

PIERRE SPARR®

2018 PINOT GRIS



ORIGINS: The Alsace region of France is known throughout the world for its lovely, dry white wines. Vineyards were first planted in this narrow valley during the height of the Roman Empire. Maison Pierre Sparr was established by the Sparr family in 1680 in the desirable Haut Rhin. Today quality remains Pierre Sparr's primary focus and the winery consistently exceeds AOC guidelines.

AOC: Appellation Alsace Contrôlée

VARIETAL COMPOSITION: 100% Pinot Gris

VINEYARD REGION: From Geubwiller in Haut-Rhin to Marlenheim in Bas-Rhin

VINEYARD SIZE: 9 hectares (22 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 31 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting; sustainably-farmed; no chemical fertilizers or pesticides

HARVEST DATES: Early October

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

VINIFICATION: Gentle whole cluster pressing, no skin contact, temperature-controlled, no malolactic

AGING: Stainless-steel tanks

CERTIFICATION: Vegan

ALCOHOL: 13.5%

TOTAL ACIDITY: 3.8 g/L

RESIDUAL SUGAR: 12.2 g/L

TASTING NOTES: This Pinot Gris is yellow-gold. Alluring aromas of juicy apricots and peaches are prominent with subtle undertones of minerals. On the palate it has elegant opulence, freshness and sweetness in a sleek body finished with a touch of smoke and spice.