

VIN D'ALSACE
APPELLATION ALSACE CONTRÔLÉE



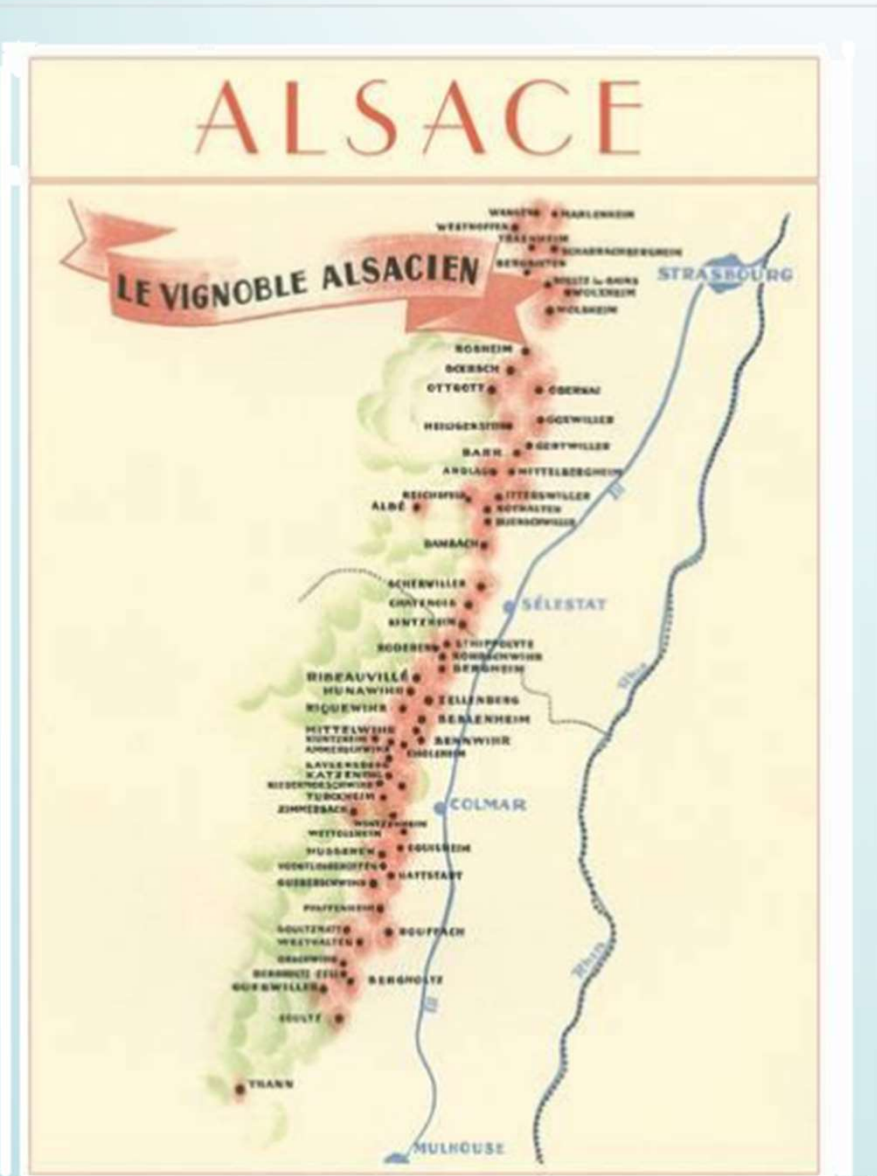
Gustave Lorentz®

MIS EN BOUTEILLE PAR GUSTAVE LORENTZ A BERGHEIM - HAUT-RHIN - FRANCE

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ALSACE VINEYARDS

Wine production began in the 12th century

Favorable climate & geology

37,000+ acres in the NE of France

62 miles long and 1 to 9 miles wide

3 AOC

7 grape varieties

Riesling, Pinot Blanc, Gewürztraminer, Pinot Gris, Muscat, Sylvaner and Pinot Noir

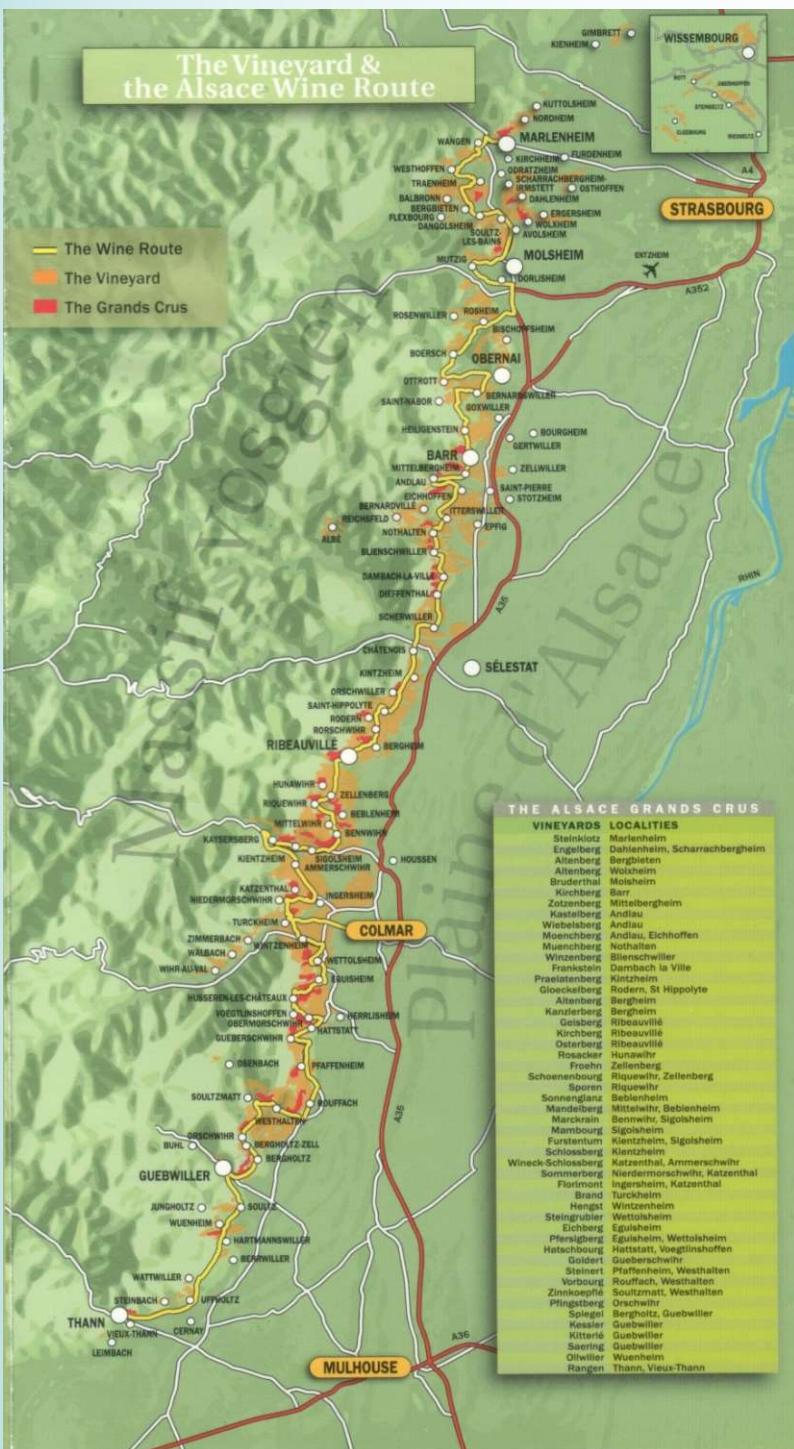
51 Grands Crus

5,350 vine growers

94 % white wines

13 M cases = annual production

25 % sales to export markets (80 % in Europe)



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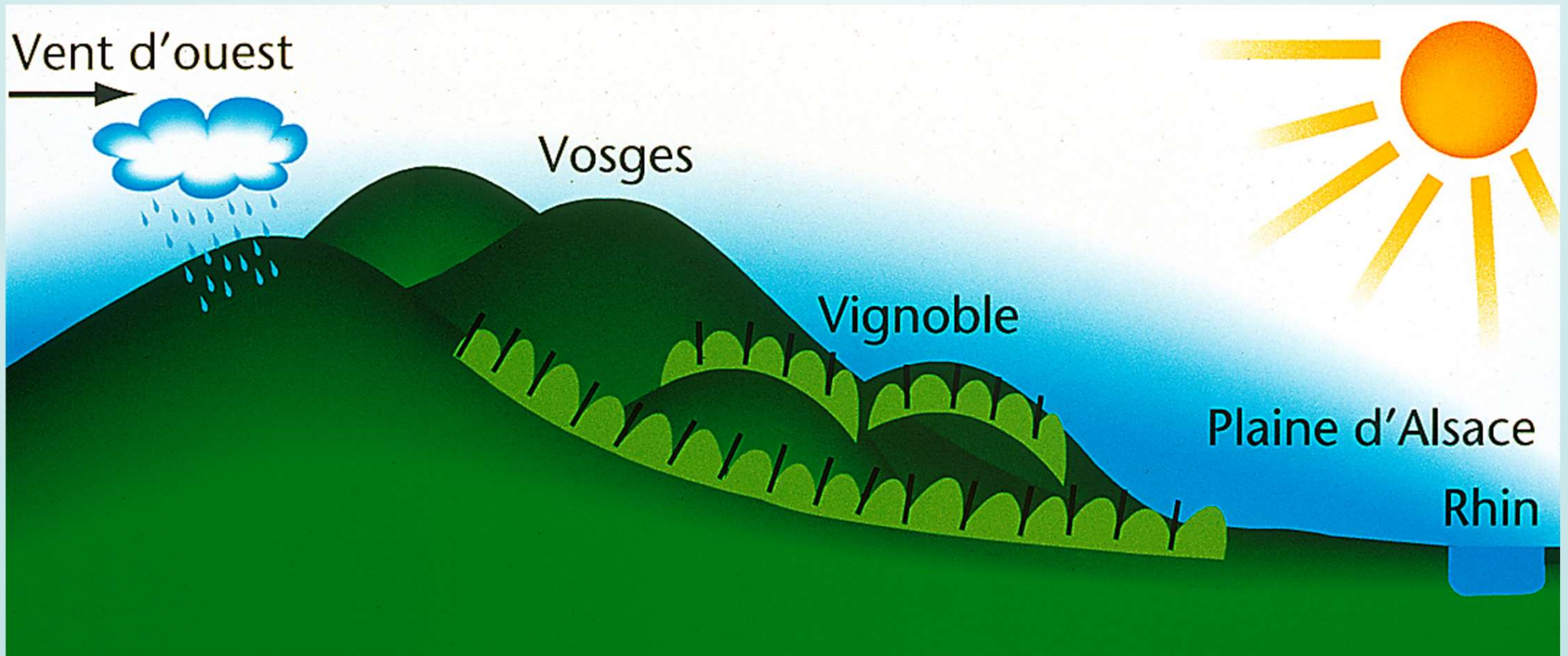
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An exceptional climate

semi-continental : sunny, warm, dry (grapes ripen slowly)

Vineyard faces East & South-East : the rising sun

Vosges barrier : a rain-shadow



Gustave Lorentz®

- Lorentz Family
- Founded in 1836
- 5th Generation, Georges Lorentz
- 81 acres in Bergheim, FR
- 2 Grand Crus Vineyards
- 4 Single Vineyards
- Control of another 296 acres
- A full range of wines
- Gastronomic wines
- 2012 : organic certification



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The very essence of our wines is the fruit of an intricate relationship between the grape varieties, the terroir and the climate.

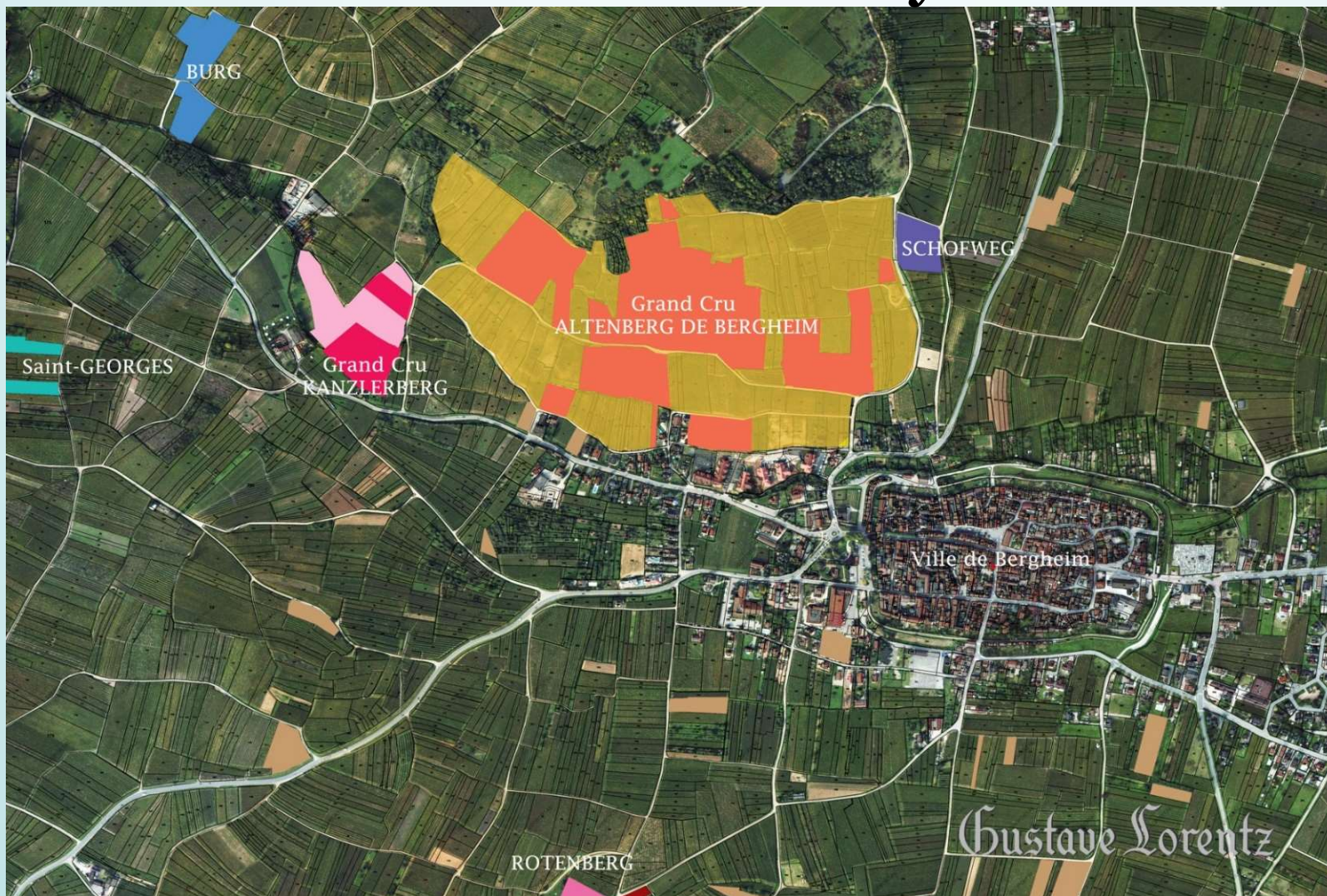


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Gustave Lorentz Vineyards



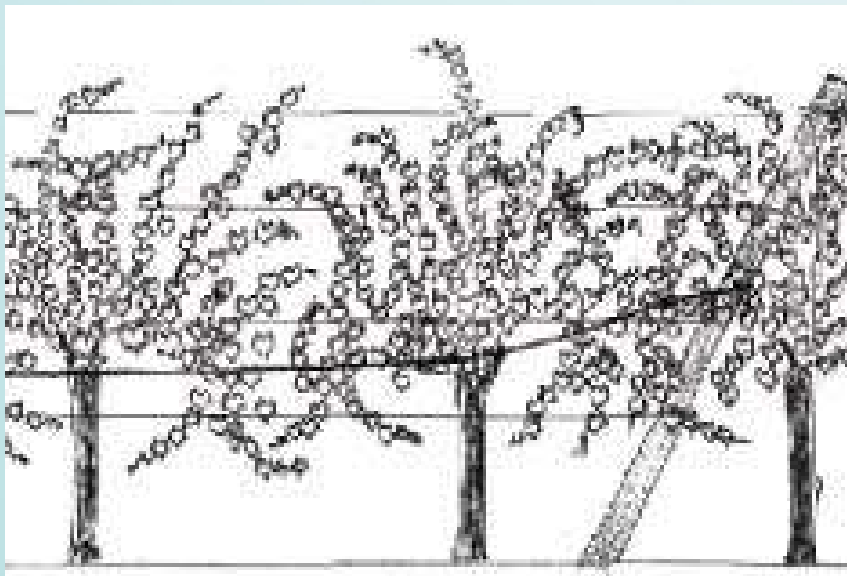
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GEOGRAPHY

- Altitude: 1000' MSL
- Vines trained along high wires.
- Long days of ripening.
- Mosaic Soils: Granite, limestone, schist and sandstone.
- Rainfall: 16-20 inches per year.
(Napa: 18-20 inches per year)
- Organic grown grapes (Ecocert)
- Phytosanitary protection
- Harvest: Mid October
 - Manual!!



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Calendar of Wine Production

N	D	J	F	M	A	M	J	J	A	S	O
Falling of the leaves	Pruning				Ploughing Maintenance of the soil	Treatment of the vines		Trimming		Harvest	
					Bowing and tying of vine shoots	Trellising					



GUSTAVE LORENTZ CREMANT D'ALSACE

Description:

The balance and freshness of Cremant d'Alsace come from the subtle match of the three grape varieties: Chardonnay for its vivacity & fruit, Pinot Blanc for its refined elegance and Pinot Noir for its persistence and subtle dark fruit. Clean and zesty, there's a lemon rind quality to the nose along with whiffs of red fruit. The palate is refreshing, balanced and has a big personality.

Winemaker's Notes:

The grapes are carefully selected and vinified according to the "Methode Champenoise." After traditional fermentation "vin de base" in tanks, a second fermentation ("prise de mousse") takes place in the cool, winery cellars. Ageing is done "sur lattes" with daily bottle rotation, going from a horizontal to vertical position, in order for the yeast deposit to accumulate in the neck of the bottle. At the time of "degorgement," the neck is frozen and, enclosed in ice, the sediment is ejected by natural pressure, after which the bottle is corked and wired.

Serving Hints:

Served chilled, Cremant d'Alsace is a lovely aperitif and adds a special touch to cocktails requiring sparkling wine. Also pairs beautifully along side semi-soft cheeses, shellfish and chowders.

PRODUCER: Gustave Lorentz

COUNTRY: France

REGION: Alsace

GRAPE VARIETY: 33% Chardonnay

33% Pinot Blanc

33% Pinot Noir



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GUSTAVE LORENTZ CREMANT D'ALSACE BRUT ROSE



Description:

The Crémant d'Alsace Rose is made from Pinot. An elegant wine that is fresh and discreetly fruity. It showcases fine bubbles and is semi-dry.

Winemaker's Notes:

The grapes are carefully selected and vinified according to the “Methode Champenoise.” After traditional fermentation “vin de base” in tanks, a second fermentation (“prise de mousse”) takes place in the cool cellars. Ageing is done “sur lattes” with daily bottle rotation, going from a horizontal to vertical position, in order for the yeast deposit to accumulate in the neck of the bottle. At the time of “degorgement,” the neck is frozen and, enclosed in ice, the sediment is ejected by natural pressure, after which the bottle is corked and wired.

Serving Hints:

Served chilled, Crémant d'Alsace Rose is a refined aperitif that also works with hot and cold seafood appetizers, chicken, pork and other white meats and game, as well as some desserts.

Producer:	Gustave Lorentz
Country:	France
Region:	Alsace
Grape Variety:	100% Pinot Noir

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GUSTAVE LORENTZ PINOT NOIR LE ROSE



Description:

Delicately fruity, this Pinot Noir is a light, fresh wine revealing flavors of cherries, raspberries, blackberries and soft tannins. It is extremely refreshing and refined.

Winemaker's Notes:

The Pinot Noir grapes for this unique Alsace Rose were picked at the height of ripeness from the various hillside vineyards surrounding the village of Bergheim. The heavy soil is composed of clay and limestone. After destemming and a short maceration of 15 hours, the grapes are pressed and undergo “cold clearing” for 12 hours. Fermentation is conducted at 18°C for between two and three weeks and, if the acidity is high, malolactic fermentation takes place. The final wine is racked and matured on fine lees for two-to-three months.

Serving Hints:

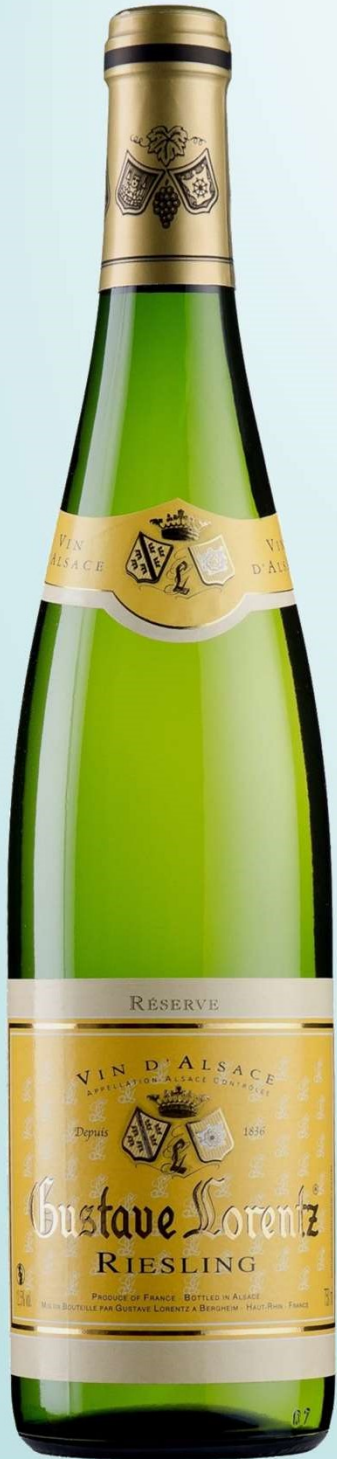
Served slightly chilled, Pinot Noir - Le Rose is a lovely aperitif, served alone or with such foods as barbecue, roasted meats, salads and light cheeses. It is especially well-matched with ethnic cuisines such as non-spicy Chinese, Vietnamese, Thai and Indian foods.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Pinot Noir

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GUSTAVE LORENTZ RIESLING RESERVE 2015



Description:

The 2015 Gustave Lorentz Riesling Reserve is pale yellow in color, with an expressive and refined nose filled with citrus and white flower aromas. It has a lively attack, refreshing acidity, great structure and a clean, dry finish. A classic Alsace Riesling.

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. The pressed juice is separated from the free-run juice and undergoes 12 to 24 hours of “debourbage” or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for six months, with the potential to age for another seven to eight years.

Serving Hints:

This is an excellent wine for grilled seafood and fish, as well as chicken, pork, veal and a variety of creamy cheeses.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Riesling

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GUSTAVE LORENTZ PINOT GRIS RESERVE 2015



Description:

The 2015 Pinot Gris Reserve is gold-yellow in color, with a charming and complex aromas of dried fruits and nuts. The same expressive characteristics are found on the palate, which is generous and full-bodied. The mouth-filling texture is very pleasant and fruit-forward, with an enjoyable finish, due to the wine's balanced acidity.

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 at the beginning of October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12 to 24 hours of “debourbage” or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for six months, with the potential to age for approximately seven to eight years.

Serving Hints:

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

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Pinot Gris
RESIDUAL SUGAR:	8.0 g/l

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GUSTAVE LORENTZ PINOT BLANC RESERVE 2016



Description:

The 2016 Pinot Blanc Reserve is light gold-yellow in color, with an intense, fresh nose of citrus fruits, refined complexity. The expressive, charming and approachable aromas carry through to the palate, with a pure attack, nice balance, strong fruitiness and a dry, elegant finish.

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 the beginning of October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12 to 24 hours of “debourbage” or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for five months, and has the potential to age for an additional five years.

Serving Hints:

The Pinot Blanc Reserve is a great match for both hot and cold appetizers, especially mussels and cold seafood plates. It also is a perfect aperitif and the most versatile wine coming from the Alsace.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Pinot Blanc

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GUSTAVE LORENTZ GEWURZTRAMINER RESERVE 2016



Description:

Gustave Lorentz Gewurztraminer Reserve has a clear, golden yellow color, with an expressive floral nose redolent of roses, as well as apricots and tropical fruit. It's supple, complex and rich, with an impressive structure. Tastes of exotic fruits and spices with a peppery/ginger finish - well-balanced and slightly dry.

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 at the beginning of October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12-to-24 hours of “debourbage” or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine, and the second to clarify the wine. It sits in tanks for five months prior to bottling. It has the potential to age from seven-to-ten years.

Serving Hints:

This is an excellent match for fish in spicy sauces (ginger sauce, etc.), smoked salmon, dishes with sweet and sour sauce - most ethnic cuisine (Thai, Indian or Chinese), as well as strong cheeses.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Gewurztraminer

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GUSTAVE LORENTZ RIESLING GRAND CRU ALTENBERG DE BERGHEIM

Description:

The Riesling Grand Cru Altenberg has a strong yellow-gold color, and a deep and expressive nose filled with fresh and complex citrus aromas. It has a surprising mouth filling pallet, with great structure and a wonderful, dry, long finish. A very elegant, Riesling, with excellent aging potential.

Winemaker's Notes:

The grapes come from the classified Grand Cru site of Altenberg of Bergheim vineyards owned by Gustave Lorentz. The dominant soil of this area is clay and limestone and the grapes for this wine come from vines between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of the 13th Century. They are marked by the perfect balance between the subtle, distinguished aroma and powerful, virile body and are extremely "food-friendly."

Serving Hints:

This is a great wine both for fine meals and festive occasions. It is an excellent accompaniment to seafood and fish dishes, especially those in sauces. It also pairs well with pork and veal, and goat cheeses.

Producer:	Gustave Lorentz
Country:	France
Region:	Alsace
Grape Variety:	100% Riesling



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GUSTAVE LORENTZ GEWURZTRAMINER GRAND CRU ALTENBERG DE BERGHEIM 2011

Description:

The Gewurztraminer Grand Cru has a straw yellow color, with richly concentrated nose of exotic fruit and dry flowers. The nose follows through to the palate, with powerful and complex flavors, verging on the dry side, but with a roundness, very well balance and a very long, semi-dry finish. Very well integrated acidity!

Winemaker's Notes:

The grapes come from the classified Grand Cru site of Altenberg de Bergheim with a predominance of heavy clay/limestone soil. The vines are very old - between 30 and 50 years - and they are the pride of Bergheim winegrowers as there have been vines there since the end of the 13th Century. They are hand-picked, usually in mid-October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12 to 24 hours of "debourbage" or settling, to eliminate impurities, which are then filtered out. 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. It sits in vats for around 10-11 months prior to bottling. It has the potential to age from seven to ten years.

Serving Hints:

This is an excellent match as an aperitif, with foie gras, strong cheeses and exotic fruit desserts. It is also a great match with sweet and sour or hot dishes (especially Thai, Chinese and Indian cuisines).

Producer:	Gustave Lorentz
Country:	France
Region:	AOC Grand Cru Alsace
Grape Variety:	100% Gewurztraminer



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GUSTAVE LORENTZ PINOT GRIS GRAND CRU ALTENBERG DE BERGHEIM



Description:

The Pinot Gris Grand Cru Altenberg has a deep, golden yellow color, and a nose filled with honey, grilled peanuts and smoky scents. It is rich and complex, elegant and concentrated. Perfectly mature, this wine displays powerful flavors, such as dried apricot, apple, quince and honey, with wax and glace fruit on the finish.

Winemaker's Notes:

The grapes come from the classified Grand Cru site of Altenberg of Bergheim vineyards owned by Gustave Lorentz. The dominant soil of this area is clay and limestone and the grapes for this wine come from vines between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of the 13th Century. They are marked by the perfect balance between the subtle, distinguished aroma and powerful, virile body.

Serving Hints:

This is a great wine both for fine meals and festive occasions. It can be served as an aperitif with foie gras, or paired with dishes like duck "l'orange," strong cheeses, aromatic Chinese or Thai food, or exotic fruit desserts.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Pinot Gris

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GUSTAVE LORENTZ ÉVIDENCE RIESLING

Description:

Aromas of pink grapefruit and lime combined by floral notes (white flowers). Dry and racy, with a slight mineral edge, a characteristic from Bergheim soils. In the mouth, the palate is vibrant and intense but elegant, without any heaviness. Its acidity structure is firm but nicely integrated. It is a true gastronomic Riesling.

Winemaker's Notes:

French certified organic, the vineyard obtained its first certification in France in 2012. The vineyards are located on various hillsides around the little village of Bergheim with a predominance of heavy soils compounded by clay and limestone. For the 2015 vintage, all conditions pointed to a very great year. The winter was not particularly harsh and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June in favorable climatic conditions. These climatic conditions commenced an ideal harvest. The grapes were in perfect health. In addition, sunny days and chillier nights helped preserve the freshness of the grapes.

Serving Hints:

Pairs perfectly with most dishes known for being from Alsace, all fish, shellfish, raw fish, lighter salads as well as goat cheese.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Riesling



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It takes great patience and above all, time to produce a great wine.....



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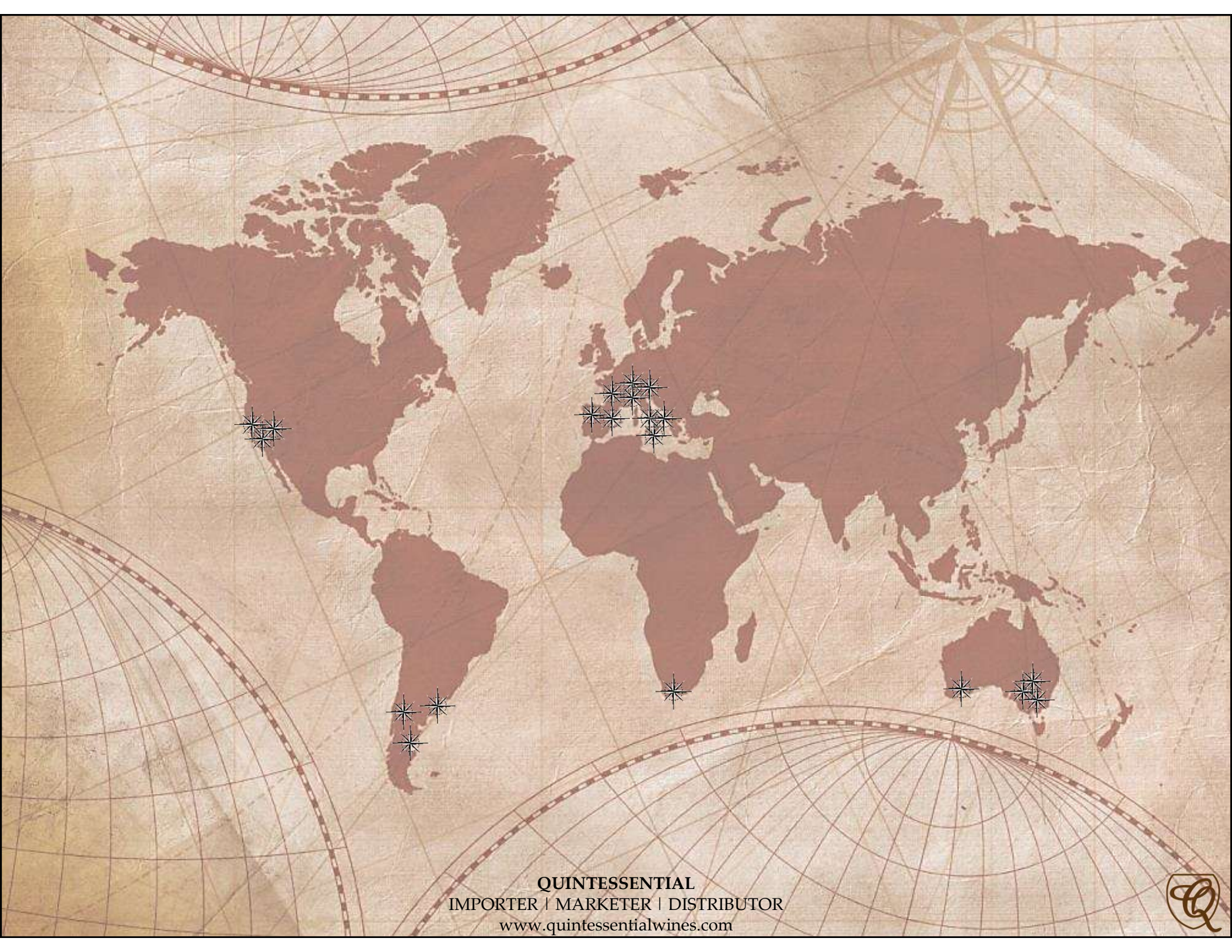


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