
PIERRE SPARR®



2011 RIESLING GRAND CRU SCHOENENBOURG

ORIGINS: This wine is 100 percent estate-grown by Pierre Sparr. The Schoenenbourg Grand Cru vineyard stretches across a rather steep south- and southeast-facing hillside between the villages of Riquewihr and Zellenberg, covering a total area of 53.4 hectares (132 acres), at an altitude of 265 to 380 meters (869 to 1,246 feet). As part of the Ribeauville Fault Bundle in the sub-Vosgian Hills, the subsoil consists of water-retaining marl, dolomite and gypsum, overlaid with fine layers of Vosges sandstone, siliceous gravel and Muschelkalk (consisting of a sequence of limestone and dolostone beds with fossil shells, formed 240 million years ago in the Middle Triassic.) Schoenenbourg has been renowned since the 16th century; the suffix “bourg” indicates a previously walled town. It is recorded that Voltaire owned several vineyards here.

APPELLATION: AOC Alsace Grand Cru

VARIETAL COMPOSITION: 100% Riesling

VINEYARD REGION: Vosges hillside, elevation 265 to 380 meters (870 to 1,246 feet), with a south/southeast exposure

VINEYARD SIZE AND SOIL: 1.55 hectares (3.83 acres); limestone, fossil shells, chalk, sandstone, gravel, clay and marl

VINE AGE: 33 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

2011 HARVEST DATES: Third week of October

YIELDS: 50 hectoliters per hectare (3.7 tons per acre)

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

AGING: Stainless-steel tanks

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.7g/L

RESIDUAL SUGAR: 13.1g/L

CASE PACK: 6/750ml

AGING POTENTIAL: 10+ years

SRP: \$45

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. The 2011 harvest took place under the best possible conditions.

2011 TASTING NOTES: Bright yellow hue, with fruity aromas of lemon peel, a touch of apple, licorice and minerals. The delicate note of flint is accompanied by hints of butter and lime blossoms. With aeration, aromas of papaya and pineapple arise; however, the full minerality appears in the palate, framed by a fresh lemony acid and a dynamic racy body. The long mineral/ aromatic aftertaste indicates the age of these vines, forming the perfect finish for a charismatic