



THERE IS NO SUBSTITUTE FOR QUALITY



Domaine Dirlér-Cadé • Ecocert - Biodynamic

Our only Alsatian estate for 28 years now. The Dirlér-Cadé family's winemaking roots reach back to the 19th century when they made the first Alsatian wine in the method of Champagne. Beyond organic, everything the Dirlér-Cadés do, from vineyard cultivation to élevage, has been biodynamic certified since 1998. These are true "soil-to-glass" originals. Complete compliance to all their certifications.

Pinot Gris "Schimberg" 2019

Rarely seen in the US, 2019 marks the return of this special volcanic site, tucked in between the Grand Crus of Kessler and Spiegel. The wine is whole cluster pressed, then fermented and matured in foudres for 10 months, bottled unfiltered with light filtration. Vivid yellow gold, peach and "tabac blonde" woven together with whispers of beeswax and "épices." Textbook.

Riesling Grand Cru Spiegel 2019

Purity and subtlety characterize this wine. Complex aromas combining lemony fruitiness and subtle nuances of anise, verbena and lemon balm - frank and straight attack. Real "vin de cuisine." Riesling = "mirror." Come see why Spiegel is Jean's prized Riesling.

Pinot Gris Grand Cru Kessler 2019

This 14th century vineyard covets Pinot Gris on the warmer hills which trap the sun in the center of the valley. The Dirlér-Cadé Pinot Gris from Kessler is a special breed with smaller berries and thicker skins; it is expansive in every direction. The palate blazes with honeyed minerals and a peachy "fruit cocktail" with exotic cardamom and clove. The wine is technically dry, but the high-toned aroma mirrors the intensity of a late harvest wine.

Gewurztraminer Grand Cru Kitterlé 2019

The Kitterlé vineyard is a monument to "sense of place," the vines formed by a sharp overhang shaped by strong, reinforced walls. It is sunny from dusk to dawn with lean and sandy soil that produces exceptional Gewurztraminer. This is Gewurztraminer with all the exotic and spicy fruit aromas (lychee, mango, grapefruit) one could hope for with a persistent and rich palate. Opulent structure with fantastic freshness.

