



HELFRICH Noble Tier Gewurztraminer

- Appellation:** A.O.C. Alsace
- Varieties in Blend:** 100% Gewurztraminer
- Grape Growing:** Gewurztraminer is the quintessential Alsatian variety that thrives in the region's long, cool, dry seasons and mineral-rich soil. The grapes in the Helfrich Noble Varieties come from the Couronne d'Or (Golden Crown), an association of local vineyards and winemakers that runs through the middle of Alsace. The vineyards are sloped with a South / Southeast exposure, while the soil is mostly calcareous and thin. The vines are dry farmed and trained upwards for maximum exposure to the sun.
- Winemaking:** The fruit is destemmed and put into a horizontal membrane press. The juice is then transferred into a stainless steel tank for fermentation. The wine is cold settled and racked on fine lees to help round out the body. The finished wine is bottled with a Stelvin screw cap to preserve the wine's amazing aromas.
- Winemaker Comments:** In classic Alsatian style, this Gewurztraminer is fragrant, fresh, and fruity. It displays aromas of citrus and tropical fruit such as lychees and passion fruit; and has a nice, full body that transitions into a long pleasant finish.
- Food Pairing:** Spicy Asian cuisine, Chilean sea bass, smoked oysters, Quiche Lorraine, roasted chicken or turkey.
- Harvest Date:** October 2012
- Alcohol:** 13.02%



HELFRICH.

FAMILY OWNED WINERY - EST. 1834

TRADITION WITH ONE FOOT IN THE FUTURE

