

# Jean-Baptiste Adam

## GEWURZTRAMINER KAEFFERKOPF

### VIEILLES VIGNES GRAND CRU - 2014



REGION: FRANCE - ALSACE



## JEAN-BAPTISTE ADAM

For more than 400 years, Jean-Baptiste Adam and his family have been grape growers and winemakers in Ammerschwihr. Throughout the centuries the Adam family has farmed vineyards, made wine, sold wine locally and sold wine in foreign lands. They survived the Thirty Years War (1618-1648), the Valois and Bourbon dynasties, the French Revolution, the Napoleonic wars, annexation by Germany and back to France, WWI, WWII, famine and disease.

Jean-Batiste V joined the winery in 1982, at the age of 21, after finishing his studies of wine, enology, and marketing. In 1996, Jean-Baptiste took over full management of the property from his father, Jean-Marie. Soon after taking charge of the company, he modernized the winery and created a processing and storage facility for the production of Crémant. In 2003, he converted the vineyards to biodynamic agriculture wholeheartedly. Today, he is considered a leader of biodynamic farming practices in Alsace. Jean-Baptiste's daughter, Laure, is the

## GRAPES / SOILS

Gewurztraminer	Planted 1955, 1965	Granite & limestone	3 acres
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## THE WINE

### Vineyard Profile

- Size of vineyard (acres): 3
- Soil composition: granite and limestone
- Training method: double Guyot
- Elevation (feet): 990
- Vines/acre: 2850
- Yield/acre (hl): 13.63
- Exposure: Southeast
- Year vineyard planted: 1955/1965

### Harvest Notes

- Aging container: century wooden cask
- Size of aging containers: from 12hl to 78hl
- Cooperage: French
- Length of aging before bottling: between 8 and 12 months
- Length of bottle aging: minimum 18 months

### Winemaker's Notes

- Varietal composition: 100% Gewurztraminer
- Harvest time: end of September
- Number bottles produced of this wine: about 3500
- Fermentation container: century wooden cask
- Length of alcoholic fermentation: between 4 and 8 months
- Fermentation temperature (°F): controlled from 68 to 76 F

### Technical Information

- Alcohol (%): 12.32
- pH level: 3.55
- Residual sugar (grams/liter): 68
- Acidity H2SO4 (grams/liter): 3.26



## REVIEWS

### Gewurztraminer Kaefferkopf Vieilles Vignes Grand Cru – 2014

#### 91 Points - © Wine Advocate, March, 2017

The 2015 Gewurztraminer Kaefferkopf Vieilles Vignes displays a very clear, pure, fresh and aromatic bouquet with classic spicy/peppery Traminer flavors, such as cloves, roses, lychees and citrus fruits. In this case the Kaefferkopf shines through with its flinty and herbal flavors. Full-bodied, round and elegant, this is a lovely, aromatic and finessed Gewurztraminer whose sweetness is a bit too high for my personal taste, but balanced by good acidity (analytically just 2.59 grams per liter!) and transparent minerality. The finish is clear and fresh, shows a nice grip and tension, and is really stimulating. Fine tannins here as well. The 2015 was picked September 29th, bottles May 17th 2016 and tasted in January 2017. It has 13.9% alcohol and 34.27 grams of residual sugar. Drink Date 2017-2029.

#### 92 Points - Wine Enthusiast, April, 2017

On the nose, there is a hint of apple freshness amidst the peachy honeysuckle notes. These aromas also dominate the off-dry sweetish palate. The sugar helps to lend lushness to the fruit notes while apple and citrus freshness brighten and enliven alongside a lovely bitter edge.

## GENERAL INFO

Country	France
Region	Alsace
Appellation(s)	AOP ALSACE – AOP CREMANT D'ALSACE- AOP ALSACE GRAND CRU -AOP VENDANDES TARDIVES- AOP SELECTION DE GRAINS NOBLES
Proprietors	Jean-Baptiste Adam, Laure Adam
Founded	1614
Winemaker	Mathilde Jaegler and Philippe Ruhlmann
Annual Production	50,000 to 66,000 9L cases
Farming (Sustainable, organic, biodynamic)	Certified Biodynamic DEMETER since 2007, Certified Organic by EcoCert France