Wine Spectator Alison Napjus' Recommended Wines From Alsace More than 350 wines were reviewed for this report. A free alphabetical list is available at www.winespectator.com/111511. WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

TOP WINES	ORE	PRICE
WHITE WINES		
BARMÈS BUECHER Riesling Alsace Grand Cru Hengst 2008 Mouthwatering, with petrol-accented smoke, ripe apple, lemo curd, fleur de sel and white peach flavors framed by firm acidit		\$62
JOSMEYER Pinot Gris Alsace Grand Cru Brand 2008 This well-cut white shows intensity and precision, offering spri blossom, white peach, kumquat and smoke notes.	<mark>94</mark> ng	\$85
TRIMBACH Riesling Alsace Clos SteHune 2005 An aromatic white, displaying flavors of fresh apple peel, crush pine needle, petrol and sweet smoke. Seamless and elegant.	94 ied	\$275
WEINBACH Riesling Alsace Grand Cru Schlossberg Cuvée SteCatherine L'Inédit 2009 Rich and just off-dry, yet retains its graceful structure, layering vors of quince paste, honeycomb and dried apricot.	94 fla-	\$65
ZIND-HUMBRECHT Gewürztraminer Alsace Grand Cru Rangen de Thann Clos StUrbain 2009 A nose of smoke and mineral translates to the palate in this po white, accenting an array of flavors, with vibrant acidity.	94 wer	\$73 ful
ZIND-HUMBRECHT Pinot Gris Alsace Grand Cru Rangen de Thann Clos StUrbain 2009 Racy acidity frames this white, driving flavors of white peach, kumquat, star fruit and cantaloupe. Very refined and well-cut.	94	\$64
LÉON BEYER Riesling Alsace Les Écaillers 2002 Very dry and still vibrant, with firm acidity and layered flavors. example of the ageability of the best Alsace Riesling.	<mark>93</mark> A fin	\$50 e
KUENTZ-BAS Riesling Alsace Grand Cru Pfersigberg Trois Châteaux 2009 Driven by its mineral side, with flint and smoke notes leading t fresh quince, peach, green pear and lemon curd flavors.	93 :0	\$52
ALBERT MANN Riesling Alsace Grand Cru Schlossberg 2009 Elegant, with spring blossom, white peach and grapefruit zest flavors.	93	\$42
MURÉ Riesling Alsace Clos StLandelin 2009 Well-meshed, with juicy yellow apple, fig and blood orange no mixing with tangy green apple, pear and lemon zest flavors.	93 otes	\$50
OSTERTAG Riesling Alsace Grand Cru Muenchberg 2009 There's a minerally baseline to the creamy flavors of anise, pati apple and pear, and macerated peach, with a smoky finish.	93 sseri	\$60 e
SCHOFFIT Riesling Alsace Grand Cru Sommerberg 2007 Rich and creamy, with quince, apricot, papaya and grapefruit r	<mark>93</mark> notes	\$45 5.
LATE-HARVEST AND DESSERT WINES		
ZIND-HUMBRECHT Pinot Gris Alsace Turckheim Clos Jebsal Trie Spéciale Sélection de Grains Nobles 2007 Deep amber in color, this rich, round wine delivers yellow peac mango, crystallized honey and candied citrus peel flavors.	98 :h,	\$130 375ml
TRIMBACH Pinot Gris Alsace Sélection de Grains Nobles 2005 Focused and tightly knit, weaving racy acidity with flavors of d papaya, macerated peach, briny mineral and fresh forest.	97 ried	\$150
ZIND-HUMBRECHT Pinot Gris Alsace Hunawihr Clos Windsbuhl Trie Spéciale Sélection des Grains Nobles 2007 A thick, unctuous wine, amber-colored and loaded with herb a spice details, but also very bright and tangy.	96 and	\$100 375ml

TOP WINES (continued)

WINE	SCORE	PRICE
BARMÈS BUECHER Pinot Gris Alsace Rosenberg Vendange Tardive 2008	95	\$73 500ml
Powerful acidity plays off the ripe fruit flavors, but this is sweight and silky, with beautiful integration.	still light-	
HUGEL Gewürztraminer Alsace Sélection de Grains Nobles 2007	95	\$185
Lush and creamy, exhibiting flavors of apricot, ripe peach candied lemon zest, fresh forest and stony mineral.	, mango,	
MURÉ Gewürztraminer Alsace Grand Cru Clos StLandelin Sélection de Grains Nobles 2009	95	\$105
Ripe yellow peach character mixes in notes of orange gra sion fruit, honeycomb and apple blossom, with bright aci		
WEINBACH Pinot Gris Alsace Grand Cru Altenbourg Quintessence de Grains Nobles Cuvée d'Or 2008	95	\$248 375ml
This packs a lot into its refined frame. Intense acidity supp upon layer of flavor, all seamlessly integrated.	oorts laye	r
ZIND-HUMBRECHT Pinot Gris Alsace Grand Cru Rangen de Thann Clos StUrbain Sélection de Grains Nobles 2009	95	\$150
A focused wine, with tangy acidity that brightens flavors paste, crystallized honey and lemon meringue pie.	of quince	

TOP VALUES

WINE S	CORE	PRICE	
TRIMBACH Pinot Gris Alsace Réserve 2008 Snappy acidity and a mineral streak focus the green pear, app white peach and fleur de sel flavors in this lithe white.	92 ole,	\$25	
ZIND-HUMBRECHT Gewürztraminer Alsace L170 2009 A dry, aromatic version, showing lychee, fleur de sel, orange and smoke flavors, with a hint of cantaloupe. Finely meshed.	<mark>92</mark> peel	\$23	
PAUL BLANCK Pinot Gris Alsace 2009 Shows flavors of cantaloupe, smoke, star fruit, lemon curd an	<mark>91</mark> d wax	\$18	
JEAN GINGLINGER & FILS Riesling Alsace Cuvée Bihl 2009 Very appealing for its finely honed acidity and core of minera	<mark>91</mark> ality.	\$22	
DOMAINES SCHLUMBERGER Pinot Gris Alsace Les Princes Abbés 2009 Elegant, with smoke, lemon curd and forest floor hints to the of white peach, pink grapefruit and spiced orange peel.	91 flavor	\$20 ′s	
PAUL BLANCK Riesling Alsace 2009 There's a tautness to this racy white, which offers subtle flavo	90 ors.	\$20	
KUENTZ-BAS Riesling Alsace Tradition 2009 Elegant and aromatic, with pear, pink grapefruit and melon r	90 notes.	\$17	
GÉRARD NEUMEYER Riesling Alsace Les Hospices 2009 A smoky white, showing flavors of grapefruit, peach and hot	<mark>90</mark> stone	\$16	
HUGEL Pinot Gris Alsace Classic 2007 Salty minerality underscores grapefruit, star fruit and plum fl	<mark>89</mark> avors.	\$15	
HELFRICH Pinot Gris Alsace 2009 Shows rich flavors of honeyed apricot, almond, pear pastry a spice.	88 nd	\$15	
PFAFFENHEIM Pinot Blanc Alsace 2009 This silky white has yellow apple, honeycomb and lemon zes	<mark>88</mark> t note	\$13 s.	
ALSACE WILLM Riesling Alsace Réserve 2010 A floral white, with pretty flavors of peach, apricot, apple and	<mark>88</mark> I anise	\$14	