

# PIERRE SPARR®



## 2014 PINOT GRIS

**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 Gris

**VINEYARD REGION:** From Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south)

**VINEYARD SIZE:** 14 hectares (34.6 acres)

**SOIL:** Granite, limestone, gneiss, chalky-clay

**VINE AGE:** 34 years

**VITICULTURE:** No irrigation; trellised vines; hand-harvesting

**HARVEST DATES:** Mid-October

**YIELDS:** 75 hectoliters per hectare (5.6 tons per acre)

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

**AGING:** Stainless-steel tanks

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 4.13 g/L

**RESIDUAL SUGAR:** 8.8 g/L

**2014 TASTING NOTES:** Gleaming golden yellow, the 2014 Pinot Gris presents earthy aromas of autumn leaves and ripe grapes on the nose. With some aeration, notes of juicy apricots follow, accompanied by a touch of minerality. On the palate it is soft and minerally with a delicate sweetness-to-acidity ratio, a fancy minerality and a firm, sleek body, crowned by a touch of smoky bacon and spice on the finish.

