

CUVÉE ANNE-LAURE

Source: France

Designation: AOC Alsace

Vinification: Hand harvesting and soft pressing of the whole grape for a softer and cleaner mouthfeel. The grapes are allowed to ferment for 7 days (Pinot Blanc), 7-8 days (Riesling), or 10 days (Gewürztraminer) at a controlled cold temperature. No malolactic fermentation is used. The wine is then racked, filtered and bottled.

Regional Notes: Alsace is situated in Northeastern France. It is bordered by the Vosges Mountains on the west and by the Rhine River in the east, which separates France from Germany. Alsace is a picturesque region with rolling hills and medieval villages. The region is known for producing exceptional dry and sweet white wines. No other place in the world makes wine that taste like the wines of Alsace.

RIESLING

GEWÜRZTRAMINER

PINOT BLANC

Nose:	Fresh, with a touch of citrus, peach and melon.	Powerfully perfumed, fruity, lychee character with flower and spice aromas.	Ripe fruits of peach and pear with light floral aromas.
Palate:	Balanced dry wine, clean fruity style with a hint of mineral and an elegant finish.	A nicely structured, round wine. Full bodied and balanced acidity with a lingering finish.	Soft, fresh, nicely balanced and refreshing.
Food Pairings:	Best when accompanying fish, shellfish and poultry. Can also be served with cheese plate and salads.	Serve as an aperitif, with strong cheeses, with Mexican or Asian foods, or as a dessert wine.	Drink as an aperitif. Pairs well with any fish or poultry dish, salads, lighter cheese, as well as pork dishes.
Vintage:	2008	2008	2008
Soil:	Limestone and clay	A mosaic of soils, mostly limestone and clay.	Mostly Sandstone
Serving Temp:	50°-55° F	50° - 55°F	50°-55° F
Alcohol:	12%	13%	12.5%
Residual Sugar:	12.3 g/l	17.7 g/l	7 g/l
Acidity:	4.1 g/l	3.5 g/l	3.4 g/l
Cellar Potential:	5 years	5 years	5 years
UPC:			
Bottle:	6-41586-10710-5	6-41586-10704-4	6-41586-10705-1
Case:	6-41586-99710-2	6-41586-99704-1	6-41586-99705-8



CUVÉE ANNE-LAURE



Wine Spectator

86pts.

PINOT BLANC

Soft and pleasant, with fresh flavors of Golden Delicious apple, pear, and spice. The clean finish lingers with a light floral note.(BS)

Wine Spectator 9/30/08

87pts.

RIESLING

A pretty, floral Riesling, with tangy acidity and white peach, grapefruit and spice flavors. Easy to drink, with a light but lingering finish. Drink now. 2,000 cases imported. –AN

Wine Spectator 10/15/08

85pts.

GEWÜRZTRAMINER

Round, with floral and lychee notes. A soft, easygoing white, with a hint of grapefruit peel on the finish. Drink now. 1,500 cases made.

Wine Spectator 10/15/06