



Release on the Wine Spectator Website

Riesling **Sélection de Grains Nobles** **Cuvée Ernest 2007** **93/100**

Aromatic, with a delicious burnt caramel note underscoring the baked peach, pastry, orange marmalade and spice flavors. This is creamy, with subtle acidity gently framing and balancing the rich flavors. With a lingering hint of meringue on the finish, this truly dessert in a glass.

Gewürztraminer **Grand Cru Kessler 2007** **92/100**

Refined texture disguises the underlying power in the well-packaged version, which displays a pronounced mineral-tinged smoky edge to the quince, peach sorbet, honeysuckle and grapefruit notes. The subtle acidity leaves a mouthwatering impression on the palate and a lingering finish.

Pinot Gris **Grand Cru Spiegel 2007** **91/100**

An elegant wine with much to offer, from the pretty floral nose to the well-meshed acidity to the flavors of pear sorbet, ripe apricot and clementine. An undercurrent of spice lingers on the long finish.

Gewürztraminer **Grand Cru Kessler 2005** **90/100**

This off-dry white shows lush flavors of orange blossom, pomegranate, clementine and spice, with a delicate, honeyed finish. The texture is silky, and there's enough acidity for balance.

Riesling **Grand Cru Saering 2007** **89/100**

Light-bodied and tangy. A pleasant acacia blossom note underscores the grapefruit zest, star fruit and sea salt flavors, with well-defined acidity. There's a hint of minerality in the finish.

Riesling **Les Princes Abbés 2008** **88/100**

Pretty floral notes and hints of smoke play off of juicy quince and white grapefruit flavors in the lively, elegant white.

Pinot Blanc **Les Princes Abbés 2008** **88/100**

This dry version exhibits pleasant notes of lemon zest and brine, with a warm, underlying hint of earthiness. Despite crisp acidity, this has nice weight and texture, making it great as a sipper or with shellfish.