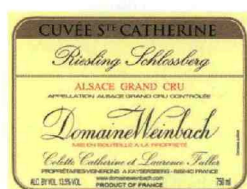


YEAR'S BEST ALSACE

RIESLING

94 | Cave de Ribeauvillé \$70
2010 Alsace Grand Cru Rosacker Bio Riesling The east-facing limestone hillside of Rosacker produced this graceful riesling, as fragrant as a yellow rose in bloom. The wine is heady and intense while it maintains a tight weave, integrating its power into succulent orange zest and litchi nut flavors. It has the antique complexity of heirloom fruit, along with enough tension in its acidity to sustain the wine's freshness as it ages. *Serge Doré Selections, Chappaqua, NY*



94 | Domaine Weinbach \$55
2011 Alsace Grand Cru Schlossberg Cuvée Ste. Catherine Riesling Weinbach's riesling vines are focused in Schlossberg, the first vineyard to be awarded grand cru status in Alsace, in 1975. This wine comes from a selection of the oldest vines in the middle of the slope. Immediately expressive when first poured, the flavor takes on a glow of yellow fruit richness as it opens with air. Tight acidity guides the grand structure of the wine, a firm hand in a *pas de deux* with the fruit, gliding past floral notes, lime pith and orange crème brûlée flavors, remarkable for its freshness, and for the way it maintains vinosity amid all the rich flavor. Serve this with a ripe, aged goat cheese. *Vineyard Brands, Birmingham, AL*

93 | Cave de Ribeauvillé \$75
2011 Alsace Grand Cru Osterberg Riesling This cooperative, formed in 1895, has 110 members and turned out some exceptional 2011s, including this expressive wine from Osterberg. The soil-driven flavors have a red-fruit intensity, like the red skin of an apple, making a firm impression on the palate and lasting with youthful energy. Cellar it for several years to get the most out of its flavor depths, when you might decant it for a crown roast of pork. *Serge Doré Selections, Chappaqua, NY*

92 | Gustave Lorentz \$24
2011 Alsace Réserve Riesling (Best Buy) Bold and juicy pear flavors contrast this wine's scent of Chinese bitter melon, round-

ing the peppery and savory herb character and lasting on fruit. There's gentle, chalky acidity to arrange the finish into a long, clean line. An intriguing riesling for salt and pepper crab. *Quintessential, Napa, CA*

92 | Gustave Lorentz \$50
2007 Alsace Grand Cru Altenberg de Bergheim Vieilles Vignes Riesling A complex essence of the terroir, this is more mineral than fruity, buzzing with honeycomb and beeswax scents, lasting on salty vibrations. It's round, bold and supple, ready for choucroute. *Quintessential, Napa, CA*

92 | Dom. Schlumberger \$29
2010 Alsace Grand Cru Saering Riesling The Schlumbergers own 49.5 out of the 66.5 acres of this grand cru, a ring of land that extends from the hills onto a plain that was once ocean floor. Its stony marl, limestone and sandstone soils created a lean riesling scented with citrus and quince in 2010, a pithy wine edged in mineral complexity. The length and focus of the lemon-lime fruit would be great with a Vietnamese fish curry. It should also age well over the next five years. *Maisons Marques & Domaines USA, Oakland, CA*

91 | Gustave Lorentz \$30
2008 Alsace Burg Riesling Maturing into a lovely golden plum and peach flavor, this is a supple, honeyed riesling sustained by its firm acidity. It feels definitive, the clarity of the fruit flavor impressing with scents of lemon-grass, persimmon, lime pith and rose. Catch this now, decanted, to contrast a simple roast chicken. *Quintessential, Napa, CA*

90 | Cave de Ribeauvillé \$70
2009 Alsace Grand Cru Rosacker Bio Riesling The talc scents show the steely side of this riesling, while the flavors are more delicate, with a sunny mist of pure minerality alongside sweeter notes of honey and caramel. Youthfully tight, this needs cellar time for the flavors to open and expand. *Serge Doré Selections, Chappaqua, NY*

90 | Pierre Sparr \$44
2011 Alsace Grand Cru Schoenenbourg Riesling A sumptuous, full-flavored riesling, this opens from flintiness and mineral notes to a powerful line drive of fruit richness. The apricot flavors are rounded in the end, without any hard edges. Serve this with veal schnitzel. *Wilson Daniels, St. Helena, CA*

90 | Trimbach \$68
2006 Alsace Cuvée Frédéric Emile Riesling An aristocratic riesling, this layers its severely tight, earthen complexities with juicier, candied notes of tropical fruit. It hints at dried papaya, rich in the middle, very long in the finish. This is rich enough for foie gras. *Esprit du Vin, Port Washington, NY*

87 | Dom. Jean-Marc Bernhard \$17
2012 Alsace Vieilles Vignes Riesling (Best Buy) Rich pineapple and custard sweetness make this a simple riesling focused on varietal fruit character. For grilled fish. *Slocum & Sons, New Haven, CT*

87 | Pierre Sparr \$15
2012 Alsace Riesling (Best Buy) Light and fresh, this is a clean riesling with a touch of soil-driven acidity. Serve it well chilled with sashimi. *Wilson Daniels, St. Helena, CA*

WHITE BLENDS

91 | Hospices de Colmar \$22
2012 Alsace Gentil (Best Buy) A youthful blend of riesling, pinot gris and gewurztraminer, this is simple, joyous wine. Its brisk acidity carries generous fruit, holding it tight with notes of apricot, lime and honey pushing toward suppleness. Pour this rosy white with roast halibut in mushrooms and cream. *Advantage Int'l. Distributors, Miami, FL*

90 | Cave de Ribeauvillé \$90
2010 Alsace Clos du Zahnacker A blend of riesling, pinot gris and gewurztraminer planted together in a 124-acre vineyard, this is a distinctive wine, its flavors compressed into a salty, cheesy conundrum. There's a scent of beeswax, a sweet flavor of apricot fruit leather, a saline, smoky bitterness, all pressed together and needing bottle age to mellow. As age tames the structure, the flavors should begin to open. *Serge Doré Selections, Chappaqua, NY*

88 | Pierre Sparr \$15
2012 Alsace One (Best Buy) A pungent blend of muscat, riesling and pinot gris, this has a honeyed fragrance and a jasmine buzz of acidity. It's a gentle, country-style Alsace white with herbal notes to accompany pan-roasted fish. *Wilson Daniels, St. Helena, CA* ■