



TRIALTO

Wines of People, Place and Time*

ZIND-HUMBRECHT

Muscat Alsace Grand Cru Goldert 2013



90 POINTS

“ Made from a 90/10 mix of muscat d’Alsace and Ottonel, the Goldert Grand Cru is located north of the village of Gueberschwihr. It is a late-ripening, deep limestone, gently sloping hillside that faces east and the early morning sun. The terroir and site foster a slower ripening process, excellent acidity and healthier grapes at harvest. The Goldert is also a vineyard capable of resisting drought, useful given how warm it was in June and July. The ferment was slow but little sugar was left leaving an attractive mineral character mix with floral/fruity notes. The palate is fresh and dry with bits of palate floral, spicy, quince and light honey flavours sprinkled with citrus. Fresh and elegant – Humbrecht style. ”

About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review website www.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.



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