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Helfrich Grand Cru Steinklotz / 2012

- RIESLING -



GRAPE GROWING

Steinklotz is one of only 51 vineyards in Alsace with the Grand Cru designation. Located at the northernmost end of the Alsatian wine trail, the vineyard faces south/southeast and is very steep with an altitude of between 600-1,000 feet. The soil is comprised of barely 8 inches of loam covering a hard, calcareous bedrock. Dry farmed (it's the law in Alsace) and hand-picked in October through November, the vines are trained upwards for maximum exposure to the sun. Steinklotz is also the oldest-documented Grand Cru vineyard in the region, dating to the Merovingian King Childebert II in 589 AD.

WINEMAKING

Harvested by hand, the grapes are destemmed and put through a whole grape membrane pressing. This is followed by a cool fermentation in stainless steel tanks, a cold settling, and then racking on fine lees.

WINEMAKER NOTES

This Riesling is a beautiful, light yellow color with platinum highlights. On the nose, fruity aromas of peach, pear and apple give way to white flowers comingled with mineral notes. The fresh, crisp palate displays additional white floral and mineral characters accentuated by persistent, lively acidity. Saline and mineral notes on the finish add even more complexity to this well-balanced and elegant wine.

FOOD PAIRING

Lobster with white butter sauce, pike perch and sauerkraut, tuna steak with pink peppercorns, whole trout cooked in butter and deglazed with Riesling, spring rolls, oysters or cassiolette of snails.

TECHNICAL DATA

Appellation:	Alsace Grand Cru AOP
Grape Varieties:	Riesling
Harvest Date:	October 2012
Alcohol:	12.52%
Total Acidity:	6.99 g/L
pH:	3.19
Residual Sugar:	<8.8 g/L
Suggested Retail Price:	\$25



95 points

Extraordinary,
 Ultimate Recommendation
 Finalist
Ultimate Wine Challenge
 New York 2014

