

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
57931	2012 Zind Humbrecht Gewurztraminer Lot 170	\$24.99	N/A	N/A
	"Dry and focused, this mineral-driven version offers lots of ground white pepper and ginger notes, with an open-knit mesh of crunchy apricot, lychee, grapefruit zest and melon rind." - Reviewed by: Wine Spectator - 91pts			
66713	2011 Zind Humbrecht Gewurztraminer Heimbouurg	\$46.99	N/A	N/A
	"Light, with a fine, silky texture, packed with layers of ripe apricot, blood orange, candied pink grapefruit zest, pickled ginger and ground anise. Vibrant acidity imparts focus through the lasting, mineral-driven finish." - Reviewed by: Wine Spectator - 93pts			
68322	2012 Emile Beyer Gewurztraminer Tradition	\$17.99	N/A	N/A
	"A finely balanced version, featuring lush and creamy flavors of ripe melon, glazed apricot and strawberry fruit, layered with accents of Thai basil, lime zest, honey and pickled ginger, with juicy, well-meshed acidity." - Reviewed by: Wine Spectator - 91pts			
52019	2010 Zind Humbrecht Gewurztraminer Rangen de Thann Clos Saint Urban Grand Cru	\$89.99	N/A	N/A
	"Medium gold. Perfumed and ethereal yet somehow rather low-pitched on the nose, with aromas of flint and smoky minerality dominating. The palate offers outstanding breadth and solidity, with a strong mineral/acid spine enlivening the flavors of meat, spices and lichee. Broad, tactile, powerful gewurztraminer with a resounding finish." - Reviewed by: International Wine Cellar - 94pts			
52018	2010 Zind Humbrecht Gewurztraminer Herrenweg de Turckheim	\$49.99	N/A	N/A
	"Yellow with a gold tinge. Very ripe yellow fruit aromas complicated by subtle gingery spices and flowers on the expressive nose. Complex and pure on the palate, with a tactile umami character to the ginger and ripe peach flavors. Ripe acidity nicely frames the wine's dense, rich fruit. Very concentrated and long, finishing with a lightly tannic impression. Sweeter than the Calcaire bottling but a bit less intellectual than that wine." - Reviewed by: International Wine Cellar - 92pts			
24099	2007 Domaine Weinbach Gewurztraminer Grand Cru Mambourg SGN	\$79.99	N/A	N/A
	"A remarkable pungency and brightness of rhubarb preserves, pink grapefruit marmalade, and glazed pineapple laced with lime and sage oil scent the Weinbach 2007 Gewurztraminer Mambourg Selection de Grains Nobles and generate an electrically charged, sweet and tart palate impression, with 128 grams of residual sugar cut down to mere sweetness by atypically high acids and implosive extract. Seldom will one encounter a Gewurztraminer with remotely this sort of vivacity, and tasted blind I would more likely have guessed this to be a Muscat or Scheurebe. The finish is amazingly penetrating, if a bit raw." - Reviewed by: The Wine Advocate - 92pts			
43775	2004 Trimbach Gewurztraminer Ribeaupierre	\$39.99	N/A	N/A
	"A rich, layered wine, presented in a lissome, elegant package. Fresh, with a subtle juiciness and initial flavors of ripe yellow apple, dried apricot, almond and candle wax that are accented by smoke, spring blossom, fennel seed and candied citrus peel. Intriguing and well-integrated, with a long, lingering finish." - Reviewed by: Wine Spectator - 92pts			
51462	2010 Domaine Weinbach Gewurztraminer Mambourg Vendange Tardives	\$45.99	N/A	N/A
	"Bright yellow. Honeyed tropical fruit and spices aroma are followed on the palate by sweet (114 g/l residual sugar), very precise flavors of candied peach, mango and apricot. The wine's sound acidity (5.7 g/l) really extends the finish of this poised wine." - Reviewed by: International Wine Cellar - 93pts			