

2014 PINOT GRIS CUVEÉ ALINE

DOMAINE HAEGI, ALSACE, FRANCE



THE WINE:

100% Pinot Gris from a single vineyard in Mittelbergheim, Alsace. The vines average 35 years old. Winemaker Daniel Haegi produced 400 cases of this vintage and named the Cuvée after his youngest daughter Aline. The wine is produced under the guidelines of *Agriculture Biologique* meaning 100% organic from the vineyard to the winery. The grapes are left on the vine about 10-12 days longer than the classic Pinot Gris from Domaine Haegi to allow for more sugar development.

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. Grapes are organically grown with a great respect to native and traditional methods. Riesling, Gewurztraminer, Sylvaner, Pinot Blanc and Pinot Gris are the main grapes grown here. The winery produced less than 6,000 cases per year in total. The Estate was certified as *Agriculture Biologique* in 2013, this is the European Union equivalent of certified organic.

TASTING NOTES:

Color: platinum-silver hues

Aromas: ripe pear, meyer lemon, and honeydew melon

Flavor & Texture: tropical fruit entry gives way to sweet citrus and hints of honey; delicate and clean with just a touch of sweetness

Food Pairing: fresh grilled halibut with a mango, red onion, and cilantro salsa

-DRINK NOW THROUGH 2020

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