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Vintage 2010: Less is More!

A smaller yet better harvest: the 2010 vintage will make history

The 2010 vintage is exceptional in more ways than one. First, because of the difficult weather conditions we encountered during the entire season, and a harvest among the smallest in the last 50 years (40% less than normal in volume). After a long, cold winter, Spring came but without springtime temperatures. Then we saw the first of several weather disturbances that would follow, one after the other, until the end of August. Each rise in temperature was followed by rain that saw temperatures plummeting, throughout the summer. And it was between two of these rainfalls that the flowering began, a perfect moment because the pollination determines the number of grapes on each bunch. We could just as well have said that it was an omen, the bad weather, presaging a less-than-desirable harvest, but we refused to give in to pessimism.

Acidity: the backbone of a good wine

The grapes began maturing at the end of August, accompanied, fortunately, by the return of the sunshine, ideal for reestablishing the health and cleanliness of the grapes. Then came the «verdict without appeal», already noticed at the beginning of the mid-September harvest: a distinct decrease in volume, something not seen for at least the last half a century. But we had to stay upbeat. The temperatures, continually chilly, were particularly good for wines intended for cellaring. This alone was enough to cause connoisseurs to rejoice. In fact, the grapes showed a strong acidity, an essential quality as it's the backbone of any wine. The 2010 vintage is thus a good year! Wines for cellaring, with the right balance between fruitiness and acidity, aromatic but less powerful than the 2009 vintage. These are wines that gourmets will adore, that emphasize purity and crispness in order to get the best the wine has to offer to the dishes it's served with.



The Key Number: 40%
 In 2010, the harvest plummeted by 40% compared to a normal year.

Trends

Contrasting two different vintages
 The 2010 vintage is the latest in a history of good tradition. The 2009's are warm wines that become powerful, rich and fruity. They are wines to drink young, not for keeping longer than five years. 2008 is a vintage quite similar to the 2010, wines for cellaring that age well and that present today - after two years of maturing in the bottle - a fullness that will last another two to three years and even beyond that for the *grands crus*.



Promotional sweep for the winery

In ink or on the web, on a regional or a national scale, selected for review or simply among the favorites, the winery is making the front page.

IN THE GUIDES...



LE GUIDE DES MEILLEURS VINS DE FRANCE 2012 LA REVUE DES VINS DE FRANCE

"The range is quite frank and the wines have a lovely honesty, without the disgusting sweetness of many of the wines from the region. We appreciate the frankness and cleanness of the Muscat

(Muscat Terroir 2009: 14,5/20). The Pinot Blanc is also nice, round and pleasant (Pinot Blanc Terroir 2009: 14,5/20). The series of Riesling Grands Crus has a strong character, with a fat Pfersigberg that is still taut (Riesling Grand Cru Pfersigberg 2009: 16/20) and an especially sumptuous Eichberg with a finish of fine citrus (Riesling Grand Cru Eichberg Vieille Vigne 2008: 17,5/20)". Ont également été notés:

Gewurztraminer Grand Cru Goldert 2009 : 15,5/20

Pinot Gris Terroir 2009: 14/20

Riesling Portrait 2009: 14/20

Riesling Terroir 2009: 14,5/20.



LE GUIDE BETTANE & DESSAUVÉ DES VINS DE FRANCE 2012

Pinot Gris Grand Cru Rangen 2008 : 15/20

"A ripe aroma, toasty and fruity with a touch of truffles, sweet in the mouth, a good density and with fine acidity and spicy character at the finish".

LE GUIDE DES VINS DE FRANCE 2012 GAULT MILLAU

Riesling Grand Cru Pfersigberg 2008: 16,5/20. Coup de cœur

"Delicate notes of lime, coarse salt, with just a touch of roasting. It explodes on the palate crisply and tautly, revealing an interesting terroir".

Riesling Grand Cru Eichberg Vieille Vigne 2008: 15,5/20 : *"A wise approach to a Riesling with high minerality but, particularly, harvested at perfect maturity. The complex nose, leaving nothing to desire, provides a finish both long and pure".*



LE GUIDE HACHETTE DES VINS 2012

Riesling Terroir 2009

A real success

"Ample, powerful, suave and round, this Riesling is built on an inborn acidity that gives crispness to the finish. A well-balanced wine that in three years will have gained in complexity".



VINS DE FRANCE 2012 LE GUIDE INDÉPENDANT GUIDE LAFONT

Riesling Grand Cru Pfersigberg 2009: 91/100

74th best wine in France,
6th best wine in Alsace,
2nd best Riesling.

LE GUIDE DES MEILLEURS VINS À MOINS DE 20 € 2012 LA REVUE DES VINS DE FRANCE

Riesling Portrait 2009: 15,5/20

"Built on a duo of citrus and volume, this is a wine with character, quite sunny, yet at the same time closed, without any heaviness or sweetness. It appears to be wholly precise, quite intense and accessible, and all of that punctuated by a light acidity in the mouth. A real success".



ON THE WEB...

LEFIGARO.FR – L'AVIS DU VIN: The new website of the French daily entirely devoted to wine

Gewurztraminer Grand Cru Goldert 2009: 16//20

"A beautiful gewurztraminer, full and dense, chewy with a long and lovely finish. Can cellar for years".

Muscat Terroir 2009: 14/20

"Quite elegant, full of character, beautiful aromas, fresh".

Pinot Gris Terroir 2009: 14/20

"Supple, a little smoky at the finish, finely built".

Riesling Grand Cru Eichberg Vieille Vigne 2008: 16/20

"A nose moderately expressive, a bit closed. Dense and compact in the mouth, with a good concentration, closed, to cellar for years".

Pinot Gris Grand Cru Rangen 2008 : 15,5/20

"Rich and full, good density, a bit overripe at the finish; it will go far".



Our wines were also cited on:

- **bourgogne-recettes.com** (Gewurztraminer Grand Cru Pfersigberg Sélection Grain Nobles 2007),
- **gastronomica.fr** (Crémant d'Alsace Rosé and Pinot Gris Grand Cru Rangen 2008),
- **gourmetsandco.com** (Gewurztraminer Grand Cru Goldert 2009 and Muscat Terroir 2009),
- **toutpourlesfemmes.com** (Muscat Terroir 2008 and Pinot Gris Terroir 2008),
- **blog.youwinemotion.tv** et **paperblog.fr** (Crémant Brut and Crémant Brut Rosé).

NATIONAL AND REGIONAL PRESS...

HOMME DELUXE - January 2011

"... This magnificent Riesling Eichberg 2008, from old vines, with an aroma of orchards, verbena and grapefruit, golden and already lively and fat, will provide the full measure of its promise after three or four years of cellaring..."

LE FIGARO - March 2011

Alsace: Grands Crus at a small price.

"Our winery was cited as being "less well-known than the major producers who figure among the international stars, but offering comparable quality and excellent value for money."

LE NOUVEL OBSERVATEUR - June 2011

Special summer wines

Muscat Terroir 2009 selected for review.

"An easy varietal, the muscat requires a special touch to avoid being trite. In a springtime style (citrus, grapes and a touch of honey), this vintage reveals a body both light and subtle."

CUISINE BY CYRIL LIGNAC - June 2011

« Avis de Gris dans nos verres »

interview with Philippe and the selection for review of the **Pinot Gris Terroir 2009**:

"Beautifully straw-colored, this Pinot Gris has touches of yellow fruit, with the yellow plum dominating, accompanied by hints of pepper and mushroom. The taste is fat and dry, persistent and crisp. Two years of aging will make it a great gastronomic wine."

Our wines were also cited in :

- **Gourmande** (Riesling Grand Cru Eichberg 2007, Pinot Blanc Portrait 2008),
- **Cuisine Revue** (Gewurztraminer Vendanges Tardives 2005, Crémant Brut),
- **Femme Actuelle Hors Série** (Pinot Blanc Portrait 2009),
- **Jours de Chasse** (Pinot Gris Terroir 2009),
- **Cuisine Actuelle** (Gewurztraminer Portrait 2009)



Profile of Philippe and the Winery

LE NOUVEL OBSERVATEUR WINE SPECIAL September 2011

"Philippe Zinck reawakens his grands crus"

Selection of several wines for review:

Riesling Grand Cru Eichberg Vieille Vigne 2008

Lively and assertive. A touch of grapefruit and flint.

Riesling Grand Cru Pfersigberg 2008 – Lovely minerality thanks to the chalky soil. Dry and polished, with citrus and lime aromas.

Pinot Gris Grand Cru Rangen 2008 – A nose of yellow plums, full and fat in the mouth with a touch of peaches packed in their juice. Keep it for a decade in order to savor the wine in all its complexity.

Gewurztraminer Grand Cru Pfersigberg Sélection de Grains Nobles 2007 – Notes of honey, candied fruit, mango and gingerbread.

CHALLENGES - September 2011

"Growing the Family (Wine) Business"

PASSION VIN – THE MAGAZINE OF ALSATIAN WINES September 2011

"... Gastronomic wines, distinct, dry, including both the Pinot Gris and the Gewurztraminer. 'Yes, I think that this manner of winemaking allows the terroir to come through as it should,' said Philippe. 'And, too, Alsatian wines go with most of the world's cuisines.' One foot in the vineyards, the other on far continents..."



Medals and awards 2011

Decanter World Wine Awards 2011

Gewurztraminer Grand Cru Goldert 2009 Silver medal

Riesling Terroir 2009 Bronze medal

Pinot Gris Terroir 2009 Bronze medal

International Wine Challenge 2011 London

Gewurztraminer Portrait 2009 Bronze medal

Concours Riesling du Monde 2011

Riesling Terroir 2009 Silver medal

Organic vineyards - getting greener and greener

Sound and healthy cultivation is fair cultivation. In adopting this principle, we have chosen to move completely to organic cultivation methods. Here's a look at what motivates us, and the future.

A gamble that paid off: after an initial experiment with organic growing methods, quite positive, the winery took a big leap in 2011. "All the vines today are organically grown," said Philippe Zinck proudly. "The results we got with biodynamic agriculture were very convincing, from the reaction of the vines to the qualitative results in and of the wine. They seem to exhale a more authentic aroma, to provide a more authentic taste and minerality. However, growing biodynamically involves precise, structured labour. A wrong move in biodynamic agriculture can lead to serious results. It's a long and complex process that requires us to change progressively. So, we're going initially to move all the vineyards to organic growing methods, and to perfect our knowledge over several vintages before returning, but this time completely, to biodynamic agriculture."

2011 A REFERENCE POINT

For the winery, the year 2011 will be the first vintage that is 100% organic. It was a risky but winning gamble, considering the quality of the harvest last September. "This backs up our choice, but it's one that also has to meet other demands. **We are rediscovering a certain kind of harmony, where we will leave the terroir intact for future generations.** Working organically also actively promotes the health of our family, our children and our workers, who are no longer in contact with harmful pesticides. It's our own health that is at risk. And it's regrettable that this preoccupation with people's health is not sufficiently reported in the press or discussed in the milieu of winemaking." As for the wines produced, they are barely different from the earlier ones. Quality is, as always, the leitmotif of the winery. "From one vintage to the next, we work continuously to improve the quality of our wines, to bring more finesse, minerality, and a more authentic taste." It's a goal the winery is determined to meet.

Three reasons to go organic!

- More authenticity and minerality in the wines
- The biodiversity is preserved
- A priority: using zero pesticides



Brief Notes
from the Winery

AN EXPERT'S OPINION

As proof of the winery's reputation, our 2009 and 2010 vintages were submitted for the critique of a true connoisseur: Manuel Peyrondet, *Meilleur Sommelier de France 2008* and *Meilleur Ouvrier de France Sommelierie 2011*. Click and consult the winetasting commentaries on-line of this recognized expert.

A CAPITAL WINETASTING

Philippe Zinck and his team invite you to Paris for a prestigious tasting at the Carrousel du Louvre. The occasion is the Grand Tasting, a festival of all the greatest wines, on December 2nd and 3rd 2011. The winery will also be in the capital at the trade fair, La Revue des Vins de France, at the Palais Brongniart on June 2nd and 3rd 2012.



BECOME A FAN!

With more than 13 million users in France, Facebook is a powerful information network, a great way to link up with others. So, start clicking and become a fan of the winery on Facebook. On the program: exclusive information, direct conversations and invitations to events.

LOOKING GOOD

The weather was particularly favorable for the 2011 grape picking. Sunshine drenched the entire period, which began September 19th and finished October 5th. There are still some bunches on the vines for the promising *vendanges tardives*. An exceptional harvest for a top-ranked vintage? We'll let you know in a few months.

18 rue des Trois Châteaux • BP 12 • F-68420 Eguisheim
Tel.: +33 (0)3 89 41 19 11 • Fax: +33 (0)3 89 24 12 85 • info@zinck.fr • www.zinck.fr

Cellar opening hours for wine-tasting

Monday-Friday 8 am - 12 am / 2 pm - 6 pm and Saturday 9 am - 12 am / 2 pm - 6 pm.

"Au Vieux Porche" restaurant open every day except Tuesday and Wednesday