

Helfrich Grand Cru Steinklotz / 2012

- GEWURZTRAMINER -



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 Chilbert 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

With a golden yellow color, this wine has intense aromas of exotic fruits such as lychee and passion fruit mixed with fragrant roses and hints of peppermint. On the palate, it has a silky structure featuring tart fruit and citrus characters which soon give way to more exotic notes. The lingering finish is spicy with enticing notes of white pepper.

FOOD PAIRING

Thai food, Szechuan food, pork stewed in a sweet and sour sauce, roasted duck, cod fritters, foie gras and strong cheeses such as Epoisse, Munster or Fourme d'Ambert.

TECHNICAL DATA

Appellation: Alsace Grand Cru AOP
Grape Varieties: Gewurztraminer
Harvest Date: October 2012
Alcohol: 13.18%
Total Acidity: 4.85 g/L
pH: 3.62
Residual Sugar: <17.8 g/L
Suggested Retail Price: \$25

