

Achillée Cuvée Alsace 2021

Region: Alsace

Appellation: Alsace AOP

Grapes: 20% Sylvaner, 15% Riesling, 15% Gewürztraminer, 10% Auxerrois, 10% Pinot Blanc, 10% Pinot Gris, 5% Pinot Noir, 5% Muscat, 5% Muscat Ottonel, 5% Chasselas

Average Vine Age: 40 years

Altitude: Multiple parcels at an average altitude of 660 feet (200m)

Soils/Terroir: Multiple parcels located predominately on the alluvial gravel soils of the plains surrounding the village of Scherwiller. A small portion of the grapes come from Granite soils.

Farming: Biodynamic

Harvest: Hand harvested

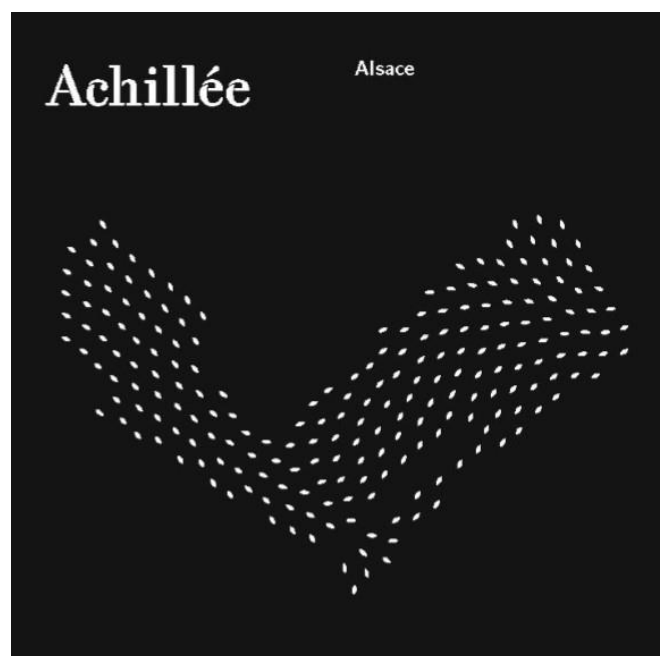
Yield: 35 hl/ha

Vinification: During the harvest a portion of each press and maceration is added to stainless steel tanks designated for this cuvée. Approximately 20% of that volume is crushed and macerated on the skins for 2-4 days. Spontaneous native yeast fermentation that lasts throughout the harvest. No stirring of the lees and the wine completed malolactic fermentation. Further blending of juice from tanks of 100% varietal wines occurred at different points throughout the vinification process. No sulfur additions were made during the vinification of this wine, and the finished wine contains .9 grams/liter of residual sugar.

Maturation: Aged entirely in stainless steel tanks for 9 months. 2 months prior to bottling the wine was racked off the fine lees. Bottled unfinned and unfiltered.

pH: 3.51

Total SO2: 12ppm



Achillée Crémant d'Alsace Zero Dosage 2019

Region: Alsace

Appellation: Crémant d'Alsace AOP

Grapes: 55% Riesling, 15% Pinot Blanc, 15% Auxerrois, 15% Chardonnay

Average Vine Age: 25 years

Altitude: 590 feet (180m)

Soils/Terroir: The grapes for the Crémant come predominately from 2 terroirs. The alluvial gravel and light clay soils of the plains surrounding the village of Scherwiller, and the decomposed granite soils from the northern hillsides of the Frankstein Grand Cru in the village of Dambach-la-Ville.

Farming: Biodynamic

Harvest: Hand harvested

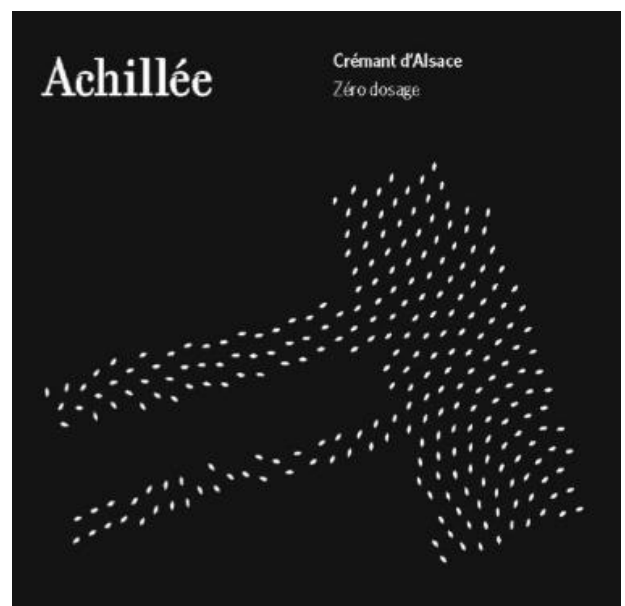
Yield: 60 hl/ha

Vinification: Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts and takes up to 1 month to complete. The still wine, or Vin Clair, is aged for 9 months on the fermentation lees in stainless steel tanks. The Vin Clair does not go through malolactic fermentation. At 9 months a solution of sugar and yeast, known as Liqueur de Tirage, is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

Maturation: Aged in bottle “sur latte” for 24 months in the cellar. At the completion of the aging process each bottle is disgorged, and no dosage is added.

pH: 3.10

Total SO2: 8ppm



Achillée Chrysalide Blanc 2021

Region: Alsace

Appellation: Alsace AOP

Grapes: 50% Riesling, 23% Gewürztraminer, 15% Pinot Blanc, 12% Pinot Noir

Average Vine Age: 35 years

Altitude: Multiple parcels at an average altitude of 820 feet (250m)

Soils/Terroir: Multiple parcels located on soils of granite and schist.

Farming: Organic (in conversion to Biodynamic)

Harvest: Hand harvested

Yield: 50 hl/ha

Vinification: The 4 grape varieties were harvested on the same day and undergo an 8-hour maceration before pressing. This was followed by one night of lees settling before the start of fermentation. The alcoholic co-fermentation began naturally using only indigenous yeasts and no sulfur additions were made during the fermentation. No stirring of the lees and the wine completed malolactic fermentation.

Maturation: Aged entirely in stainless steel tanks for 10 months. 2 months prior to bottling the wine was racked off the fine lees and given a very low dose of sulfur.

pH: 3.27

Total SO₂: 11ppm



Achillée Riesling NV (2020/2021)

Region: Alsace

Appellation: Alsace AOP

Grapes: 100% Riesling

Average Vine Age: 35 years

Altitude: Multiple parcels at an average altitude of 1,150 feet (350m)

Soils/Terroir: The grapes come from 4 terroirs – 1.) Alluvial gravel soils of the plains near Scherwiller. 2.) Sandstone soils of the foothills near Scherwiller. 3.) Decomposed granite soils of the Frankstein Grand Cru 4.) Schist soils of the Schieferberg vineyard.

Farming: Biodynamic

Harvest: Hand harvested

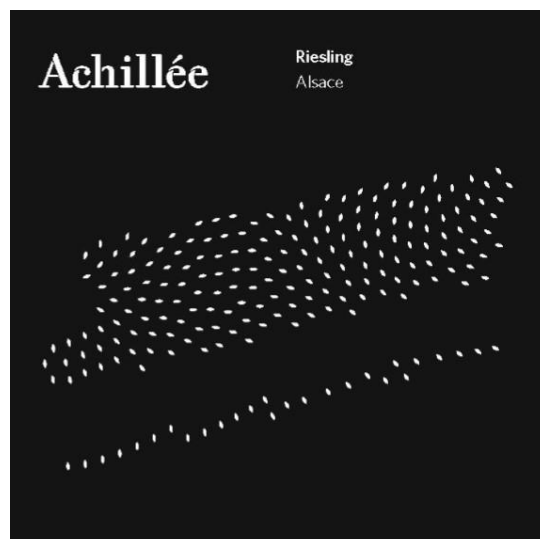
Yield: 35 hl/ha

Vinification: Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts. Due to the extreme heat and drought conditions of the 2020 vintage, sugar levels were high, and the natural yeast populations low. This resulted in a very slow fermentation for the 2020 juice, and a significant amount of residual sugar remained in the wine by the time of the 2021 harvest. The 2021 vintage was marked by regular rainfall and slightly cooler temperatures, resulting in robust natural yeast population and higher acid wines. Thus, the decision was made to blend the fermenting juices of 2020 and 2021 to make a single wine.

Maturation: Aged entirely in stainless steel for 8 months. Bottled after a light filtration and low dose of sulfur. The finished wine contains 5.1 grams/liter of residual sugar.

pH: 3.42

Total SO2: 37ppm



Achillée Pinot Noir 2020

Region: Alsace

Appellation: Alsace AOP

Grapes: 100% Pinot Noir

Average Vine Age: 45 years

Altitude: Two parcels, at 330 feet (100m) and 575 feet (175m)

Soils/Terroir: Sandy soils for the parcel 330 feet (100m) and Granite soils for the parcel at 575 feet (175m).

Farming: Biodynamic

Harvest: Hand harvested

Yield: 40 hl/ha

Vinification: Whole cluster fermented in stainless steel tanks for 10 days. On the morning of the 11th day the grapes were pressed, and the press juice combined with the free run juice to finish fermentation. Only the naturally occurring indigenous yeasts were used in the fermentation. After the completion the completion of malolactic fermentation, the juice was racked with 80% of the volume going into stainless steel tanks and 20% going to used 228-liter French oak barrels.

Maturation: Aged 80% in stainless steel tanks and 20% in used 228-liter French oak barrels for 10 months. Bottled unfinned and unfiltered and aged a further 1 year in bottle before release.

pH: 3.61

Total SO₂: 10ppm



Achillée Gewurztraminer Hespéridé NV (20/21)

Region: Alsace

Appellation: Alsace AOP

Grapes: 100% Gewurztraminer

Average Vine Age: 35 years

Altitude: 550 feet (170m)

Soils/Terroir: A single parcel of sand and alluvial gravel soils.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 35 hl/ha

Vinification: Due to the extreme heat of the 2020 vintage, sugar levels were high, and the natural yeast populations low. This resulted in a very slow fermentation for the 2020 juice, and a significant amount of residual sugar remained in the still fermenting wine by the time of the 2021 harvest. The 2021 vintage was marked by regular rainfall and slightly cooler temperatures, resulting in higher acid wines and a robust natural yeast population. Thus, the decision was made to blend the fermenting juices of 2020 and 2021 to make a single wine. For 2020, half of the grapes were crushed and macerated for 1 week and the other half direct pressed. For 2021, approximately 35% of the grapes were crushed and macerated for 3 days and the rest direct pressed. Fermentations were carried entirely in stainless steel tanks. No sulfur additions were made during the vinification of this wine, and the finished wine contains 1.3 grams/liter of residual sugar.

Maturation: Aged entirely in stainless steel for 10 months. Bottled unfinned and unfiltered.

pH: 3.55

Total SO2: 8ppm



Achillée Cuvée Alsace 2020

Region: Alsace

Appellation: Alsace AOP

Grapes: 50% Sylvaner, 15% Riesling, 10% Gewürztraminer, 5% Pinot Blanc, 5% Auxerrois, 5% Pinot Noir, 5% Muscat, 5% Chasselas

Average Vine Age: 30 years

Altitude: Multiple parcels at an average altitude of 660 feet (200m)

Soils/Terroir: Multiple parcels located predominately on the alluvial gravel soils of the plains surrounding the village of Scherwiller. A small portion of the grapes used come from Granite soils.

Farming: Biodynamic

Harvest: Hand harvested

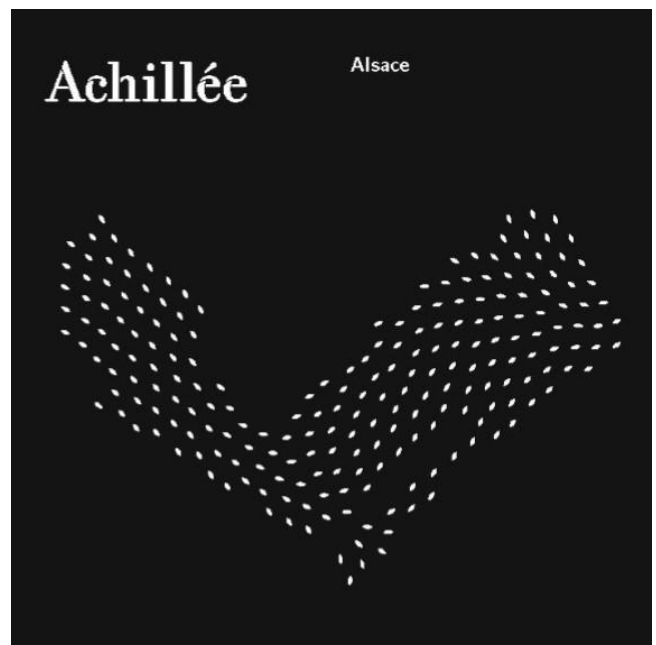
Yield: 40 hl/ha

Vinification: The various grape varieties were harvested and fermented separately in stainless steel tanks. Alcoholic fermentation began naturally using only indigenous yeasts and no sulfur additions were made during the fermentation. No stirring of the lees and the wine completed malolactic fermentation. Blending of the various components occurred at different points throughout the vinification process.

Maturation: Aged entirely in stainless steel tanks for 1 year. 2 months prior to bottling the wine was racked off the fine lees and given a very low dose of sulfur.

pH: 3.39

Total SO₂: 29ppm



Achillée Quetsches Alors 2020

Region: Alsace

Blend: 95% Alsatian Plums, 5% Riesling

Average Vine Age: The Plum trees and the Riesling are approximately 25 years old.

Altitude: Multiple parcels at an average altitude of 590 feet (180m)

Soils/Terroir: Alluvial gravel soils of the plains surrounding the village of Scherwiller.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 25 metric tons of Plums harvested in 2020 and 40 hl/ha for the Riesling

Vinification: The plums are harvested in mid to-late August, approximately 1 month before the grape harvest begins. Upon arrival in the cellar the plums are crushed by foot and macerate on the skins in stainless steel tanks for 1 week. Fermentation begins naturally using only the naturally occurring indigenous yeasts. Following the maceration, the crushed plums are pressed and transferred back to stainless steel tanks to continue fermenting throughout the grape harvest. Near the end of fermentation for the plums, a small amount of Riesling is added to the tanks, and the wine is bottled. No fining, filtering, or sulphur additions.

Maturation: Released a few weeks after bottling with less than 5 grams of residual sugar.

pH: 2.8

Total SO₂: < 20ppm



Achillée Riesling 2019

Region: Alsace

Appellation: Alsace AOP

Grapes: 100% Riesling

Average Vine Age: 15 years

Altitude: Multiple parcels at an average altitude of 1,150 feet (350m)

Soils/Terroir: The grapes for the Riesling come from 4 terroirs.

- Alluvial gravel soils of the plains surrounding the village of Scherwiller
- Sandstone soils of the foothills near the village of Scherwiller
- Decomposed granite soils of the Frankstein Grand Cru in the village of Dambach-la-Ville
- Schist soils of the Schieferberg vineyard in the village of Bernardvillé

Farming: Biodynamic

Harvest: Hand harvested

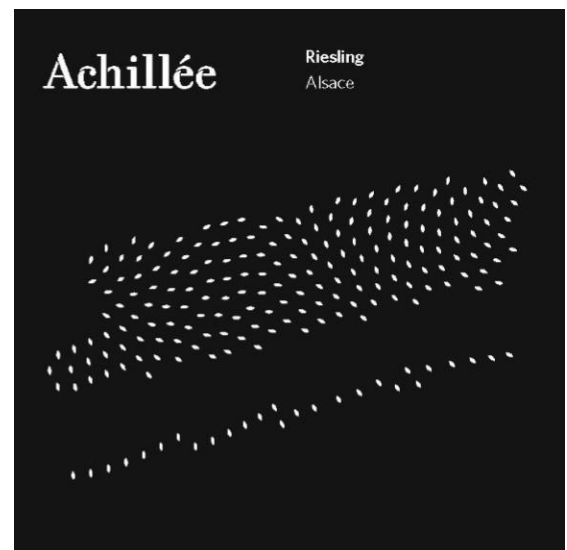
Yield: 35 hl/ha

Vinification: Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks. All the components are blended at the end of settling to allow for a co-fermentation of the various terroirs. Alcoholic fermentation begins naturally using only indigenous yeasts. The fermentation took 6 months to complete and the wine went through full malolactic fermentation.

Maturation: Aged half in stainless steel tanks and half in old oak Tuns (large barrels) on the fermentation lees for 6 months. 2 months prior to bottling the wine was racked off the fine lees. Bottled after a light filtration, a low dose of sulfur and 4.8 grams of residual sugar.

pH: 3.07

Total SO₂: 42ppm



Achillée Cuvée Alsace 2019

Region: Alsace

Appellation: Alsace AOP

Grapes: 45% Sylvaner, 25% Riesling, 5% Gewürztraminer, 5% Pinot Blanc, 5% Auxerrois, 5% Pinot Noir, 5% Pinot Gris, 3% Muscat, 2% Chasselas

Average Vine Age: 35 years

Altitude: Multiple parcels at an average altitude of 660 feet (200m)

Soils/Terroir: Multiple parcels located predominately on the alluvial gravel soils of the plains surrounding the village of Scherwiller. A small portion of the grapes used in 2019 are from Granite soils.

Farming: Biodynamic

Harvest: Hand harvested

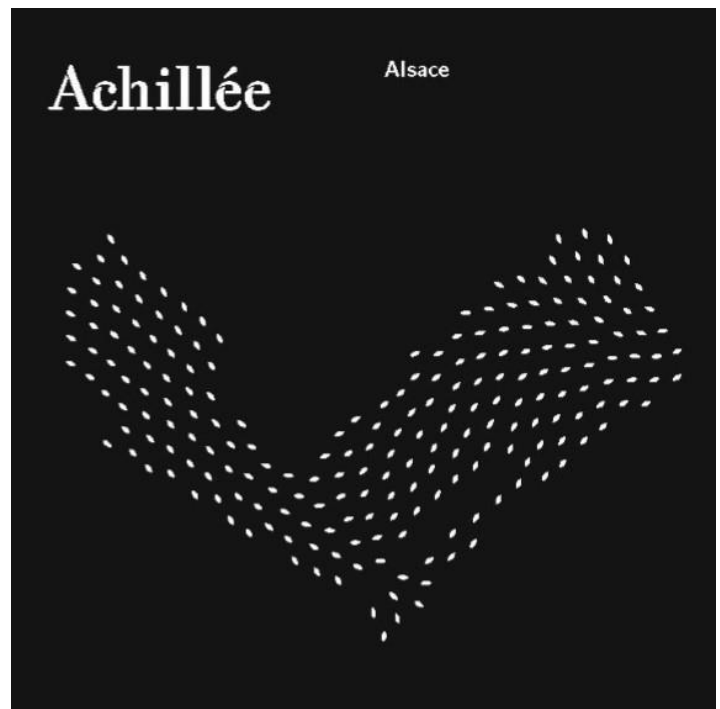
Yield: 45 hl/ha

Vinification: All 9 grape varieties were harvested on the same day, directly pressed upon arrival in the cellar, and blended in stainless steel tanks. This was followed by one-night of lees settling before the start of fermentation. The alcoholic co-fermentation began naturally using only indigenous yeasts and no sulfur additions were made during the fermentation. No stirring of the lees and the wine completed malolactic fermentation.

Maturation: Aged entirely in stainless steel tanks for 1 year. 2 months prior to bottling the wine was racked off the fine lees, lightly filtered, and given a very low dose of sulfur.

pH: 3.41

Total SO₂: 14ppm



Achillée Gewürztraminer 2018

Region: Alsace

Appellation: Alsace AOP

Grapes: 100% Gewürztraminer

Average Vine Age: 35 years

Altitude: 550 feet (170m)

Soils/Terroir: Alluvial gravel soils

Farming: Biodynamic

Harvest: Hand harvested

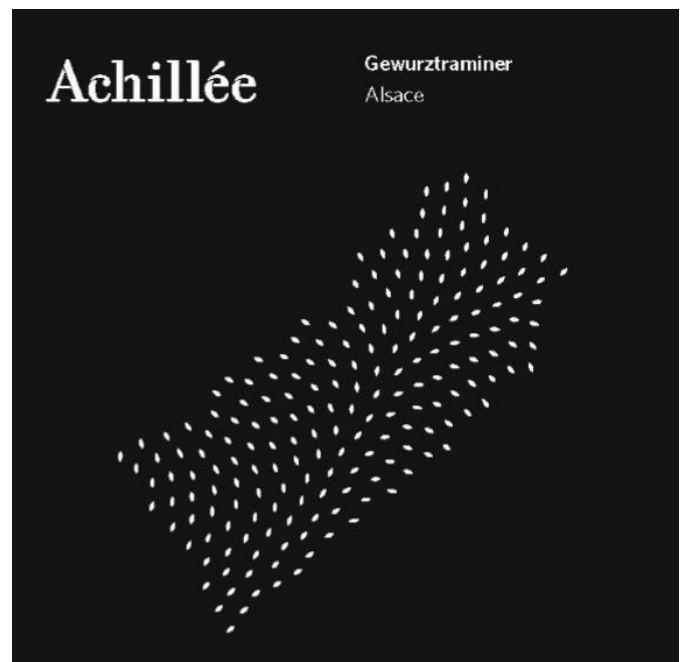
Yield: 40 hl/ha

Vinification: The grapes are crush upon arrival in the cellar and undergo a short 6 to 8-hour maceration on the skins. After the maceration the grapes are pressed and undergo one-night of lees settling in stainless steel tanks. The juice is then transferred to large oak foudres for fermentation. Alcoholic fermentation began naturally using only indigenous yeasts and no sulfur additions were made during the fermentation. No stirring of the lees and the wine completed malolactic fermentation.

Maturation: Aged entirely in large oak foudres of many vintages for 1 year. 2 months prior to bottling the wine was racked off the fine lees, lightly filtered, and given a very low dose of sulfur. The 2018 vintage has 4.3 grams of residual sugar.

pH: 3.73

Total SO₂: 48ppm



Achillée Complanté 2020

Region: Alsace

Appellation: Alsace AOP

Grapes: Single vineyard field blend of all the permitted Alsatian varieties - 11.11% Riesling, 11.11% Gewürztraminer, 11.11% Pinot Blanc, 11.11% Auxerrois, 11.11% Pinot Noir, 11.11% Pinot Gris, 11.11% Muscat, 11.11% Sylvaner, 11.11% Chasselas

Average Vine Age: 11 years

Altitude: 820 feet (250m)

Soils/Terroir: 1 hectare South facing granite slope planted in 2009.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 35 hl/ha

Vinification: This vineyard was planted by Yves Dietrich with the sole purpose of making a single vineyard Alsatian field blend. The co-planted vines were hand harvest on the same day and crushed upon arrival in the cellar. After a short 8-hour maceration on the skins the grapes are pressed, and the juice is transferred to large oak foudres for fermentation. The alcoholic co-fermentation began naturally using only indigenous yeasts and the wine completed malolactic fermentation. No sulfur additions were made at any point during the vinification process.

Maturation: Aged entirely in large oak foudres of many vintages for 6 months. The wine was bottled without fining, filtration, or sulfur additions.

pH: 3.5

Total SO₂: 10ppm



Achillée Schieferberg Riesling 2018

Region: Alsace

Appellation: Alsace AOP

Grapes: 100% Riesling

Average Vine Age: 40 years

Altitude: 985 to 1,315 feet (300-400m)

Soils/Terroir: Schist soils of the Schieferberg vineyard located in the village of Bernardvillé. This vineyard has a Southern exposition and a 40% slope.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 42 hl/ha

Vinification: Direct pressing of the whole bunches is followed by one-night of lees settling in stainless steel tanks before the start of fermentation. The juice is then transferred to large oak foudres where alcoholic fermentation began naturally using only indigenous yeasts. No sulfur additions were made during the vinification process and the wine completed malolactic fermentation.

Maturation: Aged entirely in large oak foudres of many vintages for 22 months. 2 months prior to bottling the wine was racked off the fine lees, lightly filtered, and given a very low dose of sulfur. The 2018 vintage has 5.9 grams of residual sugar.

pH: 3.09

Total SO₂: 28ppm



Achillée Crémant d'Alsace Zero Dosage 2018

Region: Alsace

Appellation: Crémant d'Alsace AOP

Grapes: 40% Riesling, 15% Pinot Blanc, 15% Auxerrois, 10% Chardonnay, 10% Pinot Noir, 10% Pinot Gris

Average Vine Age: 25 years

Altitude: 590 feet (180m)

Soils/Terroir: The grapes for the Crémant come predominately from 2 terroirs. The alluvial gravel and light clay soils of the plains surrounding the village of Scherwiller, and the decomposed granite soils from the northern hillsides of the Frankstein Grand Cru in the village of Dambach-la-Ville.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 65 hl/ha

Vinification: Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts and takes up to 1 month to complete. The still wine, or Vin Clair, is aged for 9 months on the fermentation lees in stainless steel tanks. The Vin Clair does not go through malolactic fermentation and at no point in the production of the Crémant is sulfur added. At 9 months a solution of sugar and yeast, known as Liqueur de Tirage, is added to the Vin Clair to kick-start the secondary fermentation. The wine is bottled under a crown cap and a second fermentation occurs in the bottle.

Maturation: Aged in bottle “sur latte” for 13 months in the cellar. At the completion of the aging process each bottle is disgorged, and no dosage is added.

pH: 2.98

Total SO2: 15ppm



Achillée Riesling 2018

Region: Alsace

Appellation: Alsace AOP

Grapes: 100% Riesling

Average Vine Age: 25 years

Altitude: Multiple parcels located between 590 to 1,380 feet (180m-420m)

Soils/Terroir: The grapes for the Riesling come from 4 terroirs:

- Alluvial gravel and light clay soils of the plains surrounding the village of Scherwiller
- Decomposed granite soils of the foothills near the village of Scherwiller
- Decomposed granite soils of the Frankstein Grand Cru in the village of Dambach-la-Ville
- Schist soils of the Schieferberg vineyard in the village of Bernardvillé

Farming: Biodynamic

Harvest: Hand harvested

Yield: 55 hl/ha

Vinification: Direct pressing of the whole bunches is followed by one-night of lees settling before the start of fermentation in stainless steel tanks. Alcoholic fermentation begins naturally using only indigenous yeasts. A long cold fermentation that takes up to 8 months to complete. The 2018 Riesling went through full malolactic fermentation.

Maturation: Aged in tank on the fermentation lees for 5 months. 2 months prior to bottling the wine is racked off the lees. Bottled after a light filtration, a low dose of sulfur and 4 grams of residual sugar.

pH: 3.14

Total SO₂: 46ppm

