



MÉLANIE PFISTER SILB PINOT GRIS

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 is to the south, exposing this site to wind.
- Soil:** Shallow, limey soil overlying dense limestone bedrock.
- Vines:** From three tiny plots planted early in this century totaling 0.75 acres. 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:** Pinot Gris.

CELLAR

- Vinification & Aging:** Fermented and aged in older 228L and 300L barrels, racked to steel after 15 months, and aged for another three to nine months before bottling.
- Production:** 85-165 cases.
- Profile:** The super calcareous soils plus the windy site make for an atypically elegant, mineral rendition of Pinot Gris, one with exceptionally juicy acidity. Rich and buttery with smoky notes.