

# CLOS OF ALSACE

## CLOS WIND SPITZ

- Hunawihr, 6 ha.
- Limestone
- Zind-Humbrecht farmed the vineyard from 1987-1989 before making the decision to purchase it outright.
- Terraced, south facing, hot.
- Pinot Gris is the only grape being replanted, but Gewurz & Riesling are made.

## CLOS ZISSER

- Barr, 5 ha.
- Calcareous clay
- Klipfel, Gewurztraminer
- part of GC Kirchberg de Barr

# LIEU-DITS

## A360P, Nofhatten (Bas-Rhin)

- code name for "subversive" PG grown on the Muenchenberg by Ostertag.

## Burg, Berghheim (Haut-Rhin)

- encourages long growing season - good for VT
- Marcel Deiss, Riesling + Gewurztraminer

## Engelgarten, Berghheim (Haut-Rhin)

- Riesling-based blends from Marcel Deiss → can run fat + exotic

## Grasberg, Berghheim (Haut-Rhin)

- limestone, field blends by Deiss

## Hennweg, Turckheim (Haut-Rhin)

- granite, silt + loess
- Riesling
- Barmès-Buecher, Josmeyer, Zind-Humbrecht

## Kapellen, Porschwihr (Haut-Rhin)

- Rolly Gassmann, Riesling + Gewurz.

## Krift, Eichhoffen (Bas-Rhin)

- Anne + Pemy Grasseer - Pinot Blanc + Gewurz + Riesling
- Marc Kreidenweiss - Pinot Blanc, Gewurz + Chard

## Moenchroben, Porschwihr (Haut-Rhin)

- Rolly Gassmann Auxerrois + Muscat

## Patergarten, Kientzheim (Haut-Rhin)

- Paul Blanck Riesling + PG

## Rotenberg, Wintzenheim (Haut-Rhin)

- on the western slope of Mengst
- well suited to the development of botrytis
- Zind-Humbrecht SGN PG → record breaking in 1986 for RS + must weight.

# WEINBACH

## - VINETLAND BRANDS

- Catherine father's grandfather - his brother bought the Clos des Capucins vineyard (monastery) in 1898. (Kaysenberg)
- Her father Theo bought it ~~to~~ expanded the estate to 30 ha from the original 5 of Clos des Capucins. died in 2014
- Theo died in 1979 and left the estate w/ his wife Collette and their daughters Laurene + Catherine. died in 2015
- Bio-D certified by Demeter / Ecocert since 2010 (have been farming that way since 1998)

### WINES:

- Gewürztraminer Attenbourg - located directly below Forstenturm, 30-45 g/L RS, 147 ABV
- Gewürztraminer Attenbourg VT - 12.57 ABV
- Gewürztraminer Attenbourg S&N - 117 ABV
- Gewürztraminer Cuvée Laurene - from a specific plot of Attenbourg, high rotynis, 25-35 g/L RS.
- Gewürztraminer Cuvée Theo - from Clos des Capucins vineyard, ~~from~~ tends to be less sweet than the others, and less alcoholic
- Gewürztraminer GC Forstenturm + VT + S&N
- Gewürztraminer GC Mumburg + S&N + VT + Quintessence de Grains Nobles
  - "super S&N". Used by Weinbach first in 1983.
  - ↑ made in Gewürztraminer Forstenturm, 1990
  - PG + Gewürztraminer Attenbourg + Riesling Schlossberg
- Pinot Gris Attenbourg + Cuvée Laurene
- Pinot Gris Cuvée Ste. Catherine - from Schlossberg & Clos des Capucins
- Riesling Schlossberg - top section of the hill. 2000, 02, 04, 08
- Riesling Schlossberg Cuvée Ste. Catherine - old vines, mid-slope
- Riesling Cuvée Ste. Catherine - bottom of the slope, not all in Schlossberg (now known as Cuvée Collette) the GC
- Riesling Schlossberg Cuvée Ste. Catherine L'Inédit ("the unique")
  - off-dry, super ripe, exceptional years. → 01, 03, 04, 05, 06, 07, 09, 11, 13, 15, 16

# TRIMBACH

- estate dates back to 1626.
- now run by Hubert Trimbach, nephews Jean + Pierre, and Pierre's daughter Anne.

## WINES

A. Classic Range: Sylvaner, PB, Riesling + Gewürztraminer

B. Reserve Range: muscat, Riesling, PO, Gewurz, PN

C. Reserve Personelle: not produced every year.

1. Cuvée Frederic Emile - can be made VT (76, 83, 89, 90, 99, 2000, 2001)  
- blend of GC Geisberg + Osterberg

2. Pinot Gris Reserve Personelle

3. Pinot Noir Reserve Personelle

4. Gewürztraminer Cuvée des Seigneurs de Ribeauvierre

D. Prestige Wines

1. Clos Ste. Thune

- limestone subsoil in Rosacker, Hunau

- 50 y.o. vines

- VT made in 1983 + 1989

↳ VT Hors Choix made in 1989 only

GRAND CRUS!

first GC produced:

- GC Geisberg in 2009

second:

- GC Schlossberg in 2014

E. VT

1. Riesling: see above for CFE VT!

2. PG: only in the best vintages (1990, 1997, 1999 + 2000)

3. Gewürztraminer: notable in 1997, 2003

F. SGN

1. Riesling - from Geisberg + Osterberg - 2000, 2001

2. PG - 89, 90, 2000, 2005

3. Gewürztraminer - 67, 71, 83, 86, 89, 90, 94, 97  
2000 + 2001 + 2007 (Hors Choix)

# ZIND - HUM BRECHT

Created in 1959 as a domaine, but the family has been grape growers since 1620.

Vines owned in:

→ Clos St. Urbain - mainly Riesling + Pinot.

- GC **Rangen de Trann** (5.5 ha) ← Gewurz + muscat
- GC **Goldert** [Gueberschwehr] (.9 ha), resists botrytis. Gewurz + pinot
- GC **Hengst** [Witzenheim] (1.4 ha) + granite? Riesling.
- GC **Brand** [Trockenheim] (2.4 ha)

at the foot of Hengst. Riesling.

- Liev-Dit **Profenberg** (1.8 ha)
- Liev-Dit **Clos Hänschen** [Witzenheim] (1.2 ha)
- Liev-Dit **Herrenweg** (11.5 ha) → since 1989, always VT or SGN! Just S. of Brand. Pinot Gris.
- Liev-Dit Clos **Josal** [Trockenheim] (1.3 ha)
- Liev-Dit **Heimbürg** [Trockenheim] (4 ha)
- Liev-Dit **Clos Windsbühl** [Hunauher] (5.15 ha) → Pinot Gris (+ Gewurz + Riesling)

the estate is located in the heart of the Herrenweg vineyard, in Trockenheim.

organic/bio-D since 1997 + certified in 1998 by Ecocert (organic), bio-D certification in 2002 by Biodyvin/Ecocert.

# VINTAGES

- 1997 - Exceptional, compared to 1959. Hot + dry through the end of September. Some of the highest sugar levels recorded. Great year for dry whites in particular.
- 1998 - Not quite as good as 97 - early harvest w/ more botrytis.
- 1999 - Rainy! Lots of rot + mildew. But meticulous producers made good wine.
- 2000 - Exceptional. Better dry wines than SGN + VT due to rainfall in October.
- 2001 - Variable year in terms of weather, but Indian summer led to some good SGN + VT.
- 2002 - High yields → meticulous growers made high quality wines. Solid vintage.
- 2003 - Hot. Good VT, very little SGN → no botrytis. Low acidities.
- 2004 - Poor October - better vintage for dry wines than SGN + VT.
- 2005 - Cool conditions in August → high acidities. Humidity in September → Botrytis. Small harvest. Great vintage.
- 2006 - Early drinking year. Sept + Oct were hot + humid. Lots of botrytis.
- 2007 - High acid, hearty grapes (little botrytis) → favored dry wine production.
- 2008 - Cool + crunchy. Bas-Rhin actually better than Haut-Rhin (warmer). Some thin wines, but generally good + hearty.
- 2009 - Warm + dry - high quality, hearty grapes. Good SGN + VT.
- 2010 - Cooler than 2009 - fresh, small yields, but more power + length than 2008. Was difficult climatically. Very few SGNs + VTs.
- 2011 - not much botrytis → better SGN than VT. Fresh + fruity wines. Early drinking.
- 2012 - low levels of SGN + VT, but good acidity + alcohol. Not as good as '09 or '10.

# VINTAGES

- best of the best

- prior to 1962, notable vintages: 1959, 1955, 1953, 1947, 1934
- 1964: Excellent, v. ripe + long lived, favored Gewurz + PO, plus later harvested styles.
- 1969: Tremendous acidity + extract, exceptionally long-lived.
- 1971: Truly great.
- 1976: Greatest vintage since 1959.
- 1983: Voluptuous. Best of the best.
- 1985: An excellent vintage overshadowed by 1983, 88, 89 + 90. More VT than 1983, but less SGN due to insufficient botrytis.
- 1988: Wines more expressive of the soil than the vintage. Flowering 2 weeks early, some rain at harvest. Firm, sturdy, intense wines. ≈ 1981
- 1989: Great vintage, more expressive of the vintage than the soil ≈ 1983. Highest must weights of the century. High botrytis levels. Vendage tardive act like SGN
- 1990: Between 1988 + 1983 in quality + style. Quicker developing than 89 + more generous than 88. Not quite the botrytis character of 1989. Buy VT over SGN.
- 1991: Good to average.
- 1992: Soft, early drinking vintage.
- 1993: A good year. Pipe wines of weight + intensity.
- 1994: mid-vintage rains; impressive wines from those brave enough to pick late. Best for Gewurz + mineral.
- 1995: Trio of outstanding vintages starts here - especially great for Riesling. Indian summer, late harvest.
- 1996: Solid, but not as good as 95 or 97. Good VT, less SGN.