

August 2012

91 | Gustave Lorentz 2007 Altenberg de Bergheim Grand Cru Vieilles Vignes Riesling (Alsace).

A delicious wine that's now approaching maturity, but it still promises to age for several years. Its crisp flavors of green and white fruits are merging into notes of toast, yeast and herb. It shows a mineral texture and tense acidity. Quintessential Wines. *Cellar Selection*. —R.V.

91 | Gustave Lorentz 2007 Altenberg de Bergheim Grand Cru Gewürztraminer (Alsace).

This is a surprisingly reticent wine, with a forward spicy character that translates into a more elegant, rounded wine. The acidity and firm structure help to texture the lychee flavor. Pair this with food. Quintessential Wines. —R.V.

90 | Gustave Lorentz 2007 Altenberg de Bergheim Grand Cru Pinot Gris (Alsace).

With its gold color, this looks like an opulent wine—a fact confirmed on the palate. It remains essentially dry; its opulence translated into great swathes of perfumed tropical fruits. It has weight, the sort of wine to go with rich sauces—or even by itself. Quintessential Wines. —R.V.