

PIERRE SPARR®



2012 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: From Thann in the Haut-Rhin to Kintzheim in the Bas-Rhin (80.5 kilometers, or 50 miles, north to south); mostly flat vineyards

VINEYARD SIZE: 38 hectares (93.9 acres)

SOIL: Granite, limestone, gneiss, chalky-clay

VINE AGE: 28 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Early to mid-September

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

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

AGING: Stainless-steel tanks

ALCOHOL: 12%

TOTAL ACIDITY: 4.6g/L

RESIDUAL SUGAR: 5.6g/L

2012 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.

