

Trimbach Riesling Alsace 2007**\$18**

Subtle, offering a finely mix of white peach and crushed pine needle flavors, with hints of birch and smoke.

There's a racy acidity, but it's well-meshed, with a mineral note on the delicate finish. Drink now through 2015. ---- A.N.



Riesling 2007 was produced with one quarter with our own fruits from Ribeauvillé, Hunawir and Bergheim and the remainder fruits were purchased and selected by Pierre from the same growers every year.

There was not much selection to be done in 2007 because the fruits were extremely healthy (by the way, same as in 2009, unbelievable !

2007 as you will remember is an exceptional vintage in Alsace due to the fact that we didn't get any rain from the last days of August until the end of October !

Ripe and super healthy fruits ! A dream for a grower and a winemaker.

The fruits are pressed into pneumatic presses for 3 hours, gentle pressing.

Therefore the must is clean and was even cleaner in 07.

The fermentation was very easy in 2007 because of these clean juices, the natural yeasts fermented the wine bone dry and Pierre says 2007 is one of his driest vintages with so little residual sugar and very nice ripe tartaric acidities.

Only one racking in 2007 after the fermentation which lasted 17 days for this wine, obviously as always no malo, the wine was bottled in April 2008 on its fine lees.

For us this wine is still a little closed and will give us even more pleasure probably next spring. Ageing potential another 5+ years.

