
PIERRE SPARR®



2011 ALSACE ONE

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: 40% Muscat, 40% Riesling, 20% Pinot Gris

VINEYARD REGION: Vosges slopes and Haut-Rhin plains, elevation 200 to 400 meters (656 to 1,312 feet)

VINEYARD SIZE AND SOIL: 5 hectares (12.36 acres); granite, limestone, gneiss, chalky-clay

VINE AGE AND DENSITY: 5 to 15 years in age; 4,000 vines per hectare (1,612 vines per acre)

VITICULTURE: No irrigation; trellised vines; hand-harvested

2011 HARVEST DATES: September 20-30; it was an early harvest in 2011, with summer weather continuing throughout the entire 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: 12.5%

RESIDUAL SUGAR: 5g/L

OPTIMAL DRINKING: 2013-2014

CASES EXPORTED TO USA: 1,570 cases (12/750ml)

SUGGESTED RETAIL: \$15

2011 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. 2011 was an early harvest in Alsace, and summer weather continued for the entire month of harvest. The last three years were spared from botrytis because of hot, dry weather conditions during the harvest.

2011 TASTING NOTES: Soft, light yellow hue in the glass. On the nose, Alsace One is fresh and mineral, with light, fruity notes of lychee, hints of firestone and grass, paired with exotic aromas of pineapple and papaya. The palate follows with fresh fruit flavors; a dynamic acidity plays around the tongue, balanced with plenty of extract and a pleasantly light, racy body. The long spicy finish has a fancy touch of acidity.