



MÉLANIE PFISTER LENZ GEWURZTRAMINER

certified organic*

Mélanie Pfister is the 8th generation to make wine at this 25-acre family domaine in Alsace's far north and its first woman. Following internships at Zind-Humbrecht, Méo-Camuzet, and Cheval Blanc, she refined the house style of making dry, incisive wines from fabulous fruit. Her father quit herbicides and pioneered no-till farming in the 1980s; Mélanie has taken this one step forward with organic and biodynamic viticulture.



VINEYARD

- Site:** The Silberberg, or Silver Mountain, named for the brilliant flecks of mica in the soil, a hill whose ridge merges with the Engelberg GrandCru ridge due west of Strasbourg. The greater part of the Vosges Mountains are to the south, exposing this site to wind.
- Soil:** Based on limestone, which makes for an elegant, drier style of Gewurztraminer.
- Vines:** From two parcels, three acres total in the vineyard *Lenzerstuecker* (for brevity's sake, Lenz). Organic since 2018 with biodynamic treatments starting in 2019; *certified organic by Ecocert in France since 2021 but not by USDA in US. No-till farming since the 1980s.
- Varieties:** Gewurztraminer.

CELLAR

- Vinification & Aging:** Made in steel with a long aging on the lees, typically bottled in August before the harvest but if the wine needs more time, it's given more time. Residual sugar levels hover around 13 g/l, much less than the norm.
- Production:** 200-400 cases.
- Profile:** Light on its feet, thanks to the limestone. Wonderfully aromatic, bright and focused.