

## Pinot Noir Réserve 2023

### BACKGROUND

Since 1626, the Trimbach family have been a reference point for fine Alsace wine. For 13 generations, the family has crafted wines that are structured, long-lived, fruity, elegant, and balanced. It is the celebrated Trimbach style. Their wines are sought out by collectors and enthusiasts in earnest, and they've held the distinction of being the United States' number one still wine Alsace producer since 1978. The Trimbachs are also one of the largest owners of Grand Cru vineyards in the region which account for an impressive third of their total production. And in 2023, they attained the EU's coveted HVE-3 Organic certification — one of the most rigorous organic standards in the world. These are just a few elements (of many) that speak volumes about their dedication to creating the highest-caliber expressions of their terroir, like this fine Pinot Noir, which is often described as a "bridge" wine between Pinots from Burgundy and Oregon.

### TERROIR & VINTAGE NOTES

Pinot Noir Réserve is from Trimbach's own vineyards and those of their growers from vines that are 40+ years old. The vineyards are located in the southern part of Alsace: Rodern and St. Hippolyte, some based on granite, some on sandstone, and some from marl and limestone soils. Winter 2023 was mild and dry; March and April brought generous rainfall. In May and June, temperatures were significantly above normal. It was very windy, and drought conditions prevailed. Mid-July saw rain and a drop in temperatures — making for a difficult start to véraison — followed by very hot days in late August, and, from mid-September onward, a succession of cool nights that ensured ideal maturation.

### WINEMAKING & AGING

Grapes are selected at maturity and after de-stemming, they undergo a gentle pneumatic pressing followed by an eight-day cold maceration to extract color and fruit. The juices are blended in the cellar in stainless steel vats and old casks for the malolactic fermentation. (The Pinot Noirs are the only Trimbach wines which do undergo malolactic fermentation, in tank.) No long ageing on lees. The wines are bottled after three months' ageing in stainless steel tanks.

### TASTING NOTES

Look for delicate aromas of red and black berries underlined by subtle smoky notes and hints of forest floor. The beautifully structured mouthfeel combines fruitiness — Morello cherries and kirsch — with supple, velvety tannins and juicy freshness. Delicious as an aperitif with ham, charcuterie, or bruschetta. Pair with roast pork, vegetable tempura, Japanese barbecue with vegetables or meat, and meaty fish like salmon.



### ORIGIN

Alsace AOC, Alsace, France

### GRAPE VARIETIES

100% Pinot Noir

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 12.5%, TA: 3.37, RS: <0.3, Ph: 3.65, Closure: Cork

### WINEMAKER

Pierre Trimbach

