

Helfrich Noble Varieties / 2013

- PINOT BLANC -



GRAPE GROWING

Pinot Blanc is one of the main varieties in Alsace and is quite balanced between acidity and structure. The grapes come from Couronne d'Or (Golden Crown), where the vineyards are sloped with a south/southeast exposure, and the soil is mostly calcareous and thin. The vines are dry farmed and trained upwards for maximum exposure to the sun.

WINEMAKING

After harvesting, the grapes experience one to two weeks of cold fermentation. The wine is then racked on fine lees to obtain a round body, and bottled and finished with a screw cap to preserve its aromatic potential.

WINEMAKER NOTES

With its pale yellow color and silver highlights, this wine has a fine nose that reveals floral, peach and apple notes and balanced acidity. Opening with fresh hints of mandarin and lemon, the wine develops with peach and plum notes and a lingering finish.

FOOD PAIRING

Asparagus, poultry, white meat, delicatessen.

TECHNICAL DATA

Appellation:Alsace AOP
Grape Varieties:Pinot Blanc
Harvest Date:October 2013
Alcohol:12.9%
Total Acidity:6.4 g/L
pH:3.3
Residual Sugar:5 g/L



94 points

- Top honors
«Chairman's Trophy»

- Excellent,
Highly Recommended
& Great Value

*Ultimate Wine Challenge
New York 2014*

