
PIERRE SPARR®



2010 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; 4,000 vines per hectare (1,620 vines per acre)

VITICULTURE: No irrigation; trellised vines; hand-harvested

2010 HARVEST DATES: October 1-15

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: 12.25%

RESIDUAL SUGAR: 6.3g/L

OPTIMAL DRINKING: 2012-2013

CASES EXPORTED TO USA: 1,833 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 year, with harvest beginning in early October. Dry and sunny weather held 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, light yellow hue in the glass. On the nose, Alsace One is fresh and minerally, 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.