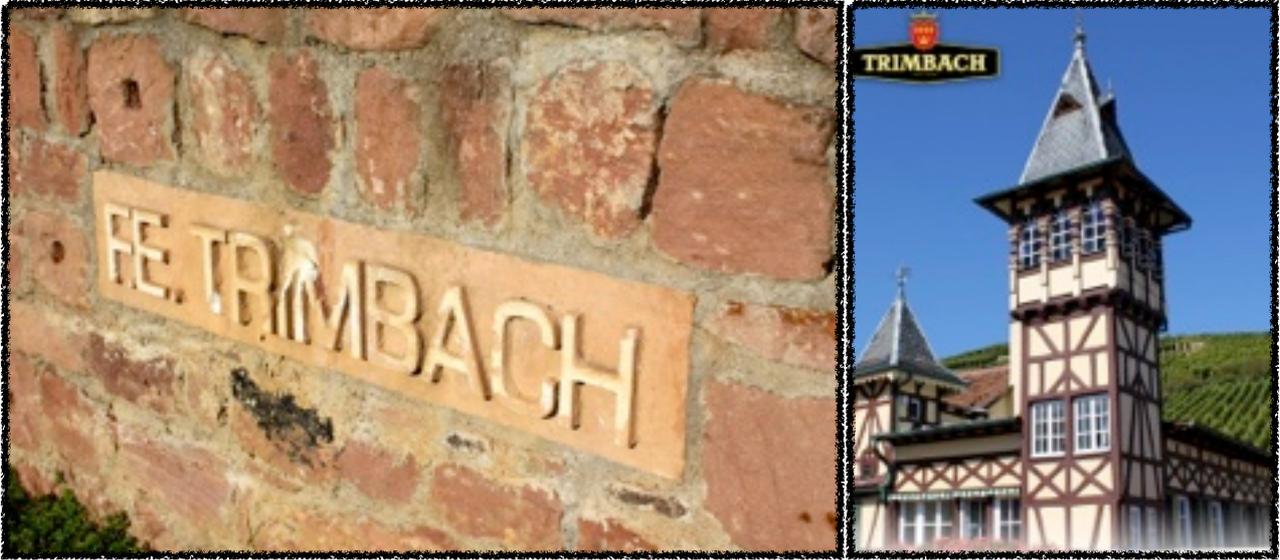


# Wine Spectator

31/10/11



## TRIMBACH Pinot Gris Alsace Sélection de Grains Nobles 2005 97

This focused SGN is tightly knit, blending threads of flavor and structure into a wine that's elegant overall. Weaves streamlined, racy acidity with layers of dried papaya, macerated peach, briny mineral and fresh alpine forest, with hints of lemon curd and wood smoke. Though rich and lightly honeyed, this leaves a fresh, mouthwatering impression, with lots of zesty spice and mineral character on the very long finish. Drink now through 2040. 300 cases made. –AN

## TRIMBACH Riesling Alsace Clos Ste.-Hune 2006 93

Bright and focused, with bracing acidity and a strong undercurrent of saline minerality. Flavors of quince, green pear, lemon verbena and dried apricot wrap around the mineral core, but it takes hold again on the finish with lots of lingering notes of white pepper, fleur de sel and hot stone. This purrs like a finely tuned Ferrari, combining both power and finesse. Drink now through 2030. 700 cases made. –AN

## TRIMBACH Pinot Gris Alsace Réserve 2008 92

This lithe white is framed by snappy acidity and a streak of minerality, focusing the subtle weave of green pear, apple, white peach and fleur de sel flavors, with quiet hints of wax and nut. Shows fine balance throughout, with a pleasant face-off on the finish between the salty mineral character and juicy fruit notes. Drink now through 2028. 7,000 cases made. –AN

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## TRIMBACH Gewurztraminer Alsace Vendanges Tardives 2007 **92**

This creamy VT exudes baked apple, anise, peach compote and crystallized honey flavors, with hints of almond paste, mineral and candied orange peel. Offers beautiful balance—the melt-in-your-mouth quality of cotton candy partnered with subtle acidity—with a long, smoke-tinged finish. Drink now through 2027. 1,700 cases made. –AN

## TRIMBACH Riesling Alsace Cuvée Frédéric Émile 2006 **91**

This shows the riper fruit character of 2006—baked apricot and apple, with hints of guava and dried papaya—but considerably more acidity than is typical for the vintage, resulting in a finely cut, lively white. A mineral base adds stony smoke and spice notes, gaining momentum toward the lingering finish of chamomile and honeycomb. Drink now through 2026. 3,000 cases made. –AN

## TRIMBACH Riesling Alsace Réserve 2009 **90**

A clean, mineral, light-bodied Riesling, with racy acidity and subtle flavors of yellow apple, apple blossom, almond and smoke. Hints of fleur de sel and lemon zest linger on the moderate finish. Drink now through 2020. 4,500 cases made. –AN

## TRIMBACH Gewürztraminer Alsace 2009 **90**

This delicate white, displays notes of orchard blossom, candied lemon zest and tangerine, with a mineral subnote that builds toward the finish. Shows good concentration in a dry and elegant package, with a long, finely textured finish. Drink now. 10,000 cases made. –AN