



TRIMBACH

GEWÜRZTRAMINER SÉLECTION DE GRAINS NOBLES "HORS CHOIX" 2007

BACKGROUND

The Trimbach's have a purist vision. For three centuries and across 13 generations, the family has produced wines that are structured, long-lived, fruity, elegant and balanced: the celebrated Trimbach style. The family personally looks after each operation, from planting to harvests and from vinification to bottling.

The viticultural origin of the Trimbach family dates back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. From then on, the Trimbach's were renowned for their wine-growing. Maison Trimbach's vineyards are all situated around Ribeauville (Ribeauville, Hunawihir, Bergheim, Rorschwihr, Riquewihr and Mittlewihr). They benefit from the unique Alsatian microclimate, thanks to the Vosges Mountains protection, which preserves the plain from the rain. The vineyards were planted on the Ribeauville's fault line that fractured 50 million years ago between the Vosges Mountain range and the Black Forest offering a mosaic of terroirs including the complex calcareous limestone and bio-degraded seashell fossils called "Muschelkalk".

Gewurztraminer Selection de Grains Nobles Hors Choix is a rare wine given the confluence of conditions required for production: a long growing season affected at the end by botrytis cinerea, or "noble rot." The Trimbach's produce this wine only when they believe the quality is exceptional: 1967, 1971, 1983, 1986, 1989, 1990, 1994, 2000, 2001 and 2007.

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Gewurztraminer

WINEMAKING & VINTAGE NOTES

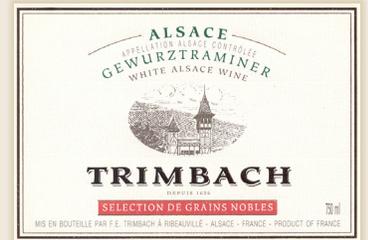
Grapes are sourced from Grand Cru Osterberg in Ribeauville and 40 year old vines in Hunawihir from the Muelforst vineyard. The well-drained vineyards, facing South, contain argilo-cacaire soil over a deep limestone base, excellent for growing Gewurztraminer. The yield is only 18 hl/ha.

AGEING

Fermented in stainless steel, with no malolactic fermentation and bottled at the estate the following Spring.

TASTING NOTES

Very pure, inviting nose offering Mirabelle, smoked meat, and nutmeg. The wines "thickness" is perfectly cut by sound ripe acidity, giving it impeccable balance. This wine can be aged for 15 to 20 years.



96 WINE ADVOCATE
POINTS April 2010

94 PTS WINE SPECTATOR 9/12

94 PTS VINOUS 11/08

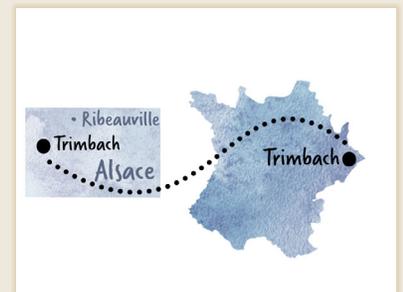
WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Analysis
TA 6.8 g/L - RS 54 g/L

Alcohol
13.7%



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