

GUSTAVE LORENTZ PINOT NOIR RESERVE 2009



Description:

The Pinot Noir Reserve has a light red color, with a nose of lingering red fruit aromas (cherry, blackcurrant, red currant, etc.). The fruit carries through to the palate, making this wine a very approachable un-oaked, fresh Pinot Noir that is refined, enjoyable and extremely food-friendly.

Winemaker's Notes:

The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay/limestone soil. They are hand-picked, usually around mid-October, with the whole grapes pressed. After 10 days of maceration to extract the color from the skin, the juice finishes fermentation in a tank without skin contact. Malolactic fermentation follows.

Serving Hints:

This is an excellent wine for a wide variety of dishes, especially for hot appetizers, barbecue, red and game meats such as duck or venison, charcuterie, light, hard cheeses and red fruit sorbets or pies.

PRODUCER:

Gustave Lorentz

COUNTRY:

France

REGION:

Alsace

GRAPE VARIETY:

100% Pinot Noir

RESIDUAL SUGAR:

5 g/l

EXCLUSIVE USA

IMPORTER:

Quintessential Wines

1310 2nd Street

Napa, CA 94559

www.quintessentialwines.com

Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.6%	35.27	15.35	11.41	10.03	7x10	89918800171-4

