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Helfrich Grand Cru Steinklotz / 2012

- PINOT GRIS -



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 and hand-picked in October through November, the vines are trained upwards for a 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 into a whole grape membrane press. This is followed by a cool fermentation in stainless steel tanks, a cold settling, and racking on fine lees.

WINEMAKER NOTES

This is a bright, golden and clear wine. The nose is fresh and powerful, with appetizing notes of fruit. On the palate, the wine opens fresh and round. Boasting aromas of pear and hints of citrus, it finishes with a pleasant and lingering flavor.

FOOD PAIRING

Quiche, foie gras, meats like pork, chicken and veal, delicatessen, or simply as an aperitif.

TECHNICAL DATA

Appellation:	Alsace Grand Cru AOP
Grape Varieties:	Pinot Gris
Harvest Date:	October 2012
Alcohol:	12.5%
Total Acidity:	5.8 g/L
pH:	3.5
Residual Sugar:	12 g/L
Suggested Retail Price:	\$25

