PIERRE SPARR®

2016 PINOT GRIS GRAND CRU MAMBOURG

ORIGINS: Mount Sigolsheim, northwest of Colmar, was the high ground fought for in the battle of the "Colmar Pocket," January 20 to February 9, 1945. On the summit is the French military necropolis commemorating this historic battle for one of the last regions occupied by German infantry. It took American and French forces three weeks in frigid temperatures to dislodge the German bridgehead. On the south-facing slope of this hill is the celebrated Grand Cru Mambourg. Records show that as early as the year 783, elegant wines of the present-day Mambourg were famous. The vineyard enjoys optimum sunshine and scant rainfall. The soil here formed during the Tertiary period, 65 million to 1.6 million years ago.

AOC: AOC Alsace Grand Cru

VARIETAL COMPOSITION: 100% Pinot Gris

VINEYARD REGION: Vosges foothill northeast of Sigolsheim; southern exposure

VINEYARD SIZE: 0.75 hectares (1.85 acres)

SOIL: Lime-magnesium over calcareous and marl conglomerates

VINE AGE: 25 years

VITICULTURE: No irrigation; trellised vines; hand-harvesting

HARVEST DATES: Middle of October, set by decree for each AOC

YIELDS: 48 hectoliters per hectare (3.5 tons per acre)

VINIFICATION: Traditional, temperature-controlled fermentation, no malolactic

AGING: Stainless-steel tanks, wine on fine lees for 8 to 10 months

AGING POTENTIAL: 8-10 years

ALCOHOL: 12.5%

TOTAL ACIDITY: 4.8 g/L

RESIDUAL SUGAR: 33.4 g/L

TASTING NOTES: This rich and elegant wine is a golden yellow in appearance, with aromas of quince jam, hazelnuts and flint, which increase with aeration. On the palate, a structured, dynamic body dances with the fine fruit acid; a delicate sweetness — Alsace Grand Cru wines have a higher minimum sugar content than basic Alsace wines — balances the acidity on the long finish.

2016 VINTAGE NOTES: Harvest start dates are set to achieve the best sugar-to-acid ratio. After a warmer winter and a wetter June, conditions progressed with no unusual events through harvest, making 2016 a classic vintage.