



DOMAINE ANSEN Edelzwicker (1liter)

REGION/ ORIGIN	Alsace AOC Westhoffen	WINEMAKER	Daniel Ansen
VINTAGE	2019	WINERY ESTABLISHED	2010
VARIETALS	80% Sylvaner, 20% Muscat	VINEYARD(S)	Estate fruit
ALCOHOL	13%	AGE OF VINEYARD(S)	10-30 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Clay & Keuper marl
AGING	6 months	ELEVATION	280-320 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified (USDA too)
FILTER/FINING	None	TOTAL PRODUCTION	1,044 bottles
TOTAL SULFUR/ RS	60 mg/l 4 g/l	HARVEST TIME	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 Edelzwicker* is the estate's first vintage of a very old style of regional wine. Traditionally Edelzwicker was made for easy, everyday consumption, and bottled in a 1-liter bottle so that restaurants could serve 2 half-liters from it in carafe. Each winery's style can differ, but *Domaine Ansen* pulls from a couple different small plots of old clay soils to accomplish this 80% Sylvaner and 20% Muscat blend. After natural fermentation in stainless steel tanks, the Sylvaner shows its fresh and acidic side while complimented by the aromatics of Muscat. After several months rest, the wine is bottled and ready for immediate consumption, staying true to the style of easy-going and a fresh white. In congruence with the Muscat grape's intention, the nose is full of white flowers, ripe pears, and fresh peaches, leading to a palate that is the complete opposite. In the mouth there is tension, drive, citrus, minerals, and lasting acidity, making this wine such an enjoyable experience to drink.