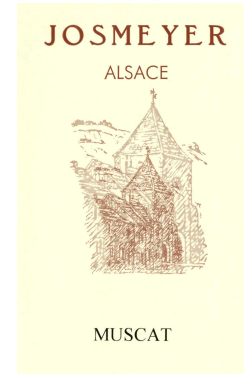




VINS D'ALSACE JOSMEYER

*Vins issus de raisins de l'agriculture
biologique et biodynamique*

MUSCAT 2008



Terroir : Between Wintzenheim and Turckheim these flat alluvian deposits of the Fecht are rich in clay (22%). The soil is predominantly of sand, shingle, and silt with a high incidence of pebbles and frequent plates of loess. From this vineyard come wines which are soft and sensual.

Age of vines: 35 ans

Grape Variety: Muscat

Sugar Level : 4 g / l

Acid Level : 5,9 / litre (acidité tartrique)

Alcohol Level: 12% / volume

Yields : 65 / ha

Vintage: Beginning of the year is quiet mild. The “real” winter only starts end of January until mid February. The second half of the month is mild and the rose’s buds start to grow... but the winter makes a come-back in March with some more snow. In April, the weather is mild and rainy. May is warm and humid. Vines are growing very well and blossoming begins around the 13th of June what makes 2008 a “normal” year. From July to mid August, the weather is humid and unstable. The big pressing of mildew requires a constant vigilance. During the second half of August and beginning of September, we have a nice and warm summer which allows a good ripening of the grapes. The 13th of September we have a very rainy day with 40 mm in 24 hours... We were scared of a quick degradation of the grapes but a very nice period, cold and dry, followed and saved the 2008 vintage. The harvest begins on Tuesday 16th of September. The 2008 vintage looks great. Wines are very well – balanced with a great body and a fine and ripe acidity.

Vinification: The grapes were hand picked and whole-bunch pressed very slowly and gently in pneumatic presses over 5-8 hours to give a clean must and a beneficial amount of skin contact. Transferred to thermo-regulated stainless steel tanks the juice then began a natural fermentation using only its own natural yeast which lasted for one month. The fermentation was initially temperature controlled but was eventually allowed to proceed at its own pace to allow the wine to develop its own character and complexity. The wine stabilized in stainless steel tanks naturally during the winter season and, following a very gentle filtering, was bottled in March 2007 before the heat of summer to preserve the natural carbonic gas (a natural antioxidant). Malolactic fermentation is always avoided at Josmeyer and no chaptalization takes place.

Tasting Note: A dry Muscat with a nose open, on the fruit. Crisp on the palate with a long finish of fresh grapes.

Food and Wine Match: Appetizers, white asparagus, avocado with shrimp, prawns, creamy cheeses.