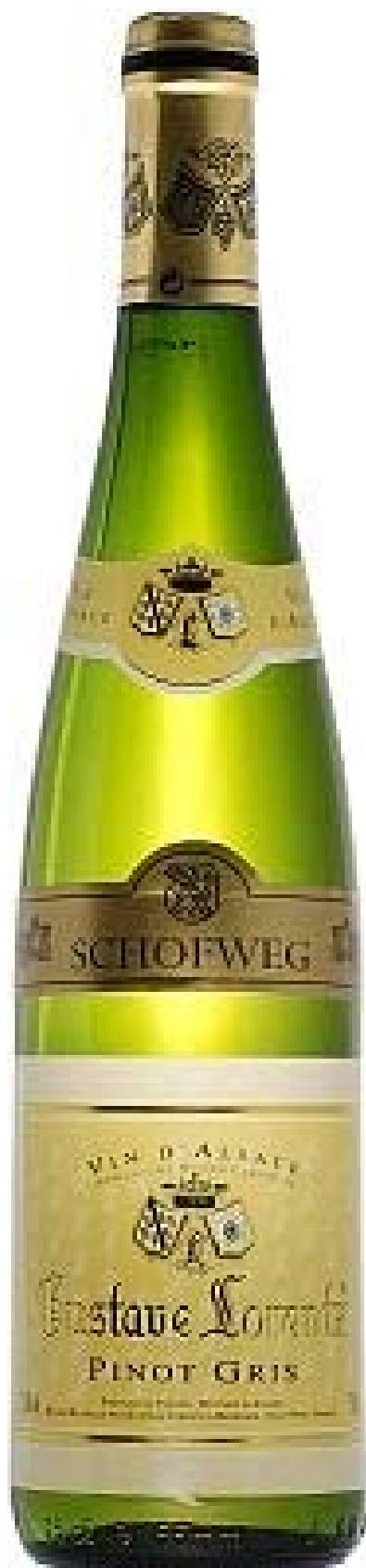


GUSTAVE LORENTZ PINOT GRIS SCHOFWEG 2007



Description:

This single-vineyard Pinot Gris is golden yellow, with a charming and complex nose that features dried white fruits. The mouth is very generous and full-bodied, with a great mouth-filling texture. Its pleasant, fruit-forward palate leads to an enjoyable finish.

Winemaker's Notes:

The grapes are hand harvested from the Schofweg single vineyard; a continuation of the Altenberg de Bergheim Grand Cru, looking east. The climate is semi-continental and is sunny, warm and dry due to the rain shadow effect from the Vosges mountain range. The soils are calcerous and chalky. The grapes are pressed whole using a pneumatic press. The juice is allowed to set (debourbage) for 24 hours to allow the impurities to settle. Fermentation takes place, using a combination of natural and selected yeasts, in old oak vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine.

Serving Hints:

A versatile wine, the Pinot Gris "Schofweg" can be enjoyed as an aperitif or with a wide range of appetizers. It also works well with game, mushrooms, roasted meats, semi-soft cheeses and fruity deserts.

PRODUCER: Gustave Lorentz
COUNTRY: France
REGION: Alsace
GRAPE VARIETY: 100% Pinot Gris
RESIDUAL SUGAR: 10.1g/l

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| Pack | Size | Alc% | Ibs | L | W | H | Pallet | UPC |
|------|------|-------|-------|-------|-------|-------|--------|---------------|
| 12 | 750 | 14.7% | 35.27 | 15.35 | 11.41 | 10.03 | 7X10 | 89918800146-2 |



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