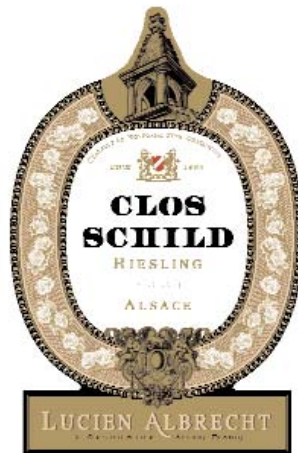


LUCIEN ALBRECHT

Alsace, France



Clos Schild Riesling 2005

THE VINEYARD

This Clos is one of the jewels of the property, located in the heart of the classified grove Pfingstberg. It is surrounded by a high wall, some parts which are several centuries old and ringed with rose bushes, thus the label. The soil is entirely and uniquely red sandstone. The actual vines are 35 years old and were planted in 1970, by Jean's father, Lucien Albrecht. Clos Schild is the pride of the Albrecht family.

Maison Albrecht is a family owned and managed winery founded in 1425 now its eighteenth generation. The estate includes some of the most prestigious terroirs in Alsace including vineyards and monopoles in the Grand Crus Pfingstberg and several Clos, Clos Schild, Clos Himmelreich, Clos des Récollets. Lucien Albrecht's vineyards are meticulously cared for. Organic farming is emphasized in the vineyards and minimal intervention in the cellars and endeavor to produce, in each vintage, hand-crafted wines that represent the vineyards, appellation and family.

HARVEST & AGEING

One third of the vines are trained in the ancient manner to single post (en échalas). The high maturity grapes are hand picked and gathered in small boxes. The whole cluster grapes are gently pressed in pneumatic press. The long, slow alcoholic fermentation takes place in stainless steel vat to conserve the natural fruitiness of the grape. The alcoholic fermentation is followed by a gravity racking, keeping only the fine lees for an extended less contact, which add further complexity and richness.

WINEMAKER'S NOTES

The Riesling Clos Schild 2004 is a "concentrate" of this fine varietal, but still remaining dry. It has intense floral aromas, with rich fruit on the palate with lengthy aftertaste.

Grape Varieties: 100% Riesling

Finished Alcohol: 13%

