

## Alison Napjus' Recommended Wines From Alsace

Nearly 300 wines were reviewed for this report. A free alphabetical list is available at [www.winespectator.com/111510](http://www.winespectator.com/111510). WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

### TOP WINES

WINE	SCORE	PRICE
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#### DRY WINES

<b>ZIND-HUMBRECHT</b> Gewürztraminer Alsace Grand Cru Rangen de Thann Clos St.-Urban 2008	<b>95</b>	<b>\$76</b>
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A textbook example, driven by intense acidity and showing lychee, cream, rose petal, blood orange and red grapefruit flavors.

<b>ZIND-HUMBRECHT</b> Pinot Gris Alsace Grand Cru Rangen de Thann Clos St.-Urban 2008	<b>95</b>	<b>\$84</b>
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The crackling acidity is matched in intensity by the pronounced tea rose note that wafts through this vibrant white.

<b>WEINBACH</b> Pinot Gris Alsace Cuvée Ste.-Catherine 2008	<b>94</b>	<b>\$48</b>
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Elegant acidity frames this dry, tangy white, and the lacy texture displays white peach, lemon zest, tangerine and smoke notes.

<b>MEYER-FONNÉ</b> Gewürztraminer Alsace Dorfburg Vieilles Vignes 2007	<b>93</b>	<b>\$36</b>
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This lively white shows crisp apple, blood orange, grapefruit and passion fruit flavors, with an underlying minerality.

<b>WEINBACH</b> Pinot Gris Alsace Altenbourg 2008	<b>93</b>	<b>\$55</b>
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A lip-smacking white, balancing honeysuckle, papaya, candied orange peel and red grapefruit flavors, with a smoky note.

<b>ALBERT MANN</b> Pinot Gris Alsace Grand Cru Hengst 2008	<b>92</b>	<b>\$35</b>
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Ripe yellow peach and papaya flavors are framed by tangy acidity, with hints of lemon curd, smoke, honey and beeswax.

<b>MEYER-FONNÉ</b> Gewürztraminer Alsace Grand Cru Wineck-Schlossberg 2007	<b>92</b>	<b>\$39</b>
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Rich and creamy, driven by candied orange peel, blood orange and passion fruit flavors. Shows beautiful balance.

<b>ROLLY GASSMANN</b> Riesling Alsace Kappelweg de Rorschwihr 2002	<b>92</b>	<b>\$65</b>
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Truffle and honey hints accent Jonagold apple, baked pear and vanilla flavors, with lively acidity creating a juicy, mouthwatering impression.

<b>TRIMBACH</b> Gewürztraminer Alsace Cuvée des Seigneurs de Ribeaupierre 2005	<b>92</b>	<b>\$43</b>
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This elegant white offers finely meshed layers of flavor, with lemon curd, brine, white peach, honeysuckle and lychee notes.

<b>HUGEL</b> Riesling Alsace Jubilée 2007	<b>91</b>	<b>\$60</b>
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Open and airy, with apple blossom, star fruit, apricot and stone flavors.

<b>GUSTAVE LORENTZ</b> Pinot Gris Alsace Schofweg 2007	<b>91</b>	<b>\$30</b>
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This fleshy version shows white peach, grapefruit peel and smoke notes.

<b>MARC TEMPÉ</b> Gewürztraminer Alsace Zellenberg 2007	<b>91</b>	<b>\$34</b>
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This dry white is laced with black licorice, apple and kumquat flavors.

#### LATE-HARVEST AND DESSERT WINES

<b>ZIND-HUMBRECHT</b> Pinot Gris Alsace Turckheim Heimboung Sélection de Grains Nobles 2008	<b>96</b>	<b>\$190</b>
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Vibrant and finely tuned, with notes of mango, pineapple and star fruit.

<b>ALBERT MANN</b> Pinot Gris Alsace Altenbourg Le Tri Sélection de Grains Nobles 2007	<b>95</b>	<b>\$94</b>
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A lively dessert wine, with apple chutney, mango and peach pie flavors.

<b>WEINBACH</b> Riesling Alsace Grand Cru Schlossberg Sélection de Grains Nobles 2007	<b>95</b>	<b>\$170</b>
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Stylish, blending smoke, candied apple, peach sorbet and blood orange.

### TOP WINES (continued)

WINE	SCORE	PRICE
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<b>ZIND-HUMBRECHT</b> Riesling Alsace Grand Cru Turckheim Brand Sélection de Grains Nobles 2008	<b>95</b>	<b>\$200</b>
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Rich and juicy, with mango, ripe apple, peach and orange candy notes.

<b>KUENTZ-BAS</b> Gewürztraminer Alsace Cuvée Caroline Vendange Tardive 2007	<b>94</b>	<b>\$78</b>
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Gains intensity, with creamy lychee, apricot and blood orange flavors.

<b>ROLLY GASSMANN</b> Gewürztraminer Alsace Oberer Weingarten de Rorschwihr Vendanges Tardives 2000	<b>94</b>	<b>\$95</b>
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Rich, with tea rose, peach, smoke and candied orange peel flavors.

<b>TRIMBACH</b> Gewürztraminer Alsace Vendanges Tardives 2005	<b>94</b>	<b>\$65</b>
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An elegant style, offering apple blossom, star fruit and mango notes.

### TOP VALUES

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<b>KUENTZ-BAS</b> Riesling Alsace 2008	<b>92</b>	<b>\$16</b>
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This firm Riesling offers apple, tangerine and pink grapefruit flavors.

<b>MEYER-FONNÉ</b> Riesling Alsace Réserve 2008	<b>92</b>	<b>\$22</b>
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Elegant, with a smokiness to the apple, quince and lemon peel notes.

<b>TRIMBACH</b> Riesling Alsace Réserve 2008	<b>92</b>	<b>\$25</b>
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Exhibits closely knit flavors of lemon peel, apple, lemongrass and stone.

<b>ZIND-HUMBRECHT</b> Pinot Blanc Alsace 2008	<b>91</b>	<b>\$24</b>
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Pretty peach, apricot, clementine and honeysuckle notes flesh this out.

<b>MOLTES</b> Riesling Alsace Gaentzbrunnen Terroir 2008	<b>90</b>	<b>\$18</b>
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Shows flavors of pineapple, papaya and tangerine, with a mineral tang.

<b>TRIMBACH</b> Riesling Alsace 2008	<b>90</b>	<b>\$18</b>
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A pleasant salty tanginess highlights apple, grapefruit and stone notes.

<b>WEINBACH</b> Sylvaner Alsace Réserve 2008	<b>90</b>	<b>\$18</b>
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Tangy acidity backs up flavors of orange zest, apricot, brine and stone.

<b>KUENTZ-BAS</b> Alsace 2007	<b>89</b>	<b>\$13</b>
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Dry and spicy, with flavors of orange confit, citrus pulp and coriander.

<b>KUENTZ-BAS</b> Riesling Alsace Tradition 2008	<b>89</b>	<b>\$17</b>
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This lithe white shows citrus, white grapefruit and peach flavors.

<b>ARTHUR METZ</b> Riesling Alsace Cuvée Sélectionnée 2008	<b>89</b>	<b>\$18</b>
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This dry version delivers flavors of apple, apricot and star fruit.

<b>GÉRARD NEUMEYER</b> Pinot Blanc Alsace la Tulipe 2008	<b>89</b>	<b>\$15</b>
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Fresh and juicy, with lemon curd, smoke, pine needle and star fruit.

<b>HUGEL</b> Pinot Gris Alsace Classic 2006	<b>88</b>	<b>\$15</b>
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Dry and elegant, featuring floral, lemon peel and sea salt flavors.

<b>DOMAINES SCHLUMBERGER</b> Pinot Blanc Alsace Les Princes Abbés 2008	<b>88</b>	<b>\$15</b>
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There's pleasant lemon zest and brine notes in this dry Pinot Blanc.

<b>PFÄFFENHEIM</b> Pinot Blanc Alsace 2008	<b>87</b>	<b>\$13</b>
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This juicy white has fleshy white peach, brine and orange candy notes.

<b>PIERRE SPARR</b> Alsace One 2008	<b>87</b>	<b>\$13</b>
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An elegant sipper, with subtle orange peel, white peach and earth notes.

<b>PAUL ZINCK</b> Pinot Blanc Alsace 2008	<b>87</b>	<b>\$14</b>
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Lightly spicy, with firm acidity backing lemon peel, pear and earth notes.