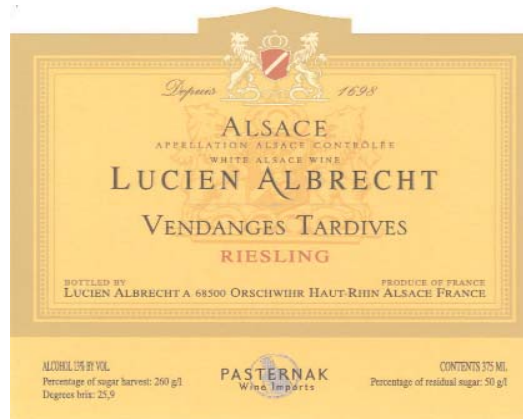


LUCIEN ALBRECHT

Alsace, France



Vendanges Tardives Riesling 2007

THE VINEYARD

Maison Albrecht is a family owned and managed winery founded in 1425 now its ninth 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. These late picked wines are only made from the noble grapes of Alsace: Riesling, Pinot Gris and Gewurztraminer.

HARVEST & AGEING

Riesling for this cuvée are harvested between November and December long after the completion of the regular vintage. The remaining grapes in the vineyards are carefully selected and hand picked. Due to the extreme richness of the wine, fermentation lasts several months. The over-ripeness of the grapes with their natural concentration in sugar and in minerals gives distinctive and complex rich wines.

WINEMAKER'S NOTES

The wine is extremely concentrated yet balanced and is a superb and unique dessert wine.

Grape Varieties: 100% Riesling

Finished Alcohol: 13%



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LUCIEN ALBRECHT

Alsace, France



Vendanges Tardives Pinot Gris 2001

THE VINEYARD

Maison Albrecht is a family owned and managed winery founded in 1425 now its ninth 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. The Vendanges Tardives (late grapes harvest) comes from grapes picked up when surmature in november or in december. To their aroma, the strength due to the concentration is added.

HARVEST & AGEING

Pinot Gris for this cuvee are harvested between November and December long after the completion of the regular vintage. The remaining grapes in the vineyards are carefully selected and hand picked. Due to the extreme richness of the wine, fermentation lasts several months. The over-ripeness of the grapes with their natural concentration in sugar and in minerals gives distinctive and complex rich wines.

WINEMAKER'S NOTES

The wine is extremely concentrated yet balanced and is a superb and unique dessert wine.

Grape Varieties: 100% Pinot Gris

Finished Alcohol: 13%



LUCIEN ALBRECHT

Alsace, France



Vendanges Tardives Gewurztraminer 2007

THE VINEYARD

Maison Albrecht is a family owned and managed winery founded in 1425 now its ninth 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

Gewurztraminer for this cuvée are harvested between November and December long after the completion of the regular vintage. The remaining grapes in the vineyards are carefully selected and hand picked. Due to the extreme richness of the wine, fermentation lasts several months. The over-ripeness of the grapes with their natural concentration in sugar and in minerals gives distinctive and complex rich wines.

WINEMAKER'S NOTES

The wine is extremely concentrated yet balanced and is a superb and unique dessert wine.

Grape Varieties: 100% Gewurztraminer

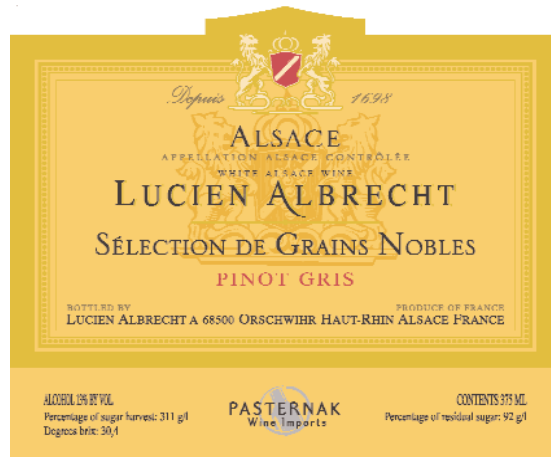
Finished Alcohol: 13%



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LUCIEN ALBRECHT

Alsace, France



Sélection de Grains Nobles Pinot Gris 2005

THE VINEYARD

Maison Albrecht is a family owned and managed winery founded in 1425 now its ninth 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. Les Sélections de Grains Nobles originate from the successive selections of grapes with noble rot. The aroma is intense, the frame is strong.

HARVEST & AGEING

The vineyards are harvested between November and December. The wines are made from a careful selection of grapes which are naturally affected by noble rot (Botrytis). The affected grapes are carefully selected and hand-picked, one by one. The vineyard itself must be picked several times.

WINEMAKER'S NOTES

This wine has a bright gold color, with lovely aromas of dried apricots, honey and smokiness. The aroma is intense, the frame is strong. On the palate it is rich, complex and intense with elegance. Long length to finish.

Grape Varieties: 100% Pinot Gris

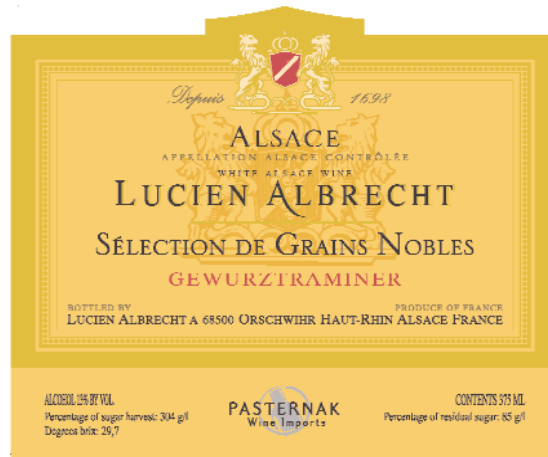
Finished Alcohol: 13%



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LUCIEN ALBRECHT

Alsace, France



Sélection de Grains Nobles Gewurztraminer 2001

THE VINEYARD

Maison Albrecht is a family owned and managed winery founded in 1425 now its ninth 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

The vineyards are harvested between November and December. The wines are made from a careful selection of grapes which are naturally affected by noble rot (Botrytis). The affected grapes are carefully selected and hand-picked, one by one. The vineyard itself must be picked several times.

WINEMAKER'S NOTES

This wine has a bright gold color with spicy aromas and notes of exotic and dried fruits. The aroma is intense, the frame is strong. It displays concentration, richness, complexity with a long finish.

Grape Varieties: 100% Gewurztraminer

Finished Alcohol: 13%



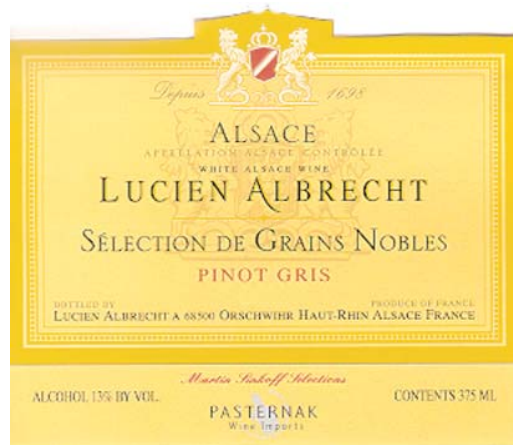
Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com

LUCIEN ALBRECHT

SÉLECTION DE GRAINS NOBLES

PINOT GRIS 2001

ALSACE, FRANCE



As seen in...



95_{pts}

*"A whopping 220 grams of residual sugar never tasted so well balanced.
Thick, but not cloying with oily apricot and smoke notes."*

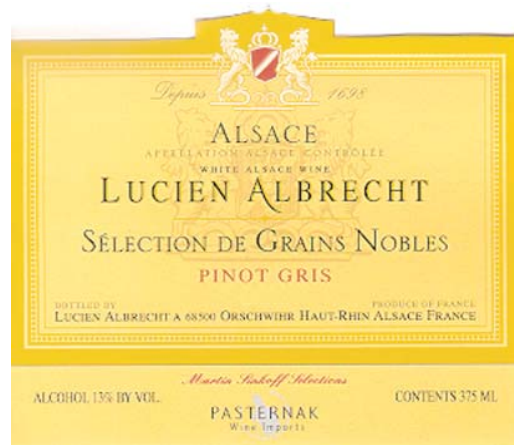
March/April/May 2007

LUCIEN ALBRECHT

SÉLECTION DE GRAINS NOBLES

PINOT GRIS 2001

ALSACE, FRANCE



As seen in...

92_{pts}

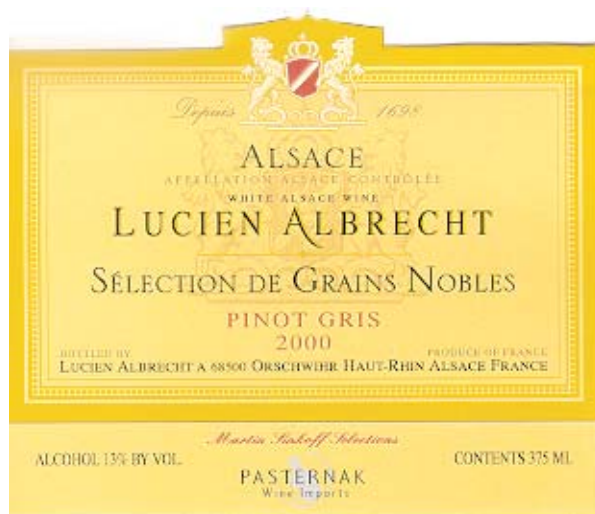
Wine & Spirits

“Extremely concentrated, even syrupy in texture, this maintains clarity and focus, thanks to its racy acidity. The glossy flavors of mango, orange blossom and red cherry are bright and vibrant all the way through a dense, gloriously sticky finish. Although the sugar level is very high, the intense acidity makes the wine seem drier than it really is so if you want to pair it with dessert, choose something not too sweet.”

October 2006

LUCIEN ALBRECHT

SÉLECTION DE GRAINS NOBLES PINOT GRIS 2001
ALSACE, FRANCE



As seen in...

WINE ENTHUSIAST
MAGAZINE

91 pts.

“When it is this sweet, Pinot Gris loses some of its spicy character, adds acidity and becomes a delicious, sweet wine. But the richness of the grape stays, and the wine is intense and concentrated, with noble rot to add complexity to the sweetness. It will develop for another 10 years at least.”

February 2006

LUCIEN ALBRECHT

VENDANGES TARDIVES PINOT GRIS 2001

ALSACE, FRANCE



As seen in...

Wine Spectator

92 pts.

“Impeccably balanced and light on the palate despite its concentration. Marzipan and marmalade aromas and flavors with spice accents.”

October 31, 2005

LUCIEN ALBRECHT

VENDANGES TARDIVES PINOT GRIS 2001

ALSACE, FRANCE



As seen in...

WINE ENTHUSIAST
MAGAZINE



91 pts.

Concentrated honey and lemon flavors mark this ripe, rich, sweet wine. There is some botrytis, giving a fine structure to the wine. It is just beginning to mature, but should continue to develop over the next 4-5 years."

February 2006

LUCIEN ALBRECHT

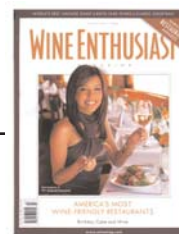
VENDANGES TARDIVES RIESLING 2001

ALSACE, FRANCE



As seen in...

WINE ENTHUSIAST
MAGAZINE



90 pts.

“This late harvest Riesling has beautiful, intense layers of botrytis with acidity to balance the layers of honey, cream and apples. To give it aging potential, there is mineral character, while there is freshness and lift to finish.”

February 2006