

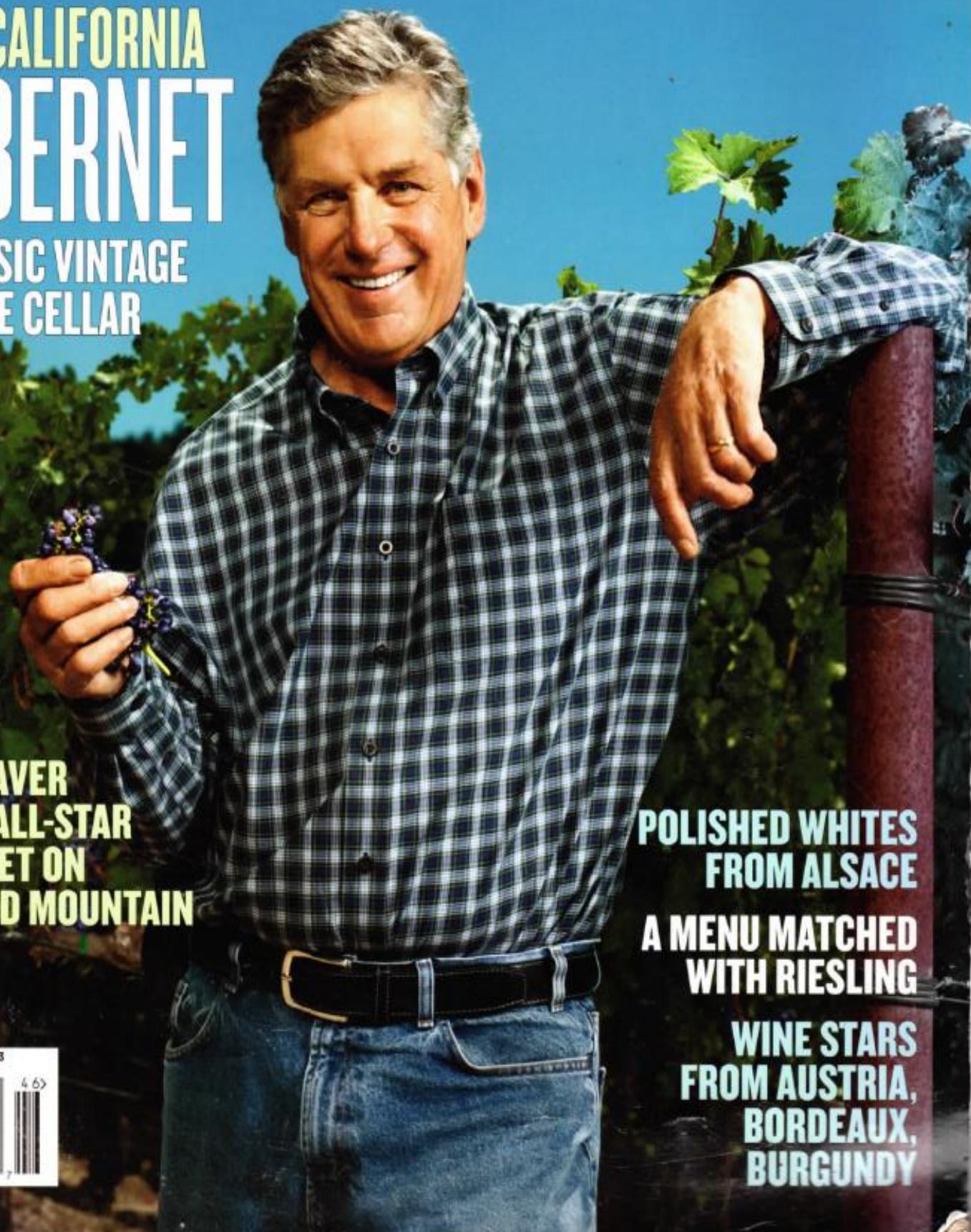
# Wine Spectator

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## 2010 CALIFORNIA CABERNET

A CLASSIC VINTAGE  
FOR THE CELLAR

**TOM SEAVER  
MAKES ALL-STAR  
CABERNET ON  
DIAMOND MOUNTAIN**



**POLISHED WHITES  
FROM ALSACE  
A MENU MATCHED  
WITH RIESLING**

**WINE STARS  
FROM AUSTRIA,  
BORDEAUX,  
BURGUNDY**

NOV. 15, 2013  
\$5.95 US



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## Alison Napjus' Recommended Wines From Alsace

More than 300 wines were reviewed for this report. A free alphabetical list is available at [www.winespectator.com/111513](http://www.winespectator.com/111513). WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

### TOP WINES

WINE	SCORE	PRICE
<b>WHITE WINES</b>		
<b>BARMÈS BUECHER</b> Riesling Alsace Grand Cru Steingrubler 2010	94	\$61
Beautifully balanced, with flavors of dried apricot, papaya, crystallized honey, toasted almond, ground ginger and anise.		
<b>ROLLY GASSMANN</b> Riesling Alsace Silberberg de Rorschwihr 2010	94	\$55
Searing acidity frames flavors of blood orange granita, macerated peach, crystallized honey, toasted almond and apple tarte Tatin.		
<b>ZIND-HUMBRECHT</b> Gewürztraminer Alsace Hunawihr Clos Windsbuhl 2011	94	\$79
Searing acidity provides a firm backbone for the finely knit flavors of papaya, apricot tart, orange peel, smoke, anise and ground cardamom.		
<b>ZIND-HUMBRECHT</b> Pinot Gris Alsace Grand Cru Rangen de Thann Clos St.-Urbain 2011	94	\$105
A stony mineral undertow accents finely knit flavors of melon, white peach, kumquat and blanched almond.		
<b>ZIND-HUMBRECHT</b> Pinot Gris Alsace Hunawihr Clos Windsbuhl 2011	94	\$64
Shows a waxy edge to the ripe flavors of baked peach, mango chutney, lemon meringue pie, smoke and crystallized honey.		
<b>BARMÈS BUECHER</b> Gewürztraminer Alsace Herrenweg 2010	93	\$31
Vibrant and balanced, this offers floral and spice hints, delivering flavors of ripe apricot, papaya, candied kumquat, honey and lychee.		
<b>ALBERT MANN</b> Riesling Alsace Grand Cru Schlossberg 2011	93	\$53
Broad and focused, this shows flavors of green melon, candied orange zest and guava, with smoky mineral. The racy acidity adds balance.		
<b>OSTERTAG</b> Riesling Alsace Fronholz 2010	93	\$44
Vibrant and finely detailed, with flavors of apricot tart, kumquat, blanched almond and subtle passion fruit. Displays focus and length.		
<b>WEINBACH</b> Pinot Gris Alsace Altenbourg 2011	93	\$51
The flavors of dried papaya, apricot gelée, toasted almond, melon and candied orange zest are finely layered, with zesty minerality.		
<b>WEINBACH</b> Riesling Alsace Grand Cru Schlossberg Cuvée Ste.-Catherine 2011	93	\$55
Dry, showing fine balance, with hints of brine accenting the flavors of green melon, star fruit, crunchy white peach, pickled ginger and anise.		
<b>MARCEL DEISS</b> Gewürztraminer Alsace 2010	92	\$30
Well-cut acidity keeps this lithe, with flavors of baked peach, blood orange, pink grapefruit zest, crystallized honey and lychee.		
<b>LATE-HARVEST AND DESSERT WINES</b>		
<b>WEINBACH</b> Gewürztraminer Alsace Grand Cru Furstentum Sélection de Grains Nobles 2010	95	\$137
		375ml
Reminiscent of liquid candy, offering flavors of dried papaya and guava, glazed apricot, grated coconut and flowers.		
<b>ZIND-HUMBRECHT</b> Gewürztraminer Alsace Turckheim Herrenweg Vendange Tardive Vieilles Vignes 2011	95	\$66
Off-dry, featuring racy acidity and enlivening notes of mango puree, lychee, grapefruit granita, honeycomb and apricot.		

### TOP WINES (continued)

WINE	SCORE	PRICE
<b>KUENTZ-BAS</b> Gewürztraminer Alsace Cuvée Caroline Vendange Tardive 2011	94	\$NA
Just off-dry, driven by a streak of minerality and smoke, with finely layered flavors of melon sorbet, mango chutney and dried apricot.		
<b>MURÉ</b> Gewürztraminer Alsace Grand Cru Clos St.-Landelin Vendanges Tardives 2011	94	\$57
Tea rose and lily notes waft through subtle layers of baked peach, blood orange, crystallized honey, piecrust and candied ginger.		
<b>WEINBACH</b> Pinot Gris Alsace Altenbourg Cuvée d'Or Quintessence de Grains Nobles 2010	94	\$218 375ml
Mouthwatering, this lush version displays a fine mesh of baked peach, pear pâte de fruit, candied almond and crystallized honey notes.		
<b>TOP VALUES</b>		
<b>MEYER-FONNÉ</b> Pinot Gris Alsace Réserve 2011	92	\$26
		Shows flavors of apricot, mango, almond, lemon and honey.
<b>SCHOFFIT</b> Riesling Alsace Lieu-Dit Harth Tradition 2011	92	\$26
A clean-cut version, with notes of pineapple, passion fruit and mango.		
<b>EMILE BEYER</b> Gewürztraminer Alsace Tradition 2012	91	\$22
Features lush flavors of ripe melon, glazed apricot and strawberry fruit.		
<b>PAUL BLANCK</b> Riesling Alsace 2012	91	\$20
Lively and expressive, featuring floral and ground spice notes.		
<b>HELFRICH</b> Pinot Gris Alsace Grand Cru Steinklotz 2011	90	\$20
Delicate and balanced, with juicy yellow plum and ripe apricot notes.		
<b>ALSACE WILLM</b> Riesling Alsace Réserve 2012	90	\$14
Offers apple, crunchy white peach, mango, blood orange and anise.		
<b>KUENTZ-BAS</b> Riesling Alsace 2011	89	\$17
Dry and smoky, this offers notes of apple, star fruit and stone.		
<b>DOMAINES SCHLUMBERGER</b> Pinot Gris Alsace Les Princes Abbés 2011	89	\$18
Well-knit, with a spicy edge to the flavors of apple, star fruit and melon.		
<b>BOTT-GEYL</b> Pinot d'Alsace Alsace Métissé 2010	88	\$16
Aromatic, with flavors of peach, passion fruit, stone and orange peel.		
<b>FAMILLE SPARR</b> Riesling Alsace Cuvée Tradition 2011	88	\$13
Focused on minerality, with hints of apricot, beeswax, anise and apple.		
<b>ARTHUR METZ</b> Riesling Alsace Michel Léon 2012	87	\$14
A subtle version, offering hints of Anjou pear, lemon and apricot.		
<b>DOMAINES SCHLUMBERGER</b> Pinot Blanc Alsace Les Princes Abbés 2011	87	\$14
Creamy, with flavors of apple, kumquat, almond and fleur de sel.		
<b>ALSACE WILLM</b> Pinot Blanc Alsace Réserve 2012	87	\$14
Bright, with white peach, almond and mandarin orange notes.		
<b>ALSACE WILLM</b> Brut Rosé Crémant d'Alsace NV	86	\$13
Smoky, with dried strawberry, blackberry, honey and orange zest.		
<b>PIERRE SPARR</b> Brut Blanc de Blanc Vin de France Marquis de Perlade NV	85	\$13
Offers flavors of ginger, cherry, pink grapefruit and candied almond.		