
PIERRE SPARR®



SPARR SELECTION: 2011 PINOT BLANC

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 Blanc

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: 9 hectares (22.24 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-harvesting

2011 HARVEST DATES: September 10-25; summer weather continued through the entire month of harvest

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%

RESIDUAL SUGAR: 5.6g/L

OPTIMAL DRINKING: 2013-2014

CASES EXPORTED TO USA: 1,200 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: Soft yellow with green reflections in the glass; aromas of farmer's pears, sweet mountain hay and lemon peel, followed by delicate fruit, coriander and minerals. On the palate, refreshing pear and quince fruit flavors and dynamic acidity are balanced by a whisper of minerality. The mineral-aromatic character intensifies with aeration, continuing on the sleek, fruity finish.