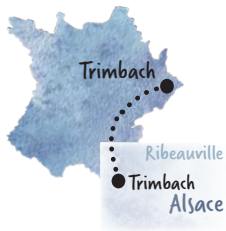




TRIMBACH

ALSACE, FRANCE



Since 1626, the Trimbach family has been promoting the history, exceptional terroirs and fine wines of Alsace. Maison Trimbach is located in Ribeauvillé. Day-to-day operations are handled personally by brothers Pierre and Jean Trimbach, representing the 12th generation. Anne, the eldest of the 13th generation, is involved in expanding

the family business while her cousin Julien, Jean's son, has been assisting Pierre in the winemaking since 2015. Pauline manages the French market. Across 13 generations, the family has always produced wines that are structured, long-lived, fruity, elegant and balanced: the celebrated Trimbach style.



THE TRIMBACH FAMILY

- The Trimbachs have a purist vision. The Trimbach style is characterized by producing the finest dry and balanced wines with no malolactic fermentation and no new oak ageing- a style that can last graciously for years. Pierre Trimbach's art is one of ensuring balance, as demonstrated by his innate ability to control his wines' acidity while retaining the "tension" which allows them to age graciously for years. Additionally, the wines are cellared before they are released: 2-3 years for the Classics, 3-5 for the reserves, and 5-9 for the Gold labels and Grands Crus.
- In 1972, Maison Trimbach eradicated all chemical use from the vineyard and winery and has been practicing sustainable agriculture for the Classic range and organic production for the Reserves, Gold labels, Grands Crus, and Prestige wines. Additionally, harvests are carefully performed only by hand.
- Trimbach has been the leading Alsace still wine producer in cases sold in the US since 1978; however, it is actually not the largest house in Alsace! Maison Trimbach's production is under 100,000cs/year. While Grands Crus in Alsace represent 4% of total production, Trimbach's Grands Crus represent 30% of their own production.

Riesling Clos St. Hune
 Riesling Grand Cru Geisberg - Vignoble du Couvent de Ribeauvillé
 Riesling Grand Cru Schlossberg
 Riesling Grand Cru Mandelberg
 Riesling Grand Cru Brand
 Riesling Frédéric Émile
 Pinot Gris Réserve Personelle
 Pinot Noir Réserve Personelle
 Gewurztraminer Seigneurs de Ribeaupierre
 Pinot Gris Vendages Tardives
 Gewurztraminer Vendages Tardives
 Gewurztraminer Hors Choix Sélection des Grains Nobles
 Pinot Gris Sélection de Grains Nobles
 Riesling Vieilles Vignes
 Riesling Réserve
 Pinot Gris Réserve
 Pinot Noir Réserve
 Muscat Réserve - Dry
 Pinot Blanc Classic
 Riesling Classic
 Gewurztraminer Classic
 Kirsch Grande Réserve Cherry Brandy
 Poire William Grande Réserve William Pear Brandy
 Mirabelle Grande Réserve Plum Brandy
 Framboise Grande Réserve Raspberry Brandy
 Liqueur de Framboise, Raspberry Liqueur
 Liqueur de Poire, Pear Liqueur



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TRIMBACH

GOLD LABELS



TRIMBACH RIESLING FRÉDÉRIC ÉMILE

Alsace, France

- 100% Riesling
- Produced since 1967, this legendary Riesling is named for Trimbach ancestor Frédéric Émile Trimbach, whose son Frédéric Théodore moved the Trimbach firm to the medieval town of Ribeauvillé soon after World War I
- The grapes are sourced from two Grands Cru: Giesberg, which brings richness, broad shoulders and higher alcohol, and Osterberg, which brings acidity, structural backbone, and mineral tension
- Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for several years before reaching the marketplace
- Full-bodied, firmly-structured and long-lived, the wine has extraordinary balance between fruit and acidity with intense minerality and superb length

96
POINTS

2014
JAMES SUCKLING
9/15

95
POINTS

2013
JAMES SUCKLING
9/15



TRIMBACH PINOT GRIS RÉSERVE PERSONELLE

Alsace, France

- 100% Pinot Gris
- Pinot Gris is a white wine grape variety that is the pink skinned mutation of Pinot Noir; "Gris" ("gray") refers to the dusty, light gray sheen the grapes often take on
- This wine is made only from grapes harvested in the best vintages from the choicest vineyard plots, a selection of parcels in the Grand Cru Osterberg and Wiebaum Vineyard in Ribeauvillé
- Grapes are hand harvested and gently pressed in a pneumatic press; The juice runs into the cellar by gravity and clarifies naturally prior to fermentation
- Bottles remain in the cellar for several years before release; The long development of the wine is synonymous with its long ageing potential, 10+ years
- A wine of great maturity, opulence with succulent fruit

92
POINTS

2015
WINE SPECTATOR
11/17
#55 TOP 100 OF 2017

94
POINTS

2014
WINE & SPIRITS
8/20



TRIMBACH GEWURZTRAMINER SEIGNEURS DE RIBEAUVILLÉ

Alsace, France

- 100% Gewurztraminer
- Originally produced from old vines from the former wine estate of "the Lords of Ribeauvillé," this comes from the Grand Cru vineyard of Mandelberg, and from two Lieux-Dits plots called Muehlforst and Trottacker
- Produced only in exceptional vintages; Grapes are picked by hand as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavor and complexity
- Rich and spicy with purity of flavors, beautiful elegance and great persistency

94
POINTS

2015
WINE ADVOCATE
3/23



TRIMBACH PINOT NOIR RÉSERVE PERSONELLE

Alsace, France

- 100% Pinot Noir
- Only produced in exceptional years, this comes from the best parcels of the Rotenberg vineyard in Ribeauvillé; The terroir is red iron clay similar to Volnay 1er cru Les Caillerets in Burgundy
- The clones come from a Massale selection of Pommard Clos des Epenots
- The Pinot Noirs are the only Trimbach wines which undergo malolactic fermentation (in tank) and they are bottled after six months ageing on the fine lees while in stainless steel tanks
- This is a wine of great maturity, opulence with succulent fruit; The long development is synonymous with its long ageing potential, 10+ years

92
POINTS

2016
WINE ENTHUSIAST
4/19

93
POINTS

2015
WINE ENTHUSIAST
4/18

CLASSICS



TRIMBACH PINOT BLANC CLASSIC

Alsace, France

- 100% Pinot Blanc
- From rigorously selected grapes from Ribeauvillé and surrounding villages, this represents the traditional and dry style of Alsace white wines
- True Auxerrois (Pinot Auxerrois or Auxerrois Blanc) is grown fairly extensively in Alsace; Auxerrois is more full-bodied and the Pinot Blanc is more crisp, but the two varieties complement each other nicely
- When grown in Alsace, Pinot Blanc wines are typified by almond aromas, with a hint of spice; On the palate they show a range of apple flavors, usually at the flowery and creamy end of the spectrum

91
POINTS

2019
JAMES SUCKLING
12/20



TRIMBACH RIESLING CLASSIC

Alsace, France

- 100% Riesling
- Riesling Classic is composed of 25% grapes originating from Grand Cru vineyards
- The region's sunny, dry climate and the shelter provided by the Vosges Mountains allows for a long ripening season; the complex soils — a mix of granite, limestone, schist and sandstone — contribute to this terroir-expressive wine
- As the house style dictates, this is vinified dry
- Flavors of white peach, quince and lemon on the palate with a lingering, clean and dry finish

92
POINTS

2021
JAMES SUCKLING
4/23

93
POINTS

2020
WINE ENTHUSIAST
5/23



TRIMBACH GEWURZTRAMINER CLASSIC

Alsace, France

- 100% Gewurztraminer
- The fruitiest and spiciest of the varieties — a unique wine; It is in Alsace that this grape variety reaches the height of perfection
- The wines are released after two years of cellar ageing, when they have the perfect balance of fruit and acidity
- Its dry personality makes it an ideal aperitif; it pairs very well with specialty cuisine with pronounced flavors
- Rich, intense, luscious; well balanced with a dry, spicy finish

92
POINTS

2018
WINE ENTHUSIAST
10/20

91
POINTS

2017
WINE SPECTATOR
8/21



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TRIMBACH

RÉSERVE



TRIMBACH RIESLING VIEILLES VIGNES

Alsace, France

- 100% Riesling
- Since 2016 the grapes have been sourced from top vineyard sites in Hunawihr – parcels in the Grand Cru Rosacker and the highly-regarded Muehlforst vineyard, both in Hunawihr
- The wine is not oak-aged, and is vinified to complete dryness with no residual sugar;
- Bottling is done early to preserve freshness, then rests in bottle in the cellar for several years before reaching the marketplace
- This has a mineral-structured palate, and is elegant, dry and precise

95
POINTS

2019
JAMES SUCKLING
12/20

96
POINTS

2017
WINE ENTHUSIAST
5/20
EDITOR'S CHOICE



TRIMBACH RIESLING RÉSERVE

Alsace, France

- 100% Riesling
- Grapes are sourced from the noted Lieux-Dits vineyard, one of the Premiers Cru
- The Alsace region's sunny, dry climate and the shelter provided by the Vosges Mountains allows for a long ripening season
- This terroir-expressive wine comes from complex soils—a mix of granite, limestone, schist and sandstone
- This wine's delicate bouquet, the fine balance between its dry personality, its distinguished fruitiness and its natural vitality contribute to its exceptional richness

93
POINTS

2017
JAMES SPECTATOR
1/20



TRIMBACH PINOT GRIS RÉSERVE

Alsace, France

- 100% Pinot Gris
- Trimbach Réserve are the result of a rigorous selection from mostly old vineyards in Ribeauvillé and the surrounding villages, which produce more complex wines with longer ageing potential
- The wine is fermented to complete dryness in temperature-controlled stainless steel and concrete vats
- Very ripe and harmonious style, rich with yellow juicy peaches on the nose as well as ripe pears; full-bodied with ripe smokey tropical fruit flavors; long, slightly nutty finish
- Rich and fragrant, a delightful discovery for many wine lovers

92
POINTS

2018
WINE ENTHUSIAST
10/20



TRIMBACH PINOT NOIR RÉSERVE

Alsace, France

- 100% Pinot Noir
- The Pinot Noir Reserve has the same yield as Grand Crus from Burgundy (40hl/ha)
- The Pinot Noirs are the only Trimbach wines which undergo malolactic fermentation (in tank) and then bottled after six months ageing on the fine lees
- This wine's style can be described as a "bridge" wine between Burgundy and Oregon Pinot Noirs
- Aromas of crushed wild strawberries and raspberry compote, with an element of minerality; Soft and lush on entry, vibrant and refreshing with crisp fruit flavors

91
POINTS

2021
JAMES SUCKLING
4/23

93
POINTS

2020
JAMES SUCKLING
8/22



TRIMBACH MUSCAT RÉSERVE - DRY

Alsace, France

- Muscat Ottonel, Muscat d'Alsace
- Trimbach Réserve are the result of a rigorous selection from old vineyards in Ribeauvillé and surrounding villages resulting in complex wines with longer ageing potential
- Introduced in 1850, Muscat is a very sensitive varietal; there are only 865 acres of Muscat in Alsace
- The Muscat Ottonel clone contributes roundness and softness and the Muscat d'Alsace clone brings natural acidity and fruitiness
- Unlike many muscats, this is bone-dry and is the only Muscat AOC in France which is vinified dry
- Good grip with very dry flavors of white peach, lemon, flowers and minerals



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TRIMBACH

GRANDS CRUS SINGLE VINEYARDS



TRIMBACH

RIESLING GRAND CRU SCHLOSSBERG

Alsace, France

- 100% Riesling
- Grand Cru Schlossberg terroir is composed of granite from Thannenkirch above Ribeauvillé and granite migmatite from Kaysersberg
- Vines grow on the top of steep terraced hills, with only two rows per terrace with a south-eastern exposure
- Handpicked as late as possible in order to achieve maximum ripeness and optimum depth of flavor and complexity
- The wine is not oak-aged and is vinified to complete dryness with no residual sugar
- Delicate, dry, precise and able to be consumed upon release or cellared for at least 10 years

97
POINTS

2017
WINE ENTHUSIAST
5/20
CELLAR SELECTION

94
POINTS

2016
JAMES SUCKLING
8/19



TRIMBACH

RIESLING CLOS STE. HUNE

Alsace, France

- 100% Riesling
- Clos Ste. Hune is a Monopole (wholly-owned parcel) of just over 4.12 acres in the historic vineyard in the Rosacker Grand Cru; This vineyard has belonged to the Trimbach family for over two centuries
- The vines average 50 years old and are planted on cool Calcareous soil including the famed "Muschelkalk"
- Bottling is done early to preserve freshness (without oak ageing), and the wine rests in bottle in the cellar for approximately five years before reaching the marketplace
- Rich, yet pure and crystalline; This is bone dry, with a mineral backbone and lingering finish

97
POINTS

2017
WINE ENTHUSIAST
5/20
CELLAR SELECTION

98+
POINTS

2016
VINOUS
9/17



TRIMBACH

RIESLING GRAND CRU MANDELBERG

Alsace, France

- 100% Riesling
- Since 1996, the Trimbachs have been cultivating parcels of about 5 acres (2ha) in Grand Cru Mandelberg in Mittelwihr
- The region's sunny, dry climate and the shelter provided by the Vosges Mountains allows for a long ripening season
- This south-south-east hill is composed of brown limestone-marl soil and is an early ripening terroir; The limestone soil brings great purity and mineral structure and fruit
- The vineyard has an altitude of 690 to 755 feet; Vines average 45+ years
- Mandel means "Almond Trees" in Alsace dialect
- A highly finessed wine; Notes of herbal tea and vibrant citrus over a mineral backdrop; Perfectly balanced with tension

96
POINTS

2016
WINE ENTHUSIAST
5/20



TRIMBACH

RIESLING GRAND CRU GEISBERG - VIGNOBLE DU COUVENT DE RIBEAUVILLÉ

Alsace, France

- 100% Riesling
- The Geisberg vineyard is located in between two other Grands Crus on Ribeauvillé's fault line; the limestone and sandstone subsoil, old vines, optimal sun exposure as well as the small steep terraces make it a very unique and complex terroir
- This is the first wine from a Grand Cru named after its terroir, according to the new local Grand Cru Legislation established in 2011 and the wishes of the Nuns of Ribeauvillé's Convent
- Only 350 cases of this Grand Cru are produced each vintage
- The wine is intense with great energy; a very elegant and structured wine, able to age 10 -30 years in the top vintages

97
POINTS

2017
WINE ENTHUSIAST
5/20
CELLAR SELECTION

94
POINTS

2016
WINE SPECTATOR
8/21



TRIMBACH

RIESLING GRAND CRU BRAND

Alsace, France

- 100% Riesling
- Brand in Turckheim is one of the most reputed Grand Cru of Alsace; It is a warm terroir (Brand is literally translated by "fire") formed of two micas granit
- Vines average about 65 years
- Vinified in a dry style in stainless steel vats and old casks. No malolactic, or long ageing on lees in order to preserve freshness, liveliness and fruity aromas
- Three years of ageing minimum in cellar
- Citrus and exotic aromatics. The palate is generous, concentrated and full-bodied, with a beautiful tension
- The granit terroir imparts a focused and dry style, but also precision and a wonderful salinity at the end
- Already delicious, this wine can age for a good 10+ years



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TRIMBACH

LATE HARVEST



TRIMBACH

PINOT GRIS VENDANGES TARDIVES

Alsace, France

- 100% Pinot Gris
- Sourced from the Ribeauville Grands Crus of Kirschberg and Osterberg; These terroirs give way to very precise, fresh and full-bodied wines with fantastic balance
- Grapes remain on the vine until they begin to dehydrate, allowing sugars and phenolic compounds to concentrate
- "Vendange Tardives" wines retain natural residual sugar which is in perfect balance with their delightful freshness
- Bottles remain in the cellar for several years before release, ensuring the wines are both ready to drink but also hold great ageing potential, 10-15 years+
- Wonderfully intense with an exceptional finish

93
POINTS

2009
WINE & SPIRITS
8/20
YEAR'S BEST
ALSATIANS



TRIMBACH

GEWURZTRAMINER VENDANGES TARDIVES

Alsace, France

- 100% Gewurztraminer
- Grapes are sourced from the Ribeauville Grand Cru of Kirschberg; This terroir produces precise, fresh and full-bodied wines with superb balance
- Grapes for Vendanges Tardives are left on the vine until they begin to dehydrate, allowing the sugars and phenolic compounds to concentrate
- Holds great ageing potential: 20 years or more
- Aromas of quince preserves, caramelized Mirabelle and lychee; Sweet, succulent, full-bodied and elegant

95
POINTS

2014
WINE ADVOCATE
6/17



TRIMBACH

GEWURZTRAMINER SÉLECTION DE GRAINS NOBLES HORS CHOIX

Alsace, France

- 100% Gewurztraminer
- Grapes for this estate-bottled Selection de Grains Nobles are sourced from 40-year-old vines in Hunawihr from the vineyard Muelforst
- The well-drained vineyards, facing south, contain argilo-cacaire soil over a deep limestone base, excellent for growing Gewurztraminer
- Thanks to botrytis cinerea ("noble rot," a beneficial form of a grey mold that grows on ripe wine grapes under specific climatic conditions), this exceptionally luscious wine boasts a unique aromatic complexity of apricot, honey and caraway-seed, and offers a surprising ageing potential

96
POINTS

2007
WINE ADVOCATE
4/10



TRIMBACH

PINOT GRIS SÉLECTION DE GRAINS NOBLES

Alsace, France

- 100% Pinot Gris
- The rare "Sélection de Grains Nobles" (selection of noble berries) results from the selective hand-picking of each grape which has been shriveled by noble rot (*botrytis cinerea*)
- Fermented in stainless steel, with no malolactic fermentation and bottled at the estate the following Spring
- More rich than sweet, showing structure, acidity and a toasty character, this is a finely crafted wine, packed with intense flavors and a fresh aftertaste
- Ageing potential for 10-15 years

97
POINTS

2005
WINE SPECTATOR
10/11



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TRIMBACH

GRAND RÉSERVE BRANDY



TRIMBACH

KIRSCH GRAND RÉSERVE CHERRY BRANDY

Alsace, France

- 100% Cherries
- Temperature-controlled fermentation is followed by distillation in copper alembics; The aroma and the taste of the original fruit is extracted and conserved during the distillation process using steam heated stills
- Distillation is a single continuous process with the elimination of the initial "head" and final "tail" distillate in order to keep only the best of the distillation called the "heart"
- Ageing in stainless steel for a minimum of 16 months
- Extremely pure and clear with aromas of pure, fresh cherries with hints of baking spices; Crisp and clean, with a long finish



TRIMBACH

POIRE WILLIAM GRANDE RÉSERVE WILLIAM PEAR BRANDY

Alsace, France

- 100% Poire William Pear
- Distillation in copper alembics at a minimum temperature of 140°F; The aroma and the taste of the original fruit is extracted and conserved during the distillation process using steam heated stills.
- Undergoes ageing in stainless steel for a minimum of 16 months
- Very pure and clear with aromas of lush ripe pears and hints of cinnamon and cardamom; Crisp and clean, pure fruit pear flavors with a long finish



TRIMBACH

MIRABELLE GRANDE RÉSERVE PLUM BRANDY

Alsace, France

- 100% Mirabelle Plums
- After crushing the fruit, fermentation begins at temperatures between 71°F and 77°F, followed by distillation in copper alembics at a minimum temperature of 140°F
- Distillation is a single continuous process with the elimination of the initial "head" and final "tail" distillate in order to keep only the best of the distillation called the "heart"
- Clear and pure with aromas of lush yellow plums and hints of baking spice; Crisp and clean, pure fruit plum flavors with a long finish



TRIMBACH

FRAMBOISE GRANDE RÉSERVE RASPBERRY BRANDY

Alsace, France

- 100% Raspberries
- Distillation takes place in copper alembics at a minimum temperature of 140°F
- Distillation is a single continuous process that keeps only the best of the distillates called the "heart" by eliminating the initial "head" and final "tail" distillate
- Ageing in stainless steel for a minimum of 16 months
- Aromas of lush ripe raspberries with hints of baking spices; Extremely pure and clear, crisp and clean, with a long finish

LIQUEUR



TRIMBACH

LIQUEUR DE FRAMBOISE, RASPBERRY LIQUEUR

Alsace, France

- 100% Raspberry
- Raspberries, water, alcohol, sugar, and burnt sugar are blended together in a refrigerated vat; When the alcohol reaches 25% the mixture is then filtered and bottled.
- The Liqueur is a finished product when it leaves the still and does not require mellowing in oak to perfect its quality
- Deep ruby, viscous with aromas of intense raspberry fruit, nearly a sweet syrup, with oriental spice tones
- Lush and intensely sweet but just tart enough from the raspberry fruits



TRIMBACH

LIQUEUR DE POIRE, PEAR LIQUEUR

Alsace, France

- 100% William's Pear
- Water, pear, alcohol, sugar and burnt sugar are blended together in a refrigerated vat; When the alcohol reaches 25% the mixture is then filtered and bottled
- Pear Liqueur does not require mellowing in oak to perfect its quality, it is a finished product when it leaves the still
- Lush palate with aromas of intense pear fruit; Viscous and intensely sweet with accents of citrus and tropical fruit



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