 100% Riesling

**Soils:** Pink sandstone and silica over limestone

**Alcohol:** 13%

**Vinification & Aging:** Hand-harvested, indigenous yeasts fermentation, aged on lees.

**Sustainability:** Organic and Biodynamic, Biodyvin certified

**SRP:** \$48

**Importer/Distributor:** Martine's Wines

## SPECHT RIESLING 2021

**Grapes:** 100% Riesling

**Soils:** Clay-limestone

**Alcohol:** 12%

**Residual Sugar:** 3 g/L

**Total Acidity:** 6.96 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation with indigenous yeasts. Aged in *foudre* for 8 months.

**SRP:** \$23

**Importer/Distributor:** Fruit of the Vine

## SAINT-RÉMY RIESLING JADE 2021

**Grapes:** 100% Riesling

**Soils:** Alluvium

**Alcohol:** 12.5%

**Residual Sugar:** 4.5 g/L

**Total Acidity:** 6.7 g/L

**Vinification & Aging:** Hand-harvested grapes, indigenous yeasts, vinified aged 9 months on the lees in stainless-steel tanks.

**Sustainability:** Organic farming, Demeter-certified

**SRP:** \$30

**Importer/Distributor:** Ripe Wine Imports

## VALENTIN ZUSSLIN RIESLING SCHILD 2020

**Grapes:** 100% Riesling

**Soils:** Marl, limestone, sandstone

**Alcohol:** 13%

**Residual Sugar:** 1 g/L

**Total Acidity:** 5.5 g/l L PH 3.2

**Vinification & Aging:** The hand-harvested grapes undergo fermentation in stainless steel for 12 days with indigenous yeasts. The wine is then aged for 10 months in stainless steel.

**Sustainability:** Certified organic by Ecocert

**SRP:** \$40

**Importer/Distributor:** Avant-Garde Wine & Spirits

## RIESLING GRAND CRU

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### ALBERT BOXLER RIESLING GRAND CRU SOMMERBERG 2021

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 14%

**Vinification & Aging:** All grapes are harvested by hand. After pressing, cold settling before natural fermentation begins. Vinified in *foudre*.

**Sustainability:** Organic

**SRP:** \$105

**Importer/Distributor:** Kermit Lynch Wine Merchant

### BARMÈS-BUECHER RIESLING GRAND CRU STEINGRUBLER 2022

**Grapes:** 100% Riesling

**Soils:** Clay and marl limestone

**Alcohol:** 13.5%

**Residual Sugar:** 3.1 g/L

**Total Acidity:** 6.44 g/L

**Vinification & Aging:** Aged in casks on the lees for 12 months.

**SRP:** \$58

**Importer/Distributor:** Petit Pois Corp / Fleet Street Wine Merchants

## LÉON BEYER - RIESLING GRAND CRU PFERSIGBERG CUVÉE DES COMTES D'EGUISHEIM 2014

**Grapes:** 100% Riesling

**Soils:** Limestone, clay

**Alcohol:** 13.5%

**Residual Sugar:** 3 g/L

**Vinification & Aging:** Hand-picking & sorting, moderate yields, traditional vinification in the cellar. Wine is fermented with natural yeasts in 100-year-old oak vats.

**Sustainability:** Sustainable Agriculture for "Les Classiques" line (Riesling & Pinot Blanc). HVE certification.

**SRP:** \$102.99

**Importer/Distributor:** Banville Wine Merchants

## LUCIEN ALBRECHT RIESLING GRAND CRU SPIEGEL 2021

**Grapes:** 100% Riesling

**Alcohol:** 12.7%

**Residual Sugar:** 3.04 g/L

**Total Acidity:** 5.19 g/L

**Vinification & Aging:** 100% Hand-harvested, extended and gentle pressing, 4-6 weeks' controlled fermentation in stainless-steel, maturation on the fine lees for another 2 to 3 months.

**Sustainability:** Agri-Confiance certification since 2012

**SRP:** \$20

**Importer/Distributor:** Foley Family Wines/Southern Glazers Wine & Spirits

## MAURICE SCHOECH RIESLING GRAND CRU KAEFFERKOPF 2020

**Grapes:** 100% Riesling

**Soils:** Granite, sandstone

**Alcohol:** 13.5%

**Residual Sugar:** 6.8 g/L

**Total Acidity:** 8.4 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts, vinified for 1 month at 71.6°F, aged for 6 months in stainless steel.

**Sustainability:** Organic

**SRP:** \$40

**Importer/Distributor:** Rosenthal Wine Merchant

## MEYER-FONNÉ RIESLING GRAND CRU KAEFFERKOPF 2019

**Grapes:** 100% Riesling

**Soils:** Limestone, red sandstone, sand

**Alcohol:** 13.5%

**Residual Sugar:** 5.5 g/L

**Total Acidity:** 5.62 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested, indigenous yeast, vinified in foudre, 12-months aging in used *foudre*.

**Sustainability:** Ecocert organic certification

**SRP:** \$63

**Importer/Distributor:** Kermit Lynch

## MEYER-FONNÉ RIESLING PFOELLER 2018

**Grapes:** 100% Riesling

**Soils:** Limestone

**Alcohol:** 13.7%

**Residual Sugar:** 3.5 g/L

**Total Acidity:** 6.3 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested, indigenous yeast, vinified in *foudre*, aged 12 months in used *foudre*.

**Sustainability:** Ecocert organic certification

**SRP:** \$54

**Importer/Distributor:** Kermit Lynch

## OSTERTAG RIESLING GRAND CRU MUENCHBERG 2021

**Grapes:** 100% Riesling

**Soils:** Volcanic sediment, pink sandstone

**Alcohol:** 13.5%

**Vinification & Aging:** Fermented and aged in stainless steel tank. Aged 12 months, *sur lie*, before bottling.

**Sustainability:** Biodynamic (Demeter-certified)

**SRP:** \$88

**Importer/Distributor:** Kermit Lynch Wine Merchant

## SCHLUMBERGER RIESLING GRAND CRU SAERING 2021

**Grapes:** 100% Riesling

**Soils:** Marl-limestone

**Alcohol:** 12.93%

**Residual Sugar:** 0.5 g/L

**Total Acidity:** 5.73 g/L

**Vinification & Aging:** The grapes are handpicked and whole bunches pressed, then static settling of the lees. The wine is fermented in temperature-controlled vats for 1 – 4 months and aged on the fine lees for 8 months.

**Sustainability:** Organic (since 2022) and HVE Level 3 Certification

**SRP:** \$38

**Importer/Distributor:** Maisons Marques & Domaines USA

## SCHOFFIT - RIESLING GRAND CRU RANGEN CLOS SAINT-THÉOBALD 2019

**Grapes:** 100% Riesling

**Soils:** Volcanic rock on very steep slopes

**Vinification & Aging:** Average 40 years old vines are fermented and aged in stainless-steel tanks.

**Sustainability:** Organic and biodynamic

**SRP:** \$63

**Importer/Distributor:** Weygandt-Metzler Importing, Ltd

## WILLM RIESLING GRAND CRU KIRCHBERG DE BARR 2022

**Grapes:** 100% Riesling

**Soils:** Marl and limestone

**Alcohol:** 13.3%

**Residual Sugar:** 4.75 g/L

**Total Acidity:** 4.16 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested grapes vinified at 61°F in stainless steel tanks followed by 8 months lees aging.

**SRP:** \$23

**Importer/Distributor:** Monsieur Touton Selection

## ZIND-HUMBRECHT RIESLING GRAND CRU HENGST 2021

**Grapes:** 100% Riesling

**Soils:** Calcareous marl

**Alcohol:** 12.7%

**Residual Sugar:** 3.2 g/L

**Total Acidity:** 9.41 g/L

**Vinification & Aging:** Manual harvest, indigenous yeast, 4 to 12-month vinification in large (1,500 – 3,000 liter) old oak *foudres*, aged for 12-16 months.

**Sustainability:** Ecocert organic certification and Biodyvin biodynamic certification

**SRP:** \$105

**Importer/Distributor:** Kobrand

# PINOT GRIS

One of the four “noble” grapes of Alsace, Pinot Gris typically exhibits a pinkish-gray skin color (hence gris, which translates to “gray”). The variety accounts for 17% of vineyard plantings in the region. Full-bodied, complex and textured, Alsace Pinot Gris can be thought of as a white wine for red wine drinkers. It often shows earthy and slightly smoky aromas, with notes of honey, ripe pear and lemon zest. It pairs well with savory, umami dishes like ramen, as well as hearty meat and mushroom dishes.



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## ALBERT MANN PINOT GRIS GRAND CRU FURSTENTUM 2019

**Grapes:** 100% Pinot Gris

**Soils:** Clay and Limestone

**Alcohol:** 14%

**Residual Sugar:** 3 g/L

**Total Acidity:** 4.7 g/L

**Vinification & Aging:** Hand harvested. Indigenous yeasts. No maceration. Vinification: 1.5 months between 64.4 to 71.6°F in stainless steel. About 1 year of aging.

**Sustainability:** Organic - Biodynamic. Organic Ecocert in 2003. Certified Biodyvin in 2013.

**Importer/Distributor:** Weygandt-Metzler Importing, Ltd

## GUSTAVE LORENTZ PINOT GRIS RÉSERVE 2022

**Grapes:** 100% Pinot Gris

**Soils:** Clay, limestone

**Alcohol:** 13.4%

**Residual Sugar:** 6.9 g/L

**Total Acidity:** 5.6 g/L

**Vinification & Aging:** Hand-harvested, indigenous and inoculated yeast. The pressed juice is separated from the free-run juice and undergoes 12-to-24 hours of settling; fermented in stainless-steel vats.

**Sustainability:** Certified Organic by Ecocert in 2012

**SRP:** \$25.99

**Importer/Distributor:** Quintessential

## LUCIEN ALBRECHT PINOT GRIS CUVÉE ROMANUS 2020

**Grapes:** 100% Pinot Gris

**Alcohol:** 14.1%

**Residual Sugar:** 3.95 g/L

**Total Acidity:** 3.86 g/L

**Vinification & Aging:** 100% hand-harvested grapes, extended and soft pressing, 4-6 weeks of controlled fermentation in stainless steel. aged on fine lees for 2 to 3 months.

**Sustainability:** Agri Confiance certification since 2012

**SRP:** \$20

**Importer/Distributor:** Foley Family Wines/Southern Glazers Wine & Spirits

## MANN - VIGNOLE DES 3 TERRES PINOT GRIS LETZENBERG 2022

**Grapes:** 100% Pinot Gris

**Soils:** Clay, limestone

**Alcohol:** 14.5%

**Residual Sugar:** 0 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts fermentation in tank, aged on lees.

**Sustainability:** Organic and biodynamic, Biodyvin certified.

**SRP:** \$44

**Importer/Distributor:** Martine's Wines

## MAURICE SCHOECH HARMONIE “R” 2019

**Grapes:** 80% Pinot Gris, 25% Riesling, 5% Gewurztraminer

**Soils:** Volcanic

**Alcohol:** 14%

**Residual Sugar:** 8 g/L

**Total Acidity:** 5 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts; 1 month at 71.6 °F, 6 months aging in stainless steel.

**Sustainability:** Organic

**SRP:** \$59

**Importer/Distributor:** Rosenthal Wine Merchant

## OSTERTAG PINOT GRIS FRONHOLZ 2021

**Grapes:** 100% % Pinot Gris

**Soils:** White sand, quartz, clay, marl

**Alcohol:** 14.5%

**Vinification & Aging:** Aged in oak barrels, 10-20% new, for 1 year.

**Sustainability:** Biodynamic (Demeter-certified)

**SRP:** \$65

**Importer/Distributor:** Kermit Lynch Wine Merchant

## SCHLUMBERGER PINOT GRIS LES PRINCES ABBÉS 2021

**Soils:** Volcanic subsoil

**Alcohol:** 13.5%

**Residual Sugar:** 11 g/L

**Total Acidity:** 3.67 g/L

**Vinification & Aging:** Hand-harvested grapes undergo fermentation in thermo-regulated tanks for 1 to 4 months at 64.4 -68°F in *foudres* and are aged for 1 year in *foudres* and stainless steel.

**Sustainability:** HVE Certification

**SRP:** \$28

**Importer/Distributor:** Maisons Marques & Domaines USA

## WILLM PINOT GRIS RESERVE 2022

**Grapes:** 100% % Pinot Gris

**Soils:** White sand, quartz, clay, marl

**Alcohol:** 13.2%

**Residual Sugar:** 9.5 g/l

**Total Acidity:** 3.2 g/l H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand and mechanically-harvested grapes are vinified at 61°F and aged 6 months on the lees.

**SRP:** \$16

**Importer/Distributor:** Monsieur Touton Selection

## ZIND-HUMBRECHT PINOT GRIS HEIMBOURG 2021

**Grapes:** 100% Pinot Gris

**Soils:** Limestone

**Alcohol:** 13%

**Residual Sugar:** 0.6 g/L

**Total Acidity:** 4 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Manual harvest, indigenous yeast, 4 to 12-month vinification in large (1,500 – 3,000 liter) old oak *foudres*, aged for 12 months in large *foudres*.

**Sustainability:** Ecocert organic certification and Biodyvin biodynamic certification

**SRP:** \$66

**Importer/Distributor:** Kobrand

# PINOT NOIR

The only red grape variety permitted in Alsace, Pinot Noir is the region's hidden gem. It accounts for for 12% of vineyard plantings. In Alsace, Pinot Noir thrives on clay-limestone soils. From light and fruity to more concentrated and earthy, Alsace Pinot Noir comes in a range of styles. It offers exceptional quality and value, often reminiscent of red Burgundy at a fraction of the cost. Pair it with salmon, roast chicken and butternut squash ravioli.

*Pinot Noir is now authorized in AOC Alsace Grand Cru on two specific terroirs: the Grand Cru Kirchberg de Barr (in Barr, in the Bas-Rhin) and the Hengst (in Wintzenheim, in the Haut-Rhin), from the 2022 vintage onwards.*



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## BARMÈS-BUECHER PINOT NOIR RÉSERVE 2022

**Grapes:** 100% Pinot Noir

**Soils:** Clay and marl limestone

**Alcohol:** 13%

**Residual Sugar:** <0.5 g/L

**Total Acidity:** 5.32 g/L

**Vinification & Aging:** 100% de-stemmed. Maceration and fermentation with indigenous yeasts for 15 days. Aged on the lees for 11 months in old oak barrels (between 10 and 15 years old). No fining.

**Sustainability:** Biodynamic (Biodyvin certified)

**SRP:** \$42

**Importer/Distributor:** Petit Pois Corp / Fleet Street Wine Merchants

## HUGEL PINOT NOIR GROSSI LAÛE 2014

**Grapes:** 100% Pinot Noir

**Alcohol:** 12.5%

**Residual Sugar:** 0.3g/L

**Vinification & Aging:** Hand harvested. Destemmed and macerated for 2 weeks in stainless steel. 10 months in small oak vats, which are partially renewed each year.

**Sustainability:** Traditional

**SRP:** \$95

**Importer/Distributor:** Frederick Wildman & Sons

## MEYER-FONNÉ PINOT NOIR RÉSERVE 2020

**Grapes:** 100% Pinot Noir

**Alcohol:** 13.43%

**Residual Sugar:** 0.10 g/L

**Total Acidity:** 3.2 H<sub>2</sub>SO<sub>4</sub> g/L

**Vinification & Aging:** Hand-harvested, indigenous yeast, 15-day maceration and vinification in *foudre*, 11-months aging in used barrels.

**Sustainability:** Ecocert organic certification

**SRP:** \$34

**Importer/Distributor:** Kermit Lynch

## OSTERTAG PINOT NOIR LES JARDINS 2021

**Grapes:** 100% Pinot Noir

**Soils:** Gravel, clay

**Alcohol:** 12.5%

**Vinification & Aging:** Hand-harvested grapes are de-stemmed and gently pressed before undergoing fermentation with indigenous yeasts in stainless steel. Wine ages in stainless steel tanks for 9 months.

**Sustainability:** Biodynamic (Demeter-certified)

**SRP:** \$42

**Importer/Distributor:** Kermit Lynch Wine Merchant

## SCHLUMBERGER LES PRINCES ABBÉS PINOT NOIR 2021

**Grapes:** 100% Pinot Noir

**Soils:** Limestone and marl-limestone

**Alcohol:** 12.13%

**Residual Sugar:** 0.5 g/L

**Total Acidity:** 3.61 g/L

**Vinification & Aging:** Vinification begins with two-week maceration. Ten months of aging in traditional foudres (large wooden vats) imparts a more full-bodied and complex structure to the typical fruitiness of the wine.

**Sustainability:** Organic (since 2022) and HVE Level 3 Certification

**SRP:** \$28

**Importer/Distributor:** Maisons Marques & Domaines USA

## WILLM PINOT NOIR RÉSERVE 2022

**Grapes:** 100% Pinot Noir

**Alcohol:** 12.3%

**Residual Sugar:** <1 g/L

**Total Acidity:** 3.37 g/LH<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless-steel tanks over 1 week at 75°F then aged on the fine lees for 4 months.

**SRP:** \$15

**Importer/Distributor:** Monsieur Touton Selection

# GEWURTZTRAMINER

Gewurztraminer (without an umlaut in Alsace) is characterized by its wonderful aromatic, rich and exuberant palate. A full-bodied yet delicate wine that reveals a complex personality and dense structure. This variety accounts for 19% of all vineyard plantings. Gewurztraminer is aged in old oak casks that do not impart an oaky flavor but allow the juice to breathe until bottled.

The palate, like the nose, showcases expressive notes of lychee, pineapple, mango, citrus and spices. Remarkably versatile, it pairs well with spicy Szechuan cuisine, coconut-based curries, harissa-inflected tagines, and pungent cheeses.

## STYLES

Gewurztraminer falls into two classifications, AOC Alsace and AOC Alsace Grand Cru. As always in Alsace, terroir will shine through the wines in the AOC Grand Cru, adding complexity and minerality.

As with Riesling, Gewurztraminer can be produced as a *Vendanges Tardives* or *Sélection de Grains Nobles*. Delightful notes of quince, caramelized plum, lychee, floral notes hit the nose and the palate. While concentrated and full-bodied, the wines retains a notable acidity.



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## LÉON BEYER GEWURZTRAMINER 2021

**Grapes:** 100% Gewurztraminer

**Soils:** Limestone, clay

**Alcohol:** 14.5%

**Residual Sugar:** 1.7 g/L

**Vinification & Aging:** Hand-picking /sorting, moderate yields, traditional vinification in the cellar, fermented and aged in large wooden casks.

**Sustainability:** HVE certification; sustainable Agriculture for "Les Classiques" line (Riesling & Pinot Blanc)

**SRP:** \$33.99

**Importer/Distributor:** Banville Wine Merchants

## LÉON BEYER GEWURZTRAMINER GRAND CRU PFERSIGBERG CUVÉE DES COMTES D'EGUISHEIM 2011

**Grapes:** 100% Gewurztraminer

**Soils:** Limestone, clay

**Alcohol:** 14%

**Residual Sugar:** 3 g/L

**Vinification & Aging:** Hand-picking/sorting, moderate yields, traditional vinification in the cellar, fermented with natural yeasts in 100-year-old oak vats.

**Sustainability:** Sustainable agriculture for "Les Classiques" line (Riesling & Pinot Blanc). HVE certification

**SRP:** \$88.99

**Importer/Distributor:** Banville Wine Merchants

## ZIND-HUMBRECHT GEWURZTRAMINER 2021

**Grapes:** 100% Gewurztraminer

**Soils:** Gravely silt

**Alcohol:** 13.7%

**Residual Sugar:** 7 g/L

**Total Acidity:** 3.5 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Manual harvest, indigenous yeast, 4 to 12-month vinification in large (1,500 – 3,000 liter) old oak *foudres*, aged for 12-16 months.

**Sustainability:** Ecocert organic certification and Biodyvin biodynamic certification

**SRP:** \$31

**Importer/Distributor:** Kobrand

## MANN - VIGNOLE DES 3 TERRES GEWURZTRAMINER L'OISEAU ASTRAL SUPER DRY 2022

**Grapes:** 100% Gewurztraminer

**Soils:** Granite

**Residual Sugar:** 0 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts fermentation in tank until fully dry, aged on the lees.

**Sustainability:** Organic and Biodynamic, Biodyvin-certified

**SRP:** \$40

**Importer/Distributor:** Martine's Wines

## MAURICE SCHOECH GEWURZTRAMINER GRAND CRU KAEFFEROPF 2019

**Grapes:** 100% Gewurztraminer

**Soils:** Granite, sandstone, clay

**Alcohol:** 13.5%

**Residual Sugar:** 31 g/L

**Total Acidity:** 4.6 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts, vinification during 1 month at 72°F, 6 months aging in stainless steel.

**Sustainability:** Organic

**SRP:** \$32

**Importer/Distributor:** Rosenthal Wine Merchant

## MEYER-FONNÉ GEWURZTRAMINER RÉSERVE 2020

**Grapes:** 100% Gewurztraminer

**Alcohol:** 13.5%

**Residual Sugar:** 44 g/L

**Total Acidity:** 3.78 H<sub>2</sub>SO<sub>4</sub> g/L

**Vinification & Aging:** Hand-harvested, indigenous yeast, vinified in foudre, 9-months aging in used *foudre*.

**Sustainability:** Ecocert organic certification

**SRP:** \$33

**Importer/Distributor:** Kermit Lynch

## WILLM GEWURZTRAMINER CLOS GAENSBRONNEL 2019

**Grapes:** 100% Gewurztraminer

**Soils:** Marl-limestone

**Alcohol:** 14%

**Residual Sugar:** 28.4 g/L

**Total Acidity:** 3 g/L H<sub>2</sub>SO<sub>4</sub>

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless-steel tanks at 61°F to end at 68°F then aged on the fine lees for 7 months.

**SRP:** \$27

**Importer/Distributor:** Monsieur Touton Selection

# TASTING TALKS

**1:30PM - 2PM:**

## **PINOT NOIR, ALSACE'S HIDDEN GEM**

**Matthew Kaner**

*Wine Writer for Men's Journal, Sommelier,  
Alsace Rocks Ambassador in Los Angeles 2022*

In conversation with

**Philippe Blanck**

*Domaine Paul Blanck*

**Marine Claude**

*Domaine Kirrenbourg*

**Antoine Schutz**

*Famille Ruhlmann-Schutz*

### **WINES**

Kirrenbourg

Pinot Noir Cuvée Mathieu 2021

Famille Ruhlmann-Schutz

Pinot Noir Barrique 2020

Domaine Paul Blanck

Pinot Noir F 2018 and 1993

**3:30PM - 4PM:**

## **EFFERVESCENT ALSACE**

**Carrie Lyn Strong**

*Sommelier, Educator, Alsace Rocks Ambassador NYC*

In conversation with

**François Fischer**

*Maison Pierre Sparr Successeur*

**David Jaegle**

*Cave de Ribeauvillé*

**Nicolas Laugner**

*Allimant-Laugner*

### **WINES**

Crémant d'Alsace Brut,  
Maison Pierre Sparr Successeur

Crémant d'Alsace Rosé,  
Cave de Ribeauvillé

Crémant d'Alsace Rosé,  
Allimant-Laugner

# NOTES

**Please contact us with any questions:**

**Wines of Alsace USA  
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