



# PATRICK ALLEN SELECTIONS

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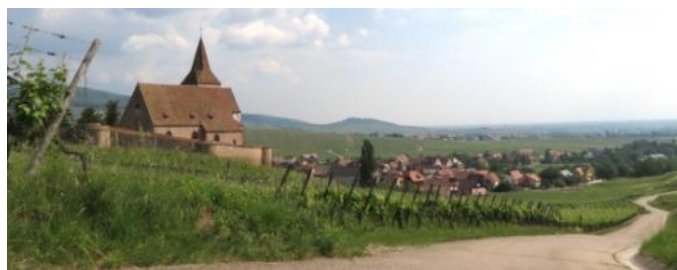
## SCHREYER Vins d'Alsace



UNITED ESTATES  
WINE IMPORTS, LTD.

### The Wine at-a-glance

**Appellation:** Appellation Alsace Contrôlée  
**Soil:** Marl, Sandstone, and Limestone  
**Vinification:** Pressurage Direct, Stainless Steel  
**Grape Varieties Produced:** Riesling, Pinot Gris, Pinot Blanc, Sylvaner, Gewurztraminer, Pinot Noir



*The vineyards near the fortified church of St. Jacques Le Majeur*

Alsace has one of the greatest diversity of terroirs in France. Located at the eastern base of the Vosges Mountains, Alsace, is a labyrinth of valleys and side-valleys, ideal for creating interesting micro-climates and vineyard sites. The Vosges mountains greatly contribute to Alsace's unique climate. Thanks to the influence of this mountain range, Alsace has one of the lowest levels of rainfall in France. However, also due to the Vosgian influence, Alsace has among the coldest winters in France.



*Pinot Blanc*



*Pinot Gris*

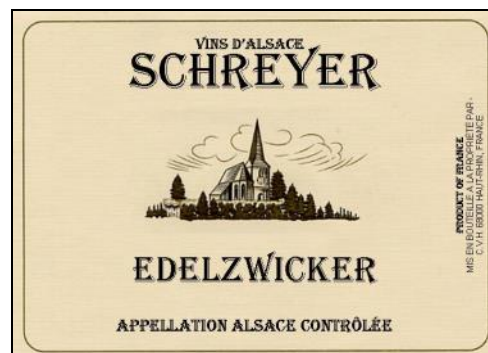


*Sylvaner*

Most wines in Alsace are made from single, unblended grape varieties. In fact, Alsace was the first appellation in France to put the grape variety on the label. Edelzwicker, however, is among the few blended wines in the region. In Alsatian, Edelzwicker literally means "Noble Blend". In the past, field blends were the most common type of wine produced in Alsace. Today blended wines account for only a very small percentage of the total wine production in Alsace. The advantage of making an Edelzwicker is that you can take the

elements you like from different grape varieties, and create a unique, complex, proprietary style of wine. Edelzwicker can be blended from: Pinot Blanc, Pinot Gris, Sylvaner, Gewurztraminer, Muscat, Riesling, and Chasselas each adding its own mark to the wine. As there are no Vin de Pays areas in Alsace, producers must produce wines within the standards of the appellation or make a Vin de Table (the lowest designation in French wine). Edelzwicker gives producers another option for producing wines outside of the varietal-labeled system. Edelzwicker also gives wine consumers a unique way to experience the great diversity of Alsatian wines in a single glass.

Pictured on the Schreyer label is the well-known symbol of Alsace, the 15th century, fortified church of St. Jacques le Majeur. It is one of the best examples of a fortified church in France. Interestingly, it serves as both a Catholic and Protestant church. With its blending of cultures and religions, St. Jacques le Majeur is an appropriate symbol for this wine which is a blend of quintessential Alsatian grape varieties.



**55% Pinot Blanc, 30% Sylvaner,  
15% Pinot Gris**

### Schreyer - Edelzwicker 2015

**Technical Notes:** After harvesting, the grapes are destemmed and lightly pressed in pneumatic presses. The press-juice is then clarified in a special holding tank. Afterwards, the wine is fermented, aged, and blended in stainless steel tanks. The wine is very lightly filtered through a tangential filter before bottling. There is no oak ageing for this wine.

**Tasting Notes:** The Schreyer Edelzwicker is a crisp, aromatic white wine, that combines some of the best elements of three classic Alsatian grape varieties, into a single wine. Central to understanding the wine is knowing what the various grape varieties impart to the blend. First, the *Pinot Blanc* is a supple and bright grape variety that gives the wine its nice pale yellow color, as well as a hint of citrus fruit in the finish. The *Pinot Gris* gives the wine structure, body, and richness, and imparts silky apricot fruit flavors. Finally, the *Sylvaner* is a lighter-bodied grape variety that brings a hint of earthiness to the wine. The Schreyer Edelzwicker makes an excellent aperitif wine, and it is a perfect match for fish, poultry, and even sushi.