

## 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