



Brand: 2007 Helfrich Riesling

Appellation: A.O.C. Alsace

Varieties in Blend: 100% Riesling

Grape Growing: Riesling, long heralded as a noble variety, loves the long, cool and dry season afforded by the Vosges Mountains that hold out the marine influence. The grapes in the Helfrich Noble Varieties come from the Couronne d'Or (Golden Crown), an association of local vineyards and winemakers that run through the middle of Alsace. The vineyards are sloped with a South / South East exposure, while the soil is mostly calcareous and thin. The vines are dry farmed and trained upwards for maximum exposure to the sun.

Winemaking: After being picked, the grapes are destemmed and then pressed. The juice is transferred into stainless steel tanks for a cool fermentation. The wine is then settled cold, racked on fine lees, and finally bottled and finished with a screwcap to preserve its aromatic potential.

Winemaker Comments: This Riesling is crisp, well-structured, with a nice nose of apples and peach. Just barely off dry, the wine has a true sense of gravitas with a full mouthfeel and long aftertaste that leaves you with hints of minerals.

Food Pairing: Sushi, Asian foods, white meats, Alsatian tarts and smoked salmon.

Harvest Brix: 24

Harvest Date: October 2005

Alcohol: 12.5%

Titrate Acidity: 7.3 g/L

pH: 3.21

Residual Sugar: 7.9 g/L

Suggested Retail Price: \$14.99

Release Date: August 2008

Availability: Nationally



07/22/08

