

STEINKLOTZ
ALSACE GRAND CRU
HELFRICH
Gewurztraminer

Appellation: A.O.C. Alsace Grand Cru

Varieties in Blend: 100% Pinot Gris

Grape Growing: Steinklotz is one of only 51 vineyards in Alsace that has the Grand Cru designation. It's located at the Northern end of the Alsatian wine trail. The vineyard itself faces South / Southeast and is very steep with an altitude of between 600 - 1,000 feet. The soil is comprised of barely 8" 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 one of the oldest vineyards recorded in Alsace and was reported to belong 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 tanks, a cold settling, and then racking on fine lees.

Winemaker Comments: A wine with beautiful complex aromas, roundness and richness on the palate with intriguing smoked and briary notes. The sweet mouth is persistent and reveals a well-balanced acidity.

Food Pairing: Quiche, meats like pork, chicken and veal; fish and shellfish.



HELFRICH.
FAMILIARLY WINDY - EST. 1834
TRADITION WITH ONE FOOT IN THE FUTURE

