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# PIERRE SPARR®



## SPARR SELECTION: 2011 GEWURZTRAMINER

**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% Gewurztraminer

**VINEYARD REGION:** Vosges hillsides and Rhine valley, elevation 200 to 400 meters (656 to 1,312 feet), primarily with eastern and southern exposures

**VINEYARD SIZE AND SOIL:** 17 hectares (42 acres); granite, limestone, gneiss, chalky-clay

**VINE AGE AND DENSITY:** 5 to 15 years old ; 4,000 vines per hectare (1,620 vines per acre)

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

**2011 HARVEST DATES:** September 25-October 10

**YIELDS:** 60 hectoliters per hectare (4.4 tons per acre)

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

**AGING:** Stainless-steel tanks, 6 months on the lees

**FILTRATION:** Microfiltration

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 17g/L

**OPTIMAL DRINKING:** 2013-2016

**CASES EXPORTED TO USA:** 548 cases (12/750ml)

**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, with summer weather continuing 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:** Bright yellow highlights in the glass; the 2011 Gewurztraminer opens slowly with notes of rosewood and licorice. With aeration, floral acacia combines with fruity apricot aromas. On the palate this youthful Gewurztraminer shows a juicy sweetness and delicate acidity that will become more pronounced with maturity. The wine shows a minerality and fullness in the mouth, followed by an almost spicy, crisp and lingering finish.