



2018

Domaine Weinbach



Pinot Gris CUVÉE S^{TE} CATHERINE

Vintage Conditions

2018 was a year of varied weather conditions, ranging from a very mild spring to a hot dry summer with a freak hailstorm in mid-July to a beautiful Indian summer harvest, and resulted in humongous crops. The temptation to fill the cellar after several years of poor harvests is understandable, but high yields and compromises seldom produce great wines, so we kept our yields under control. The resulting 2018 wines show as complex and well-structured, powerful yet elegant, with a very good length.

About the Wine

Cuvée Ste. Catherine was created in 1984 before the accession of the Grand Cru system in Alsace. This was a challenging vintage with a cool, wet summer and the Riesling grapes were not ripe at all in September. Luckily, Alsace was blessed with a beautiful Indian summer and the last Rieslings from Schlossberg were picked on November 25th, Ste. Catherine's Day. This Pinot Gris comes from the lower part of the Grand Cru Schlossberg vineyard as well as the Clos des Capucins. It is the driest of the Pinot Gris range and is rich, spicy, and gentle.

Terroir

Old vines from three different terroirs: The monopole vineyard of the Clos des Capucins with sandy silt soil on granitic pebbles; the bottom of the Grand Cru Schlossberg with granitic soil; and younger vines from the Grand Cru Marckrain with limestone-marl type.

Farming

Organic and Biodynamic (certified by Ecocert & Demeter).
Short pruning of the vines to keep yields low.

Harvest & Winemaking

Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines. Gently pressed in whole clusters in pneumatic presses and fermentation with indigenous yeasts (an element of the terroir that enhances depth and complexity in the wines) in old oak vats.

Tasting Note

Subtle and delicate nose of honey and exotic fruit, with smoky and buttery notes. Rich and well-structured on the palate, crisp and supple thanks to a lively acidity which frames the flavors. A dense, concentrated wine showing a very elegant and persistent finish.

Food Pairing

Perfect accompaniment to a mushroom risotto, white meats, poultry, lamb, and duck. Pairs very well with grilled salmon and other oily fish as well as Asian or Asian-influenced cuisine and hard cheeses.

Drinking Window

Now - 2035

Technical Information

Alcohol: 14.56%
Residual Sugar: 9.39 g/l
Total Acidity: 5.13
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

