

DIVE INTO RIESLING AND GEWURZTRAMINER



JUNE 7, 2022 | L&E OYSTER BAR

**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.” 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.

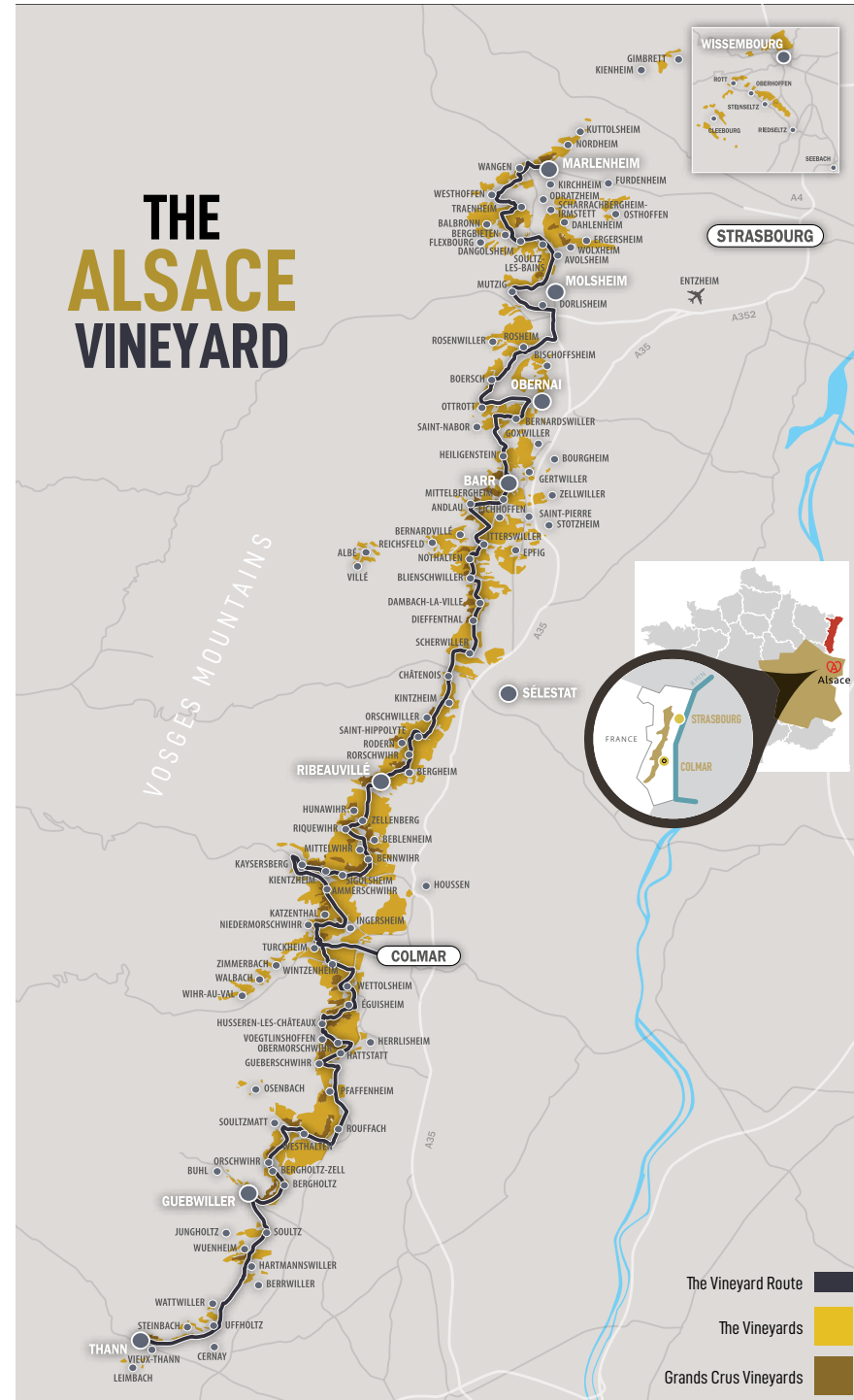
**ROCKIN’ PRODUCERS:** Each Alsace winemaker has their own style, speciality and personality, but all share a single mission: produce high quality wines that express the grape and the terroir, respecting and preserving the land for future generations.

**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

38,424 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. In 2021, Alsace counted 109 wine estates certified in biodynamics (3.3% of producers).

### 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 2021, 104.8 million bottles were produced. This is the smallest harvest for more than one decade.

### 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 (21%), Gewurztraminer (19%), Pinot Gris (16%), Pinot Noir (11%), Sylvaner (5%) and Muscat d'Alsace (2%).

### SPARKLING WINES

Crémant d'Alsace makes up 27% of the 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 70% of production, Crémant d'Alsace is 27% and AOC Grand Cru is 3% (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 27% of all Alsace wine production (34 million out of 104.8 million total bottles in 2021) 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.

Crémant d'Alsace Brut is made from Pinot Blanc, Auxerrois, Pinot Gris, Riesling, and Chardonnay grapes (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.



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

**Grapes:** 60% Pinot Blanc, 30% Riesling, 10% Pinot Gris

**Soils:** granite & limestone

**Alcohol:** 12.3%

**Dosage:** 3.5 g/L

**Residual Sugar:** 3.6 g/L

**Total Acidity:** 6.1 g/L

**Vinification & Aging:** Hand-harvested and pressed at low pressure to obtain free and clear juice.

Vinification using indigenous yeasts in stainless tanks at low temperature (60-64°F) for 3 weeks then 6 months aging on the lees. Second fermentation in bottle at low temperature for greater finesse, 18 months aging before disgorgement and low dosage.

**SRP:** \$21.99

**Importer:** Vigneron Imports

**About the Winery:** The origins of the domaine begin with two families cultivating vines since the 17th century. In 1965, the wedding of Mariette Allimant and René Laugner brought the families together. Their son, Hubert, and grandson, Nicolas, now pursue their familial heritage of 11 generations. The range of Alsace wines is produced on the 30-acre domaine in Orschwiller, particularly known for its Crémants d'Alsace which represent half of the production.

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

@allimantlaugner

## CAVE DE RIBEAUVILLÉ CRÉMANT D'ALSACE BRUT LES COMTES DE RIBEAUVILLÉ NV

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

**Alcohol:** 12%

**Residual Sugar:** 8.5%

**Total Acidity:** 4.65 g/L

**Vinification & Aging:** Hand-harvested, pneumatic pressing followed by thermo-regulated (70°F) fermentation, no malolactic; minimum 12 months aging.

**SRP:** \$17.99

**Importer:** Planet Wine

**About the Winery:** The first wine cooperative in France, the cave was founded in 1895 and today there are 40 passionate winegrowers who cultivate 605 acres around Ribeauvillé. All harvests are 100% by hand.

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

@cavederibeauville

## **DOMAINE JEAN-MARC BERNHARD CRÉMANT D'ALSACE BRUT RESERVE NV**

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

**Soils:** sand & limestone

**Alcohol:** 12.5%

**Residual Sugar:** 6 g/L

**Total Acidity:** 5.3 g/L

**Vinification & Aging:** Hand-harvested, 1 month fermentation in stainless steel, indigenous yeasts, 18 months on the lees, no malolactic fermentation. Vineyards are mainly on slopes with good exposition. Ecocert certified organic farming.

**SRP:** \$28

**Importer:** BP Wine Merchants Napa

**About the Winery:** Family-owned, Domaine Jean-Marc Bernhard is situated in Katzenthal, to the west of Colmar, in the heart of Alsace wine country. The village is in a valley surrounded by vineyards along the Alsace Wine Route. The 4-acre estate is in the middle of the village and the buildings, dating from the 16th century, were bought by the family in 1802. Since 2012, all production is organic.

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

@domaine\_jean\_marc\_bernhard

## **MAISON PIERRE SPARR CRÉMANT D'ALSACE BRUT RÉSERVE NV**

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

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

**Alcohol:** 12.5%

**Residual Sugar:** 11 g/L

**Total Acidity:** 6.0 g/L

**Vinification & Aging:** Whole-cluster pressing; first fermentation occurs in temperature-controlled, stainless-steel vats. Six months later, the wines are blended to achieve the distinctive flavor profile of the brut réserve. Blended wine is then bottled for its second fermentation, followed by a minimum of 12 to 16 month lees aging prior to disgorgement.

**SRP:** \$22

**Importer:** Wilson Daniels

**About the Winery:** In the heart of Alsace's Haut-Rhin, Maison Pierre Sparr follows a tradition of winemaking that began during the reign of King Louis XIV. Since the winery's founding in 1680, the Sparr family has passed along its passion from one generation to the next. Today, that drive for perfection continues in the winery's attention to every vine-growing and winemaking detail.

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

@maison\_pierre\_sparr\_succeesseurs

## **RUHLMANN-SCHUTZ CREMANT D'ALSACE BRUT SIGNATURE NV**

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

**Soils:** clay - limestone

**Alcohol:** 12%

**Dosage:** 6 g/L

**Residual Sugar:** 6 g/L

**Total Acidity:** 5.31 g/L

**Vinification & Aging:** 12 months aging during second fermentation. HVE level 3-certified.

**SRP:** \$21

**Importer:** Jeff Welburn Selections

**About the Winery:** Ruhlmann-Schutz family takes its passion for wine from the roots of its Alsace terroir, from generation to generation. Today, Ruhlmann-Schutz owns 123.5 acres of vineyards in Alsace, undergoing organic conversion. The family combines tradition and modernity by associating old oak barrels with state-of-the-art winemaking, respecting biodiversity and the environment, creating wines that fully express the terroir.

[www.ruhlmann-schutz.fr/en](http://www.ruhlmann-schutz.fr/en)

@ruhlmannschutz

## **GUSTAVE LORENTZ CREMANT D'ALSACE BRUT ROSÉ NV**

**Grapes:** 100% Pinot Noir

**Soils:** clay-limestone

**Alcohol:** 12.5%

**Residual Sugar:** 5.86 g/L

**Total Acidity:** 6.7 g/L

**Vinification & Aging:** Made according to the strict Crémant d'Alsace méthode traditionnelle rules. Aged for 2 years in bottle prior to disgorgement.

**SRP:** \$29.99

**Importer:** Quintessential Wines, LLC

**About the Winery:** The story of the Lorentz family's love of wine began in Bergheim in 1836. Over generations, they have strived to spotlight the unique geology of their terroirs while preserving each variety's expression. Today, sixth generation Georges Lorentz manages the family business with plans for his three daughters to pursue the family tradition. They have worked their 86.5-acres organically since 2009, including 30 acres in Grand Cru Altenberg de Bergheim and 4.5 acres in Grand Cru Kanzlerberg vineyard.

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

@gustavelorentz



## **HUBERT-MEYER CRÉMANT D'ALSACE BRUT ROSÉ NV**

**Grapes:** 100% Pinot Noir

**Soils:** granite

**Alcohol:** 12.5%

**Dosage:** 6.5%

**Vinification & Aging:** 6 months in stainless-steel vats before 18 months aging in bottle. AB organic certification.

**SRP:** \$21.99

**Importer:** H. Mercer Wine & Spirit Imports, Inc.

**About the Winery:** The Meyer family has a tradition of winemaking in Blienschwiller that dates back to 1722. Since 2009, Pierre Meyer has been in charge of viticulture and winemaking. Biodynamic production since 2019.

**www.vins-hubert-meyer.fr**

**@Domaine.Hubert.Meyer**

## **JEAN-BAPTISTE ADAM CRÉMANT D'ALSACE BRUT ROSÉ NV**

**Grapes:** 100% Pinot Noir

**Alcohol:** 12%

**Residual Sugar:** 7.68 g/L

**Total Acidity:** 5.36 g/L

**Vinification & Aging:** Hand-harvested, fermentation using indigenous yeasts, with longer pressing of whole grapes for greater color extraction in pneumatic press tanks. 15-hour maceration in the press, static settling at 50°F for 12 hours, fermentation in cask during 6 – 8 months, with 15 to 18 months minimum aging in bottle.

**SRP:** \$28.99

**Importer:** The Sorting Table

**About the Winery:** Located along the Alsace Wine Route, the Jean-Baptiste Adam winery is one of the oldest family producers in Alsace. Fifteen generations have been engraving their history in the walls of the estate established in 1614 in Ammerschwihr. Since 2003, the vineyards are organic and biodynamic, certified AB and Demeter, including in the Kaefferkopf Grand Cru. Jean-Baptiste Adam offers a wide range of wines which represent the pure varietal and terroir expression.

**www.jb-adam.com**

**@jeanbaptisteadamdomaine**

**LUCIEN ALBRECHT  
CRÉMANT D'ALSACE BRUT ROSÉ NV**

**NOTES**

**Grapes:** 100% Pinot Noir

**Alcohol:** 11.98%

**Residual Sugar:** 12 g/L

**Total Acidity:** 3.18 g/L

**Vinification & Aging:** Made from 100% free-run juice. Whole clusters of hand-picked grapes are gently pressed in a pneumatic press to bring out the light pink salmon color. After the second fermentation, the wine is aged on its lees for a minimum of 12 months and up to 18 months, followed by remuage and disgorging. Agriconfiance certification since 2012.

**SRP:** \$23

**Importer:** 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 Alsatian village in 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](https://www.instagram.com/lucienalbrecht)**

# 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.

## 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.



## **LEON BEYER RIESLING 2020**

**Grapes:** 100% Riesling

**Alcohol:** 12.5%

**Residual Sugar:** 2 g/L

**Total Acidity:** 6.43 g/L

**Vinification & Aging:** Hand-harvested, fermentation using indigenous yeasts, 6 to 8 months in foudres and glass tanks. HVE-certified.

**SRP:** \$27.99

**Importer:** Banville Wine Merchants

**About the Winery:** Now in its 14th generation, the Léon Beyer family has owned vineyards and been making wine in since 1580. Vineyards are located principally on the fringes of the Eguisheim commune, some of the region's most-renowned terroir. A large portion of the vineyards are in the Grands Crus sites of Pfersigberg and Eichberg. In cellars dug deep into the hillside beneath the vines, wines are cared for with tradition and passion, with a combination of state-of-the-art equipment and age-old expertise.

**www.leonbeyer.fr**

**@leonbeyer\_vins\_alsace\_france**

## **DOMAINE CHARLES FREY RIESLING GRANITE 2020**

**Grapes:** 100% Riesling

**Soils:** granite

**Alcohol:** 12.3%

**Residual Sugar:** 1.1 g/L

**Vinification & Aging:** Fermentation using indigenous yeasts, foudres, aged on lees until spring. Biodynamic.

**SRP:** \$20

**Importer:** Montot 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**

**@Alsace\_charles\_frey**

## **GUSTAVE LORENTZ RIESLING RESERVE 2020**

**Grapes:** 100% Riesling

**Soils:** Clay-limestone

**Alcohol:** 12.4%

**Residual Sugar:** 2.56 g/L

**Total Acidity:** 6.9 g/L

**Vinification & Aging:** Hand-picked grapes (usually around mid-October) from hillside vineyards around the village of Bergheim. Whole grapes pressed with the pressed juice separated from the free-run juice followed by 12-to-24 hours of settling. Fermentation takes place, using a combination of natural and selected yeasts, in stainless-steel vats. The wine is racked twice then rests in tanks for six months. Ecocert organic certification since 2012.

**SRP:** \$24.99

**Importer:** Quintessential Wines, LLC

**About the Winery:** The story of the Lorentz family's love of wine began in Bergheim in 1836. Over generations, they have strived to spotlight the unique geology of their terroirs while preserving each variety's expression. Today, sixth generation Georges Lorentz manages the family business with plans for his three daughters to pursue the family tradition. They have worked their 86.5 acres organically since 2009, including 30 acres in Grand Cru Altenberg de Bergheim and 4.5 acres in Grand Cru Kanzlerberg vineyard.

[www.gustavelorentz.com/en](http://www.gustavelorentz.com/en)

@gustavelorentz

## **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, indigenous yeasts, pneumatically pressed, static settling, vinified in century old wooden casks at a controlled temperature of 20°C. AB organic certification.

**SRP:** \$24.99

**Importer:** The Sorting Table

**About the Winery:** Located along the Alsace Wine Route, the Jean-Baptiste Adam winery is one of the oldest family producers in Alsace. Fifteen generations have been engraving their history in the walls of the estate established in 1614 in Ammerschwahr. Since 2003, the vineyards are organic and biodynamic, certified AB and Demeter, including in the Kaefferkopf Grand Cru. 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)

@jbadamdomaine

## MEYER-FONNÉ RIESLING RÉSERVE 2019

**Grapes:** 100% Riesling

**Soils:** gray marl, granitic colluvium, alluvium, limestone

**Alcohol:** 12.5%

**Residual Sugar:** 3 g/L

**Vinification & Aging:** Hand-harvested grapes are gently pressed in a pneumatic press for 4-10 hours, then the must is left for 24-36 hours to allow the heavy lees to settle. Fermentation during 1-3 months in temperature-controlled stainless-steel tanks or oak barrels. Wines are raked two weeks after fermentation, then kept on fine lees in large old foudres until the mid-May bottling. Practicing organic.

**SRP:** \$29.00

**Importer:** Kermit Lynch Wine Merchant

**About the Winery:** The winery and family home are located 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 the family's holdings in many grand crus.

[www.meyer-fonne.com](http://www.meyer-fonne.com)

@domainemeyerfonne

## ALBERT BOXLER RIESLING RESERVE 2019

**Grapes:** 100% Riesling

**Soils:** granite

**Alcohol:** 13.5%

**Vinification & Aging:** Hand-harvested from 15-year-old vines in a 34-acre vineyard, indigenous yeasts, no fining, after pressing, cold settling before fermentation, all wines vinified in foudres. Practicing organic. After harvest, the wines are vinified and aged in old foudres in a small cellar underneath the family home until bottling.

**SRP:** \$67

**Importer:** Kermit Lynch Wine Merchant

**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

## **KUENTZ-BAS RIESLING RESERVE 2019**

**Grapes:** 100% Riesling

**Soils:** loess, silt, limestone

**Alcohol:** 13.5%

**Residual Sugar:** 3 g/L

**Vinification & Aging:** Whole grapes are pressed slowly for 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 and up to 6 months) takes place in 100-year-old+ oak foudres. Wines are aged on the fine lees, raked in the springtime, and generally bottled in May.

**SRP:** \$19

**Importer:** Kermit Lynch Wine Merchant

**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

## **MÉLANIE PFISTER RIESLING BERG 2019**

**Grapes:** 100% Riesling

**Soils:** clay and limestone topsoil over Muschelkalk bedrock

**Alcohol:** 12.8%

**Residual Sugar:** 3.2 g/L

**Total Acidity:** 7.6 g/L

**Vinification & Aging:** Hand-harvested, fermentation with indigenous yeasts in temperature-controlled stainless-steel tanks. Bottling after 18 months of aging on fine lees in tank.

Organic. Fair'N Green certified.

**SRP:** \$25

**Importer:** Vintage '59 Imports

**About the Winery:** Founded 1780 and family-owned for 8 generations, the domaine is located in Dahlenheim, in northern Alsace, surrounded by rolling calcareous hills.

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

@vinsmelaniepfister

## **OSTERTAG RIESLING CLOS MATHIS 2019**

**Grapes:** 100% Riesling

**Soils:** Granite

**Alcohol:** 13.5%

**Residual Sugar:** 1-6 g/L

**Vinification & Aging:** Hand-harvested, fermented with indigenous yeasts and aged in stainless steel tank. Aged 12 months on the lees before bottling. Biodynamic practicing since 1998 and Demeter-certified since 2008.

**SRP:** \$51

**Importer:** Kermit Lynch Wine Merchant

**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**

## **RUHLMANN-SCHUTZ RIESLING AGRICULTURE BIOLOGIQUE 2019**

**Grapes:** 100% Riesling

**Soils:** sandy granite

**Alcohol:** 13%

**Residual Sugar:** 4.5 g/L

**Total Acidity:** 6.5 g/L

**Vinification & Aging:** Grapes are hand-harvested and pressed pneumatically. Traditional fermentation through a temperature-controlled process. Ageing takes place in stainless-steel vats. AB organic certification.

**SRP:** \$19

**Importer:** Jeff Welburn Selections

**About the Winery:** Ruhlmann-Schutz family takes its passion for wine from the roots of its Alsace terroir, from generation to generation. Today, Les Vignobles Ruhlmann-Schutz owns 123.5 acres of vineyards in Alsace, undergoing organic conversion. The family combines tradition and modernity by associating old oak barrels with state-of-the-art winemaking, respecting biodiversity and the environment, by creating wines that are unique and fully express the terroir.

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

**@ruhlmannschutz**



## DOMAINE ZIND-HUMBRECHT RIESLING ROCHE CALCAIRE 2019

**Grapes:** 100% Riesling

**Soils:** Limestone/calcareous/siliceous

**Alcohol:** 12.7%

**Residual Sugar:** 4.9 g/L

**Total Acidity:** 4.4 g/L

**Vinification & Aging:** Hand-harvested; indigenous yeasts; vinification in foudres at controlled temperature; 15 months aging in ancient foudres. Ecocert organic certification since 1998 and biodynamic certification by Biodyvin since 2002.

**SRP:** \$49

**Importer:** Kobrand Corporation

**About the Winery:** Winegrowing is a passion that has been passed down from generation to generation in the Humbrecht family since the 17th century. Today they own 98 acres under vine spread out over different terroirs. As respect for vine and soil life is imperative, viticultural tasks are carried out by a team of 22 dedicated staff members. In addition, animal traction and the use of their own compost help to reduce the impact of mechanical compaction on the soils.

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

@zindhumbrecht

## DOMAINE BARMÈS-BUECHER RIESLING LIEU-DIT ROSENBERG 2018

**Grapes:** 100% Riesling

**Soils:** clayey oligocene limestone, sandstone rock

**Alcohol:** 13%

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

**Total Acidity:** 6.5 g/L

**Vinification & Aging:** Natural yeasts, 11-months aging on lees in stainless-steel tank and large oak barrels. Biodynamic certification by Ecocert and Biodyvin.

**SRP:** \$39

**Importer:** Sacred Thirst Selections

**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

**DOMAINE HUBERT MEYER  
RIESLING GRAND CRU WINZENBERG 2018**

**Grapes:** 100% Riesling

**Soils:** A radiant quartz glaze, black and white touches of mica, to which pinkish glimmers of feldspar are blended. Rugged when touched, and yet it's this rock that gives the wines their finesse and elegance.

**Alcohol:** 12.50%

**Residual Sugar:** 4 g/L

**Vinification & Aging:** Aged 18 months in stainless-steel vats.

**SRP:** \$34.99

**Importer:** H. Mercer Wine & Spirit Imports, Inc.

**About the Winery:** The Meyer Family has a tradition of winemaking in Blienschwiller that dates back to 1722. Pierre Meyer is now in charge of viticulture and oenology since 2009, after studies in Germany.

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

@Domaine.Hubert.Meyer

**DOMAINE KIRRENBOURG  
RIESLING GRAND CRU SCHLOSSBERG 2019**

**Grapes:** 100% Riesling

**Soils:** granite

**Alcohol:** 14%

**Residual Sugar:** 1.32 g/L

**Total Acidity:** 6.32 g/L

**SRP:** \$50

**Importer:** Vintage Wine Marketing

**About the Winery:** The Kirrenbourg winery was created in 2015—a meeting of passionate people wanting to highlight the full of potential of Alsace's terroir. Meticulous work in the vineyard, low-yields and biodynamic practices are the elements allowing the winery to achieve their goal. The winery owns 24.7 acres of Grands Crus: 17 acres of Grand Cru Schlossberg and 7.4 acres of Grand Cru Brand. Plots are vinified separately to produce 3 different ranges: Grand Cru Schlossberg, Terroirs, Kaysersberg Roche Granitique.

[www.domainekirrenbourg.fr/en](http://www.domainekirrenbourg.fr/en)

@DomaineKirrenbourg

## DOMAINES 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:** The grapes are handpicked and whole bunches are pressed. The wine is fermented in temperature-controlled vats followed by 8 months aging on the lees. HVE 3-certified.

**SRP:** \$37.99

**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

## DOMAINE ALLIMANT-LAUGNER RIESLING GRAND CRU PRAELATENBERG 2018

**Grapes:** 100% Riesling

**Soils:** Gneiss

**Alcohol:** 13%

**Residual Sugar:** 4.7 g/L

**Total Acidity:** 6.3 g/L

**Vinification & Aging:** This parcel is cultivated in vines since the 9th century on this unique hill with gneiss soils in Alsace. Hand harvested on October 13th, fermented in indigenous yeasts in stainless steel tanks at low temperature until April 2019 and aged on the lees until August.

Organic conversion

**SRP:** \$28.99

**Importer:** Vigneron Imports

**About the Winery:** The origins of the domaine begin with 2 families cultivating the vines since the 17th century. In 1965, the wedding of Mariette Allimant and René Laugner brought the families together. Their son Hubert and grandson Nicolas pursue this familial heritage of 11 generations.

The whole range of Alsace wines is produced on the 29.6 acres domaine in Orschwiller, which is particularly known for its Crémants that represent half of the production.

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

@alimentlaugner

## **MAISON PIERRE SPARR RIESLING GRAND CRU SCHOENENBOURG 2018**

**Grapes:** 100% Riesling

**Soils:** keuper, marl, dolomite and gypsum, overlaid with fine layers of Vosges sandstone, siliceous gravel and Muschelkalk (fossil shells).

**Alcohol:** 13.5%

**Residual Sugar:** 8.2 g/L

**Total Acidity:** 5.5 g/L

**Vinification & Aging:** No skin contact, temperature-controlled, no malolactic. Aging in stainless-steel tanks, wine rests on fine lees for 8 to 10 months.

**SRP:** \$48

**Importer:** Wilson Daniels

**About the Winery:** In the heart of Alsace's Haut-Rhin, Maison Pierre Sparr follows a tradition of winemaking that began during the reign of King Louis XIV. Since the winery's founding in 1680, the Sparr family has passed along its passion from one generation to the next. Today, that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail.

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

@maison\_pierre\_sparr\_succ

## **CAVE DE RIBEAUVILLÉ RIESLING GRAND CRU OSTERBERG 2017**

**Grapes:** 100% Riesling

**Soils:** Clay and rocky soils

**Alcohol:** 13.5%

**Residual Sugar:** 1.61 g/L

**Total Acidity:** 5.5 g/L

**Vinification & Aging:** Hand-harvested, direct pressing with vinification over 3 weeks at max 70°F. Vinification in stainless-steel tanks followed by 6 months aging on the lees.

**SRP:** \$45.99

**Importer:** Planet Wine

**About the Winery:** The first wine cooperative in France, the cave was founded in 1895 and today there are 40 passionate winegrowers who cultivate 605 acres around Ribeauvillé. All harvests are 100% by hand.

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

@cavederibeuville

**JEAN-BAPTISTE ADAM  
RIESLING GRAND CRU WINECK-SCHLOSSBERG  
2017**

**Grapes:** 100% Riesling

**Soils:** Two-mica granite

**Alcohol:** 13.5%

**Residual Sugar:** 6.02 g/L

**Total Acidity:** 6.03 g/L

**Vinification & Aging:** Gentle pressing of the whole grapes in pneumatic press tank, overnight settling of the must at 50°F. Vinification in old oak casks during a few months, temperature-controlled fermentation (68°F). AB organic and Demeter-certified biodynamic.

**SRP:** \$54.99

**Importer:** The Sorting Table

**About the Winery:** Located along the Alsace Wine Route, the Jean-Baptiste Adam winery is one of the oldest family producers in Alsace. Fifteen generations have been engraving their history in the walls of the estate established in 1614 in Ammerschwihr. Since 2003, the vineyards are organic and biodynamic, certified AB and Demeter, including in the Kaefferkopf Grand Cru. 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)

@jbadamdomaine

**LUCIEN ALBRECHT  
RIESLING GRAND CRU SPIEGEL 2017**

**Grapes:** 100% Riesling

**Alcohol:** 12.9%

**Residual Sugar:** 4.9 g/L

**Total Acidity:** 3.95 g/L

**Vinification & Aging:** Agriconfiance certification since 2012

**SRP:** \$32

**Importer:** 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 Alsatian village in 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

## FAMILLE HUGEL GROSSI LAÛE RIESLING 2013

**Grapes:** 100% Riesling

**Soils:** marls

**Alcohol:** 13%

**Residual Sugar:** 7.9 g/L

**Total Acidity:** 7.61 g/L

**Vinification & Aging:** Hand-harvested grapes from the family estate's Schoenenbourg 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 each individual plot is fermented in temperature-controlled century old foudres (at 12 to 18°C). The wines are raked just once, before natural clarification over the winter. The following spring, the wines are tasted, assessed and the best ones are selected in a family tasting session to be blended as Grossi Laüe. The final blend is lightly filtered just before bottling, and the bottles are then aged extensively in our cellars until released for sale.

**SRP:** \$49.99

**Importer:** Frederick Wildman and Sons

**About the Winery:** When Hans Ulrich Hugel settled his family in Riquewihr in 1639, the town already had a solid reputation for quality wines. The crus of Schoenenbourg and Sporen were at the time among the most prized wines in Europe. His viticulture and winemaking skills made him one of the most respected producers in the area during his lifetime, as well as a very influential gourmet and the head of Riquewihr's brotherhood of vintners. Today, Marc, Jean-Frédéric and Marc-André (12th and 13th generation) proudly carry on this adventure, perpetuating the Hugel identity and style.

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

@famillehugel

## TRIMBACH RIESLING CUVÉE FREDERIC EMILE 2011

**Grapes:** 100% Riesling

**Alcohol:** 14%

**Residual Sugar:** 3.8 g/L

**Total Acidity:** 7.19 g/L

**Vinification & Aging:** The 2011 growing season was warm and sunny. The grapes were picked in the Geisberg and Osterberg Grands Crus at full ripeness. Grapes were pressed very gently in a pneumatic press and fermented in temperature-controlled stainless-steel vats for 3 to 4 weeks.

The wine is not oak-aged. Bottling was done early to preserve freshness, and the wine rested in bottle in the cellar for several years before release.

**SRP:** \$84.99

**Importer:** 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 Riquewihr. For three centuries and across 13 generations, the family has produced wines that are structured, long-lived, fruity, elegant, and balanced. The family personally looks after each operation, 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



# 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. 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.

Gewurztraminer is aged in old foudre casks that do not impart an oaky flavor but allow the juice to breathe until bottled.

## 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, Gewurtztraminer 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.



## DOMAINES SCHLUMBERGER GEWURZTRAMINER LES PRINCES ABBES 2020

**Grapes:** 100% Gewurztraminer

**Soils:** Sandstone

**Alcohol:** 14%

**Residual Sugar:** 25.4 g/L

**Total Acidity:** 2.86 g/L

**Vinification & Aging:** Hand harvested. Slow, pneumatic pressing was followed by static racking. Fermentation in thermo-regulated tuns for one to four months. Maturation on lees from six to eight months. HVE 3-certified.

**SRP:** 26.99

**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

## GUSTAVE LORENTZ GEWURZTRAMINER RÉSERVE 2020

**Grapes:** 100% Gewurztraminer

**Soils:** Clay-limestone

**Alcohol:** 13.5%

**Residual Sugar:** 22.5 g/L

**Total Acidity:** 4.4 g/L

**Vinification & Aging:** Grapes are hand-picked, usually around the beginning or mid-September, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12-to-24 hours of “debourbage” or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for six months, with the potential to age for approximately 5 to 7 eight years.

**Importer:** Quintessential Wines, LLC

**About the Winery:** The story of the Lorentz family’s love of wine began in Bergheim in 1836. Over generations, they have strived to spotlight the unique geology of their terroirs while preserving each variety’s expression. Today, six generation Georges Lorentz manages the family business with plans for his three daughters to pursue the family tradition. They have worked their 86.5 acres organically since 2009, including 30 acres in Grand Cru Altenberg de Bergheim and 4.5 acres in Grand Cru Kanzlerberg vineyard.

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

@gustavelorentz



**DOMAINE HUBERT MEYER**  
**GEWURZTRAMINER 2019**

**Grapes:** 100% Gewurztraminer

**Soils:** Granite

**Alcohol:** 12.5%

**Residual Sugar:** 14 g/L

**Vinification & Aging:** 12 months stainless Steel vats

**SRP:** \$21.99

**Importer:** H. Mercer Wine & Spirit Imports, Inc.

**About the Winery:** The Meyer Family has a tradition of winemaking in Blienschwiller that date back to 1722. Pierre is now in charge of viticulture and oenology since 2009 after he returned from his studies in Germany.

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

@Domaine.Hubert.Meyer

**RUHLMANN-SCHUTZ**  
**GEWURZTRAMINER AGRICULTURE BIOLOGIQUE**  
**2019**

**Grapes:** 100% Gewurztraminer

**Soils:** Clay - Limestone

**Alcohol:** 13%

**Residual Sugar:** 28 g/L

**Total Acidity:** 4.9 g/L

**Vinification & Aging:** Hand-harvested grapes from very deep-rooted 30-year-old vineyards. Whole berries pressed pneumatically. Traditional fermentation is through a temperature-controlled process. Aging in stainless-steel tanks. AB organic certification.

**SRP:** \$22

**Importer:** Jeff Welburn Selections

**About the Winery:** Ruhlmann-Schutz family takes its passion for wine from the roots of its Alsace terroir, from generation to generation. Today, Ruhlmann-Schutz owns 123.5 acres of vineyards in Alsace, undergoing organic conversion. The family combines tradition and modernity by associating old oak barrels with state-of-the-art winemaking, respecting biodiversity and the environment, creating wines that fully express the terroir.

[www.ruhlmann-schutz.fr/en](http://www.ruhlmann-schutz.fr/en)

@ruhlmannschutz

**DOMAINE ZIND-HUMBRECHT  
GEWURZTRAMINER ROCHE CALCAIRE 2019**

**Grapes:** 100% Gewurztraminer

**Soils:** Oolitic marl limestone

**Alcohol:** 13.4%

**Residual Sugar:** 26 g/L

**Total Acidity:** 3.6 g/L

**Vinification & Aging:** Hand-harvested; indigenous yeasts; vinification in foudres at controlled temperature; aging 15 months in ancient foudres. Organic and biodynamic viticulture since 1997; Ecocert organic certification in 1998 and Biodyvin biodynamic certification in 2002.

**SRP:** \$49

**Importer:** Kobrand Corporation

**About the Winery:** Winegrowing is a passion that has been passed down from generation to generation in the Humbrecht family since the 17th century and today they own 98 acres under vine spread out over different terroirs. As respect for vine and soil life is imperative, viticultural tasks are carried out by a team of 22 dedicated staff members. In addition, animal traction and the use of their own compost help to reduce the impact of mechanical compaction on the soils.

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

@zindhumbrecht

**LEON BEYER  
GEWURZTRAMINER 2017**

**Grapes:** 100% Gewurztraminer

**Alcohol:** 14%

**Residual Sugar:** 2.8 g/L

**Total Acidity:** 5.17 g/L

**Vinification & Aging:** Hand-harvested, fermented with indigenous yeasts; vinified over 6 to 8 months in foudres and glass tanks. HVE-certified.

**SRP:** \$27.99

**Importer:** Banville Wine Merchants

**About the Winery:** Now in its 14th generation, the Léon Beyer family has owned vineyards and been making wine in since 1580. Vineyards are located principally on the fringes of the Eguisheim commune, some of the region's most-renowned terroir. A large portion of the vineyards are in the Grands Crus sites of Pfersigberg and Eichberg. In cellars dug deep into the hillside beneath the vines, wines are cared for with tradition and passion, with a combination of state-of-the-art equipment and age-old expertise.

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

@leonbeyer\_vins\_alsace\_france

## TRIMBACH GEWURZTRAMINER 2017

**Grapes:** 100% Gewurztraminer

**Alcohol:** 14.5%

**Vinification & Aging:** Sourced from the Trimbach's own vineyards and from long-term growers. The wine is fermented in temperature-controlled stainless steel and concrete vats. There was no secondary malolactic fermentation to maintain as much natural acidity as possible.

**SRP:** \$25.95

**Importer:** 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 Riquewihr. For three centuries and across 13 generations, the family has produced wines that are structured, long-lived, fruity, elegant, and balanced. The family personally looks after each operation, 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

## DOMAINE KIRRENBOURG GEWURZTRAMINER ROCHE GRANITIQUE 2017

**Grapes:** 100% Gewurztraminer

**Soils:** granite

**Alcohol:** 14%

**Residual Sugar:** 3.88 g/L

**Total Acidity:** 4.81 g/L

**Vinification & Aging:** Hand-harvested, 100% whole clusters, fermentation using indigenous yeast. Wine spends 14 months on the lees in stainless-steel tanks. Conversion to Biodynamic (3rd year).

**SRP:** \$25

**Importer:** Vintage Wine Marketing

**About the Winery:** The Kirrenbourg winery was created in 2015—a meeting of passionate people wanting to highlight the full of potential of Alsace's terroir. Meticulous work in the vineyard, low-yields and biodynamic practices are the elements allowing the winery to achieve their goal. The winery owns 24.7 acres of Grands Crus: 17 acres of Grand Cru Schlossberg and 7.4 acres of Grand Cru Brand. Plots are vinified separately to produce 3 different ranges: Grand Cru Schlossberg, Terroirs, Kaysersberg Roche Granitique.

[www.domainekirrenbourg.fr/en](http://www.domainekirrenbourg.fr/en)

@DomaineKirrenbourg

## **FAMILLE HUGEL ESTATE GEWURZTRAMINER 2015**

**Grapes:** 100% Gewurztraminer

**Soils:** clay

**Alcohol:** 14.5%

**Residual Sugar:** 16.3 g/L

**Total Acidity:** 4.62 g/L

**Vinification & Aging:** Hand-harvested grapes from the family's estate are taken in small tubs to the presses, which are filled by gravity. After pressing, the must is decanted for a few hours, then fermented parcel by parcel in temperature-controlled century-old foudres at 54° to 64°F. The wine is racked once before natural clarification over the winter. The following spring, the wines are tasted and blended. The final cuvée is lightly filtered just before bottling, and bottles are aged in winery cellars until release.

**SRP:** \$34.99

**Importer:** Frederick Wildman and Sons

**About the Winery:** When Hans Ulrich Hugel settled his family in Riquewihr in 1639, the town already had a solid reputation for quality wines. The crus of Schoenenbourg and Sporen were at the time among the most prized wines in Europe. His viticulture and winemaking skills made him one of the most respected producers in the area during his lifetime, as well as a very influential gourmet and the head of Riquewihr's brotherhood of vintners. Today, Marc, Jean-Frédéric and Marc-André (12th and 13th generation) proudly carry on this adventure, perpetuating the Hugel identity and style.

**www.hugel.com**

**@famillehugel**

## **MEYER-FONNÉ GEWURZTRAMINER GRAND CRU WINECK- SCHLOSSBERG 2019**

**Grapes:** 100% Gewurztraminer

**Soils:** Granite with Mica

**Alcohol:** 13.5%

**Residual Sugar:** 35 g/L

**Vinification & Aging:** Hand-harvested grapes are gently pressed in a pneumatic press for 4-10 hours, then the must is left for 24-36 hours to allow the heavy lees to settle. Fermented 1-3 months in temperature-controlled stainless-steel tanks or oak barrels. Wines are racked two weeks after fermentation is complete and kept on the fine lees until bottling in September. Practicing organic.

**SRP:** \$48

**Importer:** Kermit Lynch Wine Merchant

**About the Winery:** The winery and family home are located 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 the family's holdings in many grand crus.

**www.meyer-fonne.com**

**@domainemeyerfonne**

**DOMAINE BARMES-BUECHER  
GEWURZTRAMINER GRAND CRU STEINGRUBLER  
2018**

**Grapes:** 100% Gewurztraminer

**Soils:** Marly, clayey oligocene limestone with two-mica granite

**Alcohol:** 13.5%

**Residual Sugar:** 57.3 g/L

**Total Acidity:** 3.93 g/L

**Vinification & Aging:** 6 months in stainless-steel, 3 months on fine lees, 3 months on gross lees, indigenous yeasts.

Biodynamic certified: Ecocert and Biodyvin.

**SRP:** \$55

**Importer:** Sacred Thirst Selections

**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

**CAVE DE RIBEAUVILLÉ  
GEWURZTRAMINER GRAND CRU ALTENBERG DE  
BERGHEIM 2016**

**Grapes:** 100% Gewurztraminer

**Soils:** Red stony soils with chalk and marl

**Alcohol:** 13%

**Residual Sugar:** 53 g/L

**Total Acidity:** 3.44 g/L

**Vinification & Aging:** Hand-harvested, direct pressing, vinification for 3 weeks at max 70°F, vinification in stainless-steel, and aged for 6 months on lees.

**SRP:** \$45.99

**Importer:** Planet Wine

**About the Winery:** The first wine cooperative in France, the cave was founded in 1895 and today there are 40 passionate winegrowers who cultivate 605 acres around Ribeauvillé. All harvests are 100% by hand.

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

@cavederibeauville

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- P50 Domaine Zind-Humbrecht Gewurztraminer Roche Calcaire 2019
- P15 Gustave Lorentz Crémant d'Alsace Brut Rosé NV
- P24 Gustave Lorentz Riesling Réserve 2020
- P47 Gustave Lorentz Gewurztraminer Réserve 2020
- P16 Hubert Meyer Crémant d'Alsace Brut Rosé NV
- P48 Hubert Meyer Gewurztraminer 2019
- P17 Jean-Baptiste Adam Crémant d'Alsace Brut Rosé NV
- P25 Jean-Baptiste Adam Riesling Les Natures 2020
- P40 Jean-Baptiste Adam Riesling Grand Cru Wineck-Schlossberg 2017
- P28 Kuentz-Bas Riesling Réserve 2019
- P22 Leon Beyer Riesling 2020
- P51 Leon Beyer Gewurztraminer 2017
- P18 Lucien Albrecht Crémant d'Alsace Brut Rosé NV
- P41 Lucien Albrecht Riesling Grand Cru Spiegel 2017
- P42 Famille Hugel Riesling Grossi Laüe 2013
- P54 Famille Hugel Gewurztraminer Estate 2015
- P13 Maison Pierre Sparr Crémant d'Alsace Brut Réserve NV
- P38 Maison Pierre Sparr Riesling Grand Cru Schoenenbourg 2018
- P29 Mélanie Pfister Riesling Berg 2019
- P26 Meyer-Fonné Riesling Réserve 2020
- P55 Meyer-Fonné Gewurztraminer Grand Cru Wineck-Schlossberg 2019
- P30 Ostertag Riesling Clos Mathis 2019
- P14 Ruhlmann Schutz Crémant d'Alsace Brut Signature NV
- P31 Ruhlmann Schutz Riesling Agriculture Biologique 2019
- P49 Ruhlmann Schutz Gewurztraminer Agriculture Biologique 2019
- P43 Trimbach Riesling Cuvée Frédéric Emile 2011
- P52 Trimbach Gewurztraminer 2017

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