

Pinot Gris/Pinot Grigio



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Geography
Northern Italy,
Germany, Eastern
Europe, Mexico,
Australia, New
Zealand.

**Flavour &
Character**
Whether bone dry
or rich and spicy, a
hint of honey lends
a common
characteristic.

Body, Dry/Sweet
Italian Pinot Grigio
is more lightweight
and bland than its
Alsace counterpart
which is more
rounded and
aromatic.

Viticulture
The Alsace region
provides the ideal
terroir, where
conditions produce the
best quality Pinot Gris.

Vinification
Although there have
been some attempts
to oak Pinot Gris, it
doesn't need new oak
and generally, doesn't
receive it.

Varietal/Blend
Sometimes blended with
Riesling or produced simply
as a varietal.

Style
Fairly neutral in Italy,
richer and more intense in
Alsace.

Notes
Pinot Gris is known as Pinot
Grigio in Italy.

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Pinot Grigio

Pinot Gris and Pinot Grigio are actually the same white grape, with two different names. In Italy and California it's known as Grigio, while in Oregon and France it's known as Gris. Other countries use the terms interchangeably. The [Pinot G](#) grape is a mutation of the Pinot Noir grape, which is red. Pinot Blanc is *not* the same as Pinot Gris or Pinot Grigio - it is a further mutation of this grape.

Most Pinot Grigio wines are created in Italy. The Italian version is typically dry and light, with a mineral taste to it. Californian variants of the wine tend to be richer in flavor, but still have the mineral taste. Often, they finish with a lemony or citrusy flavor.

French Pinot Gris wines tend to come from the Alsace region. These are more fruity and flowery, though they still have that mineral aroma. Flavors can range from peach to grapefruit to melon.

Pinot Grigio & Pinot Gris Links

- [Pillitteri Pinot Grigio](#) from Niagara
- [Livio Felluga Pinot Grigio](#) from Italy
- [Lungarotti Pinot Grigio](#) from Italy
- [White Hall Vineyards Pinot Gris](#) from Virginia

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PINOT GRIS & GRIGIO

August 13, 2001 • The Ripe Tomato

This "grey" variant of the Pinot family, labeled either Pinot Gris or Pinot Grigio, has been a popular summertime quaffer in Europe for a decade or more and is starting to get a foothold in the vineyards of California and the Pacific Northwest. This group of wines showed a wide range of style and quality from delightful to disposable. It was no surprise that wines from Alsace dominated the rankings; American wineries generally need to take lessons here. While a few were pleasant enough, the overuse of oak was the downfall of more than one. The wines were accompanied by an appropriately eclectic mix of soft ripened brie, Kalamata and garlic olives, Bing and Ranier cherries, red pear slices, sesame crackers and spiced pumpkin seeds. We have now added links to the appropriate web sites (if they exist) for additional information.

Wines are judged to be of Equal Quality Within Categories or Recommendation, listed Alphabetically by Brand

Brand Vintage Varietal or "Name" Appellation, Vineyard	TASTING NOTES: Color; aroma; flavor; body; balance; finish, alcohol %. Summary. (\$ paid) KEY: consensus (flaws?)
VERY HIGHLY RECOMMENDED	
 <p>Josmeyer 1998 Pinot Gris Alsace, FR</p>	<p>Straw color; complex aromas of flowers, honeysuckle, mint, fig, apricot, citrus, tangerine, flint and mineral are inviting, but unusual; ripe apricot, pear and vanilla flavors are also slightly herbal, earthy; medium body with some roundness and richness; excellent balance, maybe slightly low in acid; touch of spice or heat in the medium-long finish, 14%. Very complex and intriguing; not quite on point but delicious in it's minor eccentricities. (\$22) Josmeyer</p>
HIGHLY RECOMMENDED	
<p>Hugel 1998 Tokay Pinot Gris Alsace, FR "Tradition"</p> 	<p>Pale gold; classic aromas mix flowers, orange blossom, muscat, ripe tropical fruit, apricot, citrus, and pear with hints of oak, spice, flint and petroleum; fruit-forward, orange peel, lemon, grapefruit, litchi, honey and green apple flavors; light body with roundness and a pleasant mouthfeel; good balance is just slightly tart; finish is long, clean, mouthwatering, spicy, yet delicate, 12.5%. Exemplary and very yummy. (\$23.50) Hugel</p>
RECOMMENDED	



FOREST GLEN

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Ed Moody, Winemaker
Forest Glen Winery

Ed Moody

“I love the excitement of being a winemaker. There is a real sense of accomplishment and the results are nice because they are tangible-you can taste them!”

Ed Moody was a biochemistry student when “an uncle said I should go into the wine business because it's romantic, and I'll work only part of the year and spend the rest of my time in Europe.”

“Well, I haven't gotten to Europe yet, but I did see it once in a movie,” he notes. “During the harvest, we work practically around the clock, and during the rest of the year, I am busier than most other people, I think.”

Moody began his winemaking career at Heublein Wines, then moved to Monterey Bay Winery and Montpellier Vineyards before joining Forest Glen Winery.

Speaking of his debut Forest Glen 1991 [Chardonnay](#), Ed Moody says, “We wanted to produce an upscale wine that was not too expensive for the average consumer, with a combination of high-quality grapes and American oak barrels.” Moody has gone on to produce award-winning wines every year since, including [Chardonnay](#), [Merlot](#), [Cabernet Sauvignon](#), [Shiraz](#), [Sangiovese](#), [Pinot Grigio](#), and the newest entry ["Forest Fire" White Merlot](#).

At Forest Glen, Moody has conducted extensive research into barrel quality and its contribution to wines, concluding that American oak is his preferred barrel. French oak barrels, he notes, cost as much as four times the price of American barrels. “...I like the style of wines produced by the American barrels,” Moody says. “We want to balance the oak flavoring of the barrels with the other elements that make for good wine: the yeast, the fruit and the malolactic secondary fermentation.”

“When all the right elements are integrated and well-balanced, you can make a fine wine that people will talk about and will remember.”



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Our White Wines

Oak Barrel Selection Pinot Grigio

Pinot Grigio is the common Italian name for the French variety Pinot Gris and is probably the name by which the variety is best known to most wine drinkers. In France, Pinot Gris is planted in Burgundy and the Loire, but it is in Alsace, where it is known as Tokay, that the wine is most revered, providing super-rich, usually dry wines that can be partnered with food.

Pinot Grigio is made in disparate styles that change not merely from region to region but from producer to producer. The differences are immediately apparent in the color, which may go from light straw to yellow gold to a transparent pale copper tint. Such variations usually reflect the differing intentions of the winemakers. The grape is one of only a few white wine varieties that has anthocyanin pigments (red) in the skin. Gewurztraminer is another.

At Forest Glen, winemaker Ed Moody made his Pinot Grigio in a style that emphasizes freshness and delicate fruit characteristics. The wine had no skin contact during fermentation nor did it undergo malolactic fermentation as is traditional with some Italian Pinot Grigios. The short barrel time (two months) added complexity and a softer aftertaste without overwhelming the fruit quality.

Tasting Notes

Aromas of apricot and pear, with hints of honey; medium-bodied, with good acidity and fresh, bright fruit. Long, peach-flavored aftertaste.

Aged in American oak barrels for two months.

Alcohol 12.65%/Tannic Acid 0.57/pH



2000 FOREST GLEN
OAK BARREL SELECTION
PINOT GRIGIO

The very popular
Italian variety with
a California twist.

About Us ||

A SPLASH OF HISTORY. How we got to where we are.



What would inspire a veteran winemaker to leave the Napa and Sonoma valleys behind—and head for the sleepy town of Paso Robles? For Chuck Ortman, it was a unique opportunity to make memorable, premium wines from an emerging region—and to make a little history, too.

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What caught Chuck's eye—and nose and palate—about California's Central Coast region was obvious. Back in the early '80s, he noticed that Chardonnays and Pinot Noirs of phenomenal quality were being created from grapes grown in the cool-climate areas of Santa Barbara and San Luis Obispo counties. He continued to build his reputation as a premium winemaker in the Napa and Sonoma valleys, while never losing sight of the potential for creating premium wines in the Central Coast.

Then, in 1988, came Chuck's big opportunity. Wine World Estates (now Beringer Blass Wine Estates) told him they'd invest in his new Meridian label, and asked him where he'd like to take it. "Down Highway 101, halfway between San Francisco and Los Angeles" was his reply, and off he went. First, he purchased the old Estrella River Winery in Paso Robles, and completely remodeled its natural stone buildings. There, he began to produce a variety of premium wines from vineyards located in Santa Barbara County, Edna Valley, and Paso Robles.

Today, at Meridian, we still grow and harvest our own grapes from these same three [appellations](#). Each one has its own distinct climate, terrain, and soil type, providing a complex palette for creating wines that have captured over 160 gold medals in the past decade alone. With Meridian wines, Chuck's dreams of superior wines from the Central Coast region have truly come to fruition.

Our Winemaking Philosophy

At Meridian Vineyards, we were guided by our founding winemaker, Chuck Ortman, whose vision was to produce wines that express the unique character of the Central Coast region. First, we use grapes that are full of depth and intensity from our legendary vineyards. Next, we handcraft our wines, using traditional winemaking techniques of oak barrel aging, [sur lie aging](#) and [malolactic fermentation](#). Finally, we painstakingly blend our wines for complexity and a perfect balance on the palate.

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Our Wines » Current Releases

2000 Pinot Grigio California



The Wine

This crisp, yet rich wine has [notes](#) of jasmine, grapefruit oil, and a touch of passion fruit. With its light texture and refreshing, lemony tang, it's a lively wine to serve with seafood, chicken, pork, scaloppini, potatoes au gratin, or eggs benedict.

Harvest Notes: 2000

By Don Ackerman, Viticulturist

The 2000 growing season was what we've come to expect in California - long and mild - giving the grapes plenty of time on the vine to develop full, rich flavors. The harvest went smoothly, although brief rain showers hit in early October, giving us some anxious moments. A warm, breezy week followed the showers, and the harvest concluded without further rain.

Winemaking Notes

By Signe Zoller, Winemaker

Following fermentation, I aged about 20% of this wine for five months in small French oak barrels. This oak influence contributed a light roasted [vanillin](#) character, smoothing out the acidity in the finished wine.

In the Press

Colorado Wine News

...A bouquet of melon and cream before a very creamy palate of melon, lemon, and fruit peel plus a touch of vanilla... October – December 2001

Daily Press

Rated 88 A bit richer than typical Pinot Grigios...thanks to some exposure to oak barrels during the aging process. The vanillin nuance provided by the oak frames a solid core of fruit flavors, including passion fruit, grapefruit and a hint of lemon-lime. (Bob Johnson) October 17, 2001

Arkansas Democrat - Gazette

Attractive notes of vanilla accent the lively apple and citrus flavors...This immensely charming white wine is excellent for casual sipping, though it would also match up well with most poultry and fish dishes. (Robert Neralich) October 10, 2001

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NAPA VALLEY ~ ITALIAN VARIETAL WINES

~ Pinot Grigio ~ Sangiovese ~ Merlot ~ Sangiovese Riserva ~
Canto ~



Luna Vineyards - "*The Tuscan Villa with the Tower*"
The first winery on the Silverado Trail in the Napa Valley.

Luna Vineyards Hospitality Center welcomes you
to enjoy fine wines surrounded by Italian architecture.
Enjoy a view of the 44-acre estate Pinot Grigio vineyards from
the Bella vista tower. Relax on the porch while watching cellar
operations. Enjoy the well-crafted Luna wines, Pinot Grigio,
Sangiovese, Merlot and our proprietary wine, Canto.

Open to the public 10am-5pm daily
Tours and Tasting by appointment
Tasting Room: 707-255-2474
Fax: 707-255-6385
E-mail: lunatics@lunavineyards.com
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Winery

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WINERY

Luna Vineyards was founded in 1995 by George Vare and Mike Moone. Both Vare and Moone have been Presidents of major California wineries and important influences in the California wine industry since the mid-1960's.

The founders purchased the St. Andrews winery, located at the foot of the Silverado Trail in Napa Valley, and set out to produce Italian varietal wines - Pinot Grigio, Sangiovese and Merlot.

The first step was to replant the old Chardonnay vineyard to Pinot Grigio, followed by a complete modernization of the winery. A new fermenting and barrel aging building was built using Italian design features.

Luna is now a benchmark Napa Valley winery devoted to creating accessible, world-renowned Italian-inspired wines. Nestled in the heart of the Napa Valley, the founders invite you to indulge in their famous hospitality and savor their Pinot Grigio, Sangiovese, Merlot, and Canto wines while enjoying the view of the surrounding Pinot Grigio vineyards from the elegant bella vista tower.



Winemaster - John Kongsgaard



John joined Luna as Vice President and Partner in 1996. With over twenty years of winemaking experience, John has established himself as one of Napa Valley's premiere winemakers. He has brought to Luna the breadth of knowledge and viticultural expertise which is integral to the success of Luna wines.

Winemaker - Kelly Wheat

Kelly, who joined Luna over three years ago, oversees all aspects of Luna's wine production and has brought to the winery not only his exceptional palate, but also his extraordinary enological skills. He has over ten years of winery experience working for such wineries as Carmenet, Joseph Phelps, and Pine Ridge

PHILOSOPHY

"90% of winemaking is in the vineyard. At the winery we have the minimalist approach. Let the wine be what it is!"

VINEYARDS

Pinot Grigio

44 acres of Pinot Grigio are planted at the winery. This is the largest planting of Pinot Grigio in the North Coast of California.

Sangiovese

Luna sources its Sangiovese from hillside vineyards surrounding Napa Valley where the rocky, difficult ground naturally limits the tonnage per acre assuring concentrated wine. The vineyards are in the lower half of the valley on hillsides east, west and south.

Merlot

Our Merlot grapes come from vineyards that John Kongsgaard has worked with for many

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VINEYARDS

2000 PINOT GRIGIO

~ Napa Valley ~

Vineyards

2000 Luna Pinot Grigio was estate grown on our 44-acre vineyard at the winery. The dense clay soil restricts the vigor of the vines and produces a low yield crop, which increases the flavor intensity of the Pinot Grigio.

Harvest

The 2000 growing season, with the exception of a heat wave in June, was relatively cool, resulting in later flavor maturity and a long hang time on the vine. Most of the grapes were harvested between September 6 and September 12.

Winemaking

The 2000 harvest saw a refinement of our winemaking approach to Pinot Grigio. Forty percent of the grapes were whole cluster pressed, and the balance was crushed, then pressed. This gives the wine more contribution from the skins, something which adds aromatics and texture to the wine.

The wine was then allowed to settle overnight in stainless steel tanks and racked to French oak barrels (7% new) for a two-week fermentation with only naturally occurring yeast. The wine was subsequently aged on stirred lees for six months with 30% of the wine going through malolactic fermentation.



2000 PINOT GRIGIO FACTS

- Napa Valley Appellation
- 100% Pinot Grigio
- Pinot Grigio estate vineyards
- Cool, moist, clay soil
- Harvested August 19- through September 12
- Barrel fermented in French oak (7% new)

Winemaster Tasting Notes Golden straw color with aromas of pear, jasmine, and fresh figs. A creamy texture surrounds flavors of smoke, fig, pear, and spices such as nutmeg and allspice. The wine finishes dry and long with a persistent touch of kiwis, cashews and ginger.

- Naturally occurring yeast
- 30% Malolactic fermentation
- Barrel aged 6 months
- Bottled March 2001

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Italian D.O.C Wines



D.O.C. Wines : Collio goriziano

Region : Friuli

Type: Pinot grigio

Varieties: Pinot grigio.

Minimum alcohol level: 12.5ø.

Minimum total acidity: 5-7.5 ppt.

Minimum net dry extract: 15 ppt.

Ash: 1.6-2.4 ppt.

Required aging: none.

Sensory analysis: in color, golden yellow; spicy and characteristic odor; dry, full and harmonious flavor.

Qualifications: none.

Wines Producers

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Benessere
2000
Pinot Grigio
Napa-Carneros

Very pale straw; *complex, fruit and herbal aromas with some whispers of oak, mild spice, salsa-pepper, ethyl acetate, matchstick and funk; fruity, bubble gum, peach, citric, grapefruit, lemon-lime and mineral flavors; light body is nearly vacant; zingy, tart balance; finishes very long, but slightly hot, 14%. *There was some controversy about the aroma of this wine; some tasters thought it was "big and ripe," while others thought "vinous and reduced" described it more accurately. "Benessere" means "well-being" or "prosperity" in Italian. (\$20) [Benessere](#)

Handley
2000
Pinot Gris
Anderson
Valley
(Mendocino)



Bright light pink "gris"; sweet, bubble gum, floral, ripe tropical citrus, pear, peach, strawberry and cherry aromas; ripe pear, apple and apricot, very fruity, almost rosé-like flavors with a hint of caramel; light to medium and slightly oily body with maybe a touch of CO₂; slightly sweet, but balanced with crisp acidity; lightly spicy, long finish, 14.2%. As suggested on the wine's back label, this wine would nicely compliment dishes flavored with cumin or ginger. (\$16) [Handley](#)



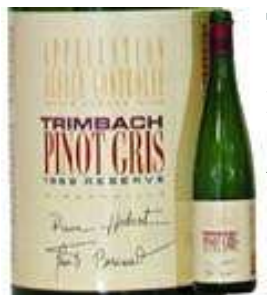
"J"
2000
Pinot Gris
Russian
River
Valley

Straw; clean, simple, very light apple, pear, citrus, orange or strawberry fruit and new sweet vanilla oak aromas with an earthy, spicy, nutty, almond, or peach pit quality; clean, lean, light flavors are lemon or green apple and fruitier and more in balance than oaky nose would indicate; faintly sweet, soft balance; quick finish, 12.5%. Pleasant, somewhat restrained style might be swamped by fruit and cheese or strong sauces, but would be excellent with trout, fresh oysters, or shrimp cocktail. (\$16) [J Winery](#)

Morgan
2000
Pinot Gris
Santa Lucia Highlands,
R&D Francioni
Vineyard



Straw, slightly hazy appearance; clean, very fruity aromas of citrus, melon, pears and floral hints of orange blossom, honeysuckle, litchi, anise and vanilla; citrus, grapefruity, mineral flavors are simple, somewhat thin, need fruit; light body; very tart balance tastes a little too strongly of tartaric acid, aspirin; long finish, 13.5%. This wine has some nice character and its tartness could either be buffered with a rich, butter or cream sauced dish, or masked with a lemony preparation. (\$14) [Morgan](#)



Trimbach
1998
Pinot Gris
"Reserve"
Alsace, FR

Straw; light, closed-in honey, tropical, coconut, anise, citrus, lime, peach, green apple and terpene, petrol aromas; bubble gum, peach, pear, apple, lemon-lime, grapefruit and mineral flavors are quite tasty, spicy and savory, if also quite light and beginning to show age; light body; balance is apply-tart; some tasters described the finish as "elegant," some as "plain" or "none," 13%. This well-made, light and delicate style wine is also reasonably-priced. (\$15) (NO web site)

TASTED

Byron
1999
Pinot Gris
Santa Maria Valley,
Estate



Brilliant light straw; oaky, smoky, buttery, slightly citric, green apple, honey and orange peel aromas are also a little funky and musty with matchstick and mercaptan (Brettanomyces?); simple, resinous, slightly tropical fruity flavors also repeat the oaky-smoky theme; not much backbone; crisp, slightly tart balance; long, slightly hot finish, 13.5%. The fruit in this wine is drowned by too much winemaking technique and the liberal use of oak. (\$20) (NO web site)

▲ debut / home



PURSUIT OF PERFECTION



Jean Trimbach began making wines in Alsace as long ago as 1626. Thanks to superb vineyards and excellent wines his descendants were able to build up an enviable reputation within the region and beyond.

International acclaim came in 1898, when Frédéric Emile Trimbach showed his wines at the great international fair in Brussels, where he carried off the most coveted prizes. From that time Trimbach has been rated globally as one of the great names of Alsace.

The jewel in the crown is the family's Clos Sainte Hune vineyard, widely seen as the king of Alsace Rieslings. The Trimbach family remains sole proprietor to this day.



The house of Trimbach is based in Ribeauvillé. The family tradition has been proudly maintained from father to son through twelve generations of great wine-makers. Today, Hubert and Bernard Trimbach are at the helm, ably assisted by Bernard's sons, Pierre and Jean. The Trimbach family supervises every single operation, from planting and vinification to selection and bottling. Their skill and integrity are widely respected. The "Trimbach style" is seen all over the world as a symbol of Alsatian excellence,

contact@maison-trimbach.fr

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PINOT GRIS RESERVE



One of the noblest of Alsace grapes, it produces a full, viscous, richly fruity style, often with a lush aftertaste. Its great depth is balanced by the crisp acidity that gives structure and longevity. A slight smokiness, combined with underlying delicacy, is a typical trait.

Superb with food, the Pinot Gris comes into its own with terrines, foie gras, smoked fish, fish in sauce (notably salmon), and white meats.



[Other wines](#)

contact@maison-trimbach.fr

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