



## Domaine Zind-Humbrecht Release

### 2007 vintage

#### 2007 Growing Season

Bud break was extremely early starting the end of March in most areas. By middle of April, all the vineyards had small green leaves and were roughly 2-3 weeks ahead. April and May were very warm and dry, causing an exceptionally early flowering, similar to 2003. The flowering went quickly, producing large homogenous clusters. In June, July and especially August, warm periods alternated with cooler and more humid days. Mid July, the harvest was forecasted for the end of August, but, gradually, as grapes took more time to ripen under cooler August conditions, the beginning of the harvest was pushed back early September.

The constant humidity and important rainfalls created difficult working conditions in the vineyards throughout summer. It was a challenge to be able to use every dry period to spray the vines. The biodynamic preparations and plants decoctions helped us not to increase the quantity of spraying products and their frequency. Of course there was some mildew on the top young leaves, but nothing that would interfere with the quality. At the end of August, the weather turned much drier and warmer, allowing the grapes to reach good concentration and still keep a fierce acidity and excellent health condition.

We started harvesting on our estate very early on September 7<sup>th</sup> and the dry climate allowed us to spread the harvest until mid October, so we could profit from the potential of this extraordinary vintage. The noble rot started to spread over the grapes towards the end of September, especially on Pinot Gris and Gewurztraminer.

The previous years investments in smaller, lighter caterpillar tractors were very useful in 2007. They do not create compaction and we can enter vineyards even if the soils are very slippery and fragile. Disease control (especially mildew) was crucial. This fungus develops at night, with 100% humidity and above a certain temperature. All those conditions were met most days in summer 2007. Problems occurred when there was a break in the spraying cadence, due to the fact that sometimes it involved working week ends, early or late during the day and when sometimes heavier machines couldn't enter the vineyards after heavy rains. In organic/biodynamic cultivation, we use Bordeaux mix highly diluted (Copper sulphate). As we do not want to spray too much copper, it is often mixed up with other plants decoctions or preparations in order to make the vines more resistant and able to defend itself alone. However, using only light dosage meant that we sometimes had to spray as often as every week!



Olivier Humbrecht

**Olivier Humbrecht MW**  
Domaine Zind-Humbrecht

**Indice:** level of sweetness on the palate. This note combines the sweetness, acidity, alcohol and overall structure of the wine. It ranges from 1 to 5. **1:** technically dry or tasting dry. **2:** not technically dry, but sweetness not apparent on the palate. Some tasters might find some roundness on the finish. **3:** medium sweetness, especially present when the wine is young and might gradually disappear with the ageing. **4:** Sweet wine **5:** High sweetness, VT in richness without the usual botrytis

## Riesling 2007

£140/case of 12, in bond UK

September 2007 was a very dry month, with nice temperatures but cool nights. The Riesling grape in general on our estate ripened ideally for a long time, but never went into over ripeness. Perfect health, vibrant acidity and good phenolic ripeness mean that the Rieslings are dry, nervous, very mineral and racy in 2007. This wine mostly originates from gravelly soils from the Herrenweg vineyard located in the warm village of Turckheim, but we also added some richer limestone vineyards to complete the cask. This explains why it opens quickly in its youth, showing attractive fruity flavours, but if kept for a few years, it will also develop serious minerality. Our aim was to be able to harvest an elegant potentially dry Riesling. Not having any noble rot developing was a serious help, as the richness didn't skyrocket as time passed. The fermentation was quite lazy, which explains the later bottling date, but eventually the yeast managed to transform most of the sweetness.

11/2008: still on its fine lees, but already showing classic vibrant Riesling aromas, full of fresh flowers, wet stones and a hint of minerals. The palate is elegant, harmonious, feels completely dry and finished on a refreshing acidity. Exactly what this Riesling should be!

### **Optimum drinking period: 2010-2019**

*Bottling date: 2/2009; Alcohol: 12.6° alc; Residual sweetness: 9 g/l; Yields: 75 hl/ha; Average age of the vines: 28 years; Surface: 1.3ha, Terroir : gravelly/silt on valley floor and calcareous hillsides; **Indice 1***

## Riesling Clos Häuserer 2007

£210/case of 12, in bond UK

The Clos Häuserer vineyard is located at the bottom of the Hengst hillside, just under the Grand Cru limit, where the slope becomes gentler and the soil is much deeper. The Oligocene calcareous rock is in fact under 2 or 3 feet of rich marl. This area enjoys a very dry and warm climate. The secluded situation of the Clos Häuserer, circled by hills, accentuates both heat in summer and cold in spring or autumn. It certainly was a gamble for my father to choose Riesling in this location! The richness of the soil refrains Riesling of ripening too quickly and help to keep higher acidity, however, warm periods allows for eventually good ripeness. Most previous vintages, this vineyard saw quite some noble rot development, but in 2007 the grapes couldn't have been harvested healthier. The fermentation was slow, despite a moderate alcohol level and the wine gained a lot of complexity and character after spending a long time on the fermenting lees.

12/2008: still on the lees and un-racked at this stage! This Riesling shows all the limestone/calcareous character this grape variety can acquire from a healthy slow ripening vintage: lots of minerals, juicy acidity and good weight. The lower than usual alcohol level makes it a fantastic food wine and its delicate finish is more enhanced by its acidity and minerality than sheer power. This reminds a lot of the 2001 vintage...

### **Optimum drinking period: 2012-2019+**

*Bottling: 2/2009; Alcohol: 12.5 ° alc; Residual sweetness: 7 g/l; Yields: 67 hl/ha; Vineyard planted in 1973; Surface: 1.2 ha; Terroir: Calcareous Marl from the Oligocene period. Very gentle slope. **Indice 1***

## Riesling Heimbours 2007

£210/case of 12, in bond UK

The south west side of the Heimbours vineyard is a really an obvious place for Riesling: warm very steep south facing vineyard, excellent drainage and very rocky soil and relatively poor soil despite the limestone origin (and therefore also quite cool temperatures at root level). The Riesling Heimbours is still quite a young vineyard, but was planted on a site abandoned since WW2 and only cultivated in Bio-Dynamie. The root system and overall growth of these vines are quite exceptional, so there is no wonder that these vines behave like much older plants. A vine doesn't become a better plant as it grows older, but with age the root system gets deeper, in poorer part of the soil and less affected by surface climate, which means better wine at the end. It is more difficult to achieve this with young vines, but in some situation, especially on hillsides, it can happen earlier. The 2007; like any other Riesling in this vintage, was harvested very healthy, at a reasonable maturity and fermented very slowly.

12/2008: this wine is really in the continuity of the previous vintages. The nose is already very fruity and open, showing ripe peach, pear, honey flavours. Because the crop was also very healthy, the minerals are more obvious on the nose and palate at this early stage. The palate is incredibly elegant and silky. The slight sweetness is perfectly balanced with a ripe juicy acidity. It feels very easy to drink! It still will go very well with most fish courses, scallops, langoustines... especially if slightly spicy.

### **Optimum drinking period: 2010-2022**

*Bottling date: 2/2009; Alcohol: 13.56° alc; Residual sweetness: 10.2 g/l; Yields: 44 hl/ha; Average age of the vines: 13 years; Surface: 1.06 ha; Terroir: Oligocene calcareous, facing south, southwest, steep slope. **Indice 2***

### Riesling Clos Windsbuhl 2007

£335/case of 12, in bond UK

The Clos Windsbuhl is located at the top of the village of Hunawihl, on the scenic bicycle track that links Riquewihr to Ribeauvillé. The higher altitude, poor rocky calcareous soil and proximity of the forest make it a very slow ripening area, despite the steep slope and south to east facing. The Riesling Windsbuhl is always one of the last vineyard to be harvested, and in 2007, it was the last Riesling picked on our estate early October. The grapes were perhaps as healthy as we ever been able to harvest on the Windsbuhl, showing a beautiful ripe yellow green colour, with these little black dots, so typical on Riesling clusters. All conditions were united for a steady fast fermentation, but still, we were quite surprised to see that this wine fermented completely dry in less than a few weeks.

12/2008: this wine feels like a dangerous weapon: steely, sharp, crisp, full of mineral quality. Definitely not a beginner's style! The nose is expressive and shows beautiful wet stones aromatics, but it is far from more fruity/honeyed Riesling style. The mouth is as dry as it could possibly be. The acidity is very sharp, but also so ripe and mineralized, that it doesn't make the wine taste hard or green on the palate. Surely this should be enjoyed in a few years and has an incredible future ahead.

**Optimum drinking period: 2015-2032+**

*Bottling date: 9/2008; Alcohol: 13.1° alc; Residual sweetness: 1.4 g/l; Yields: 49 hl/ha; Average age of the vines: 33 years; Surface: 0.9 ha; Terroir: Muschelkalk calcareous (Jurassic), facing southeast, medium/steep slope. **Indice 1***

### Riesling Rangen de Thann Clos-Saint-Urbain 2007

£405/case of 12, in bond UK

The Rangen vineyard is located in the village of Thann, at the extreme south end of the Alsace wine road, which runs over 80 miles on the East side of the Vosges Mountains. This part of Alsace is the highest in elevation, which explains the higher than normal altitude of this vineyard (350m to 450m). The proximity of the mountains and strong valley winds increase the late ripening character of this Grand Cru, which is only compensated later in summer and autumn by the capacity of the very steep slope, full south facing exposure and warm rocky volcanic soil to capture sun energy. Ultimately, while always being the last vineyard to budbreak and flower, the Rangen is capable of catching up late in the season, due to its extraordinary topography and presence of the river at the bottom. The Riesling Rangen was harvested early October. The small golden clusters were perfectly healthy and achieved excellent ripeness. The fermentation was quite slow for Rangen, as it lasted almost one year, but eventually the wild yeasts managed to transform all the sugar in the wine.

12/2008: the nose is very typical of Rangen. It shows lots of smoke, flinty aromas, which almost appear reductive or at least very mineral. The nose says it clearly: this is Rangen wine, as tough as it can be at this early stage and as dry as possible. Certainly the bottling will open the wine, as it is still on lees today! The palate is very elegant and has just the right power to match the volcanic character. The finish is quite long, with almost smoky/grilled flavours. The ripe acidity brings elegance. This is a wine full of character and personality!

**Optimum drinking period: 2015-2032+**

*Bottling date: 2/2009; Alcohol: 13.5° alc; Residual sweetness: 2 g/l; Yields: 36 hl/ha; Average age of the vines: 45 years; Surface: 2.1 ha; Terroir: Sedimentary volcanic rocks, facing south, very steep slope. **Indice 1***

### Riesling Brand Vieilles Vignes 2007

£405/case of 12, in bond UK

Today, we cultivate 7 parcels of vineyards, for a total of 2.4ha, in the Grand Cru Brand. It would be easy to put all of them into one single wine, but this is not the solution we opted for. The Brand is a complex vineyard, with subtle soil variations (composition of the granite) and different interaction potential with the vines according to their age. Obviously, our Brand 'Vieilles Vignes' comes from our oldest vines on the Brand (we are not actually sure of their age, probably before WW2, but in doubt, we say they are from 1950) and also from the area in Brand which has some marl limestone deep under the granite (Schneckeslbouurg). This soil characteristic allows these vines to be more draught resistant, capable to reach very high ripeness levels and also develop some noble rot, even in very dry vintages like 2007. This vineyard is our oldest and nicest massal Riesling selection on the estate, so we also use it as a source of high quality buds for our new plantations. In 2007, the grapes were harvested at a higher ripeness than any other Riesling, which also explain the higher sweetness of this wine.

12/2008: the nose already appears very open, showing lots of ripe white fruits (pears, peach, and apples) and delicate honey sweetness. I know that it is impossible to detect tactile sensation on the nose, but if one wine would give the sensation of velvet, it would be this one. The palate feels unctuous, round, velvety, with more honeyed character and light wet stone minerality. The finish is surprisingly much drier than expected, thanks to a beautiful acidity. This is by far our richest Riesling in 2007, but also the most elegant.

**Optimum drinking period: 2015-2032+**

*Bottling date: 2/2009; Alcohol: 13.4° alc; Residual sweetness: 18 g/l; Yields: 35 hl/ha; Average age of the vines: 57 years; Surface: 0.9 ha; Terroir: Biotite granite, facing south. Steep slope. **Indice 3***



### Pinot-Gris Calcaire 2007

£140/case of 12, in bond UK

We started this 'cuvée' (I do hate this formula!) in 2006. We didn't know how to call a blend of two vineyards from different villages, but as both were located on calcareous soil types, we named the cask 'Calcaire'! In 2007, we decided to continue with this wine, but this time, it only comes from one vineyard: young vines planted between 1988 and 1992 on the Clos Windsbuhl in Hunawähr. Only the old vines are used to produce the Pinot Gris Clos Windsbuhl. The grapes were harvested very ripe, with a significant presence of noble rot. The fermentation was medium fast (3 months), keeping some sweetness in the wine. 19 years vines do produce very interesting wines, but often cannot compare with much older ones, even if harvested with the same ripeness.

12/2008: this wine doesn't betray its origin. The nose is already fully open, showing lots of honey flavours, citrus fruit, melon, apricots... The high ripeness of the grapes and presence of noble rot bring a small extravagant character, which is firmly controlled on the palate by the textbook acidity of the Windsbuhl. The finish is long, with a nice compromise between some sweetness and great structure.

**Optimum drinking period: 2012-2025+**

*Bottling date: 9/2008; Alcohol: 14.6° alc; Residual sweetness: 29 g/l; Yields: 54 hl/ha; Average age of the vines: 19 years; Surface: 0.8 ha; Terroir: calcareous-muchelkalk, South & West facing, steep slope. **Indice 3***

### Pinot-Gris Rangen de Thann Clos-Saint-Urbain 2007 £400/case of 12, in bond UK

The Rangen vineyard enjoys some of the most extreme but also interesting viticulture conditions imaginable: higher altitude, late ripening climate, steep south facing slope, aggressive acidic soil made of poor volcanic sediments and harsh work condition. This vineyard has the formidable capacity to concentrate the grapes late in season, when the heat of summer is finished, it feels like August is still on in September and October. In 2007, there was some interesting noble rot development early October. We could have perhaps left the grapes longer in order to produce some late harvest style, but the weather was so fantastic and the grapes looked so nicely ripe, with dark copper colour that we decided to harvest before the wine went too much in the sweet zone.

2/2009: the nose is showing a harmonious combination of smoke and flint flavours and some white fruit (pears, apricots). It is a gentle and powerful giant, but very civilized and balanced wine. The sweetness shows on the palate, but thanks to a great acidity and fresh structure, it should blend in very quickly and gradually reveal even more the volcanic character.

**Optimum drinking period: 2013-2025+**

*Bottling date: 9/2008; Alcohol: 15° alc; Residual sweetness: 22.5 g/l; Yields: 22 hl/ha; Average age of the vines: 38 years; Surface: 2.5 ha; Terroir: Sedimentary volcanic rocks. South facing, very steep slope. **Indice 3***

### Gewurztraminer Herrenweg de Turckheim 2007

£195/case of 12, in bond UK

There is no doubt that 2007 had the perfect climate and vintage condition for gewurztraminer in the gravely/silt soils of the Herrenweg. Usually, these alluvial soils would suffer from excessive heat and too much stress, as they have a natural good drainage and can warm up very quickly. Personally I would always prefer a vintage with a little too much water in summer than not enough in these vineyards. However, some nice heat and sunshine is always welcomed at harvest time, and this is exactly what happened in 2007. It explained a perfect physiological growth and high maturity, as well as some good noble rot development on some of the oldest vines.

2/2009: the nose shows ultra typical intense rich flowery nose (old roses, geranium) and litchi fruit. With time, there is more obvious spicy flavours developing, but there is no doubt at all on the nose, this is intense rich gewurztraminer. The palate confirms simply everything the nose already showed before. There is perhaps a nice sensation of minerality on the palate, which comes certainly also from the noble bitterness and high concentration of the grapes.

**Optimum drinking period: 2010-2022**

*Bottling date: 9/2008; Alcohol: 15.5° alc; Residual sweetness: 35 g/l; Yields: 41 hl/ha; Average age of the vines: 54 years; Surface: 2 ha; Terroir: gravely soil on valley floor; **Indice 3***



## Gewurztraminer Hengst 2007

£400/case of 12, in bond UK

My grand father Emile Zind started to make wine from the Hengst vineyard in the late 1940's. It was always one of his favourite vineyards. Today, we cultivate a vineyard that he planted in 1957 and another one my father acquired in 1978, but which planted before WWII. These two parcels are ideally located in the middle of the Grand Cru and enjoy a dry warm climate, typical of central Alsace, but also a soil which contains just enough marl to bring the balance the powerful calcareous base rock needs. Without some marl, the soil would be too warm and burn the acids of the grapes too quickly and would also allow a too precocious ripeness. The Hengst is characterized by slow ripening gewürztraminer grapes in a warm climate. These are hard conditions to find around the world, but this is why this grape variety is so well integrated in Alsace. The 2007 eventually developed beautiful botrytis, which was eventually selected to produce an SGN. This wine comes from grapes that were mostly healthy, hence a fast and furious fermentation... very Hengst style.

2/2009: the nose says it all: this is no easy rose water gewürztraminer, but a powerful, mineral/spicy packed wine. As always, this vineyard doesn't allow the wine to be expressive on the nose in its youth, but on the palate, it is all intensity and length. The flavours are mineral driven, the sweetness is pushed to the background and the vineyard is there up front. It is a very long wine and would certainly seem too rich for most if the structure and ripe acidity wouldn't bring certain elegance on the finish.

**Optimum drinking period : 2011-2032+**

*Bottling date : 9/2008; Alc: 15.8° alc; Residual sweetness: 26 g/l; Yields: 29 hl/ha; Average age of the vines : 56 years; Surface : 1.42 ha; Terroir : Marl-Oligocene calcareous. South-south-east facing, medium to strong slope. **Indice 3***

## Pinot-Gris Herrenweg de Turckheim 2007

£245/case of 12, in bond UK

### Vendange Tardive

This wine was one of the first to be harvested in 2007! Vendange Tardive may mean 'late harvest', but in Alsace it means also that the grapes reached a certain ripeness level. If the vineyard is very precocious, which is the case of the warm gravelly soils of the Herrenweg, the viticulture allows small yields and good bio-dynamic farming ensures that there is a homogenous physiologic ripeness, than it is possible to make such wines quite early. The Herrenweg may not have the same minerality and vineyard influence as other more prestigious areas, but the earlier harvest brings a youth and freshness which makes it very attractive and pleasurable to drink early. For once I say: enjoy it now if you feel like it!

2/2009: this is classic Pinot Gris late harvest nose: fruity, honeyed, apricots, quince jelly aromas. It is an inviting wine, very attractive and with no surprise on the palate. The sweetness is harmonious, the richness avoids the wine to be too soft and the youthful character, due to excellent acidity, brings an immediate pleasure. This is a perfect introduction to VTs!

**Optimum drinking period: 2010-2022+**

*Bottling date: 9/2008; Alcohol: 15.3° alc; Residual sweetness: 68 g/l; Yields: 37 hl/ha; Average age of the vines: 16 years; Surface: 0.6 ha; Terroir: gravelly soil on valley floor.*

## Pinot-Gris Clos Jebsal 2007

£400/case of 12, in bond UK

### Vendange Tardive

The Clos Jebsal is certainly our most contrasted vineyard. It is located in the warmest and most precocious area in Alsace, enjoying a full south and steep exposure, but the roots grow on a cold rich, deep, heavy marl soil mixed with gypsum deposits and rocks. The soil compensates the effect of the climate and permits us to leave these Pinot Gris grapes a long time on the vines. This contrast also favours the development of noble rot. We have now admitted for a long time that the Clos Jebsal is always expressing itself as capable of producing rich late harvest wines (VTs and SGNs) every vintage. In 2007, the climate conditions were ideal for noble rot development, and because the weather was dry for a long period, we were able to do three different harvest selections: one Vendange Tardive and two different SGN, including one Trie Spéciale. Botrytis is never easy, and we often fear fermentation problems, but in 2007, the noble rot was perfect and fermentations were very slow, stopping at a low alcohol level, producing an elegant style of wine in harmony with the acidity.

2/2009: the nose is extremely elegant, showing soft aromas of vanilla, acacia honey, and some smoky flavours. Still quite closed and subtle, the fermentation flavours (brioche, nutty aromas) are still contrasting with the minerality of this vineyard. The palate is quite surprising. The lower than usual alcohol make it resembles more to a light SGN than a powerful VT. Very soft and elegant finish. This is clearly more a dessert wine.

**Optimum drinking period: 2011-2032+**

*Bottling date 2/2009; Alcohol: 11.8° alc; Residual sweetness: 95 g/l; Yields: 36 hl/ha; Average age of the vines: 24 years; Surface: 1.3 ha; Terroir: Grey marls and gypsum South facing, very steep slope.*

## Pinot-Gris Clos Jebstal 2007

£1200/case of 12, in bond UK

### Sélection de Grains Nobles

This is the second SGN made in 2007 on this vineyard. The first selection was the richest (Trie Speciale) and this one is closer in style to a classic Clos Jebstal 'Sélection de Grains Nobles'. This little Clos is capable to produce some of our richest and sweetest wines, but this wine is for me what a classic SGN should be from Alsace. The purity and quality of the noble rot was excellent in 2007. It allowed both sugar and acid concentration, without losing elegant aromatics and without high volatile compounds. The fermentation was relatively fast in this wine (about 5 months) which allowed us to bottle it only a year after the harvest. Of course the finished alcohol is low in 2007 because acidities are extraordinary high.

2/2009: the nose is today showing a combination of classic minerals (wet stones) and luscious fruity flavours. The honey/waxy character is elegant as the botrytis is by far not overpowering the wine. The lower (but normal at this richness) alcohol level make the palate taste delicate and deliciously sweet. The sweetness is perfectly controlled by a very high acidity, which gives a vivacious and lively finish. As with all 2007s, acids were very ripe, so the structure of the wine is firm but not green at all.

#### **Optimum drinking period: 2012-2035**

*Bottling date 9/2008; Alcohol: 9.5° alc; Residual sweetness: 227 g/l today; Yields: 15 hl/ha; Average age of the vines: 24 years; Surface: 1.3 ha; Terroir: Grey marls and gypsum. South facing, very steep slope.*

## Gewurztraminer Hengst 2007

£735/case of 12x37.5cl, in bond UK

### Sélection de Grains Nobles

For many years I have dreamt of being able one day to make an SGN in this vineyard. Hengst is the ultimate spicy/mineral type of gewürztraminer, and this grape variety was created for this vineyard! Hengst is a vineyard well exposed to the sun and enjoying a relatively dry climate. Botrytis does develop in the Hengst, but quite late and in relatively medium intensity, sometimes enough for producing great VTs (2006, 1994, 1990...) but never enough for a proper SGN, until 2007. For similar reason as for the Goldert SGN, we decided to take our time and select the noble rot. I must stress that the quality and amount of noble rot must be large enough so selecting it would not lower the quality of the classic Hengst that would be harvested just after the SGN. The vines are very old, the grapes are small and would only develop noble rot once perfectly ripe, and of course, in this vineyard, the acidity (and therefore the structure) is always very high. Everything was in place for allowing this wine to carry an enormous richness, so the selection was quite severe, but we were still amazed when we realized the ripeness reached 202° Oechsles or just above 30% potential alcohol. Technically, it could be a Trie Speciale for us, and this is why you will see it on the corks of this wine! However, as the fermentation was very much Hengst-like, the residual sweetness is not as high as expected in such wines, so we decided not to call this wine like this.

2/2009: this wine is in bottle for some months now and shows delicate aromas of ancient roses, jasmine flowers, spices, saffron, pepper... The delicacy of the nose is almost misleading, because the first sip will reveal a huge palate with intense aromatics. The vineyard of the Hengst proves that it is capable of overpowering the sweetness and simple varietal flavours. Please do not call this dessert or pudding wine. This is Hengst!

#### **Optimum drinking period: 2017-2037++**

*Bottling date : 9/2008; Alc: 10.4° alc; Residual sweetness: 247 g/l; Yields: 8hl/ha; Average age of the vines : 56 years; Surface : 1.42 ha; Terroir : Marl-Oligocene calcareous. South-south-east facing, medium to strong slope.*

To order please call 020 7265 2430 (**London**),  
01638 600 000 (**Newmarket**) or 01875 321 921 (**Edinburgh**)