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Vintage 2011: It gave us the shivers

The whimsical weather sowed plenty of doubt about the quality of the 2011 vintage, but the final results are very promising.

Generally, one vintage follows another, yet they're not at all alike. Following the 2010 vintage, one of the best these last few years, 2011 will have suffered from particularly chaotic weather conditions. Traditionally rainy, March and April saw a disquieting lack of water, hitting the winery hard as we had begun clearing and cleaning among the vines in soil that was too dry. The result: one-and-a-half months of turning the earth, two times longer than usual. But the team worked non-stop, aware of the importance of the work: turning the ground prevents untimely growth among the plants, which weakens the vine. The persistent drought conditions had the professionals at the winery seriously concerned, while at the same time dreading the heavy rains of July and August. The scenario changed. In June, until the end of July, storms dropped 10, then 15 and even 20 mm of rain, in reasonable quantities, that made up for the lack of water. The rains launched the growth of the vine, the flowers blossomed between the storms and the harvest seemed saved.

A key figure 50%

Springtime 2011 was one of the decade's driest: -50% less rain than usual in March and April.

A clean harvest of high quality

In August, the cooler temperatures prompted new questions. But from September until the *vendanges*, a radiant sun gave promise of a clean harvest of good quality, confirmed by our tastings. The 2011 wines are all very good, pleasing and healthy at the same time. The complex nose, the body, the acidity, and the minerality dominate. This is above all a vintage to drink while it's young, the Portrait range in one or two years, the Terroir in two to four years, the Grand Cru from three to six years, all cellared at 13°C. To sum up, it's a wine along the lines of the good vintages but without exceptional character due to climatic extremes. A very good wine shaped by stability.



Trends : the quest for plenitude

The three preceding vintages are keeping their promise. 2010 is without doubt the best of the five last years. After a year in the bottle, the pure, full wines, somewhat dry, are developing in fullness. Wines of choice for connoisseurs and those who love fine food. The 2009 is rolling out all its fruitiness and generosity. Don't hesitate to enjoy the Portrait and Terroir ranges today, while the *grands crus* can wait for another two or three years. Finally, the 2008 vintage is the one to hold on to. The *grands crus* are only just beginning to flourish and will only improve over the coming years.

The winery is prompting a lot of buzz

In the press or on the web, in guides or special editions, the winery's output is being talked about and recognized.

IN THE NATIONAL AND REGIONAL PRESS...



CUISINE ET VINS DE FRANCE
Special Edition, Wine Sept/Oct 2012
Our favorites:
Riesling Grand Cru Pfersigberg 2010 and Riesling Terroir 2010
"the riesling varietal is magnified by the Grands Crus like the expressive and mineral Pfersigberg 2010 from the winery. It is also pleasing in its more modest versions. With this vintage from the Terroir range, the riesling provides a perfect balance between concentrated fruitiness and a citrusy vivacity."

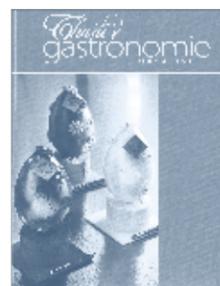


HOMME DELUXE
July/Sept 2012
White Wines - That mineral freshness Pinot Gris Terroir 2010
"...the Zinck winery cultivates and vinifies all the varietals of the region with brio, but especially the pinot gris. This 2010 offers an aroma of stone fruit, white flowers and is slightly peppery with citrus notes. In the mouth, the racy dryness combines with a nice fullness and a delicate touch of hyacinths."



Gault & Millau
June/July 2012
Alsatian Wines -- a tasting of the Rangen grands crus
Riesling Grand Cru Rangen 2009 "Lots of finesse with a rich and floral nose, smoky, with petrol, candied fruit, passion fruit and notes of grilled dry fruit and vanilla rum. The taste is subtle and then deliciously racy with a beautiful minerality. A long, markedly dry and spicy finish."

Pinot Gris Grand Cru Rangen 2009 "The nose: earthy, smoky, ripe fruit, grilled almonds. In the mouth the wine is slightly mineral, fine and delicate, well-balanced with a touch of sweetness nicely reined in. The finish is long, slightly dry, with notes of flint."



THURIES GASTRONOMIE
March 2012
Wine & Food
Gewurztraminer Grand Cru Goldert 2009
"...Golden and luminous with a notable aromatic precision, just like the finesse it provides. While one finds the typical notes of fresh litchi and old rose, it must be stated that the minerality of the soil adds a noble touch. Well-balanced in the mouth, the wine proves to be racy and lively, the taste enhanced by a sensation of dryness that provides depth. The taste increases at the finish, revealing a beautiful terroir and the perfect mastery of the art of winemaking..."



HOMME DELUXE
Jan/Feb 2012
Whites - Alsace, Burgundy and the Loire
Gewurztraminer Grand Cru Goldert 2009
"The Gewurztraminer Grand Cru 2009, golden with notes of amber, opens with a touch of minerality and after breathing delivers the aromas of tropical fruit. Dry with strong notes of lime and bergamot."



L'EXPRESS STYLES
Dec 2011
The Wine of the Week
Gewurztraminer Grand Cru Goldert 2009
"...the Gewurztraminer Goldert 2009 shimmering gold. Dry and powerful, the wine has a beautiful balance of dryness and sweetness that gives it a pleasant, crisp freshness. Notes of tropical fruit (mangoes and passion fruit) make the perfect pairing with a sautéed foie gras."

Our wines were also cited in:
Prima (Crémant d'Alsace Brut Rosé), **Maison facile** (Crémant d'Alsace Brut), **L'Echo** (Crémant d'Alsace Brut Rosé), **France Dimanche** (Crémant d'Alsace Brut Rosé), **Vie pratique Gourmand** (Riesling Terroir 2010), **Email Gourmand special edition Rosés** (Crémant d'Alsace Brut Rosé), **Cuisine Actuelle** (Pinot Blanc Terroir 2010), **Cuisine a&d** (Pinot Gris Grand Cru Rangen 2008, Riesling Terroir 2010, Riesling Grand Cru Elchberg 2009, Gewurztraminer Grand Cru Goldert 2009, Gewurztraminer Grand Cru Pfersigberg Sélections de Grains Nobles).

IN THE GUIDES...

LE GUIDE DES MEILLEURS VINS DE FRANCE 2013 LA REVUE DES VINS DE FRANCE

"Something so rare that it bears mentioning, the crémants from the winery merit an investigation by wine lovers. Our preference is for the brut, direct and fresh (**Crémant Brut** : 14/20). The 2010 rieslings are perfectly produced, with the suave and elegant Portrait range (**Riesling Portrait 2010** : 14.5/20). The Pfersigberg reveals a beautiful minerality combined with a good dose of terroir (**Riesling Grand Cru Pfersigberg 2010** : 16/20). The 2009 Goldert perfectly manages the richness of the vintage while preserving a lovely freshness, despite the wine's depth (**Riesling Grand Cru Goldert 2009** : 16/20). The admirable Rangen leads them all, with its body and depth and beautiful richness, like a grand vin intended for cellaring (**Riesling Grand Cru Rangen 2009** : 17/20). »
Also noted:
Muscat Terroir 2010 : 14,5/20
Pinot Gris Terroir 2010 : 14,5/20

VINS DE FRANCE 2013 LE GUIDE INDÉPENDANT EDITIONS LAFONT

Gewurztraminer Grand Cru Goldert 2009 : 90/100 – 3rd best Gewurztraminer Golden with a perfect nose. The menthol holds center stage, and is enhanced by gingerbread spices and exhalations of muscat. The attack on the palate is rather mild and quite dry. Orange and caramel, along with the gingerbread, awaken the taste buds while the peonies rise to sit among the roses. A profusion of orange and lemon aromas define the finish. Indispensable as an apéritif.

GUIDE REVEL 2013 CHAMPAGNES AND OTHER BUBBLES - GUENAËL REVEL

Crémant Brut : 15/20
With a discreet nose, the wine first recalls baked apples and candied citrus. It becomes more confectionary after breathing and several minutes in the glass. The effervescence is normal, with tiny bubbles creating a velvety volume in the mouth that recedes in the finish, leaving just a touch of grapefruit. Perfect as an apéritif, it would go nicely with a compact goat's cheese.
Crémant Brut Rosé : 15/20
A bubbly pinot noir that is more mineral and tightly wound than decisive and winy. The delicately acidic framework, slightly bitter at the finish, recalls the aroma of cherry pits but retains its form. Refreshingly effervescent, the crémant is quite airy with big bubbles, ideal for an apéritif.

ON THE WEB...

LEBLOGGOURMET.NET – August 2012

Rosés for an Indian summer
Crémant d'Alsace Brut Rosé "given that the Alsatian crémants don't have the reputation they deserve, and then even less in rosés...might as well not speak about it. And yet this sparkling wine from the Zinck winery is a true surprise. Made totally from Pinot Noir grapes, this winy crémant beguiles with its nose of stone fruit, redcurrants and orange rind. Don't be worried if the bubbles seem too overpowering when opened, they lessen in the glass to appeal for aperitif, with cocktails or Asian cuisine."

BERTHOMEAU.COM – May 2012

Wine&Company, Open Space
"...In fact, I have to say, in my way, that I really liked the Pinot Blanc Terroir 2010 that, as an aperitif, is simple, refreshing and quite elegant. But what I liked the most was the Gewurztraminer Grand Cru Goldert 2009 which, with a file of Saint Pierre (a saltwater fish), was full-bodied and went well with everything. Finally, the chosen wines held their place as good company and especially, in what should be the case of any wine at a good meal, as a flavor enhancer..."

Our wines were also cited on:
vigneetvin.tv (Crémant d'Alsace Brut Rosé), **luxe-magazine.com** (Riesling Grand Cru Elchberg Vieille Vigne 2008), **fou-rgeot-de-vin.com** (Pinot Gris Terroir 2007).

Brief notes from the winery



THE THREE UNKNOWNNS

Rain, maturity, harvest: so many questions asked during a capricious 2012. Not only was the maturity of the grapes quite uneven but even more, unstable weather conditions marked by heavy rains perturbed the conditions for maturation. Conclusion: the different maturities had to be carefully watched, from quite close, and the harvest was never-ending because it was constantly interrupted.

TOTAL MASTERY

Improving the quality of the wines: a permanent objective for the winery, which cultivates the vines and vinifies accordingly. Thus each step in the production plan is optimized, including the bottling. The company this year invested in its own bottling line in order to have 100% control of the process and improve once again our performance.



The wine with the highest honors at the winery: a high-flying Riesling 2009, exceptionally rich, endowed with its own personality.



The Grand Cru Eichberg star of the winery

Tasting note of the expert **Manuel Peyrondet***

*Chef sommelier du Royal Monceau – Paris,
Meilleur Ouvrier de France – Sommellerie 2011
Meilleur Sommelier de France 2008
Master of Port 2006*

Wine tasted the 19th December 2011 at 8°C

COLOR

The appearance is lemon gold brilliant and clear with green highlights.

NOSE

Before aeration, the nose is less expressive than the Pfersigberg but it announces a very good maturity thanks to candied lemon and grapefruit aromas. The whole is brightened up by touches of menthol, lemon grass and reinette apple. Minerality is all the same present and suggests some salinity.

TASTE

On the palate, the attack is ample with a richer body than the Pfersigberg. The vintage effect is more perceptible, the strength intensified and the richness a little bit more clear. A very slight sweetness play opposite a fine bitterness. The finish is subtle, slightly salty, between candied lemon and menthol.

MY OPINION

The texture of this Riesling Grand Cru Eichberg is very different from its next door Pfersigberg. More body, less sapidity but more accessible in its youthness, it will seduce connoisseurs of full-bodied and elegant riesling. The style of this wine more ample with a subtle roundness matches with very different meals from the Pfersigberg ones.

A FEW TASTY SUGGESTIONS

- Sweetbread with candied and roasted lemon, very tender carrots with orange juice
- Swordfish carpaccio, lemony marinade and candied tomatoes
- Goat's cheese and citrus fruit crisps and verbena marmelade

+ To drink in the next 7 years, decanted and served at 11°C

* Translated by Domaine Zinck



Medals et Awards 2012

PINOT GRIS

Portrait 2010 **Bronze** IWC 2012
Terroir 2010 **Bronze** Decanter WWA 2012

RIESLING

Terroir 2010 **Bronze** Decanter WWA 2012
Eichberg 2009 **Silver** Riesling du Monde Ap. 2012
Bronze Decanter WWA 2012
Bronze IWC 2012
92 pts Wine Spectator - Oct. 2012
Pfersigberg 2010 **Bronze** - Decanter WWA 2012

GEWURZTRAMINER

Portrait 2010 **Bronze** - IWC 2012
Eichberg 2009 **92 pts Wine Spectator** - Oct. 2012
Goldert 2009 **Mention** - Decanter WWA 2012

In the top ranks

A clear sign of maturity, the Zinck winery is contending in some of the world's most demanding competitions. Here's a selection of those contests, well-respected as well as well-known, that emphasize the savoir-faire of the professionals.

International Wine Challenge – IWC

Started in London in 1984, the IWC is one of the biggest and best-respected annual competitions in the world. More than 12,000 wines from around the world are classed by region, vintage and type, and undergo a blind tasting regardless of price. In 2012, France ranked number one in medals, with 1,136.

Decanter World Wine Awards – WWA

Set up in 2004, the Decanter WWA is the best-known and most prestigious world-wide competition that takes place annually in England. Wines are classed by region and price range, and are then blind-tasted by juries with top-rate expertise. In 2012, more than 47 countries presented 14,120 wines.

Wine Spectator

The Wine Spectator is an American journal that specializes in wine and spirits. First appearing in 1976, each issue provides a buying guide to the best-known wines in the United States. Classed by type and vintage, the 15,000 wines are blind-tasted and rated to 100.

Riesling du Monde

This international competition has been judging Rieslings from around the world since 1999. Based in Strasbourg, it helps promote Rieslings throughout the world. In 2012, the judges saw 366 Rieslings and awarded 109 medals, with France in first place with 73.

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Cellar opening hours for wine-tasting
Monday-Saturday 9 am - 12 am / 2 pm - 6 pm.

"Au Vieux Porche" restaurant open every day except Tuesday and Wednesday • www.auxvieuxporche.fr