



Newsletter n° 8
 Autumn 2010

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The 2009 Vintage Exceptional

**This one
 is an
 outstanding
 year,
 yet no one
 could have
 seen it.**

On the tail of a very cold winter, a beautiful springtime arrived, giving no hint of the exceptionally warm and dry summer to come. At the end of May temperatures started rising, ushering in summertime. And they hardly dropped, despite some brief rainstorms in June. Conditions were good for the flowering of the vines, presaging a good harvest. But starting at the end of June, the weather was unpredictable -- and stayed that way right up to the beginning of October! Very hot weather -- 30-32°C, and particularly dry. Our rain gauge was ignored -- not one drop of rain from the end of June until mid-October! It was so dry that we suffered from lack of water, and began to worry about the quantities for the harvest. We were 180 mm short of the normal 550 mm of annual rainfall. The usual July and August storms are essential for the growth of the grapes and their bunches. The result: both the grapes and the clusters were small. We kept worrying, wondering if this would be a replay of the 2003 vintage. Thankfully, it wasn't! The temperatures, while still quite high, never reached the 40°C seen in 2003, and we breathed a sigh of relief.



Mid-September the vendanges began and, against all hope, the volume harvested was not only unaffected by the drought, but was, on the contrary, generous, and the health of the grapes was impeccable -- conditions seen in only two previous vintages, 1976 and 1983. It was a success! We were finally at ease. We knew we were going to be able to make the wine without worry or stress. The acts of Mother Nature were yet again a surprise, and a blessing.

Our 2009 vintage

Portrait : these are extra-fruity wines, pleasurable, smooth and warm, meant to be shared. The typicality of the varieties is nicely present, but with even more éclat. Those who like this range will be deeply satisfied.

Terroir : A result of the calcareous clay soil and the old vines, these are strong wines, setting records for their alcohol content (13.5 - 14%), warm and welcoming, with generous fruit and floral aromas. The minerality is there; the terroir, the old vines and the tilling and turning of the ground make all the difference.

And now the **Grand Crus**: One need only breathe a whiff of these wines to find the purity, the complexity of the aromas, and the texture. They are rich wines that also set records for alcohol content (from 13.5-14.5%) for the Rieslings and certain Gewurztraminers. Our Eichberg, Pfersigberg, Goldert and Rangen wines have very nice results, too. Again, good minerality.

In return for the hot weather, the acidity is slightly below normal. This means that the vintage doesn't have the same potential for cellaring as that of 2008, for example. So, we would recommend that you not wait, but drink these wines young: Portrait, 1-2 years; Terroir, 1-3 years; the Grands Crus, 3-5 years.

Our new site **is on line**



Finally, it's here! Completely rethought and redesigned, our new internet site sports an image decidedly more modern.

The site represents the achievement of serious reflection begun three years ago concerning the continuing development of the winery's image and its position, a reflection with three tangible results: the change of the logo, the new labels and, finally, this new site. We wanted something elegant, convivial, comprehensive and an image of what we are: a modern and dynamic Winery while respectful of its history and the values of a family-owned business.

Completed by new sections and photos of daily life at the Winery, our site presents as the backbone of the site, Our

Wines, our different ranges: the factsheets about our wines, downloadable as PDFs, have been updated and, something entirely new, now include wine-tasting commentaries by Manuel Peyrondet, the Best Sommelier of France 2008 (see sidebar). You can also get a good idea of each of our wines.

The *Home* page provides the latest news of the Winery. All the distribution outlets in France (cellars, restaurants and hotels-restaurants) as well as abroad are accessible on the *Distributors* page. A choice of press and guide book articles about our wines can be read on the *Press Release* page.

You will learn about our village of Eguisheim, one of the loveliest villages in France, by following the pages devoted to it, and can prepare your visit at our Winery contacting us directly or thanks to the diverse, plentiful and practical information about the winery, along with addresses of hotels and restaurants.

So, click on www.zinck.fr and enjoy your visit!



Manuel Peyrondet
Best Sommelier of France 2008
**what do you think
of our 2008 vintage?**

Consult his wine-tasting commentaries on the wine factsheets, available and downloadable at www.zinck.fr under *Our Wines* or directly from the *Home* page.



Medals and awards 2010



Pinot Gris World Competition March 2010
Pinot Gris Terroir 2008 Gold Medal

Wine Spectator January 2010
Riesling Grand Cru Pfersigberg 2007 with a rating of 91/100
Pinot Blanc Portrait 2008 with a rating of 87/100

International Wine Challenge London – May 2010
Riesling Portrait 2008 Silver Medal
Gewurztraminer Grand Cru Eichberg 2008 Silver Medal
Gewurztraminer Portrait 2008 Bronze Medal
Riesling Grand Cru Eichberg 2007 Recommended

Decanter World Wine Awards May 2010
Pinot Blanc Terroir 2008 Bronze Medal
Riesling Terroir 2008 Bronze Medal
Muscat Terroir 2008 Bronze Medal
Pinot Gris Terroir 2008 Bronze Medal

The 2008 vintage has been in the bottle for an entire year now, and is beginning to reveal its qualities.



Riesling Terroir 2008 my favorite wine

Somewhat uncommunicative at the beginning, the nose opens and the acidity that predominated last year gives way to the fruit and minerality of the wine. This will intensify next year to ultimately arrive at a perfect balance.

My deep satisfaction with the 2008 wines is felt particularly with the Riesling Terroir, of which I'm proudest.

Before explaining what it is I like about this wine, let me tell you about the three parcels of land on which it's produced. The three plots are known as "Grod," "Wasserfal" and "Kerne." All three have soil that is both interesting and complementary.

The "Grod," with its calcareous clay soil, is located on the lower northern slopes, flush with the Eichberg grand cru, and has been well-known for its quality for simply ages. It tends to be a warm, solar soil.

The "Wasserfal," calcareous clay and marl, is a plot situated below the village of Husseren les Châteaux, also flush with the Eichberg grand cru but on the upper slopes. The soil here is a bit colder.

Finally, the "Kerne," a very chalky soil, is located south of Eguisheim, a bit out of the way, and is on a small, well-exposed plateau.



Grapes on the three parcels grow steadily every summer. The number and size of the bunches and the density of leaves here are always naturally balanced. It's a real joy to watch them each year.

This Riesling Terroir is particularly successful because we find in it a perfect balance of fruit and flower, good intensity, a minerality that makes you salivate and lively acidity. This wine truly moves me! And that's exactly what I want to provide with my wines, emotion.

More down-to-earth, this is an excellent Riesling because of its structure, aromatic precision, honesty and minerality. It's ideal with fish and shellfish. Take note of my suggestions: bass, turbot, sea bream, pikeperch, scallops, salmon, dory, oysters, mussels, gambas, lobsters ...

Enjoy your meal !

Philippe Zinck

- **14/20** Guide Bettane Desseauve 2011
- **Bronze Medal** Decanter World Wine Awards



TASTING NOTES*
by Manuel Peyronnet
Best Sommelier of
France, 2008

Tasted
December 2nd 2009
at 10° Celsius

COLOR The wine is a beautiful, intense pale golden-yellow. Quite brilliant, its color promises great vitality.

NOSE The nose is engaging and pure. Slightly restrained by its youth, the wine suggests rigor and freshness. Like the Riesling of the Portrait range, we expect to find a very dry Riesling. The range in fragrance is a complex mixture of mineral notes along with lime, evoking hints of gooseberry and fern.

TASTE In the mouth, the wine is lively, neat and perfectly dry. We find the spirit of the Portrait Riesling with a light wine, full of character. The taste evolves with finesse and reserve; it needs some time to come into its own. The finish is racy, mineral and chiseled.

PAI around 5 caudalies (persistence: 1 caudalie = 1 second)

MY THOUGHTS I find in this wine the spirit of the Portrait Riesling, but with greater depth and more minerality; unfortunately, its youth limits its expressiveness. A bit shy at this age, it absolutely deserves a good hour's breathing. It's best served at around 12°C, as it isn't shown to advantage when colder. It will satisfy sensitive wine lovers, fans of Rieslings with a lively, cutting edge. Like all great wines, let it age two years. It will mature and improve in volume. Any cuisine based on raw fish, marinades or lemony sauces should show it to its best advantage.

TO SERVE WITH...

- Scallops tartar in argan oil and a salad of Granny Smith apples
- Minced raw bass with lime juice
- Pan-fried wild turbot, cockles and razor clams cooked in a court-bouillon

CELLARING 6-7 years without problem

* Translated by Domaine Zinck

Pinot Gris Terroir 2008



TASTING NOTES*

by Manuel Peyrondet

Best Sommelier of France, 2008

Tasted December 2nd 2009 at 10° Celsius

COLOR Gifted with a beautiful straw color, this pinot gris has a well-defined meniscus and golden highlights.

NOSE The nose is still reserved, but lets slip notes of yellow fruit and forest floor. After breathing, the hints of fermentation dissipate, replaced by a perfume of Mirabelle plums, white pepper and fresh meadow mushrooms.

TASTE In the mouth, the attack shows good substance, quite fat and dry with a slight feeling of sweetness. It evolves afterwards in balance thanks to its freshness. The finish is dry, rich and concentrated. The aromas are strong and long-lasting.



PAI 6 caudalies (persistence: 1 caudalie = 1 second)

MY THOUGHTS This pinot gris deserves a bit of cellaring in order to achieve the full flavour promised by the aroma. If at this age you can appreciate the fleshiness and its athletic body, then I would easily allow it one to two years to mature. As for the kitchen, it's definitely on the same playing field as the great gastronomic wines, thanks to its structure and spiciness. Young, it could enhance sauces based on shellfish. Later, its autumnal spirit will develop and provide the perfect accompaniment for mushrooms.

TO SERVE WITH...

- Terrine of rabbit and oyster mushrooms
- Roasted squab, braised cabbage and truffle juice
- Monkfish cheeks and lobster sauce

CELLARING Decant to a carafe and serve at 12° C.

* Translated by Domaine Zinck



QUAIL SALAD AND SAUTÉED DUCK FOIE GRAS

MAKES 4 SERVINGS

4 quail • 4 escalopes of duck liver, 50 g each • 500 g mâche
1 dl chicken stock • 1 bunch chopped fresh chives • 1 peeled tomato • 20 g butter

Vinaigrette : 2 cl Sherry wine vinegar • 3 cl olive oil • 3 cl peanut oil • 1 teaspoon mustard • Salt and pepper to taste

For the vinaigrette, using a wire whisk, combine the mustard, Sherry wine vinegar, salt and pepper and slowly add the olive oil and the peanut oil. Clean and dry the salad. Peel and core the tomato and cut into small cubes.

Cut the quail in two and eliminate all bones with a boning knife. Cut the foie gras in 4 slices of 50 g each.

Salt and pepper the quail, melt the butter in a skillet and cook with the skin-side down for 2 minutes. Turn the quail over for 30 seconds, then transfer to a warm plate. Season and flour the slices of duck foie gras and sauté them in the same skillet used for the quail, one minute on each side. Transfer to a warm plate. Discard fat from the skillet and pour in the chicken stock; reduce to 4 cl. Season the salad with the vinaigrette and serve it onto plates, followed by the slices of duck foie gras next to the quail. Top with the sauce sprinkled with chives and tomato.

Recipe from Chef Michel Zinck

Au Cheval Blanc – Hôtel restaurant

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Brief notes from the winery

- ▶ Little by little... **10 hectares are being cultivated bio-dynamically**, compared to only 3 last year
- ▶ Discover our **Riesling and Gewurztraminer Grands Crus Eichberg Vieille Vigne** !
- ▶ It's ours, the conquest of China! We were the first to be there in May 2010, at **Vinexpo Asia Pacific, in Hong Kong** -- stay tuned!
- ▶ 15 October 2010: the harvest is finished. **It's a capricious vintage, this 2010!**
- ▶ **The Grand Tasting** -- celebrating all the best wines **10-11 December 2010** -- Carrousel du Louvre in Paris. As every year, come one and all to discover and taste our wines.
- ▶ Find all the latest news of the Winery on our Facebook page!

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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.

*The cellar will be open exceptionally the first three Sundays of December 2010 (December 5, 12 and 19) from 10 am to 12 am and from 3 pm to 6 pm.

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