



Brand:	2005 Helfrich Riesling Grand Cru
Appellation:	A.O.C. Alsace Grand Cru
Varieties in Blend:	100% Riesling
Grape Growing:	Steinklotz is one of only fifty one 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 / 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 in 589 AD to belong to the Merovingian King
Winemaking:	Gently 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 Comments:	This wine is austere and well-structured with aromas of peach, pear, white flowers and apples that meld together with a hint of minerality and a touch of petrol. This Grand Cru has gravitas and should blossom nicely over time.
Food Pairing:	Smoked salmon, grilled prawns or fish, sushi & sashimi, roasted poultry and mild cheeses.
Harvest Brix:	25.5
Harvest Date:	October 2005
Alcohol:	13%
Titrate Acidity:	6.5 g/L
pH:	3.23
Residual Sugar:	8 g/L
Suggested Retail Price:	\$24.99
Release Date:	August 2008
Availability:	Limited National Availability



07/22/08

