



DOMAINE ANSEN Lerchensand Sylvaner

REGION/ ORIGIN	Alsace AOC Westhoffen	WINEMAKER	Daniel Ansen
VINTAGE	2019	WINERY ESTABLISHED	2010
VARIETALS	100% Sylvaner	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	28-52 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & Keuper marl
AGING	10 months	ELEVATION	280-320 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified (USDA too)
FILTER/FINING	None	TOTAL PRODUCTION	2,820 bottles
TOTAL SULFUR/ RS	14 mg/l 0 g/l	HARVEST TIME	Late September

The Ansen family's earliest recording of grape growing was in 1603, when Lauren Ansen wrote about his wedding, and how he had a vineyard planted in the fields for wine (13 generations ago)

In the northern most hills of the Alsace AOC of eastern France, *Domaine Ansen* has been a family of grape growers, fruit orchard farmers, cattle raisers, and all things in between for over 400 years. In the mid-nineties, Daniel Ansen set out to learn the trade of winemaking, spending time not only in Alsace, but also Australia, the United States, and Bordeaux, where he went to enology school. In 2010 he moved back into the old family house with his wife Karine and took over the fields from his father, looking forward to converting everything to organic viticulture, and starting to make wine from their grapes that had always gone to a local cooperative. Slowly expanding in Alsace's diverse land, Daniel farms 8.5 hectares, in 40 plots (some are as small as 2 rows of vines), to 8 grape varieties, on 3 different soil types (black clay, limestone, and sandstone). Careful hand harvesting, the use of stainless steel for natural fermentations and aging, and very little (to zero) sulfite use in the finished wines, he lets each grape express their natural characteristics to the fullest, be it laser acidity, sweet ripe fruit, or a combination of both.

'Nature is different every single year, so I don't want (or expect) to make the same wines every year'
– Daniel Ansen

The 2019 *Domaine Ansen Lerchensand Sylvaner* is a skin-fermented dry white wine from a single, south-facing hillside called Lerchensand. This narrow hill has rich clay soils that are underlined by a 210-million-year-old seabed of salt and marl that stores the summer's warmth for a long vegetation period, giving incredible depth and complexity to the vines above. After a hand-harvest and de-stemming, natural fermentation began in stainless steel with the skins for about 12 days until a gentle pressing back into tank. With 5 months on the lees, the wine was bottled without any sulfites and left to rest for a few months before released to the market. The nose is feral and wild with aromas of peach, melon, and orange pith. On the palate, a full-body of white fruit, hints of lime, and a gripping texture lead to an untamed yet tasty finish. Decanting is recommended.