

Wine Spectator

« 15 Well-Priced Alsace Whites: New reviews of affordable Gewürztraminer, Pinot Gris and Riesling from the north of France»

By Alison Napjus 08/30/13

Unique visitors per month (UVPM)= 130 740

Five Helfrich wines scored and included per submission in July.

http://www.winespectator.com/webfeature/show/id/48863



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15 Well-Priced Alsace Whites

New reviews of affordable Gewürztraminer, Pinot Gris and Riesling from the north of France

Alison Napjus Posted: August 30, 2013



New reviews of 15 white wines from the Alsace region of France,













Wine Spectator

Wine Spectator Buying Guide « Alison Napjus' Recommended Wines From Alsace»

By Alison Napjus 11/15/13

Circulation=400,435 Impression=1,000,862

http://www.winespectator.com/magazine/show/id/48964

Alison Napjus' Recommended Wines From Alsace

More than 300 wines were reviewed for this report. A free alphabetical list is available at www.winespectator.com/111513.

WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

TOP VALUES	SCORE	PRICE
HELFRICH Pinot Gris Alsace Grand Cru Steinklotz 2011 Delicate and balanced, with juicy yellow plum and ripe apricot no	90	\$20



90 Helfrich Pinot Gris Alsace Grand Cru Steinklotz 2011 \$20 Juicy yellow plum and ripe apricor notes mix with hints of dried papaya, anise, beeswax and candied lemon zest, balanced by delicate, well-meshed acidity. A hint of almond shows on the finish. Drink now through 2018. 850 cases made.—A.N.

89 Helfrich Gewürztraminer Alsace Grand Cru Steinklotz 2009 \$20 Apple, anise and melon flavos mix with smoky mineral, almond paste and apple blosom notes in this balanced version, with a lightly waxy finish. Drink now through 2018. 850 cases made.—A.N.

87 Helfrich Gewürztraminer Alsace 2012 \$15 Tangy, with accents of zesty ground spice to the flavors of ripe apricot, mandarin orange and orchard blossom. Clean finish. Drink now through 2016. 5,000 cases made.—A.N.

87 Helfrich Riesling Alsace 2012 \$15 A zesty core of minerality is layered with flavors of white peach, candied lemon zest, fresh ginger and persimmon in this bright, balanced white. Drink now through 2018. 5,000 cases made.—A.N.











Wine Spectator

W Helfrich Riesling Alsace Grand Cru Steinklotz 2008 »
05/31/2013

The Helfrich 2008 Grand Cru Riesling: 90 points

Dry and minerally with a floral overtone to the pink grapefruit, melon and spice notes. Delicate overall, but with a firm backbone of acidity and a hint of smoke on the finish. Drink now through 2016.

Circulation= 400 435 Impressions= 1 000 862 UVPM=130 740

Wine Spectator













10/29/13 Tackle tailgate parties with a little wine

By: Fred Tasker Circulation: 23,817 Impressions: 59,543

Unique Monthly Visitors: 124,886



Highly recommended

- Multivintage Roederer Estate Brut Sparkling Wine, Anderson Valley (60 percent chardonnay, 40 percent pinot noir): lots of lively bubbles, light and bright, with aromas and flavors of ripe pears and cloves; \$23.
- 2012 Helfrich Gewurztraminer, Vin d'Alsace: dry and intensely fruity, with aromas and flavors of lychees and lemons; \$15.

Fred Tasker's article previously published in the Miami Herald in September has been syndicated, and ran this past week in The Standard Times (print)/South Coast Today (online), a publication serving the Southshore area of Massachusetts. As a refresher – in the article he includes the 2012 Helfrich Gewurztraminer as a highly recommended wine suited to tailgating and football viewing festivities.













Star Listings

By: Ronn Wiegand, MW/MS

Circulation: 4,000 Impressions: 10,000

"Helfrich, Brut, Cremant d'Alsace:
4 Stars/Excellent."

- Ronn Wiegand,
September/October 2013

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CLASSIC METHOD SPARKLING WINE - Medium Priced: \$101-\$200/case (\$12.60-\$25/bottle full retail)

HELFRICH, BRUT, CREMANT D'ALSACE, \$176 (\$22) ★★★★ Medium full bodied and quite fruity in flavor, this a ripely flavored wine with good balance and a lingering finish, tasting of pineapple, lime, grapefruit, roasted nut, and honey. Excellent value. 100% Pinot Blanc. [2013-2014] Saranty Imports, White Plains, NY 914.251.0280















Examiner.com

« Helfrich Wines spring into New York»

By Diane Letulle (05/26/2013)

UVPM= 9 589 152

http://www.examiner.com/article/helfrichwines-spring-into-new-york?cid=rss

> « The most wonderful thing about these wines is they offer something distinctive at a very affordable price. » -Diane Letulle



May 26, 2013

a good idea.

According to Alsatian legend, the stork leaves girl babies in roses and boy babies in cabbages. But where does he leave the good wine? Perhaps at Helfrich Cellars, a vineyard that produces the aromatic white wines that Alsace is famous for.

News

Life

Leisure

Last week, product manager Anne-Laure Helfrich and winemaker Nicholas Haeffelin, dined with a roundtable of wine journalists at Gotham Bar and Grill. The menu was very accommodating to the white wines served, with a host of seafood dishes, poultry, and pork to choose from. But. Nicholas tossed aside wine pairing convention by ordering a hearty steak - winemakers on tour need to keep their strength up, after all. Alsatian wines have always offered something unique from France, in both the grapes being fermented, as well as the value that they offer. The cool climate of the region, which borders Germany in northeast France,

retains acidity and aromas in the wines. With the hot weather not too far off, stocking up on Alsatian whites is

The wines poured at the Gotham dinner included: Helfrich Cremant d'Alsace - We toasted Anne-Laure's birthday with this lovely sparkler, which offered nice fruit and a rich mouthfeel thanks to 25 months on the lees. Definitely one to open when the occasion calls for bubbles.

2012 Helfrich Pinot Blanc - This refreshing white had aromas of lemons and pine. The wine's high acidity made it a good match with oysters. 2012 Helfrich Riesling - These steely wine had a

chalky minerality -a delicious and distinctive expression of the grape.

2012 Pinot Gris - This richly flavored, fuller bodied wine offered lovely peach notes on the nose and

2012 Helfrich Gewurztraminer - Supremely aromatic wine with lychee scents.

2009 Helfrich Gewurztraminer - A more complex, opulent wine, which paired beautifully with pear soufflé.











The Times Weekly.com

Wine of the week: Helfrich Riesling 2012 \$14,99 »

By Dwight Casimere 10/1/13

http://thetimesweekly.com/news/201 3/oct/01/wine-week-helfrich-riesling-2012-1499/















The Leonard Lopate Show

Karen Page and Andrew Dornenberg discuss Helfrich on The Leon Lopate show, particularly the 2012 Helfrich Riesling. (05/03/2013)

UVPM=71 070

http://www.wnyc.org/shows/lopate/2013/ may/03/





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The Leonard Lopate Show

Mark Bittman, Philip Galanes, Wine and Beer Advice, the Science of Cooking





(Amelia-Jane/filcki)

On today's show: our Food Fridays series continues with New York Times columnist Mark Bittman's tips on how to cook for the perfect dinner party—and how to lose weight. Social Q's columnist Philip Gallanes takes calls and questions on how to survive dinner party disasters. Karen Page and Andrew Dornenburg help us pick the perfect wines and other drinks to serve at any dinner party. And on this week's Please Explain, we delve into the science of cooking with Harold McGee!

TAGS: cooking, food, food fridays, life,



ABOUT THE LEONARD LOPATE SHOW

Host Leonard Lopate lets you in on the best conversations with writers, actors, ex-presidents, dancers, scientists, comedians, historians, grammarians, curators, filmmakers, and do-ityourself experts.

Hosted by Leonard Lopate

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Mone w



Mark Bittman talks about what to cook for the perfect dinner party. He'll also talk about altering his diet to lose weight and be healthier. He shares his plan in his new book, V86: Eat Vegan Before 6:00 to Lost Weight and Restore Your Health...for Good, and provides all







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A Wine Story

« An Evening with Anne-Laure Helfrich & Nicolas Haeffelin »

By Marisa d'Vari 05/16/2013

UVPM= 571

http://awinestory.com/2013/05/an-evening-with-anne-laure-helfrich-nicolas-haeffelin.html





No in Bunteille au Château

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An Evening with Anne-Laure Helfrich & Nicolas Haeffelin

By Maris a D'Vari | May 16th, 2013 | Calegory: Alsace, News | No Comments \approx

¥Tweet 2



You're Ferick to gitt good! exclains the way attractive and relypolite Anne-Laire Helitich, projection anger for her timily's Les Grands Chais de France, Anne-Laire and de pologise brand manager Nicolas Haerfellh were in Manhattan to slowcase their Grand Thinkies, which art bit is highly perfectly made.

Is uppose one can argue that when you can Grand Cru terroir, the whe makes itself. Still, there is the medicus whitege variation in the area, and with pickers not allowed to work on Studby (ses, it is an official law) one has to be incredibly carent in the wheyard and when y.

Though I is cally find whemselves and when yowner is quite pleasant and his resting people. An inellant was really reflect high and his to take to. Its notice offer that one can speak with the colon of a small quality whemselving family about the reperiences growing up working the langest, and what the higher early like in a small Alazac town. Six generations have liked in the region.

Anne-Laure's English is excellent@he was verykhol to compliment me on my veryelementary French) as sie has taken internships atmany US oftes and pursted advanced training in international management.

All the whes were tabulous, and I build the Grand Cru Gewirzthamher particularly outstanding! They are beginning to export to America, so when you see the Haetfelin label, grab it!

The fasting began with Cremartd Alcace, made from 100% Phot blanc, it is made in the traditional method, and aged on the the less for the emonts be bette being bottled for its second absoluble immertation and aged on the less for 24 monts: to give it an incredible inchiess.

The 2012 Helfrich Phot Blanc is 100% Phot Blanc, very delicate with aromas of concentrated fruit-very fresh and likely.

Now I really appreciated the crisp, refreshing, aromatic 2012 Helmich Riesling, with a lose of mandarih orange and a sense of minerality-sharp-edged and observe.

The 2012 Helfrich PinotGris is 100% PinotGris, with a slightsmokey flavor in addition to flavors of quince and apriloot.

The 2011 Heithis PileotGrik Grand Crissus also made from 100%, with the sheqard facing sorth and after all the between 600 and 1000 feet. The soil is beam covering a hard calcareous bedrock, it is day farmed (the law in Alcade) – Very round with well balanced ability.

The 2009 Helfflich Gewinzbramher Grand Critically knocked me out. It was nich and opitant, with a litsh, horeyed, fragrant character bhatworld go so well with roasted so allops. The residual sugar was 24.4 grams per libre.

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RECENT COMMENTS

- Wine Media Guild: Three St. Julians (4)
 Marks D'Vari: Thanks Mark! Itwas so kind ofyou to bring it!
- Mark Golodetz: Sadlymy last bottle from this case, it came with no label and a top shoulder fill, and seemed very...
- Marka D'Vari: Thankyou Mr. Blaic! I corrected that Mark Goldetz brought the whe. Itwas FANTASTIC! A great...











The Wine Hub

« HELFRICH Alsatian Wines represent the 'True Summer Wine Drinking Experience'»

By Philip Kampe 05/23/2013

http://thewinehub.blogspot.com/2013/05/helf rich-alsatian-wines-represent-true.html

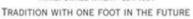


















Cooking District

« Tasting with: Anne-Laure Helfrich and Nicolas Haeffelin of Helfrich Winery. »

By Lisa McLaughlin (07/06/2013)

http://cookingdistrict.com/cd/general.nsf/blogbyda te/53E2F169B7734C4185257B83001821AD?opend ocument

"2009 Helfrich Gewurztraminer Grand Cru: This wine, also from the Steinklotz vineyard, was rich, opulent and complex with hints of honey and candied clementine." - Lisa McLaughlin, 5/25/12



news

Anne-Laure Helfrich and Nicolas Haeffelin of Helfrich Winery

By Lisa McLaughille on June 7, 2013

ulitage and learn a little bitmore about this unique terroin



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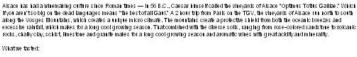




Bernard Portet of Heritance Wines

Bleen Crane of Domaine Cameros





HITERICH

Historically and geographically poised between French and Germanic cultures, the wines of Alsace take their cues from both traditions — mostly German varietals, mostly French whithcatton techniques. The region, which is the second most Northern whegrowing region (distarter Champagne) in France, is bestwown for its drywhites, but also produces likely and delicate spanklers, and full-bodied reds. My great great grandfatter Gustawe halled from Strasbourg, so five always had a soft spot for this sometimes complicated region, especially its food — frammelited he and chordroute — and

drink. When Anne-Laure Heimich and Nicolas Haeffelin of Heimich When ywere in town recently, I took some time to taste through some of their current

responsible for the development and marketing of Helmich whies in the U.S. market. Nicolas is also continuing a family tradition — the Haemelin family

has been established in Alsace in the early 16th century and has produced a whemaker in every generation since 1550. Which some how makes my plan to make some kooch using mygreatgrandmother's Prohibition era bathtub gir recipe suddenly seem som uch less like an impressive legacy. Haeftelli

is in charge of whemaking at both Domaine Viticole de la Ville de Colmar (his tamillal wheny, which joined the Grand Chais de France Group in 2011)

Both Helfrich and Haerfelin have deep roots in the region. Anne-Laure is a stregeneration Alsathan and the trind generation involved in whemaking. beginning with her grandfather who made klishwasser and plum brandles and continuing with her tather Joseph, who in 1979 made the tamily passion a profession by founding Les Grand Chals de France, which has since become one of the most successful wine companies in France. She is currently

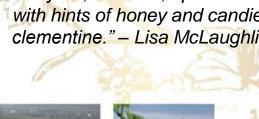
Helfrich Cremant d'Alsace "This whe is a particularly good value" pointed out Anne-Laure as we sipped this mild and elegant strawyellow bubbly. The















« Helfrich's Versatile Alsatian White Wines »

By Sharon Kapnick (12/06/2013)

http://sharonswineline.wordpress.com/2013/06/



Helfrich's Versatile Alsatian White Wines

By Sharon Kapnick

Alsace is a region with a rich winemaking history. Alsatians have been making wine for millenniums. In 56 B.C. Caesar called Alsace "optimus totius Galliae," the best of all Gaul. By 900 A.D. 160 villages in the region were making wine.

The sunny, hot, dry days, cool nights and long growing season offer ideal conditions for growing wine grapes. They contribute to the high quality of the wines, which at their best have beautiful aromas and flavors, great structure, complexity, lively acidity, distinctive minerality and the ability to age.

I recently had the opportunity to try the wines of **Helfrich** with Anne-Laure Helfrich and winemaker Nicolas Haeffelin. The Helfrich family has been prominent in the wine and spirits business for these generations, but its importance extends beyond its years. In 1979 owner Joseph Helfrich founded Les Grand Chais de France, a leading wine and spirits company.

Haeffelin's family has been steeped in winemaking for centuries. They've had a winemaker in every generation since 1560, a rare occurrence even in Alsace. At 14, Haeffelin spent most of his free time and school holidays helping out at Domaine Viticole, where his father worked. Today, at 31, he's in charge of winemaking at the Helfrich and Arthur Metz wineries and Domaine Viticole.

Authenticity is very important to Helfrich. They believe in minimal intervention, so that the truest flavors of the grapes and the splendid Alsatian terroir take center stage. Their wines are full of flavor and brimming with character, all at very reasonable prices.

RECOMMENDED WINES

Crémant d'Alsace (SRP \$20; 100% Pinot Blanc) Fresh, fruity bouquet and delicate fruit flavors. Crisp and refreshing Light and lovely. This sparkling wine serves well as an aperitif, for celebrations and to accompany all kinds of food.*

Noble Varieties (SRP \$15). The grapes hail from the Couronne d'Or (Golden Crown), an association of local wineyards and winemakers that runs through the middle of Alsace. The Noble line uses screwe caps. Helfrich likes them because they reserve the aromatic potential of the wines. I like them—rather, I love them—for most wines because they're easy to open, easy to store and more convenient than corks. They also eliminate the chance of wine spoiled by cork taint.

2012 Pinot Blanc: Fresh and fruity. Serve with cold buffets, asparagus,



FAMILY OWNED WINERY - EST. 1934





Grapefriend

« Throwback Thursday: wes & sofia »

By Alyssa Vitrano (13/06/2013)

http://grapefriend.com/2013/06/13/throwback-thursday-wes-anderson-sofia-coppolabling-ring/

Helfrich Cremant d'Alsace featured as first sparkling wine in 12 Days of Fizzmas series. "Helfrich is an amazing producer [in Alsace]." – Alyssa Vitrano, 12/14/13

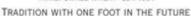
















Gabe's View « Dinner with Helfrich Winemaker Nicolas Haeffelin »

By Gabe Sasso 06/24/2013

Positive review of wines tasted at media dinner during East coast tour from a dinner attendee.

http://gabesview.com/2013/06/24/dinner-with-helfrich-winemaker-nicolas-haeffelin/

Gabe's View

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Dinner With Yina Koyle Winemaker Cristobal Undurrag

Dinner With Helfrich Winemaker Nicolas Haeffelin

Posted by Gabe on June 24, 2013



I recently had the opportunity to enjoy dinner with Helfrich Winemaker Nicolas Haeffelin and tasts current releases of his wines. Helfrich is a fully owned vinnery that was founded in 1934; it sits in the northern part of Alszac. They farm the Steinklotz uineyard which is one of only 51 in all of Alszac that has Grand Cru status. Additionally they source some of their fruit under long term arrangements with trusted neighbors. Amazingly Nicolas' family has had a vinemaker in every generation dating back to 1560. Pior to his time back home in Alszac Nicolas studied and worked in Buryundy and then spent as its in months in New

The Helfich 2012 Censurstraminer was produced entirely from fruit sourced in Alsace. This vine is composed entirely Genurstraminer. After harvesting the first was destremed and placed in a horizontal press. The juice was then passed into establicies steel leafs of remenation. It was settled and racked on the less to help round it out. This vine is finished in screw cap and has a suggested retail price of \$14.99. This vine opens with a plorisorial by line once that shows off tropical finit aromain in abundance. The palate has a spiricual by Lipse finit vera veil as religing each flavors. The finish is long and lusty with bits of mesquite honey and spice closing things out. The Helfrich Gewurtzminer is a gorgeous wine that I simply wanted to keep drinking.

Zealand. It was a pleasure tasting wine with Nicolas and witnessing his passion for his work. Helfrich's portfolio includes a carefully considered array of

wines that share commonalities of quality while they are also each distinct. What follows are my thoughts on a trio of my personal favorites from the



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Laura Uncorked

Wined and Dined: Breakfast of Champions »

By Laura Burgess (07/10/2013)

"Praises pairing of 2012 Grand Cru Riesling with breakfast, the "breakfast of champions."

http://laurauncorked.com/?p=2757



Wined and Dined: Breakfast of Champions.

POSTED BY LAURAUNCORKED ON JUL 10TH, 2013 IN ADVENTURES IN NYC, BOTTLES | 0 COMMENTS



Some people still think Wheaties are the breakfast of champions. Apologies to General Mills, but real champions drink Riesling in the morning.

Not only does this lovely, delicate white grape variety have amazing acidity that cuts through the salty/fatty flavor profile of most breakfast meats, but the combination of fruit flavors and delicate floral aromas meld well with other breakfast staples like rich egg yolks and savory veggie sides. Riesling is the grape version of Natalie Coughlin: pretty, elegant, cheerful...and a 12-time Olympic Gold Medalist. Champ status.

Post-workout last week, I was feeling like a champ, and popped open Helfrich 2011 Grand Cru Riesling to accompany my protein boost. Alongside runny eggs, crispy Prosciutto di Parma, and sauteed spinach this Alsatian white broke pairing records.

Light and golden in color, Helfrich had fantastic aromas of white flowers, ripe pineapple, and pepper. I could use a string of adjectives like that to describe the flavors as well, but I think the note I wrote—"DAMN TASTY"—pretty much sums things up. Arich and luxurious mouthfeel rounded everything out, and kept me reaching back for more with every eggy bite.

By the time I'd finished breakfast, the wine was gone, and my water glass was full. Champ status.

Alsatian Riesling Uncorked:

Laura Loves: All things Alsatian! (This tiny region is Northeast France has quant villages, amazing Quiche Lorraine, and a truly unique wine history.)

Summer of Riesling! (And Riesling tattoos like this one.)

Helfrich Gewurztraminer, which is similar in style to the Riesling but with great black pepper notes on the palate and is a perfect pairing for sweet and sour dishes.

Fun Facts: Riesling has been being cultivated continuously since 1435, when it began being planted by a German duke

The Helfrich family has been making wine in Alsace for six generations.

Breakfast in 140 Characters: Bacon <3 Riesling, And so do eggs, Hollandaise, and Champions, Best meal of the day.









Diario Las Americas

The family Helfrich has roots in Alsace »

By Joe Garrigo (07/11/2013)

UVPM=16 449

http://www.diariolasamericas.com/

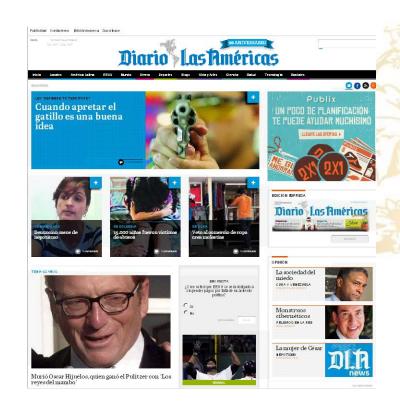












Table Matters

« Eau De Vin: Unlocking the aromas of your favorite wines"

By Shelby Vittek (07/11/2013)

Includes 2009 Grand Cru Gewurztraminer in piece on aromatic wines.

http://tablematters.com/2013/07/11/ eau-de-vin/





FROM THE CENTER FOR CULTURAL OUTREACH, A UNIT OF DEEXEL UNIVERSITY'S PENNONI HONORS



beefy hunks of theese & go sour

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Floral Earthy, Honeyed, Jammy, Tropical Spicy, Herbal There are infinite descriptors that wine professionals love to use when describing the way a wine smells. Some might sound a bit abstract, but you can actually find all of these aromas — and about 793 more - pouring out of almost any glass of wine.



It's amazing though, really, that something as simple as fermented grape, vice is capable of expressing the seents of other fruits, spices, plants, and minerals. But what does it matter whether or not we can identify the in in a wine? Isn't the secret to understanding wine acquiring a taste for it? Well, yes and no.

Everybody knows that the key to fully appreciating wine is learning how to taste it. But if you're not able to eniffour and unitangle the complex web of cromas woven into wine, you won't get very fail with the whole tasting process. That's because aromas are intertwined with fibroic. When we drin awine, we about its coents through our nacal passage the space that connects our mouth to our nose. Without your sense of sine IL, you wouldn't find the flavors of any food or drink that aleasurable. Let alone the taste of

Take my stepfather, Jim, for example. He willingly and eagerly participates in my wine tasting adventures, but he poor sense of smell restricts his ability to fully benefit from doing so. "Smells like fruit and dirt," he says after sticking his nose deep into every single glass of till in-the-blank red wine. "What you wine people probably calleanthy," he jokes, unable to narrow it down any further than that, it's no wonder he's a complete vod to enthusiast. Without a nose capable of uniave ing those complicated aromas, he's unable to find much pleasure in even the greatest of wines.

















The Amateur Gastronomer

« AG Pick: Helfrich Crémant d'Alsace »

By Robin Austin 07/30/2013

http://amateurgastronomer.com/index/helfrich-cremant-alsace/

The Amateur Gastronomer

In search of the best wine, food and culture



AG PICK: HELFRICH CRÉMANT D'ALSACE

Posted on Utily 30, 2013 | No Comments

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A birthday. An anniversary. A Wednesday. If you're looking for a Champagne alternative to celebrate a special occasion or are just in the mood for a glass of bubbly, by a bottle of the Helfrich Crémant d'Alsace Brut. Made using the traditional method like Champagne but costing around \$20, 8's a bottle you can enjoy any night of the week.



Crémant is sparking wine from France that is made outside of the Champagne region. As indicated by the name, this sparkling wine comes from Alsace, located east of Champagne near the border with Germany. The grapes for the Helfrich Crémant d'Alsace come from a vineyard located at the foot of the Vosges Mountains.



This dry sparkling wine is straw yellow in color and has subtle lemon aromas. The citrus notes expand on the palate, with flavors of fresh inemon, white grapefruit, white flowers and toast. With its small bubbles, the Crémant is delicate and fresh in the mouth and culminates in a crisp flower.

In addition to being enjoyed as an aperitif, the Helfrich Crémant d'Alsace can be paired with a variety of

foods including seafood, shellfish, hot and cold soups, salads and fruit-based desserts.

\$20, 12.1% alcohol by volume

gas - tron - o - my (noun)

- the art or science of good eating
 the study of relationship between
- tulture and food

$\mathsf{gas} \cdot \mathsf{tron} \cdot \mathsf{o} \cdot \mathsf{mer} \; (\mathsf{noun})$

a connoisseur of good food and drink

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Departures Magazine

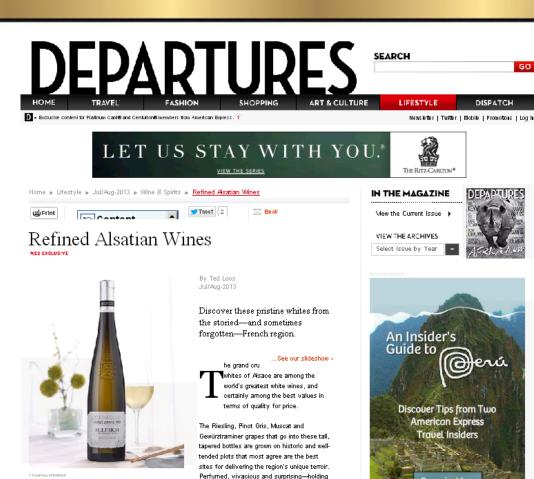
« Refined Alsatian Whites »

By Ted Loos (July/August 2013)

UVPM= 4 445 692

Includes 2008 Pinot Gris Steinklotz in piece on Alsatian whites.

http://www.departures.com/luxurylifestyle/refined-alsatian-wines



up nicely to spicy dishes and Asian cuisine—they are a magnificent rebuke to the idea that

And yet many wine lovers are not familiar with them. Perhaps their long names are to blame.

Or maybe Asace's unusual history—traded

between France and Germany as a war prize, occupied by the Nazis, ravaged by economic upheavals—put it behind other French

white wine is boring.



producers in terms of development and recognition.

HELFRICH











GoLocal Prov

The Cellar: delicious white wines under \$20 »

By Steffen Rasch (08/05/2013)

UPVM= 33 677

Positive review of 2007 Noble Tier Pinot Gris, named wine of the week.

http://www.golocalprov.com/food/the-cellar-delicious-white-wines-under-20/



The Cellar: Delicious White Wines Under \$20

Friday, August 02, 2013
Steffen Pasch, Sol ocal Prov. Miles Miles

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With the weather being as warm as it has been, it is hard to have too many chilled bottles whites at the ready. With that in mind I thought I would focus on two regions that are

capable of producing tremendous values in white wine-all you have to do is to know what to look for.

2007 Helfrich Pinot Gris, Alsace, France



One of my all-time favorite regions for white wines is Asace. And I know what you're thinking; Asace isn't exactly famous for making cheap wine. This is true. But Rhode Island is a small State; sometimes rare, unusual, old or unique wines

are found hiding on an importers or distributors shelf and like that become available. Like this week's first featured white; the \$19ish 2007 Pinot Gris from the 100+ year old Helfrich Estate, which I found at "Wines & More' in Cranston.



Get the most bang for your buck with these quality vilnes that vion't cost a bundle.

Unlike most Pinot Grigio's, which are meant to be light and refreshing, Pinot Gris' are usually deeper, denser, more

serious wines. Because of this increased level in concentration, body and (sometimes) sugar, most well-made Pinot Gris' are able to age for 5-10 years with no problem—some can even age decades more than that. I other words; if you find a Pinot Gris with some age to it, buy it! The '07 Helfrich turned out to be a real treat becoming increasingly complex (and a hair sweeter) with every passing hour. Rich flavors of ripe pears and apricot dominate but a mouth cleansing acidity on the finish keeps it all in balance. Outstanding!

2011 Pazo De Lusco Zios, Albariño, Rias Baixas, Spain

Another great wine region that produces stellar white wines which are a bit cheaperusually available for around \$10-\$16-is Spain's Rias Baixas. Rias Baixas is located in Galicia to the northwest, a region of \$pain known for sunny days, lush green hillsides and for making great, seafood friendly white wines. Here the white grape variety Albariño rules the landscape covering almost 90% of all vineyards making wines that range in style from light, with refreshing acidity and bright citrus flavors to richer, medium bodied wines with more tropical fruit aromas and flavors.



This week's example is the 2011 Zlos from the 14-aore Bodega Pazo De Lusoo. These folks specialize in quality Abariño of which they make three different kinds. Their entry-level Zlos is a medium-bodied example having been aged on the lees for three months after fermentation. It displays ripe pears and honeydew. There is a hint of orange as well with zingy citrus fruit on the finish. This is a well-made wine-rich in flavor and soft on the palate. Try it with succulent scallops in lemon sauce-I did.

Cheers













The Amateur Gastronomer

« Helfrich: white wines from Alsace »

By Robin Austin (08/28/2013)

Write up of four Helfrich whites.

http://amateurgastronomer.com/index
/helfrich/

The Amateur Gastronomer

In search of the best wine, food and cultur



HELFRICH: WHITE WINES FROM ALSACE

Posted on | August 28, 2013 | No Comment:

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Elegance is the word that comes to mind when sipping the wines of Helfrich. A limited selection of white wines from the family-owned winery in Alsace, France are now available in the United States.



demonstrates that you don't need to spend a fortune to get a high quality French sparkling wine. Made entirely from Pinot Blanc, it has notes of fresh lemon, white grapefruit, white flowers and toast.

Click here to see a full article on the

Helfrich Cremant d'Alsace.

The Helfrich Cremant d'Alsace Brut

\$20, 12.1% abv

The grapes for the 2012 Helfrich Pinot Blanc come from the Couronne d'Or (Golden Crown), an association of vineyards and winemakers in the middle of Alsace. Tart citrus aromas introduce flavors of lemon custard, white grapefruit and subtle orange blossom, with notes of white flowers that expand as the wine warms in the glass. Pair the Helfrich Pinot Blanc with salads, shellfish, white fish and Asian dishes.

\$15, 12.96% abv

The grapes for the Helfrich Pinot Gris Grand Cru and Gewurztraminer Grand Cru come from the Steinklotz vineyard, one of only 51 vineyards in Alsace that has the Grand Cru designation. It is located at the northern end of the Alsatian wine trail and is one of the oldest vineyards recorded in Alsace.



The 2011 Helfrich Pinot Gris Grand Cru offers a great balance of sweetness and acidity. The nose and palate are dominated by stone fruit – apricot, white peach and lychee are layered with gardenia, orange blossom honey and a subtle hint of smoke. It is a touch less sweet than the Gewurztraminer. Pair the 2011 Helfrich Pinot Gris Grand Cru with baked ham, roasted chicken and seafood dishes. \$20, 12.5% abv

Ripe fruit and delicate floral notes make the 2009 Helfrich Gewurztraminer Grand Cru a real treat. The nose is

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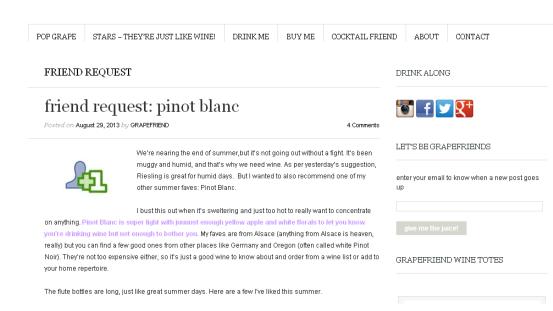


By Alissa Vitrano 08/29/2013

Helfrich incluced in roundup on Pinot Blanc summer wines.

http://grapefriend.com/2013/08/29/fr iend-request-pinot-blanc-alsace/

















Miami Herald Wine

Miami Herald Wine « Tackle tailgate parties with a little wine »

By Fred Tasker 9/5/13

http://www.miamiherald.com/2013/09/05/36 07542/tackle-tailgate-parties-with-a.html

2012 Gewurztraminer "Recommended" Fred Tasker, 9/5/13

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A A State email print comment reprints

Tackle tailgate parties with a little wine



Rooray! Foolball's back. And with II, that much-

Thirleen years into the 2 is Leenkry, the parking lot gatherings have become exhibitions of hedonistic sophistication we never dreamed of

Las I season, after many years. Treiumed for a game allmy alma maler, Michigan Slale University, and was slunned at how elaborate

Whole square miles of sun-shade lends with folding tables, leather-clad rectiners, stat-screen TVs, \$1,000 Weber grills, lowed behind muscular pickup, bucks — and the smell of grilling steaks , burgers , brais and pols of habanero-laced chill warting over the campus. Parties so hearly I doublisome of the

So here's my annual plea: This tale in his lory, are you really going to paint your face in school colors , shriek, "We will, we will rock you," make questionable gestures with foam tingers ...and drink wimpy Habi beer? I don't hink so.

What you need is wine. Hearly, flavorid wine. Whiles and reds and, yes, roses that you will, of course. drink responsibly since you do have to remember the words to your Alma Maler after the game ...oh,

So here's my annual its lightness suited to tooball tallgate parties.

For grilled red meals, powerful red wines such as pell le strah, cabernel saurignon, syrah and such.

For critical brais and roas led whole pig (sest I saw that on a grill of Michigan State), powerful, aromatic dry whiles such as gewurzkaminer or chardonnay.

For grilled reggles — onions, eggplant, even cabbage and carrols, powerful dry rose or herbal sautionen bland.

Finally, maybe a boilte of bubbly to loss I your stolory... or ease, the pain of that metancholy but some times-unavoidable pos Fgame vow: "Walfit next year!"

- Multitrilage Roederer Estate Brut Sparkling Wine, Anderson Valley (50 percent chardonnay, 40 percent pinol not): tols of thely bubbles, light and bright, with aromas and dayors of tipe pears and
- 2012 Heightigh Gewundtaminer, Vin d'Alsage; dry and Intensely duty, with aromas and dayors of
- 2011 Louis M. Martini Cabernel Saudignon, Sonoma County; big., hearly and spicy, with flavors of

RECOMMENDED

 2011 Frei Brothers Reserve Zinfandel, Dry Greek Valley: hearly, splicy black raspberry and cinnamon tlavors , full-bodied , long finish; \$20.

 2009 Hightiver "Centerline" Red, Blend, Napa, Valley (53 percent syrah, 35 percent pettle strah, 8 percent simfandet. 3 percent grenache): big. hearly and powerful, with rich chemy and cocca flavors , time

 2010 La Rochelle Rose of Pinol Noir, Sania Lucia Highlands: light salmon color, aromas and flavo or's trawberries and melons , very dry: \$24.

2011 McManis Pellie Strah, Calif.: deep dark color, powerful and full-bodied, aromas and flavors of













Dwightthewinedoctor

"Helfrich Noble Varieties: As easy to enjoy as ABC"

By Dwight Casimere 9/18/13

http://www.dwightthewinedoctor.blog spot.com/2013/09/helfrich-noblevarieties-as-easy-to.html

dwightthewinedoctor

Helfrich Noble Varieties: As easy to enjoy as ABC

terrific thing about Helirich wines is that all of them, including the Grand Crus, are under \$20. But hurry, i















Somm of a fritch

"Meet the winery - Helfrich" (Alsace, France)

By Jodi Fritch 9/25/13

http://sommofafritch.com/meet-thewinery-helfrich-alsace-france/

Spreaker - Byte Me!

Meet The Winery - Helfrich Wine Alsace, France

Somm Of A Fritch

Around Town Food Words My Kitchen

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Meet the winery - Helfrich (Alsace, France)

Pintt

get points for that, Buster." -Brian Duncan, Wine Director and Partner, Bin 36 Restaurant, Wine Bar & Market in Chicago

If you spend any amount of time in the wine business, this is a scenario that you can see almost any night, in almost any find dining restaurant across our Helfrich we were treated to an evening devoted exclusively to her family's white wines. For six generations her family has lived in the Asace region of France.

Absace is located approximately 300 miles due east of Paris. It is the second northernmost growing region (after Champagne) in France. The vineyards run The climate is characterized by sunny, hot and dry days tempered by cool temperatures at night.

The majority of Alsatian wines are dry white wines, although the region also produces sparkling wines (Cremant D'Alsace), several types of sweet, late harvest wines and the rarer red wine (Pinot Noir). The region's most important grape varieties are Gewuiztraminer, Resling, Pinot Gris and Muscat. The predominant winemaking philosophy is to let the inherent character of the grape and terroir shine through with minimal intervention,

Helfrich and Edison: Food+Drink Lab - A match made in Heaven













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By Mark Vincent 9/26/13

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Pessimists think summer is over and the time for drinking chilled, white wines has run its course for the year. However, optimists understand, as Albert Camus noted, there is within us an eternal summer. Fortunately, warm weather is with us for a few more weeks. Plus the fact that white wines make great sense for our upcoming holiday tables means it's not yet time, if there's ever a time, to put away whites for fall and winter.

When it comes to whites, some of the world's best come from the French region of Alsace. This area the French and Germans fought over for centuries has been, at various times, part of France or Germany. If you've wondered what they were fighting over, you obviously never tasted the wines of Alsace.

Macramé Makes a Comehack at Paris Fashion Alsace's climate and rocky soil create perfect conditions









Table matters « The sweet spot »

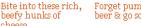
By Shelby Vittek 9/27/13

http://tablematters.com/2013/09/27/ the-sweet-spot/

table matters table matters

FROM THE CENTER FOR CULTURAL DUTREACH, A UNIT OF DREXEL UNIVERSITY'S PENNONI HONORS COI





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Forget pumpkin beer & go sour



A life without spice is no life at all

WINE101

THE SWEET SPOT

When a sweet wine is balanced, there's nothing like it by Shelby Vittek



Sweet wines. Just hearing those two words being uttered is enough to prompt an obligatory eye roll from

almost any wine drinker. Sweet wines? What kind of unsophisticated person drinks those?

Certainly not me. Well... I never used to, at least.

It wasn't even that long ago that I rejected the idea of sipping on anything remotely sweet. One night my friend brought over a bottle of her new favorite wine, moscato, for me to try. I wasn't too surprised. Almost every twenty-something I knew desired a glass of the sweet wine. But I was used to drinking the big, bold reds of Spain and affordable sparklers like prosecco, and sweet wines like moscato remained far off my radar.

"It'll soon be one of your favorites, too," she told me. I wasn't so sure.

Now, I'm not one to everturn down anything complimentary, especially if it's wine, but I was disappointed in her latest obsession. At the time, we were in the middle of a moscato boom, the

result of influential hip hop artists like Kanye West, Drake, and Lil' Kim endorsing the slightly fizzu sweet wine. References of it in lurics like "still over in Brazil sippin" moscato," and "lobster and shrimp and a glass of moscato," caused its popularity to surge. According to a Nielson study, sales of moscato rose 73 percent in 2011. And that's on top of the 100 percent spike the category saw in the year before.

But for me, it didn't matter how popular moscato was. The super-sweet wine simply didn't meld well with my tastes. "This is so aggressively sugary," I said upon first sip, "and not in any good way." I grabbed the oversized 1.5 liter bottle in front of me, which I had been told cost around

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It's a winederful life

« Alsace does it again: foodfriendly French wines »

By Tracy Ellen Kamens 10/11/13

http://www.grandcruclasses.com/wine derful/alsace-does-it-again-foodfriendly-french-wines/

It's A Winederful Life Using to the old Who with Tracy Blen Hamen Ed.D. DWG, CWE



Plinted in October 11, 2013

Previous

Alsace does it again: Foodfriendly French wines



In yet, another states exemple at how well Attains were pair with food, we ordere many and of reverything on the Pronch-Asian menu at Pouge & Blanc and let the

Admittably, some parings were preferred over others, but entring clarited and aimont all worked maximately well. We also approached from the facious first and signify offdry polision of the lifted Gros and Georgativaniess provided a non-mantenpaint to lifter accesses or some of the defens.

The labourg manufactus, pulled from the nationarity outside, should provide some invitication as to the water nature of our meal and, consequently, the flexibility of the wines.

- Buck Egg Phinaletino, Caramatant Shalts, Roading Recision
- Gured Arctic Cher, Smisked Picklis, Mustard Vinagritte, Crosses
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- Glazor Lamb Ribs, Sename, Cocumber Herb Salat
 More Rend Challes Commence And Commen Red
- Hans Freet Choken, Lemingratis Anti, Summer Aokin

The accession for our little game was a viet from Area-Laure Hebrich, the third gamentan of her hamby at work in the hamby businesse. Established in 1954: Hebrich winary produces a foll range of Alexan vietos from the sparking Commet d'Alexan to Grand Our designated wines and several in between.

While it haven't yet bean to Alexau, it remains one of my levents if much were regions. Its detect variated wer are over to understand and generally easy on the wallst, over at classified bovds – mitting we tasted topped. Sho on.

Starting with the Cornect of Alexan (\$19.00), produced from 100% Pred Starts, it inevent as a territic apoints as we get to know Armo Laura and our linker disease, with part the right believes of other first and yearsty toxing retries startness from its Traditional Welfred production.

With mod opened up the still Print Blant (2012 (\$14.00), which, as Anne-Laure localered, can be insert in swinyamin Indge in Alexas, due to its ownell load-insertly nature and easy direlability. The Halfachi Print Bla did not discussed in the nazed, displaying annotat, page and aimsed make on both this mass and paleta.











2011 Helfrich Gewurztraminer "Steinklotz Grand Cru"

By: Ken Hoggins

Unique Views Per Month: 1,418

11/9/13

http://www.kenswineguide.com/wine_review/Helfrich-2011-Steinklotz-Grand-Cru-Gewurztraminer



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2011 Helfrich Gewurztraminer "Steinklotz Grand Cru"

Winery: <u>Helfrich</u> Vintage: 2011

Wine Name/Vineyard: "Steinklotz Grand Cru"

Wine Category: <u>Gewurztraminer</u>

Grape blend: 100% Gewurztraminer

Region: Alsace

State or country: France

Price: \$20

Cases produced: unknown

KWG Score: 88 (based on 1 review) Ken's Wine Rating: Very Good (88)

Review date: November 9, 2013

Wine Review: This light yellow colored Gewurz opens with a lychee and ginger like bouquet. On the palate, this wine is medium bodied, slightly acidic and mouthwatering. The flavor profile is a blend of lychee and gentle yellow grapefruit with hints of tangerine, honey and spice. The finish is off-dry and its flavors linger nicely. The panel suggested pairing this wine with General Gau's chicken. Eniov - Kein. Enior Wine with General Gau's chicken. Enior - Kein.

Winemaker Notes: Not Available

Organic status: not organic

Ken on Google+

Buy it: Use 1000 Corks to find stores that sell Helfrich 2011 Steinklotz Grand Cru Gewurztraminer.

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Riesling or Beaujolais for Thanksgiving meal

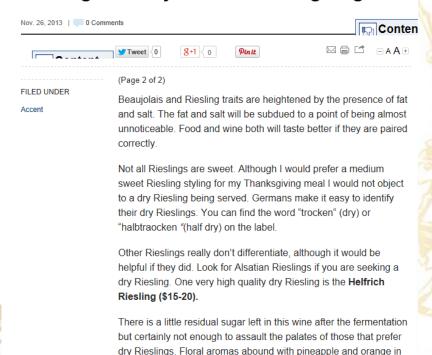
11/26/13
By: Patrick Gerl

Unique Views Per Month: 53,129

http://www.thenewsstar.com/article/201 31127/LIFESTYLE/311270001/Riesling-Beaujolais-Thanksgivingmeal?nclick check=1



Riesling or Beaujolais for Thanksgiving meal













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By: Alissa Vitrano

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The 12 days of fizzmas: alsace on day 1

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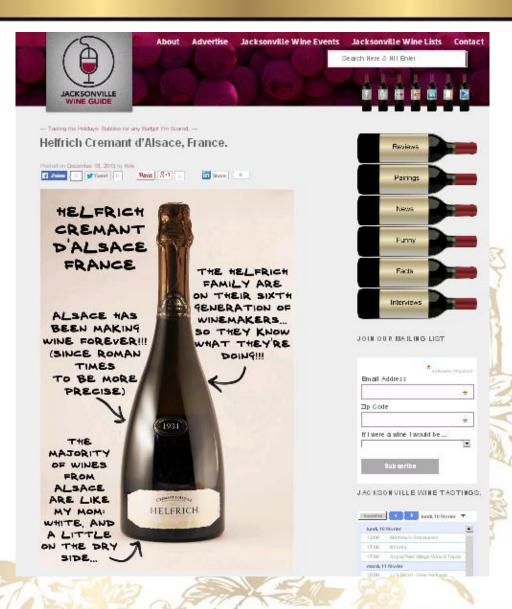


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By: Kris Chislett

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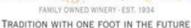
Also on: http://www.blogyourwine.com/helfrich-cremant-dalsace-france/















The Daily Meal 12/26/13

4 attractively priced wines from Alsace By: Colman Andrews

Unique Monthly Visitors: 210,817

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4 Attractively Priced Wines from Alsace

Helfrich isn't a big name, but its wares are pretty good VIN D'ALSACE HELFRO

A selection of wines from Alsace bearing the lesser-known Helfrich label.

O best

Sires Donald & Print

December 26, 2013



Today on The Daily Meal



Jacques Torres on the Euxury of Chocolate

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The Augusta Chronicle

12/31/13

Wine Time: Helfrich Steinklotz Grand Cru Riesling

2011, Alsace

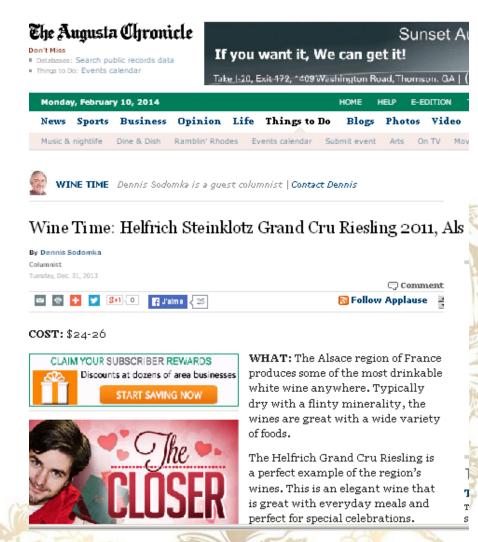
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The Best Wines To Ring in The New Year

by Christopher Parry: Epicurean

As New Year's Eve is upon us, it's time to make a toast to the good things in life. To celebrate the possibilities of 2014, and to look back fondly at 2013, ring in the New Year with these perfect wines.

Chateau Cantin 2010 Grand Cru, Saint-Emilion (\$50). A 28-hectare Right Bank property situated on a limestone plateau, Ch Cantin was made by famed winemaker Michel Rolland and is a powerful, complex St-Emilion Grand Cru (80% Merlot).











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12/12/13

Better bubbles: Your Holiday Guide to Great

Champagne and Sparkling Wine

By: Katie Kelly Bell

Unique Monthly Visitors: 9,956,125

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Better Bubbles: Your Holiday Guide To Great Champagne And Sparkling Wine

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The time for bubbly is every Monday at 5pm, but for those who insist on restricting their enjoyment to holiday festivities (and I strongly urge you to reconsider), you have a wonderful global selection to play with. The French, having spent centuries



"Helfrich Crémant d'Alsace, NV, \$19.99 Bubbly from Alsace is a bargain, plain and simple. The region is very near to Champagne and the results are similar in style and structure. This crémant offers pear and crisp apple notes with some lemon zest and a nutty thread of fine persistent bubbles, nice mousse on the palate."

Katie Kelly Bell, 12/11/13











THE DENVER POST THE DENVER POST

12/10/13

Bubbly alternatives beyond Champagne By: Bill St. John

Circulation: 416,676

Impressions: 1,041,690

Unique Monthly Visitors: 3,607,274

http://www.denverpost.com/food/ci 24640 371/bubbly-alternatives-beyondchampagne

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FOOD

Bubbly alternatives beyond Champagne

By Bill St. John

Special to The Denver Post POSTED: 12/04/2013 12:01:00 AM MST

In a turn on Ecclesiastes, for every season there is a wine. And this is sparkling wine's season. At the end of one year and the beginning of another, fizz — its jaunty British name - fits.

"Helfrich Cremant d'Alsace: All pinot blanc and with 24 months spent yeast aging for subtle notes of dough; the variety gives a delicacy and soft texture not found in many chardonnay-based cremants."

- Bill St. John, 12/10/13









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The Augusta Chronicle

2/11/14

Wine Time: Indulge your valentine with wine

By: Dennis Sodomka

Unique Views Per Month: 86,904

http://chronicle.augusta.com/things-do/applause/2013-10-23/wine-time-xyzin-zinfandel-2011-california



Things to Do: Events calendar





Wine Time: Indulge your valentine with wine



That magic day is almost upon us: Valentine's Day, when every person thinks he or she is an expert at romance. The question is, how do we express our love for our sweetheart?

For guidance, I turn to that eminent poet and philosopher, Ogden Nash, who wrote, "Candy is dandy, but liquor is quicker."

If you are a typical red-blooded man, you probably still haven't decided what to do for Valentine's Day. Pay attention. I can help.

My suggestions:

 Cremant d'Alsace always is a good choice for an inexpensive sparkling wine, and one of my new favorites is Helfrich (\$20), from one of the northernmost regions of France. It spends 24 months aging on the lees during the secondary fermentation, which gives it a layered, complex flavor.











Chicago Tribune

February 14, 2014

Why France matters when it comes to wine By: Bill St. John

Circulation: 414,930 Impressions: 1,037,325

Unique Monthly Visitors: 3,200,000

http://articles.chicagotribune.com/2014-02-14/features/sc-food-0214-wine-why-francematters-20140215 1 wine-words-sauvignonfrench-wine

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Why France matters when it comes to wine Difficult to speak of wine without speaking French

February 14, 2014 | By Bill St. John, Special to Tribune Newspapers



I recently said to a friend, "New & York is the most Parisian of American cities." "No way," he retorted, "There aren't the grand boulevards, the food overall. No way."

I said, "I just mean that the people who live in each city believe that they're the most exceptional people in their country."



Wine words

Like saying "Bon appetit," French is now part of English. In wine, the words are "brut" or "blanc de blancs" about sparkling wine, for instance, or "cru" or "cuvee" to designate levels of <u>quality</u> & or blends.

You'll hear French when it's dry rosé season ("saigner") and at any time of year when people sit down to taste ("degustation"). Lingua vina is lingua franca.

NV Helfrich Cremant d'Alsace Brut, Alsace: This all-pinot blanc sparkler, made in the methode champenoise (more French), is both dry and soft at the same time, but even better, a fine example of good value ∠ bubbly. \$20

"2009 Helfrich Gewurztraminer "Steinklotz" Grand Cru Alsace France: Surprising value in true to type, softly-textured, whisper-of-sugar gewurz; aging nicely. – Bill St. John, 9/18/13











Beverage Industry News
2/28/14
Awash in Quality Bubbles
By: Kristen Bieler

Beverage Industry News (BIN) magazine spotlighted the Helfrich Cremant D'Alsace in an article in its February issue, naming it a "French sparkling stand-out".

Circulation: 34,001 Impressions: 85,003



HELFRICH CRÉMANT D'ALSACE BRUT: \$20

This 100% Pinot Blanc wine is light-bodied and smooth, with a mineral intensity rounded out with lovely citrus and nut flavors, and lemony acidity. (Advantage International)













The Palm Beach Post

3/17/14

Wines that transport the palate to Alsace region

By: J. Gwendolynne Berry

Circulation: 88,231 Impressions: 220,578

Unique Views Per Month: 368,671

http://www.palmbeachpost.com/news/lifestyles/wine/wines-

that-transport-the-palate-to-alsace-region/nfC8F/



I used the 2012 Helfrich Riesling in the sauce for the Alsatian chicken dish and drank a glass of it with the meal. The wine was a refreshing palate cleanser for the rich and creamy dish. (J. Gwendolynne Berry/The Palm Beach Post)

2011 Helfrich Pinot Gris Grand Cru Steinklotz (from \$24 online)

The grapes in this wine come from the Steinklotz vineyard, one of the oldest of the 51 designated Grand Cru vineyards in Alsace. The wine is a gold color in the glass with ripe aromas of golden delicious apple, Bosc pear and apricot with notes of honeysuckle and orange blossom. On palate, the wine is medium-to-full-bodied with a silky mouthfeel and sweet, juicy fruit flavors. The wine finishes off-dry.

2012 Helfrich Riesling (from \$15 online)

Aromas of white peach, green apple and green pear with hints of white flowers and mineral notes. On palate, the wine is light-to-medium-bodied with fresh but juicy fruit flavors balanced by a crisp acidity and a dry finish. I used this wine in the sauce of the following recipe and drank a glass with dinner. It was a wonderfully refreshing match for the rich and creamy dish.













4/15/14 Alsatian Wines with Anne Helfrich By Sarah Lehman

Unique Views Per Month: N/A

http://www.somminthecity.com/alsatian-wines-anne-helfrich/

The Riesling, which was a Grand Cru 2012, was bright, with peach, pear, and apple notes. When tasted with the salmon, these underlying notes of butter and smoke came through on the palate, which was pleasant and surprising because the passion fruit took over most of the dish when tasted without wine. When paired with the Pinot Gris, which was pretty powerful, the freshness of the salmon and the light fruit forward notes in the potatoes, sauce, and fish came through to a point where it was almost as if you were in heaven floating on a cloud; it was simply superb.



Helfrich will be featured many more times on this site, so be sure to keep an eye out for more fun pairings and wine tasting notes!

Alsatian Wines with Anne Helfrich!

Alsatian Wines, the region itself tends to roll off the tongue. When it comes to Alsace, many people are unaware of the beauty unless they are fully immersed in the wine world.

Let this Somm just tell you right now, Alsace is one of my favorite wine regions! This is where I demystified the Riesling grape varietal and found out that it is not all sweet.



Alsatian Rieslings are crisp, dry, and so full of life and beauty.

Helfrich, a family owned winery in Alsace is one of the many amazing wineries you will find there. I had the pleasure of meeting Anne-Laure Helfrich over lunch at Jean Georges the other day and it was an experience I will never forget.



Here we tasted through a

Crémant d'Alsace, Pinot Blanc, Riesling's, Pinot Gris, and Gewurztraminer's. For starters we tasted the Tuna Tartar, which was oh so perfect with the Pinot Blanc and Crémant d'Alsace. Alongside were other appetizers, which consisted of Basil Powered Fried Calamari, Asparagus, and a Beet Salad with Ricotta.













FAMILY OWNED WINERY - EST. 1934

TRADITION WITH ONE FOOT IN THE FUTURE





The Detroit News

4/18/14

Affordable, refreshing Helfrich offers contemporary take on Alsace By: Sandra Silfven

Circulation: 115,643

Media Impressions: 286,108

Unique Views Per Month: 969,968

http://blogs.detroitnews.com/wine/2014/04/18/helfrich/

Anne-Laure Helfrich, third-generation vintner who represented her family on a recent tour of major U.S. markets, including Detroit, says: "Our wines are more contemporary. We emphasize freshness," which, she explains, is why the Helfrich Cremant d'Alsace is made from Pinot Blanc — to be crisp and dry and minerally to match well with lighter foods such as the fried calamari and Portobello mushroom appetizers we ordered at Andiamo in Bloomfield Hills



Anne-Laure Helfrich

Helfrich (pronounced HELF-rich) is at the far northern tip of the "wine road" — La Route des Vins d'Alsace (the Alsace Wine Route) — the 108 miles-long string of scenic wine villages and vineyards defined by the Vosges Mountain range and the Rhine River.

By Alsace standards, the winery is "new," as it was Anne-Laure's grandfather whose brandy-

making inspired her father to enter the wine and spirits business. Many Alsace wineries date back for multiple generations. There were vineyards in Alsace at the end of the first millennium and its zenith in those olden times was the 16th century.

Local importer/wholesaler Eagle Eye Brands & Estates of Ann Arbor is giving Helfrich a fresh launch in Metro Detroit, with the first shipments headed to Whole Foods Markets. Look for the wines at other major wine sellers this spring.



Helfrich also makes wines off the famed Steinklotz Vineyard, one of only 51 vineyards in Alsace with a Grand Cru designation. Steinklotz is at the northernmost point of the wine road. This is a view of the rugged landscape in the spring. This vineyard dates to 589 AD. Helfrich makes a Grand Cru Riesling, Grand Cru Gewurztraminer and Grand Cru Pinot Gris off this site. They sell for \$30. Their dry, minerally, crisp intensity reflects the arid, stony character of what little soil there is above the bedrock of this slope. (Image courtesy of Helfrich)

APP 19 2014 11:42 AM

Affordable, refreshing Helfrich offers contemporary take on Alsace

BY SANDRA SILEVEN 0 COMMENTS .



Pinit

Meet an Alsace winery that doesn't really conform to all the classic ways of its neighbors.

Helfrich uses screw caps, not corks, for most of its production along with labels that aren't Alsace-orange.

The wines are made to emphasize freshness, crisp acidity and minerality over ultra-ripe flavors, oak and power — and all are priced to be affordable by Alsace measure.

The Helfrich wines are made from the classic grapes that have defined the region for centuries – Pinot Blanc, Pinot Gris, Riesling and Gewurztraminer – but the Helfrich style can only be described as thoroughly modern and charming. They are crisp-dry, palate-cleansing and food friendly with modern-day cuisine.



The silver label for Helfrich is the "Noble" line priced at \$17. (Photo by Lisa-Klinck Shea)

The Helfrich Noble line is priced at \$17; the Grand Cru wines from the Steinklotz Vineyard are \$30 — prices that also defy tradition in this famous wine region.











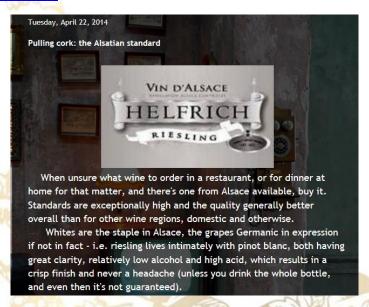


JAMES CONAWAY BLOG

4/22/14 Pulling cork: the Alsatian standard By James Conaway

Unique Views Per Month: N/A

http://cjonwine.blogspot.com/2014/04/the-alsatianstandard.html



Unfortunately there are few Alsatian estates producing a variety of top wines at really good prices, until recently. The newest, and welcome addition to the market, is Helfrich, a family winery in northern Alsace that offers whites from a brightly sparkling cremant to powerful grand crus riesling and pinot gris costing more than \$20 a bottle. But it is the second tier of wines that will have the most appeal - riesling (great body), pinot gris (lean, hint of pine forest), pinot blanc (great nose, hint of kiwi, my favorite) and gewurtztraminer (fragrant but not overpowering) - at about \$16. The label's appealingly industrial-chic and the commendable screw-top prevails.

Helfrich wines go very well with spring and summer fare and should generally appeal to younger wine drinkers branching out from same-old chardonnay and pinot grigio. Alsatian wines are a good match for most things, from goat cheese to rabbit in mustard (see below). Some of the exquisite taste can be attributed to pink sandstone underlying the vineyard in the Couronne d'Or, a piece of which sits next to my glass, not in Molsheim but in Washington, DC.















4/23/14
2012 Helfrich Gewurztraminer "Vin D'Alsace"
By: Ken Hoggins

Unique Views Per Month: 1,418

http://www.kenswineguide.com/wine_review/ Helfrich-2012-Gewurztraminer-Vin-D-Alsace

A "Very Good" rating for the 2012 Gewurztraminer was included on Ken's Wine Guide.





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2012 Helfrich Gewurztraminer "Vin D'Alsace"

Winery: <u>Helfrich</u> Vintage: 2012

Wine Name/Vineyard: "Vin D'Alsace"
Wine Category: <u>Gewurztraminer</u>

Grape blend: 100% Gewurztraminer

Region: Alsace

State or country: France

Price: \$15

Cases produced: 5,000

KWG Score: 87.6 (based on 3 reviews)
Ken's Wine Rating: Very Good (89)

Review date: April 23, 2014

Wine Review: This pale yellow colored Gewurztraminer opens with an attractive peach bouquet with hints of lychee and orange. On the palate, this wine is medium bodied, slightly acidic and juicy. The flavor profile is a pleasant lychee with notes of mild minerality and gentle peach. The finish is dry and its flavors linger nicely. This wine would pair well with Chinese food. I would choose chicken lo-mein. Enjoy - Ken

Winemaker Notes: Not Available
Organic status: not organic

Ken on Google+

Buy it: Use 1000 Corks to find stores that sell Helfrich 2012 Gewurztraminer.















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RSW Living – Florida Lifestyle Magazine

May-June Issue
Home Is Where the Wine IS
By Gina Birch

Circulation: 20,000 Impressions: 30,000

http://rswliving.com/dm/2014/may-jun#page/72

















CHICAGO SUN-TIMES

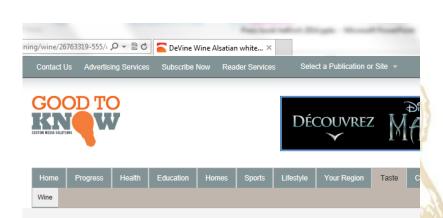
4/16/14

Alsatian white wines offer a taste of spring

By: W. Peter Hoyne

Unique Visitors Per Month: 944,416

http://specialsections.suntimes.com/dining/wine/2 6763319-555/devine-wine--alsatian-white-winesoffer-a-taste-of-spring.html



DeVine Wine Alsatian white wines offer a taste of spring

By W. Peter Hoyne For Custom Media Solution





We emerge from our winter dormancy into the Easter holiday season. As spring quickly unfolds, it heralds the opportunity to indulge in an afternoon brunch of seasonal foods with family and friends. A new consideration should include the intriguing white wines from Alsace.

Alsace is tucked away in the northeast corner of France along the border with Germany. The cool Vosges Mountains form its eastern side, while the Black Forest is on the west and the Rhine River flows through the middle. Alsatian wines are not governed by French law because the region was considered part of Germany. In 1945, the region became the undisputed property of France.

Alsace is a mosaic of soil types ranging from pink sandstone, clay and slate to fossil rich limestone. The weather is semi-continental with hot summers and cold winters with frequent snowfalls. This combination allows for an expression of whites wines with delicate aromas, fresh vibrant flavors, balance and mineral acidity.













The Palm Beach Post

BREAKING NEWS STARTS HERE

5/6/14 Some favorite pre-May sips By: J. Gwendolynne Berry

Circulation: 88,231 Impressions: 220,578

Unique Views Per Month: 368,671

http://www.palmbeachpost.com/news/lifestyles/wine/ some-favorite-pre-may-sips/nfmzT/



HOME > ENTERTAINMENT

Posted: 5:38 p.m. Tuesday, May 6, 2014

WINE

Some favorite pre-May sips

Sampling batch goes from fruity Riesling to full, luscious cabernet



Related

Palm Beach Post Staff Writer

By J. Gwendolynne Berry

The first few months of the year have given me ample opportunity to sip and savor. Here are some wines I've tasted recently. Most of these wines were sent as samples for potential review:

Carpene Malvolti Prosecco Extra Dry - Italy (from \$15 online)

Ripe, candied lemon and sweet apple on the nose with hints of white flowers. On palate, the wine is light and frothy with an offdry finish. Simple, but pleasant.

Helfrich Riesling 2012 - Alsace, France (from \$13 online)

Aromas of white peach, green apple and green pear with hints of white flowers and minerals. On palate, the wine is light to medium-bodied with fresh and juicy fruit, a crisp acidity and a clean, dry finish.

Helfrich Riesling Steinklotz Grand Cru 2012 - Alsace, France (from \$24 online)

Aromas of ripe peach, pineapple and lychee with strong floral notes. On palate, the wine was medium to full-bodied with ripe fruit flavors, a good balance of acidity and an off-dry finish.

Grgich Chardonnay 2011- Napa Valley, Calif. (\$29.99 Total



Gary Farrell Pinot Noir from Russian

River Valley, Calif. (Photo by J. Gwendolynne Berry/The Palm Beach













5/8/14

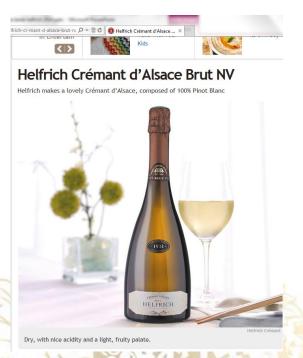
Helfrich Cremant d'Alsace Brut NV

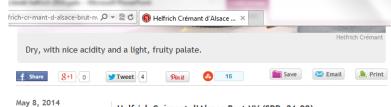
By: Rebecca Mills

Unique Views Per Month: 205,894

http://www.thedailymeal.com/helfrich-cr-mant-d-

alsace-brut-nv/5814





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Most Romantic Sparkling Wines

13 Fine Sparkling Wines for New Year's Eve

Helfrich Crémant d'Alsace Brut NV (SRP: 21.99)

The sun is finally shining and it's time to celebrate. Sparkling wines are a wonderful way to greet guests, and their light and lively character sets a festive stage for spring and summer get-togethers. Crisp and refreshing, they make great aperitifs, and most are versatile, pairing with light summer fare, but still entirely enjoyable on their own. Crémant d'Alsace, traditional method sparkling wines from Alsace, are typically fresh and lively with a delicate mousse, light body, and good acidity. Most retail for around \$20, making them a value-driven alternative to more expensive options like premium-priced Champagne. These sparklers are made predominantly from Pinot Blanc, but may also be produced from Pinot Gris, Riesling, Chardonnay, or Pinot Noir (for Crémant Rosé).

Alsace, in France's northeastern corner, is sheltered by the Vosges Mountains. The vineyards run north to south in a narrow strip along the eastern side of the mountains, which protect the region from rainfall. The climate is typically sunny, hot and dry in the summer, with cool nights, which elongate the growing season. The vineyards are located in the sub-Vosgian foothills, providing excellent sun exposure. A mosaic of soil

More on Alsatian Wine

- · 4 Attractively Priced Wines from Alsace
- · Just Released: 17 Wines From Germany, Alsace
- · Meet the Real Winegrowers of
- Sommelier Certification: Exploring The Wines Of Alsace. France
- 5 Alsatian Beauties from Gustave Lorentz















Issue #152-154
Wines of the World
By: Ronn Wiegand, MW/MS

Circulation: 4,000 Impressions: 10,000

ALSACE WHITE — Medium Priced: \$73-\$160/case (\$9.10-\$20/btl. full retail)

HELFRICH

- 2012 PINOT BLANC, \$144 (\$18)
- 2012 GEWURZTRAMINER, \$144 (\$18)
- 2012 PINOT GRIS, \$144 (\$18)

All three have screw cap closures. As a group, they are fruity, supple wines, and excellent values. The Pinot Blanc is round, full bodied, and fruity in character, with good depth and balance, a hint of sweetness, and medium length. It tastes of apple, roasted nut, lime, and lemon peel. The Gewurztraminer is supple, medium full bodied, and very distinct in character (rose petal, litchi nut, lemon peel, lime). It has slight sweetness, good balance, and a medium long finish. 1.88% R.S. 3,167 cases. The Pinot Gris is best of all: fleshy and full bodied, with ripe fruit character (pineapple, candied lemon), mild sweetness, and a long finish, with overtones of roasted nut. Very long finish. 1.99% R.S. 3,000 cases. [2014-2016] Advantage International, Miami, FL 305.573.3132

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ALSACE DRY RIESLING — Medium Priced: \$73-\$160/case (\$9.10-\$20/btl. full retail)

HELFRICH, 2012, \$144 (\$18)

Distinct in character and medium full bodied, this is a fruity, balanced Riesling with a medium long finish, tasting of peach, pineapple, and lime blossom. Fine value. 0.6% R.S. [2014-2016] Advantage International, Miami, FL 305.573.3132



ALSACE DRY RIESLING — High Priced: \$160-\$320/case (\$20.10-\$40/btl. full retail)

HELFRICH, 2011 GRAND CRU STEINKLOTZ, \$200 (\$25) ★★★+

Fleshy and full bodied, this is a ripe, supple Riesling with light sweetness and good balance. It is smooth and medium long on the minsh, and tastes of yellow plum, peach, apple, and honeysuckle. Very good quality. 0.58% R.S. 1,250 cases. [2015-2017] Advantage International, Miami, FL 305.573.3132

ALSACE WHITE — High Priced: \$160-\$320/case (\$20.10-\$40/btl. full retail)

HELFRICH, 2011 PINOT GRIS, GRAND CRU STEINKLOTZ, \$200 (\$25)

Fine Pinot Gris value. This is a softly textured, mildly sweet, full bodied wine with good balance and a medium long finish. In aroma/flavor, it tastes of peach, honey, yellow plum, and lime. Excellent value. 2.16% R.S. 1,166 cases. [2015-2017] Advantage International, Miami, FL 305.573.3132







TISAX ONVOCIL HELERICH



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"Shukan NY Seikatsu"

or "NY Life Weekly" in English

(Published by NY Seikatsu Press since 2004 for the US Japanese community nation-wide and Japan)

April 2014

By Akiko Katayama

Circulation 20,000 copies weekly, inserted in the Nikkei Newspaper, the Japanese equivalent of Wall Street Journal;

Digital version 15,000 viewers weekly).

HELFRICH

FAMILE OFFICE HINCH FEET 1934

TRADITION WITH ONE FOOT IN THE FUTURE

Parade

6/27/14

Summer Grilling Part 1: What Wine Do I Pair with Chicken, Seafood, Veggies & BBQ?

By: Allie Albanese and Melissa Diaz

Unique Monthly Visitors: 2,740,220

http://parade.condenast.com/310298/allieandmeluncorked/summ er-grilling-part-1-what-wine-do-i-pair-with-chicken-seafoodveggies-bbg/

Summer Grilling Part 1: What Wine Do I Pair With Chicken. Seafood, Veggies & BBQ?









ALLIE ALBANESE & MELISSA DIAZ @AandMUncorked



ummer is officially here and we couldn't be more excited. The days are longer, the sun is brighter, and BBQ season is in full swing! And with July 4th quickly approaching, it's time to get your grills fired up and your refrigerators stocked with wine for the holiday. But what wines go best with your favorite grilled foods? It depends on what you're cooking, but no matter what you throw on the grill, we guarantee that there's a wine to go with it.

So to help you put the finishing touches on your 4th of July menu and to aid you in hosting your next summer cookout, we've put together some pairing recommendations to arm you for the peak of grilling season ahead. While many of these wines can be paired with more than one item, we've listed our selections



WINE: 2012 Helfrich Grand Cru SteinKlotz Gewürztraminer, Alsace, France

VARIETAL: 100% Gewürztraminer

TASTING NOTES: Aromas and flavors of apricot, peach, orange marmalade, lychee, yellow rose, potpourri, cinnamon, clove and

PAIRING NOTES: For blackened meats that have a lot of spice, the Helfrich Gewürztraminer is a great way to go because it has a touch of sugar that will cool down the heat. It's also a Grand Cru (the highest classification given to wines in Alsace, which indicates that it's one of the best in the area) and it shows in this wine-it has layers of spice and complexity that will keep it from being overwhelmed by strong seasoning.







TRADITION WITH ONE FOOT IN THE FUTURE

CITY&SHORE

5/3/14
White Wines To Pair With Warm-Weather Foods
By Bob Hosmon and Mark Gauert

Circulation: 46,000 Impressions: 115,000

Unique Visitors Per Month: 369,845

http://www.cityandshore.com/departments/wine-spirits/white-wines-to-pair-with-warm-weather-foods/

The 2012 Helfrich Pinot Blanc (\$15). Pinot Blanc is the third main grape variety grown in the Alsace region of France, where some outstanding white wines are produced. A good Alsatian pinot blanc, like the Helfrich, is a full-bodied white with nuances of citrus, pear and apricot in every sip. It shows well with Asian cuisine (including sushi) and, unlike most other wines, can be paired with asparagus. — B.H.

CITY&SHORE

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WHITE WINES TO PAIR WITH WARM-WEATHER FOODS

Quick Sips - 03 May 2014



By Bob Hosmon and Mark Gauert

The 2013 Root: 1 Sauvignon Blanc (\$12) is produced from grapes grown in the justifiably famous Casablanca Valley of Chile. I've never had a bad wine from Casablanca, and Root: 1 is no exception. Indeed, this favorite white shows a more than satisfying mix of undertone flavors, including grapefruit, pineapple and pear, with just a hint of herbs in every sip. Try this winning white with grilled

shrimp or lemon chicken. You'll like it. - B.H.

The 2012 Helfrich Pinot Blanc (\$15). Pinot Blanc is the third main grape variety grown in the Alsace region of France, where some outstanding white wines are produced. A good Alsatian pinot blanc, like the Helfrich, is a full-bodied white with nuances of citrus, pear and apricot in every sip. It shows well with Asian cuisine (including sushi) and, unlike most other wines, can be paired with asparagus. – B.H.

The 2012 Tomero Torrentés (\$17). Produced from a white wine grape unique to Argentina, the best torrentés wines come from vineyards in the northern region of Salta. The Tomero Torrentés offers a great introduction to a



FAMILY OWNED WINERY - EST. 1934

TRADITION WITH ONE FOOT IN THE FUTURE





DIGITAL



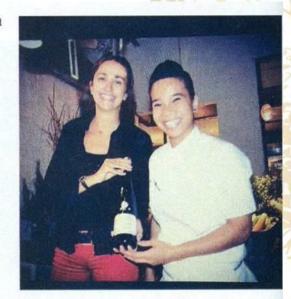


#TASTING**

July 2014
Women in White
By Lana Bortolot

Circulation: 75,000 Impressions: 187,500

Anne-Laure Helfrich, the seventh-generation of the winemaking Helfrich family in Alsace, hosted dinner at ABC Kitchen with the newest vintage of terroir-driven wines for which the region is known. For those who think Alsace is all pricey and fancy, Helfrich's Noble label is the most modern and approachable of the portfolio, serving as a gateway wine for new consumers to the more complex and intense grand cru wines. The pair of Pinots (Gris and Blanc) showed explosive aromatics and fruits to match: pear, apple (bright in the Blanc and bruised in the Gris). She may not be the Queen of Gewürztraminer, (Alsace and Alto Adige share some grape DNA as well as crosscultural references), but Helfrich's version was noble enough for us.



Anne-Laure Helfrich with ABS Kitchen Chef Karen Shu.







FAMILY OWNED WINERY - EST. 1934

TRADITION WITH ONE FOOT IN THE FUTURE





Dan Berger's Vintage Experiences

The Weekly Wine Commentary

7/21/14
Volume XVIII, Issue 22
Tasting Notes
By Dan Berger

Very Highly Recommended

2012 **Helfrich** Riesling, Vin d'Alsace (\$15): Juniper, pear, minerals, delicate hints of lime and earth spice, and a lovely crisp entry, a soft mid-palate and a crisp finish. Typical "dry" Alsace wine. Food oriented.

Highly Recommended

2013 **Helfrich** Pinot Gris, Vin d'Alsace (\$15): Some earth/chalk notes add interest to the pear and nectarine fruit aromas. The wine has 17 grams per liter of residual sugar (1.7%), so it's off-dry, and best served well chilled.











HONEST COOKING GASTRONOMY & TRAVEL

7/21/14

Excellent Summer White Wines That are Great with

Food

By Kalle Bergman

Unique Visitors Per Month: 41,808

http://honestcooking.com/excellent-summer-white-wines-

great-food/



Excellent Summer White Wines That are Great with Food



While many are melting away under the summer sun, we at Honest Cooking have taken it upon ourselves to drink enough white wine to be able to give you a great guide to delicitos whites that will keep you refreshed and tipsy throughout the summer months, while also pairing excellently with food. From Italy to Sonoma, below you will find a guide to our favorite whites in different categories and price levels.

By Kalle Bergman









A favorite summer food wine, the Helfrich 2013 Pinot Blanc is so versatile. You can almost pair this Alsacian wine with any kind of food — ranging from herb grilled chicken to a summery crudo of fluke or scallops. Obviously it pairs wonderfully well with classic Alsacian cuisine as well. The wine packs a lot of fruit, grass, green apples and has a strong floral finish — but the floral notes are well balanced by a crispy acidity.













7/25/14 Everyday wines of Alsace By Bill St. John

Circulation: 414,930 Impressions: 1,037,325

Unique Monthly Visitors: 3,200,000

http://www.chicagotribune.com/features/food/sc-food-0725-wine-everyday-alsace-20140726,0,4756532.column

Pinot blanc

"We say in Alsace," says Anne-Laure Helfrich, of Helfrich, a familyrun winery located near Strasbourg, "that all families should have a bottle (of) pinot blanc in the refrigerator." Of all Alsace wines, pinot blanc may be both the best introduction as well as the most versatile. It is/ deliciously simple, with a whole milklike roundness to its main flavor of very ripe apple.













8/5/14

Summer wines: The best ones to beat the heat

By Peter M. Gianotti



Circulation: 377,744 Impressions: 944,360

Unique Visitors Per Month: 2,374,838

http://www.newsday.com/lifestyle/food-and-recipes/summer-wines-

the-best-ones-to-beat-the-heat-1.8969734

It's August. Refresh yourself.

Try the **2013 Helfrich Pinot Blanc** (\$13), a lively and versatile Alsatian white with traces of citrus and peach. Consider it a match for fried or roasted chicken, pork, cold cuts, appetizers. If you'd like a more complex white, look for the **2011 Helfrich Pinot Gris Grand Cru** (\$25), a fragrant, balanced and round wine with a hint of smoke. You'll enjoy it with shellfish, finfish such as sole and flounder, and simply prepared chicken and pork dishes.













7/28/14 Excellent Summer White Wines to Pair with Food

Unique Visitors Per Month: 282,341

http://capecod.wickedlocal.com/article/20140728/NEWS/307289948

http://newton.wickedlocal.com/article/20140728/NEWS/307289948/12447/LIFESTYLE

While many are melting away under the summer sun, we at Honest Cooking have taken it upon ourselves to drink enough white wine to be able to give you a great guide to delicious whites that will keep you refreshed and tipsy throughout the summer months, while also pairing excellently with food. From Italy to Sonoma, below you will find a guide to our favorite whites in different categories and price.

2013 Helfrich Pinot Blanc \$13 A favorite summer food wine, the Helfrich 2013 Pinot Blanc is so versatile. You can almost pair this Alsacian wine with any kind of food – ranging from herb grilled chicken to a summery crudo of fluke or scallops. Obviously it pairs wonderfully well with classic Alsacian cuisine as well. The wine packs a lot of fruit, grass, green apples and has a strong floral finish – but the floral notes are well balanced by a crispy acidity.

Helfrich Crémant d'Alsace \$21.99 Straw yellow, with a green tint, the nose is fresh and very enjoyable. On the palate, it has ever present fruit with a slight toastiness and citrus notes. A crisp and refreshing ending makes this both a good food wine, but also a wonderful aperitif for summer entertaining.











Palm Beach Daily News

THE SHINY SHEET

9/14/14 Madras chicken curry puts wine to the test By Paul William Coombs

Circulation: 7,126 Impressions: 17,815

Unique Visitors Per Month: 88,642

http://www.palmbeachdailynews.com/news/lifestyles/

wine/curry-puts-wines-to-the-test/nhLqn/

ON WINE: APPEARANCE, NOSE AND PALATE

Madras chicken curry puts wines to the test













Related



Luce Toscana, Helfrich Riesling, Muldersosch Chenin Blanc, Helfrich Gewurztraminer and Achaval Ferrer Malbec served with Madras chicken curry and basmati rice

By Paul William Coombs

Wine Columnist

The aroma of whole and freshly ground coriander, turmeric, brown and black mustard seeds, fresh garlic and ginger plus red chilies gently rises from the Madras chicken curry. The coconut milk has created a sauce that is bright and rich. This is to be our test dish for five young wines, as we travel from France to South Africa, across to Argentina and then Italy.

Flavors of France

We start in the Alsace region of northeast France at the Helfrich family winery. The Riesling and Gewürztraminer varietal wines come from the Steinklotz vineyard near Strasbourg; Steinklotz (it means "block of stone") covers about 100 acres in the commune of Marlenheim and is one of 51 vineyards designated as Grand Cru in Alsace. It is one of the oldest vineyards in Alsace with records dating to 589.

The Gewürztraminer vintage 2011 with 12.6 percent alcohol is a perfect example of a wine described as luscious: The appearance, nose and palate are rich and full. The nose is full of fruit, particularly fresh ripe apricots. The palate harmonizes with the curry, displaying fruit, some honey and minerals.

The Riesling vintage 2012 is a clean, slightly dry wine with floral tones and a pleasant level of minerality. The appearance is a pale gold with a nose of peach and citrus that follows through to the palate, together with some spice, and delivers a good extended finish













9/19/14 Alsatian wines display best of France, Germany By Fred Tasker

Miami Herald Wine

Circulation: 147,130 Impressions: 367,825

Unique Visitors Per Month: 10,148,585 http://www.miamiherald.com/living/food-

drink/wine/article2166147.html

THE SACRAMENTO BEE

Unique Visitors Per Month: 1,949,143

http://www.sacbee.com/search_results/?sf_pubsys_story_by

line=%22FRED%20TASKER%22&link_location=top

« The flavors of Helfrich's wines are very lightly sweet, offset by racy acidity than makes them excellent as aperitifs and with fish and shellfish, including ceviche and sushi, and with grilled or roasted light meats such as chicken, turkey, veal.

If you haven't tried these wines, it's a nice chance to expand your repertoire. If you're like me, tasting something new is the greatest joy of wine. »

THE BUFFALO NEWS

Unique Visitors Per Month: 661,922

http://www.buffalonews.com/city-region/wine-by-fred-tasker-

20140917











Wine Spectator

8/31/14

New Releases

Circulation: 400,345

<u>Impressions: 1,000,862</u>

86 Helfrich Riesling Alsace 2013 \$17 Hints of tea rose and beeswax lace this open-knit white, with flavors of apricot, orange zest and fresh earth. Tangy. Drink now. 5,000 cases made.—A.N.









Wine Spectator

Nov 14

New Releases : France

Circulation: 400,345

Impressions: 1,000,863

SAVVY SHOPPER

HELFRICH Gewürztraminer Alsace Grand Cru Steinklotz 2012 (91, \$25) Refined; melon, lychee, stone, grapefruit, mineral, granite

91 Helfrich Gewürztraminer Alsace Grand Cru Steinklotz 2012 \$25 A finely woven tapestry of melon and lychee fruit, with fresh, delicate acidity, stone and smoky mineral details, and grapefruit, granite and orchard blossom notes. Open-knit and accessible now, this should show even more with short-term cellaring. Drink now through 2024. 850 cases made.—A.N.















Company's Coming: Pair this food and wine

Unique Visitors Per Month: 475,156

http://www.providencejournal.com/features/food/recipes/20141

018-company-s-coming-pair-this-food-and-wine.ece

PostBulletin

Balancing sweetness levels in wine and food

Unique Visitors Per Month: 298,279

http://www.postbulletin.com/life/lifestyles/balancing-sweetness-levels-in-wine-and-food/article_37e583cb-7ecc-59ba-b1ed-f343a98746e4.html

Chicago Tribune

Balancing sweetness levels in wine and food

Circulation: 439,731 Impressions: 1,099,328

Unique Visitors Per Month: 21,084,160

http://www.chicagotribune.com/lifestyles/food/sc-food-1003-

pairings-chicken-20141003-story.html



Balancing sweetness levels in wine and food

Circulation: 174,010 Impressions: 435,025

Unique Visitors Per Month: 5,083,958

http://www.baltimoresun.com/entertainment/dining/sc-food-1003-pairings-chicken-20141003,0,6943245.story

10/18/14 By Bill St. John

« Pairing wine with foods that contain marked sweetness — here, several dried apricots and a couple of dollops of honey — is like playing telephone with cans and string. (Apologies to anyone under 50.) The further apart the wine and the food are in level of sweetness, the worse the connection. Bring them closer together and they taste delicious when paired. That is, a little sweet in the food means a wee sweet in the wine. Dry wines may be tasty by themselves, but they're rough going next to the "-ose" family of fructose, sucrose and glucose.

(…)

THE WINES

NV Helfrich Cremant d'Alsace, Alsace, France: All pinot blanc (flavors of applesauce, with a soft texture) aged in the classic method (hints of yeast); 8.8 grams/liter residual sugar. \$22 »











The Star-Ledger

10/16/14 Helfrich offers noble wines at peasant prices By John Foy

Circulation: 296,466 Impressions: 741,165

Unique Visitors Per Month: 169,224

http://www.nj.com/drinks/index.ssf/2014/10/helfrich_offers_ noble wines at.html



Made and aged in stainless-steel tanks, the wine exploded floral and white wedding cake aromas. Its pear and peach flavors were just as extroverted, and the wine rode to its finish in a basket of fruit seasoned like pumpkin pie.



Pinot blanc and pinot gris are mutations of pinot noir. In Italy, the grape is pinot bianco, and northern Italy and Alsace produce excellent wines from

The 2013 Helfrich Noble Pinot Blane blooms with the scent of lilies. Delicious apple, pear and citrus flavors, stitched with mild acidity, make this wine an ideal aperitif.

I love Alsatian riesling. It's a grape that delivers some of the world's most luxurious sweet and dry wines. In summer, dry Alsatian riesling is as refreshing as a northern breeze; in winter, the sweet wines are the reincarnation of summer's fruit.

Shore by John Ray The 2013 Helfrich Noble Riesling releases a perfume of ripe orange, tangerine and floral scents. A bounty of citrus

flavors laced with mild acidity and a mineral backbone keeps the wine from being

As with a loud-mouth comic, wine consumers have a love-hate relationship with gewurztraminer.

Gewurztraminer is the most brazen grape. It throws scents and flavors at you that range from gingerbread to cheese, Chinese five spice, Asian pear, honey, white pepper, anise, cinnamon, mace, apricot and the entire citrus family. Some wine drinkers flee; others enjoy the ride like kids at an amusement park.

If you like gewürztraminer, or have never tried it, Alsace is the grape's pinnacle. Its cool climate and hillside vineyards produce dry wines with minerality and acidity that keeps

The 2013 Helfrich Nobel Gewurztraminer launches coriander, passion fruit and mango aromas and flavors. Its full body carries them in an off-dry style that will please those who like their wine with a touch of sweetness. If you've never tried gewürztraminer, take the leap with this one. Its price lowers the risk.

All the Helfrich Noble wines are ideal companions for spicy food, and retail for less than

Helfrich wines are distributed by A&M Beverage in Passaic.

A Glass of Wine appears every week in Today. John Foy may be reached at iohnfov@thewineodyssev.com













Dan Berger's Vintage Experiences The Weekly Wine Commentary

10/2/14 Volume XVIII, Issue 33 Tasting Notes

Exceptional :

2013 Helfrich Pinot Blanc, Alsace (\$15): A sublime, minerally wine that displays both spice notes and a trace of honey, a faint *terroir*based and most varietal mid-palate with a creamy finish. Terrific wine.

Very Highly Recommended

2013 Helfrich Gewurztraminer, Alsace (\$15): Another stylish white wine from this reliable producer. The aroma is roses, gardenia and grapefruit, and the entry is slightly sweet, but good acidity allows the wine to finish relatively dry.









