

Helfrich Noble Varieties / 2013

- GEWURZTRAMINER -



GRAPE GROWING

Gewurztraminer is the quintessential Alsatian variety that thrives in the region's long, cool, dry seasons and mineral-rich soil. The grapes in the Helfrich Noble Varieties 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

The fruit is destemmed and put into a horizontal membrane press. The juice is then transferred into a stainless steel tank for fermentation. The wine is cold settled and racked on fine lees to help round out the body. The finished wine is bottled with a Stelvin screw cap to preserve the wine's amazing aromas.

WINEMAKER NOTES

In classic Alsatian style, this Gewurztraminer has an intense golden yellow color. Floral and fruity aromas in the nose introduce hints of rose petal and lychee fruit. The mouth opens on notes of sweet exotic mango and passion fruit, and develops with rich tangy notes that bring out the freshness of the wine. The wine finishes with a spicy and refreshing touch of peppermint.

FOOD PAIRING

Goes well with Thai and Sichuan dishes, as well as blue cheeses, Epoisse or Munster.

TECHNICAL DATA

Appellation:	Alsace AOP
Grape Varieties:	Pinot Gris
Harvest Date:	October 2013
Alcohol:	12.5%
Total Acidity:	5.4 g/L
pH:	3.5
Residual Sugar:	14 g/L

