

2012 PINOT GRIS “CUVEE ALINE”

DOMAINE HAEGI
ALSACE, FRANCE



THE WINE:

Named after their oldest daughter Aline, this 100% single vine Pinot Gris is made from 35 year old vines. The vineyard is near the town of Eichhoffen. Hand harvested, double sorted. 300 cases produced. No pesticides used and biodynamic methods during growing season.

Although official “Agriculture Biologique” status was not granted to the Haegi vineyards until the 2013 vintage, the standards for that certification were being followed by the Haegis during the 2012 vintage. The grapes are left on the vine about 10-14 days longer than their regular Pinot Gris to capture more fruit and the elegantly sweet flavors Pinot Gris can achieve in this terroir.

THE ESTATE:

Winemaker Daniel Haegi began making wine in 1985 and is the 3rd generation Haegi to make wines on this tiny farm in Mittelbergheim, Alsace. Organically grown grapes with a great respect to native and traditional methods. Riesling, Gewurztraminer, Sylvaner, Pinot Blanc and Pinot Gris are the main grapes grown here.

TASTING NOTES:

Color: Platinum straw-gold.

Aromas: Tropical lychee, honeyed lemon drop and mineral.

Flavors & Texture. Flavors of pear and lychee laced with minerals and notes of tropical fruit. Round and soft on the palate with less acids than typical Pinot Gris from Alsace.

Food Pairing: Fresh grilled mahi-mahi with a mango-citrus cilantro salsa.

~ Drink now through 2017 ~

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