

**Producer**    **Domaine Valentin Zusslin**  
 68500 Orschwihr (France)  
**Panelist**    **Marie Zusslin**



*Valentin*  
**ZUSSLIN**

Zusslins have farmed grapes and made wine in the village of Orschwihr (between Colmar and Mulhouse in southern Alsace) since the end of the 17th Century. The estate covers 39 acres in three exceptional sites north and east of Orschwihr. These are Pfingstberg, a Grand Cru; Clos Liebenberg, a monopole; and Bollenberg, a calcareous hill that is home to dozens of protected species, some flanks of which may soon be designated among Alsace's first "Premier Crus." All 39 acres have been farmed biodynamically since 1997. Since the untimely death of their father in 2016, the domaine has been in the hands of Marie Zusslin and her brother Jean Paul, the latter charged with both viticulture and winemaking. The domaine grows nine grape varieties and produces ~90,000 bottles a year.

**2017 Bollenberg-Neuberg Riesling**

**VINEYARD CHARACTERISTICS**

<b>Vineyard</b>	Bollenberg-Neuberg
<b>Soils</b>	Limestone & clay; marine sedimentary marl & loess
<b>Region</b>	Alsace AOC
<b>Average vine age</b>	43 years
<b>Size of Site</b>	5,812 acres (Bollenberg Hill)
<b>Elevation</b>	1115'
<b>Aspect</b>	Southeast
<b>Slope</b>	Medium
<b>Clones</b>	Clonal selection
<b>Roostock(s)</b>	
<b>Row Orientation</b>	NW-SE
<b>Vine spacing</b>	5102 vines per hectare
<b>Yield/acre</b>	2.0 tons/acre

**2016 Bollenberg-Neuberg Pinot Noir**

**VINEYARD CHARACTERISTICS**

<b>Vineyard</b>	Bollenberg-Neuberg
<b>Soils</b>	Limestone & clay; marine sedimentary marl & loess
<b>Region</b>	Alsace AOC
<b>Average vine age</b>	55 years
<b>Size of Site</b>	5,812 acres (Bollenberg Hill)
<b>Elevation</b>	1115'
<b>Aspect</b>	Southeast
<b>Slope</b>	Medium
<b>Clones</b>	Clonal selection
<b>Roostock(s)</b>	
<b>Row Orientation</b>	NW-SE
<b>Vine spacing</b>	5102 vines per hectare
<b>Yield/acre</b>	3.0 tons/acre

**HARVEST**

<b>Harvest Date(s)</b>	September 25, 2017
<b>Typical/early/late?</b>	Typical
<b>Harvest Brix</b>	22.5 Brix

**HARVEST**

<b>Harvest Date(s)</b>	October 5, 2016
<b>Typical/early/late?</b>	Late
<b>Harvest Brix</b>	23 Brix

**CHEMISTRY**

<b>Alcohol %</b>	13.13%
<b>Residual Sugar (g/L)</b>	0.9 g/L
<b>pH</b>	2.75
<b>Acidity (g/L)</b>	7.0g/L

**CHEMISTRY**

<b>Alcohol %</b>	13.55%
<b>Residual Sugar (g/L)</b>	1.0 g/L
<b>pH</b>	3.61
<b>Acidity (g/L)</b>	6.6 g/L