

Trimbach Riesling France 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018

GRAPE Riesling

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Alsace

CLASSIFICATION Yes
: AOC/AOP/Villages

Rationale

The saying goes, that if Riesling were a person invited to a party, he/she would shyly wait in the car for 20 minutes before reluctantly entering through the front door to join the group. No truer manifestation of that exists than Riesling coming from France's eastern region of Alsace.

When young, it is a cerebral genre of wine that requires ample patience as her flavor petals unravel one-by-one from the tight 'flower' that is the wine. Youthful Riesling from Alsace is underscored with mouth-watering acidity and conjoins the opulence of abundant sunshine that Alsace receives annually with characteristic acidic sharpness and intense minerality.

As a side note, in Alsace, if a wine is labeled with a variety (e.g. "Riesling" or "Pinot Blanc" etc.) that means it will contain 100% of that variety, in contrast to many global varietal wines that are labeled with just 75–85% of the varietal. Think of this as insurance in the varietal! And while there are off-dry and sweet examples of Alsace Riesling, they will be distinctively labeled: "Vendage Tardive" (late-harvest and off-dry) or "Sélection de Grains Nobles" (super late harvested, rare and sweet).

Trimbach is Alsace and Alsace is Trimbach. This venerable family estate dates back to 1626. Located in Ribeauvillé, day-to-day operations are handled personally by brothers Pierre and Jean Trimbach, representing the 12th generation. Bernard and Hubert Trimbach, the 11th generation (father and uncle, respectively, to Pierre and Jean), remain integrally involved. Anne, the eldest of the 13th generation, has just joined the family business. Their Riesling is always a benchmark: well-structured and classic with enduring grip and a crisp finish.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Yuzu • Key Lime • Lemon *Condition: Under Ripe / Tart, Fresh Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Under Ripe / Tart*

STONE FRUIT Nectarine (White) • Nectarine (Yellow) *Condition: Under Ripe / Tart*

FLORAL Apple Blossom • Freesia • Honeysuckle • Lemon / Lime Blossom *Condition: Fresh*

HERBAL Chamomile • Chervil • Verbena • Sorrel

INORGANIC EARTH Mineral / Rock • Flint / Slate • Salinity / Seashell

OAK AGING No