GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
36740	**2007 Trimbach Pinot Gris Reserve**	$23.99	**$22.99***	4%

"Scents of white truffle; candied lime and orange peel; and peach could also be those of a Riesling. Firm, polished, and palpably full of stuffing, yet succulent and downright refreshing in a way Alsace Pinot Gris seldom is, this brings varietally recognizable smoke and lip-smacking saline savor in its finish. As a classic (read: “old-fashioned, dry-tasting”) Alsace Pinot Gris that should drink well for at least 8-10 years, this represents an exceptional value … and if you consider the price of white truffles, it’s a steal!" - Reviewed by: The Wine Advocate - 91pts

52015	**2010 Zind Humbrecht Riesling Turckheim**	$37.99	**$34.99***	8%

"This firm white is focused by a backbone of racy acidity, offering kumquat, grapefruit zest, apricot and melon flavors, with honey and apple blossom hints. Shows lovely balance, with a mineral note lingering on the finish." - Reviewed by: Wine Spectator - 91pts

52018	**2010 Zind Humbrecht Gewurztraminer Herrenweg de Turckheim**	$49.99	**$48.99***	2%

"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 charater 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

52016	**2010 Zind Humbrecht Riesling Heimbourg**	$49.99	**$42.99***	14%

"A rich, dry white, with the luxurious, tactile texture of raw silk, this offers a spicy mineral base and layered flavors of green melon, pink grapefruit zest, honey, fleur de sel and macerated peach, all structured by firm, mouthwatering acidity." - Reviewed by: Wine Spectator - 93pts

24099	**2007 Domaine Weinbach Gewurztraminer Grand Cru Mamberg SGN**	$79.99	**$76.99***	4%

"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

52019	**2010 Zind Humbrecht Gewurztraminer Rangen de Thann Clos Saint Urban Grand Cru**	$89.99	**$84.99***	6%

"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

52017	**2010 Zind Humbrecht Riesling Rangen de Thann Clos Saint Urban Grand Cru**	$89.99	**$84.99***	6%

"A lovely wine, with a minerally undertow and finely tuned acidity framing apricot, kumquat, acacia blossom, smoke and crystallized honey notes that show a hint of lychee. A zesty thread of spice winds through the wine and lingers on the subtle finish." - Reviewed by: Wine Spectator - 93pts

51458	**2011 Domaine Weinbach Gewurztraminer Altenbourg**	$44.99	**$43.99***	2%

"Straw-yellow. Bright aromas of smoked sausage, tropical fruit cocktail and cinnamon. Less massive than the Laurence but more elegant, offering flavors of honeyed apricot, cinnamon apple, smoky minerals and wet earth. Finishes smooth and long, with repeating notes of papaya and mango." - Reviewed by: International Wine Cellar - 91pts

51461	**2011 Domaine Weinbach Gewurztraminer Furstentum**	$49.99	**$48.99***	2%

"Bright yellow-gold. Pink grapefruit, candied orange peel and smoked pork on the nose. Then rich and deep on the palate, with noteworthy lift and precision to the flavors of tropical fruits, minerals and flowers. Offers superb richness and depth, as well as enough acidity to give shape to the wine. Impressively balanced and very long." - Reviewed by: International Wine Cellar - 93pts

283928	**2005 Zind Humbrecht Gewurztraminer Hengst**	$79.99	**$74.99***	6%

"Mirabelle, marzipan and nutmeg on the expressive nose. Sweet, dense and highly concentrated, with real generosity and freshness to its fruit flavors. There's a spiciness here from botrytis. Finishes tactile and powerful." Reviewed by Stephen Tanzer. - Reviewed by: International Wine Cellar - 93pts

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
51462	**2010 Domaine Weinbach Gewurztraminer Mamberg Vendage Tardive**	$45.99	**$44.99***	2%

"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