

RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



October 2010

ALSACE WHITE — High Priced: \$201-\$400/case (\$25.10-\$50/btl. full retail)

GUSTAVE LORENTZ – Grand Cru

- **2005 PINOT GRIS, ALTENBERG DE BERGHEIM, \$400 (\$50)** ★★★★★
- **2006 GEWURZTRAMINER, ALTENBERG DE BERGHEIM, VIEILLES VIGNES, \$400 (\$50)** ★★★★★+
- **2005 RIESLING, ALTENBERG DE BERGHEIM, VIEILLES VIGNES, \$400 (\$50)** ★★★★★

The Altenberg Grand Cru vineyard in Bergheim is one of Alsace's best sites, covering 35 hectares, of which Lorentz owns more than one-third (13 hectares). The site yields wines of depth and distinction. Here, the Pinot Gris is fleshy, rich, and full bodied; a wine with unctuous texture, mild sweetness (1.8% R.S.), very smooth texture, and a powerful, long finish, tasting of dried mango, straw, lemon peel, mint, apple, and caramel. The Gewurztraminer is terrific: concentrated, full bodied, and fairly powerful in style; an aromatic, fleshy, intensely flavored wine, with smooth texture, and a long, firm finish, tasting of rose petal, litchi nut, honey, peach, and honeysuckle. Very long persistence. The Riesling is splendid: extremely complex in aroma (ripe fruit, some maturity, very distinct character), full bodied, dry, fleshy, intensely flavored, and very long on the finish, with excellent persistence. It tastes of dried peach, rose petal, jasmine, and pine resin. All three can age further, especially the Riesling. [2011-2014] Quintessential, Napa, CA 707.226.8300