



Cuvée “8” 2014

Domaine Pfister has emerged as one of the top houses in Alsace during recent years, and the exceptional quality and consistency of Pfister’s wines is demonstrated by this highly interesting bottling. I’ve also reviewed Pfister’s Pinot Gris this week, and just as that wine stands apart from others in its category because of its admirably clean finish, this blend stands above its counterparts because of the intricacy and subtlety of its bouquet. It is comprised of 50% Riesling, 30% Pinot Gris, 15% Gewürztraminer and 5% Muscat, but whereas the floral aromas of the latter two varieties dominate almost all Alsace blends, they are only accents in this wine. Medium-bodied, with layered aromas and flavors, this is an extremely promising partner for almost any dish appropriate for pairing with white wines -- not just spicy ones that show well with perfumed blends.

92 points – Michael Franz, winereviewonline.com, September 2016

Crémant d’Alsace Brut Blanc de Blancs 2011

Generally speaking, most wine buyers turn to Crémants (sparkling wines) from across France -- including Alsace -- to get an affordable alternative to Champagne. This wine is indeed a little less expensive than all but the cheapest Champagnes, but that’s about the only respect in which it resembles other wines in its category. For starters, it is vintage dated. Moreover, it is a very high-quality wine made from equal parts Chardonnay and Pinot Blanc, made in the traditional method (second fermentation performed in the bottle) and aged on its lees prior to disgorging for a full 34 months. It is both satisfyingly flavorful and impressively restrained, with superb balance and very nice texture thanks to unusually fine mousse. Very, very well made.

92 points – Michael Franz, winereviewonline.com, September 2016

Pinot Gris “Tradition” 2014

I love almost every wine category from Alsace (which is saying a lot, as this French region works with more grape varieties than almost any other, and makes sparklers and blends as well), but a conspicuous exception is Pinot Gris. For reasons that aren’t easy to understand, almost all producers in the region finish the wines with a high degree of residual sugar, and this is true even of houses that are well known for making dry wines...such as Trimbach. This bottle has restored my interest in Alsace Pinot Gris, thanks to a genuinely dry finish, but one that follows an expressive bouquet and mid-palate flavors and texture that is quite generous. Notes of poached pears and ripe stone fruits are backed by subtle mineral notes.

91 points – Michael Franz, winereviewonline.com, September 2016