
PIERRE SPARR®

ALSACE

SPARR SELECTION: 2010 PINOT BLANC

ORIGINS: Alsace has been celebrated for its lovely, dry white wines for centuries. In the heart of Alsace's finest district, the Haut-Rhin, Maison Pierre Sparr follows a 300-year-old tradition of winemaking that began during the reign of King Louis XIV. Since 1680, the Sparr family's passion for viticulture and winemaking has passed from one generation to the next. The family's devotion to the land, their attention to the smallest detail and their uncompromising quest for excellence can be seen in every bottle bearing the Sparr family crest.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 100% Pinot Blanc

VINEYARD REGION: Vosges hillsides and Rhine valley, elevation 200 to 400 meters (656 to 1,312 feet), primarily with eastern and southern exposures

VINEYARD SIZE AND SOIL: 9 hectares (22.24 acres); granite, limestone, gneiss, chalky-clay

VINE AGE AND DENSITY: 5 to 15 years; 4,000 vines per hectare (1,620 vines per acre)

VITICULTURE: No irrigation; trellised vines; hand-harvesting

2010 HARVEST DATES: September 20-October 10; a normal harvest year, with fine weather continuing through the harvest

YIELDS: 80 hectoliters per hectare (5.9 tons per acre)

VINIFICATION: Traditional, no skin contact, temperature controlled, no malolactic

AGING: Stainless-steel tanks, 6 months on the lees

FILTRATION: Microfiltration

ALCOHOL: 12%

RESIDUAL SUGAR: 7g/L

OPTIMAL DRINKING: 2012-2013

CASES EXPORTED TO USA: 2,128 cases (12/750ml)

2010 VINTAGE NOTES: Dates for the beginning of harvest for each AOC are set by decree, generally 100 days after the median date of flowering, at the time when the grapes display the best sugar-to-acid ratio. 2010 was a normal harvest year with dry and sunny weather for the duration of the harvest. The wines show excellent acidity. The last two years were spared from botrytis because of hot, dry weather conditions during the harvest.

2010 TASTING NOTES: Soft yellow with green reflections in the glass; aromas of Comice pears, sweet mountain hay and lemon peel, followed by delicate fruit, coriander and minerals. On the palate, refreshing pear and quince fruit flavors and dynamic acidity are balanced by a whisper of minerality. The mineral-aromatic character intensifies with aeration, continuing on the sleek and lasting finish.



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