

Weekend Tasting: July 9-11: FRI 4-7, SAT 12-7, SUN 12-4

FOR Summer FROM Alsace

**Presentation by Anton Fedechkin of American Northwest Imports
Saturday 3p-6p**

The Château d'Orschwihr owns its vineyards and has total control over the yields, thus guaranteeing an exceptionally aromatic concentration as well as an impressive longevity. Exported all over the world, the great wines of the Château d'Orschwihr can be found in the best restaurants. All the wines have been handcrafted by the vineyard owner, Hubert Hartmann, since 1986.

1. Crémant d'Alsace - \$15.00

This Crémant d'Alsace has been kept for three years with the yeast in the bottle. This lengthy time provides for fine bubbles and more delicate aromas. Very aromatic, it will be a perfect match as an aperitif or with dessert. Very unusual to find a sparkling from this region that is 100% Chardonnay "Blanc de Blancs".

2. Pinot Blanc - \$15.00

Fresh yet nicely rounded, it represents an ideal happy medium in the range of Alsace wines, harmonizing with a host of dishes (poultry, fish, hot or cold starters...).

3. Pinot Gris - \$18.00

A powerful, rich wine with complex aromas, it can often advantageously replace a red wine with white meats and game.

4. Riesling - \$15.00

Considered as one of the finest white wines in the world, it is vivacious, distinguished and delicately fruity. Riesling is perfect with fish, shellfish and seafood, but also with white meats and of course the famous "choucroute" of Alsace.

5. Gewurztraminer - \$17.00

Renowned for its exceptionally aromatic character, with a fruity, floral and spicy bouquet, it is full-bodied, powerful and well-rounded wine. Gewurztraminer is ideal as an apéritif, with exotic cuisine (Asian, Mexican, Indian), with cheese and with dessert.

TASTING DISCOUNT: 4 BTLS @10% DISCOUNT; 6 BTLS @ 15% DISCOUNT