



# HELFRICH

## Noble Tier

### Pinot Gris

**Appellation:** A.O.C. Alsace

**Varieties in Blend:** 100% Pinot Gris

**Grape Growing:** Pinot Gris is revered in Alsace as a super-rich wine that can be partnered with many different foods. These grapes 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:** In the cellar, the fruit goes through a membrane pressing, cool fermentation in stainless steel tanks, cold settling, and racking on fine lees. The wine is then bottled in Stelvin screw caps to preserve its aromatic potential.

**Winemaker Comments:** Our Alsatian Pinot Gris is very true to its style and terroir. Starting rich and full, its mouthfeel is quite opulent, and round. One can detect a slightly smoky flavor with a touch of white fruits such as quince and apricot, as well as a hint of spice. It has a pleasant and long finish.

**Food Pairing:** Foie gras, grilled pork tenderloin, mussels, crab.



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FAMILY OWNED WINERY - EST. 1894

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