

# **ALSACE ROCKS**

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## **DIVE INTO RIESLING AND GEWURZTRAMINER**

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PURITAN & COMPANY

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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.

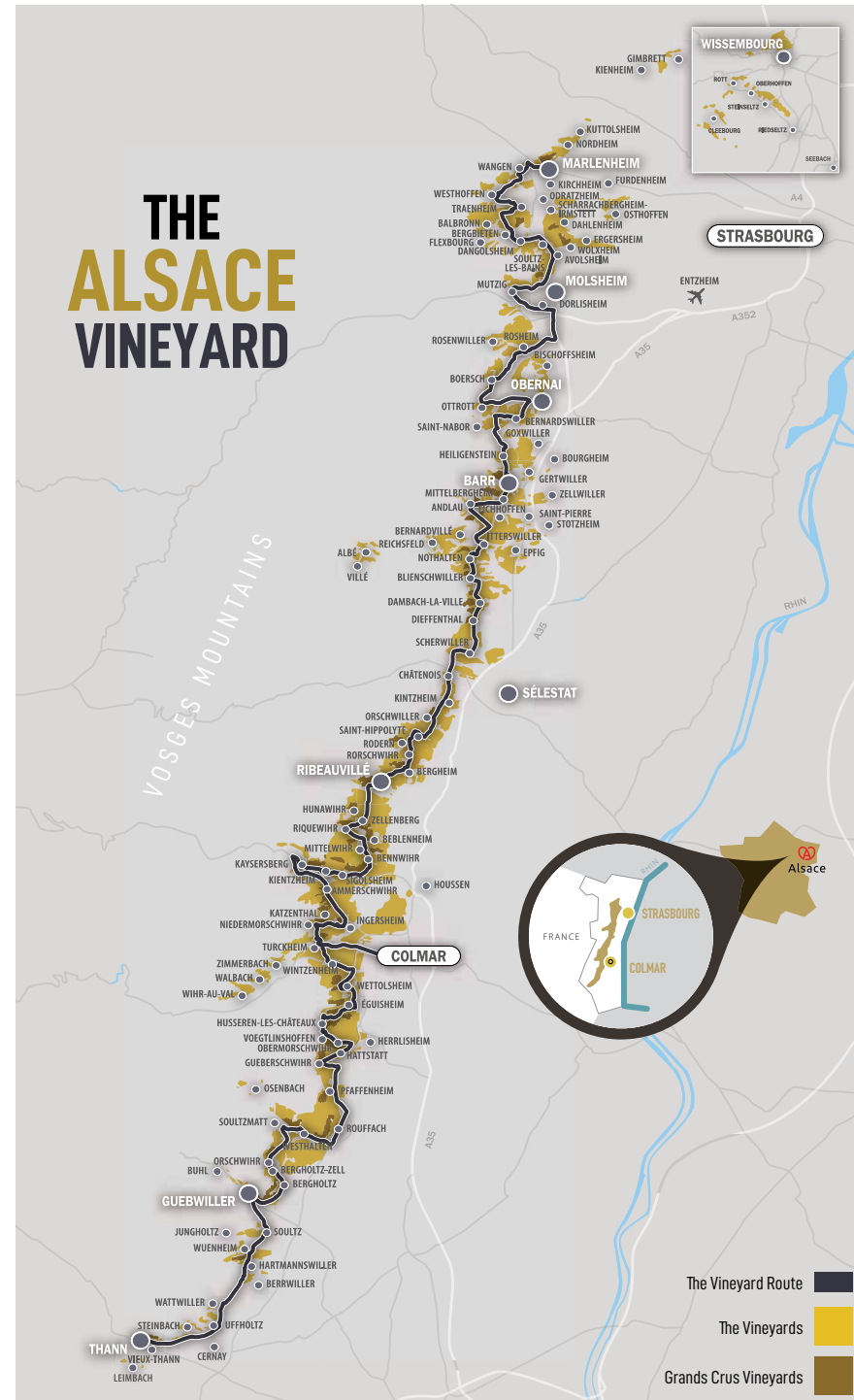
**ROCKIN’ PRODUCERS:** Each Alsace winemaker has their own style, speciality and personality, but all share a single mission: produce high quality wines that express the grape and the terroir, respecting and preserving the land for future generations.

**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

## THE REGION

### LOCATION

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

### VINEYARDS

38,373 acres of vines along 75 miles. Alsace is one of the top three greenest wine-producing areas in France, with 35% of the vineyard area certified organic or in conversion. Alsace producers were also pioneers in biodynamics with the first vineyard certified in 1969. Currently, Alsace counts around 100 certified biodynamic wine estates.

### WINE ROUTE

Oldest established wine route in the world, nearing its 70th anniversary. It is 105 miles long and 9 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 2022, 121.5 million bottles were produced.

### 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 Colmar). Warm days and cool nights allow for slow ripening, which produces complex, aromatic and balanced wines.

## THE WINES

### STILL WINES

Aromatic, unoaked, dry, complex, balanced, high quality and very food-friendly. 90% of the wines are white. 7 main grape varieties (in order of vineyard plantings): Pinot Blanc (22%), Riesling (22%), Gewurztraminer (20%), Pinot Gris (17%), Pinot Noir (12%), Sylvaner (5%) and Muscat d'Alsace (2%).

### SPARKLING WINES

Crémant d'Alsace makes up 28% 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.

### APPELLATION SYSTEM

AOC Alsace is 68.8% of production, Crémant d'Alsace is 27.7% and AOC Grand Cru is 3.5% (predominately Riesling, Gewurztraminer, Pinot Gris and Muscat d'Alsace).



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 650-1,300 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.

# 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 28% of all Alsace wine production and more than half of all French crémant. Always made in the traditional method, a minimum of 9 months of aging on the lees and one year of cellaring in bottle is 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.) In the case of Crémant d'Alsace Rosé, the 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 but other white varieties are allowed, and Crémant d'Alsace Blanc de Noirs from 100% Pinot Noir.



## ALBERT BOXLER

### CRÉMANT D'ALSACE BRUT 2017

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

**Soils:** Alluvial

**Alcohol:** 12.5%

**Dosage:** 3 g/L

**Vinification & Aging:** Racked into tank by gravity. Bottles aged sur lattes for minimum 24-30 months. Bottles rotated by hand.

**SRP:** \$40

**Importer:** Kermit Lynch

**About the Winery:** Albert Boxler is a small family domaine that works traditionally using techniques and savoir faire passed down across generations and not much has changed over the centuries. Jean Boxler, a descendant 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 to 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 réserve wines.

[www.kermitlynch.com/our-wines/albert-boxler](http://www.kermitlynch.com/our-wines/albert-boxler)

@albertboxler

## CHARLES FREY

### CRÉMANT D'ALSACE BRUT NATURE NV

**Grapes:** Blend of Pinot Blanc, Auxerrois, Riesling

**Sustainability:** Organic and biodynamic

**SRP:** \$24.50

**Importer:** Ansonia Wines

**About the Winery:** Family-owned winery, biodynamic for the past 25 years, known particularly for Pinot Noir, Crémant d'Alsace and Riesling.

[www.charles-frey.fr/en](http://www.charles-frey.fr/en)

@alsace\_charles\_frey

## PIERRE SPARR

### CRÉMANT D'ALSACE BRUT RÉSERVE

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

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

**Alcohol:** 12.5%

**Residual Sugar:** 11.0 g/L

**Total Acidity:** 6.0 g/L

**Vinification & Aging:** Whole-cluster pressing; first fermentation occurs in temperature-controlled, stainless-steel vats, transforming the must into still wine. Six months later, the wines are blended to achieve the distinctive flavor profile of the brut réserve. Blended wine is then bottled with a specific yeast added to launch the second fermentation in bottle. The wine rests on lees a minimum of 12 to 16 months prior to disgorgement. Finally, the dosage is added to provide the particular brut style of this sparkling wine.

**Sustainability:** HVE Level 3 Certification

**SRP:** \$22

**Importer:** Wilson Daniels

**About the Winery:** In the heart of Alsace's finest district, the Haut-Rhin, Pierre Sparr follows a tradition of winemaking that began in 1680. Today that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail, and its uncompromising quest for excellence in every bottle bearing the Pierre Sparr name. The grapes are farmed sustainably and viticultural practices are customized by parcel. All vineyards are dry-farmed and hand-harvested. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Pierre Sparr wines are a pure expression of Alsace — aromatic, fruity, elegant, clean and vibrant.

[www.vins-sparr.com/en](http://www.vins-sparr.com/en)

@maison\_pierre\_sparr\_succ

## SCHOENHEITZ

### CRÉMANT D'ALSACE BRUT

**Grapes:** 100% Auxerrois

**Soils:** Granite

**Alcohol:** 12%

**Dosage:** 2 g/L

**Vinification & Aging:** No malolactic fermentation to preserve freshness of the natural acidity and the aromatic finesse. Aged on the lees for 24 months, with a low dosage of liqueur added after disgorgement.

**Sustainability:** HVE Level 3 Certification, Certified Organic (Bio)

**SRP:** \$22

**Importer/Distributor:** Oz Wine Company

**About the Winery:** At the gateway to the Munster Valley, the slopes of Wihr-au-Val rise to an altitude of 550m. The granitic soils and the extreme conditions of vine growing on these foothills of the Vosges facilitate the pure and subtle expression of the Alsatian grape varieties. Since 1981, the Schoenheit family has been working these steep hillsides with the greatest respect for the terroir, the landscape and the biodiversity. The domaine's vineyards span over 42 acres.

[www.vins-schoenheit.fr](http://www.vins-schoenheit.fr)

@vinsschoenheit



## ALLIMANT-LAUGNER CRÉMANT D'ALSACE BRUT ROSÉ NV

**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:** Hand-harvested grapes undergo a short maceration of 6 hours directly in the press. Vinification with indigenous yeasts occurs in stainless-steel tanks at 60-64°F for 3 weeks, followed by 6 months aging on the lees. After the second fermentation in bottle, the wine ages for 12 months before disgorgement. In organic conversion.

**SRP:** \$28

**Importer:** Bonhomie Wine Imports

**About the 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. Their Crémant d'Alsace was the 3rd most distributed Crémant d'Alsace in the US in 2022.

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

@allimantlaugner

## LUCIEN ALBRECHT CRÉMANT D'ALSACE BRUT ROSÉ

**Grapes & Percentages:** 100% Pinot Noir

**Soils:** Clay and limestone soils

**Alcohol:** 12.0%

**Residual Sugar:** 11.75 g/L

**Total Acidity:** 3.87 g/L

**Vinification & Aging:** Hand-harvested grapes undergo 6 hours of skin contact and 6-8 weeks fermentation in stainless steel tanks at 60°F - 68°F After the second fermentation, the wine is aged on its lees for a minimum of 12 months minimum, followed by remuage and disgorging.

**Sustainability:** Agriconfiance certification since 2012

**SRP:** \$24

**Importer/Distributor:** Foley Family Wines

**About the Winery:** Lucien Albrecht is among the pioneers of Alsace viticulture with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small village with an ideal location for vineyards. Since then, eight generations have carried on a tradition of innovation and sustainable winemaking, inspired by the rich and varied terroir. Fresh, elegant, and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in the region.

[www.lucien-albrecht.com](http://www.lucien-albrecht.com)

@lucienalbrecht



## WILLM

### CRÉMANT D'ALSACE BRUT ROSÉ NV

**Grapes:** 100% Pinot Noir

**Soils:** Marl, limestone, sandstone

**Alcohol:** 12.0%

**Residual Sugar:** 8.1g/L

**Total Acidity:** 4.07g/L

**Vinification & Aging:** Hand-harvested grapes undergo 6-8 weeks of controlled fermentation in stainless steel tanks at 61°F-68°F. After second fermentation in the bottle, aging on lees for 18 months minimum.

**SRP:** \$19

**Importer/Distributor:** Monsieur Touton Selection

**About the Winery:** 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 has always focused on revealing the best of its terroirs. Thanks to Emile Willm's pioneering spirit in the early 20th century, the estate's wines were the first from Alsace to be exported to the US in the 1930s after prohibition.

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

## NOTES

# 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 22% 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.

Finally, 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.



© SPACH-Conseil Vins Alsace

## ALLIMANT-LAUGNER

### RIESLING 2021

**Grapes:** 100% Riesling

**Soils:** granite

**Alcohol:** 12.2%

**Residual Sugar:** 4 g/L

**Total Acidity:** 7.5 g/L

**Vinification & Aging:** From granitic parcels that are over 40 years old. Hand-harvested and pressed at low pressure for 6 hours. Fermented with indigenous yeasts in stainless steel tanks at low temperature (64°F) for 6 weeks. Aged for 4 months on light sediment before filtration and bottling.

**Sustainability:** Organic conversion. Certified in 2023

**SRP:** \$23

**Importer/Distributor:** Bonhomie Wine Imports

**About the 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. Their Crémant d'Alsace was the 3rd most distributed Crémant d'Alsace in the US in 2022.

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

@allimantlaugner

## CHARLES FREY

### RIESLING GRANITE 2020

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 12.5%

**Residual Sugar:** 0.78 g/L

**Total Acidity:** 7.22 g/L

**Vinification & Aging:** Slow, temperature-controlled fermentation and 6 months' aging on the fine lees in stainless steel tanks.

**Sustainability:** Organic and biodynamic

**SRP:** \$22

**Importer:** Ansonia Wines

**About the Winery:** Family-owned winery, biodynamic for the past 25 years, known particularly for Pinot Noir, Crémant d'Alsace and Riesling.

[www.charles-frey.fr/en](http://www.charles-frey.fr/en)

@alsace\_charles\_frey

## FAMILLE HUGEL RIESLING CLASSIC 2021

**Grapes:** 100% Riesling

**Soils:** Clay and limestone

**Alcohol:** 12.23%

**Residual Sugar:** 1.6 g/L

**Total Acidity:** 7.62 g/L

**Vinification & Aging:** Hand-harvest grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention. After pressing, the must is decanted for a few hours, then fermented using indigenous yeast in temperature-controlled barrels or vats (at 64°-75°F). The wine is racked once, before natural clarification during the course of the winter. The following spring, the wine is lightly filtered before bottling, and bottles are then aged in our cellars until release.

**SRP:** \$30

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

**About the Winery:** For over 370 years and with 13 generations, the Hugel family has unrivaled experience and knowledge of Alsace vineyards and winemaking. Known today for their passion and modern outlook, the dynamic Hugel family, located in the picture-postcard fortified village of Riquewihr, has earned a worldwide reputation for their wines. Emblematic of their ability to combine tradition and innovation, the family has recently introduced new wines and bold, more inclusive labeling to call greater attention to the entire Hugel family and their unique vineyard holdings.

[www.hugel.com](http://www.hugel.com)

@famillehugel

## JEAN-BAPTISTE ADAM RIESLING LES NATURES 2020

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 13%

**Residual Sugar:** 2.41 g/L

**Total Acidity:** 4.37 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented using indigenous yeasts, vinified in 100-year-old oak casks at 60° F and aged for a few months.

**Sustainability:** EcoCert-certified organic grapes

**SRP:** \$25

**Importer/Distributor:** The Sorting Table

**About the Winery:** The winery is one of the oldest producers in Alsace. The family has been engraving their history in the walls of the estate established in 1614 in Ammerschwihr and Laure Adam is the 15th generation. Vineyards are organic and biodynamic since 2003, Jean-Baptiste Adam offers a wide range of wines which represent the pure varietal and terroir expression.

[www.jb-adam.com](http://www.jb-adam.com)

@jeanbaptisteadamdomaine



## KUENTZ-BAS

### RIESLING TRADITION 2020

**Grapes:** 100% Riesling

**Soils:** Limestone, Silt, Loess

**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 (1-3 months) takes place in oak foudres over 100 years old. Wines are aged on the fine lees and racked in the springtime, according to the cycles of the moon.

**Sustainability:** Organic, Biodynamic

**SRP:** \$23

**Importer:** Kermit Lynch

**About the Winery:** 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.

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

@kuentzbas

## LUCIEN ALBRECHT

### RIESLING RESERVE 2021

**Grapes:** 100% Riesling

**Alcohol:** 12.1%

**Residual Sugar:** 1.35 g/L

**Total Acidity:** 5.81 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless-steel tanks over three weeks at 61°F finishing at 65°F then aged for 9 months on the fine lees.

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

**SRP:** \$20

**Importer/Distributor:** Foley Family Wines

**About the Winery:** Lucien Albrecht is among the pioneers of Alsace viticulture with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small village with an ideal location for vineyards. Since then, eight generations have carried on a tradition of innovation and sustainable winemaking, inspired by the rich and varied terroir. Fresh, elegant, and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in the region.

[www.lucien-albrecht.com](http://www.lucien-albrecht.com)

@lucienalbrecht

## MÉLANIE PFISTER

### RIESLING BERG 2018

**Grapes:** 100% Riesling

**Soils:** Limestone chalk

**Alcohol:** 12.5%

**Vinification & Aging:** Hand harvested and fermented with indigenous yeasts. Aged in stainless steel.

**Sustainability:** Organic Ecocert, Fair'n green, HVE

**SRP:** \$33

**Importer:** Vintage '59/ Ruby Wines

**About the Winery:** Founded in 1780 and family-owned for 8 generations, the domaine is located in Dahlenheim, in northern Alsace, surrounded by rolling calcareous hills. Wines are marked by purity of fruit, elegance and character.

[www.melaniepfister.fr](http://www.melaniepfister.fr)

@vinsmelaniepfister

## OSTERTAG

### RIESLING LES JARDINS 2020

**Grapes:** 100% Riesling

**Soils:** Gravel, Sand, Silica, Clay

**Alcohol:** 13%

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

**Sustainability:** Certified Biodynamic

**SRP:** \$35

**Importer:** Kermit Lynch

**About the Winery:** 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.

[www.domaine-ostertag.fr](http://www.domaine-ostertag.fr)

@domaineostertag

## PIERRE SPARR

### RIESLING 2021

**Grapes:** 100% Riesling

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

**Alcohol:** 13%

**Residual Sugar:** 4.69 g/L

**Total Acidity:** 7.14 g/L

**Vinification & Aging:** Aged 6 months on fine lees in stainless steel tanks.

**Sustainability:** HVE Level 3 Certification

**SRP:** \$19

**Importer:** Wilson Daniels

**About the Winery:** In the heart of Alsace's finest district, the Haut-Rhin, Pierre Sparr follows a tradition of winemaking that began in 1680. Today that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail, and its uncompromising quest for excellence in every bottle bearing the Pierre Sparr name. The grapes are farmed sustainably and viticultural practices are customized by parcel. All vineyards are dry-farmed and hand-harvested. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Pierre Sparr wines are a pure expression of Alsace — aromatic, fruity, elegant, clean and vibrant.

[www.vins-sparr.com/en](http://www.vins-sparr.com/en)

@maison\_pierre\_sparr\_succ

## SCHOENHEITZ

### RIESLING HERRENREBEN 2020

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 13.8%

**Residual Sugar:** 4.92 g/L

**Total Acidity:** 6.69 g/L

**Vinification & Aging:** Grapes are manually harvested, and clusters are preserved and intact when they arrive to the winery. Gravity-flow set up. Each parcel is pneumatically whole-cluster pressed, and fed into temperature controlled stainless tanks. Fermentation is temperature controlled.

**Sustainability:** HVE Level 3 Certification, Certified Organic (Bio)

**SRP:** \$21

**Importer:** Oz Wine Company

**About the Winery:** At the gateway to the Munster Valley, the slopes of Wihr-au-Val rise to an altitude of 550m. The granitic soils and the extreme conditions of vine growing on these foothills of the Vosges facilitate the pure and subtle expression of the Alsatian grape varieties. Since 1981, the Schoenheit family has been working these steep hillsides with the greatest respect for the terroir, the landscape and the biodiversity. The domaine's vineyards span over 42 acres.

[www.vins-schoenheit.fr](http://www.vins-schoenheit.fr)

@vinschoenheit

## SCHOFFIT

### RIESLING HARTH TRADITION 2021

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

**Grapes:** 100% Riesling

**Soils:** “Graves du Quatenaire”: alluvial deposit of pebbles, gravel, silts and sand

**Alcohol:** 13.0%

**Residual Sugar:** 1.0 g/L

**Total Acidity:** 7.9 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts, no maceration, 3 months of fermentation in stainless steel. Aged 7 months in stainless steel

**Sustainability:** Organic

**SRP:** \$23

**About the Winery:** The Domaine started by Bernard Schoffit’s father, Robert, with 25 acres, is situated near Colmar. 30 years ago, Bernard embarked on an ambitious program of buying and replanting land in Rangen de Thann, around the Clos Saint Théobald. Totalling nearly 16 acres, a good part of it had been abandoned because it was too steep to work. Now a third generation represented by Alexandre joins the family and the Domaine continues to add to its great reputation.

[weygandtmetzler.com](http://weygandtmetzler.com)

@domaineschoffit

## TRIMBACH

### RIESLING 2020

**Grapes:** 100% Riesling

**Soils:** Limestone

**Alcohol:** 13.0 %

**Residual Sugar:** 1.1 g/L

**Total Acidity:** 7.38 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented at 68°F from 12 days to 3 weeks in stainless-steel tanks or 40+ year-old oak casks then aged in bottle.

**Sustainability:** 2023 harvest certified organic, HACCP certification

**SRP:** \$31.99

**Importer/Distributor:** Taub Family Selections

**About the Winery:** The winemaking origins of the Trimbach family date back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihir. 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.

[www.trimbach.fr](http://www.trimbach.fr)

@trimbach



## ZIND-HUMBRECHT

### RIESLING ROCHE GRANITIQUE 2018

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 12.7%

**Residual Sugar:** 3.3 g/L

**Total Acidity:** 3.8 g/L

**Vinification & Aging:** Hand-harvested; indigenous yeasts; vinification in foudres at 55 °F; aged 10 months in large old oak foudres.

**Sustainability:** Ecocert organic certification since 1998 and biodynamic certification by Biodyvin since 2002.

**SRP:** \$39.00

**Importer/Distributor:** Kobrand / Horizon MA

**About the Winery:** Winegrowing is a passion that has been passed down from generation to generation in the Humbrecht family since the 17th century, currently under the direction of Olivier Humbrecht, MW. Today they own 98 vineyard acres across different terroirs.

[www.zindhumbrecht.fr](http://www.zindhumbrecht.fr)

@zindhumbrecht

## ALBERT MANN

### RIESLING GRAND CRU WINECK-SCHLOSSBERG 2020

**Grapes:** 100% Riesling

**Soils:** Granite Soil

**Alcohol:** 13.5%

**Residual Sugar:** 6 g/L

**Total Acidity:** 6.95 g/L

**Vinification & Aging:** Hand-harvested.

**Sustainability:** Biodynamic since 1997 & Certified Biodyvin

**SRP:** \$60

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

**About the Winery:** The Barthelmé brothers, Maurice and Jacky, were awarded Winemakers of the Year 2012, by Revue de Vin de France. Given a three-star rating in The Classement by Revue du Vin de France, Domaine Albert Mann is now heralded the world over. From their tradition wines, through all their expressive Grand Crus, to their “Burgundian” Grand Cru Pinot Noirs, they portray their unique style consistently: beautiful delineation of flavors, precise textures, never heavy, clumsy or out of balance. Using organic methods, their Domaine is guided by biodynamic practices.

[www.albertmann.com](http://www.albertmann.com)

@domainealbertmann

## BARMES-BUECHER

### RIESLING GRAND CRU HENGST 2020

**Grapes:** 100 % Riesling

**Soils:** Marly limestone

**Alcohol:** 14.5%

**Residual Sugar:** 1.7 g/L

**Total Acidity:** 6.14 g/L

**Vinification & Aging:** Hand-picked. Indigenous yeast. Aged 11 months on lees in old demi-muids and casks.

**Sustainability:** Biodynamic and Certified Biodyvin

**SRP:** \$50

**Importer/Distributor:** Vineyard Road

**About the Winery:** 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.

[www.barmes-buecher.com](http://www.barmes-buecher.com)

@barmes\_buecher

## SCHLUMBERGER

### RIESLING GRAND CRU SAERING 2019

**Grapes:** 100% Riesling

**Soils:** Limestone

**Alcohol:** 14.2%

**Residual Sugar:** 2.1 g/L

**Total Acidity:** 5.27 g/L

**Vinification & Aging:** Hand-harvested grapes undergo whole cluster pressing, followed by static settling of the lees. Fermentation takes place in temperature-controlled tuns between one and four months. The wine then rests on the lees for eight months.

**Sustainability:** Organic, HVE Level 3 Certification

**SRP:** \$41

**Importer:** Maisons Marques et Domaines

**About the Winery:** Family-owned, founded in 1810, the domain owns and operates 346 vineyard acres, half of which are spread over 4 Grands Crus: Kitterlé, Kessler, Saering and Spiegel, making Schlumberger the largest Grand Cru vineyard owner in Alsace. Today, Thomas and Severine Schlumberger represent the 7th generation in charge of the family estate. Since 2003, the vineyard has been managed according to the principles of sustainable management and, in 2006, 74 acres were converted to biodynamics.

[www.domaines-schlumberger.com](http://www.domaines-schlumberger.com)

@domainesschlumberger

## WILLM

### RIESLING GRAND CRU KIRCHBERG 2021

**Importer/Distributor:** Monsieur Touton Selection

**Grapes:** 100% Riesling

**Soils:** Clay, Limestone

**Alcohol:** 12.5%

**Residual Sugar:** 5.53g/L

**Total Acidity:** 5.7g/L

**Vinification & Aging:** Hand harvested grapes are fermented in stainless-steel tanks over 3 weeks at 61°F to end at 68°F then aged on the fine lees for 9 months.

**SRP:** \$23

**About the Winery:** 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 has always focused on revealing the best of its terroirs. Thanks to Emile Willm's pioneering spirit in the early 20th century, the estate's wines were the first from Alsace to be exported to the US in the 1930s after prohibition.

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

## NOTES

# Gewurtz- traminer

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 20% 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 wine retains a notable acidity.





## FAMILLE HUGEL

### GEWURZTRAMINER GROSSI LAÛE 2011

**Grapes:** 100% Gewurztraminer

**Soils:** Produced from a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid

**Alcohol:** 14.8%

**Residual Sugar:** 20 g/L

**Total Acidity:** 4.4 g/L

**Vinification & Aging:** Hand-harvested, vinified with indigenous yeast at low temperature (64°-75° F) in large vats. Can age 10 +years.

**Sustainability:** Traditional

**SRP:** \$85

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

**About the Winery:** For over 370 years and with 13 generations, the Hugel family has unrivaled experience and knowledge of Alsace vineyards and winemaking. Known today for their passion and modern outlook, the dynamic Hugel family, located in the picture-postcard fortified village of Riquewihr, has earned a worldwide reputation for their wines. Emblematic of their ability to combine tradition and innovation, the family has recently introduced new wines and bold, more inclusive labeling to call greater attention to the entire Hugel family and their unique vineyard holdings.

[www.hugel.com](http://www.hugel.com)

@famillehugel

## LUCIEN ALBRECHT

### GEWURZTRAMINER RESERVE 2020

**Grapes:** 100% Gewurztraminer

**Alcohol:** 13.9%

**Residual Sugar:** 17.34 g/L

**Total Acidity:** 2.72 g/L

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless-steel tanks over three weeks at 61°F finishing at 65°F then aged for 9 months on the fine lees.

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

**SRP:** \$22

**Importer/Distributor:** Foley Family Wines

**About the Winery:** Lucien Albrecht is among the pioneers of Alsace viticulture with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small village with an ideal location for vineyards. Since then, eight generations have carried on a tradition of innovation and sustainable winemaking, inspired by the rich and varied terroir. Fresh, elegant, and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in the region.

[www.lucien-albrecht.com](http://www.lucien-albrecht.com)

@lucienalbrecht

## PIERRE SPARR

### GEWURZTRAMINER 2020

**Grapes:** 100% Gewurztraminer

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

**Alcohol:** 13.5%

**Residual Sugar:** 14.9 g/L

**Total Acidity:** 3.7 g/L

**Vinification & Aging:** Gentle whole cluster pressing, no skin contact, temperature-controlled, no malolactic.

**Sustainability:** HVE Level 3 Certification

**SRP:** \$21

**Importer:** Wilson Daniels

**About the Winery:** In the heart of Alsace's finest district, the Haut-Rhin, Pierre Sparr follows a tradition of winemaking that began in 1680. Today that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail, and its uncompromising quest for excellence in every bottle bearing the Pierre Sparr name. The grapes are farmed sustainably and viticultural practices are customized by parcel. All vineyards are dry-farmed and hand-harvested. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Pierre Sparr wines are a pure expression of Alsace — aromatic, fruity, elegant, clean and vibrant.

[www.vins-sparr.com/en](http://www.vins-sparr.com/en)

@maison\_pierre\_sparr\_succ

## SCHOFFIT

### GEWURZTRAMINER HARTH CUVÉE CAROLINE 2019

**Grapes:** 100% Gewurztraminer

**Soils:** "Graves du Quaternaire": alluvial deposit of pebbles, gravel, silts and sand

**Alcohol:** 13.7%

**Residual Sugar:** 25 g/L

**Total Acidity:** 4.7 g/L

**Vinification & Aging:** Hand-harvested, indigenous yeasts. No maceration. One month of fermentation in stainless steel. Length of aging, if any: 9 months aging in stainless steel

**Sustainability:** Organic

**SRP:** \$24

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

**About the Winery:** The Domaine started by Bernard Schoffit's father, Robert, with 25 acres, is situated near Colmar. 30 years ago, Bernard embarked on an ambitious program of buying and replanting land in Rangen de Thann, around the Clos Saint Théobald. Totalling nearly 16 acres, a good part of it had been abandoned because it was too steep to work. Now a third generation represented by Alexandre joins the family and the Domaine continues to add to its great reputation.

[weygandtmetzler.com](http://weygandtmetzler.com)

@domaineschoffit

## WILLM

### GEWURZTRAMINER CLOS GAENSBRONNEL 2019

**Importer/Distributor:** Monsieur Touton Selection

**Grapes:** 100% Gewurztraminer

**Alcohol:** 13.76%

**Residual Sugar:** 28.44g/L

**Total Acidity:** 3.0g/L

**Vinification & Aging:** Hand-harvested grapes are fermented in stainless-steel tanks over 3 weeks at 61°F to end at 68°F then aged on the fine lees for 9 months.

**SRP:** \$27

**About the Winery:** 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 has always focused on revealing the best of its terroirs. Thanks to Emile Willm's pioneering spirit in the early 20th century, the estate's wines were the first from Alsace to be exported to the US in the 1930s after prohibition.

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

## ZIND-HUMBRECHT

### GEWURZTRAMINER CLOS WINDSBUHL 2017

**Grapes:** 100% Gewurztraminer

**Soils:** Muschelkalk Calcareous

**Alcohol:** 13.5%

**Residual Sugar:** 44.5 g/L

**Total Acidity:** 3.0 g/L

**Vinification & Aging:** Hand-harvested; indigenous yeasts; vinification in foudres at 55 °F; aged 10 months in large old oak foudres.

**Sustainability:** Ecocert organic certification since 1998 and biodynamic certification by Biodyvin since 2002.

**SRP:** \$45

**Importer/Distributor:** Kobrand / Horizon MA

**About the Winery:** Winegrowing is a passion that has been passed down from generation to generation in the Humbrecht family since the 17th century, currently under the direction of Olivier Humbrecht, MW. Today they own 98 vineyard acres across different terroirs.

[www.zindhumbrecht.fr](http://www.zindhumbrecht.fr)

@zindhumbrecht

## ZIND-HUMBRECHT

### GEWURZTRAMINER TURCKHEIM 2020

**Grapes:** 100% Gewurztraminer

**Soils:** Alluvial gravels

**Alcohol:** 13.6%

**Residual Sugar:** 1.2 g/L

**Total Acidity:** 2.6 g/L

**Vinification & Aging:** Hand-harvested; indigenous yeasts; vinification in foudres at 55 °F; aged 10 months in large old oak foudres.

**Sustainability:** Ecocert organic certification since 1998 and biodynamic certification by Biodyvin since 2002.

**SRP:** \$28

**Importer/Distributor:** Kobrand / Horizon MA

**About the Winery:** Winegrowing is a passion that has been passed down from generation to generation in the Humbrecht family since the 17th century, currently under the direction of Olivier Humbrecht, MW. Today they own 98 vineyard acres across different terroirs.

[www.zindhumbrecht.fr](http://www.zindhumbrecht.fr)

@zindhumbrecht

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## NOTES

Please contact us with any questions:

Wines of Alsace USA  
c/o Teuwen Communications

212.244.0622

DrinkAlsace@teuwen.com

