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# *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 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

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

