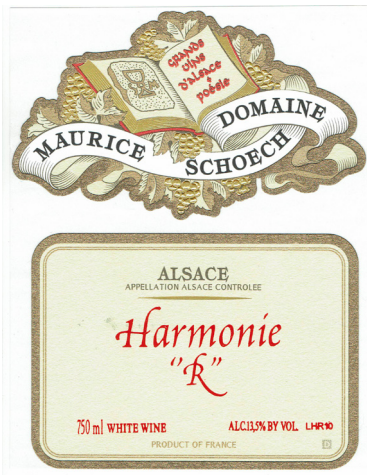


Domaine Schoech



Harmonie R (Rangen de Thann)



At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Pinot Gris (70%), Riesling (28%), Gewurztraminer (2%)
- **Average Annual Production:** 800 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 6.4 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** A south-facing steep hillside parcel in the southernmost grand cru in Alsace, at 320 to 450 m.
- **Soil Types and Compositions:** Volcanic (the only site with volcanic soils in Alsace)
- **Vine Age, Training, and Density:** 14 year-old vines trained in Guyot, planted at 7,500 vines/ha
- **Average Yields:** 20 hl/ha
- **Average Harvest Date and Type:** By hand, early-late September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks, fermentation lasts 1-3 months.
- **Pressing:** Whole-cluster, direct pressing
- **Time on Lees:** 5-6 months
- **Malolactic Fermentation:** Very rarely occurs, controlled by temperature
- **Élevage:** 12 months in stainless-steel tank followed by two years in bottle
- **Press Wine:** Ferments with *vin de goutte*
- **Fining and Filtration:** Unfined, plate and/or diatomaceous earth filtration
- **Sulfur:** Applied after fermentation and at bottling. < 100 mg/l total and 30 mg/l free.

In The Glass:

This wine is a true field blend, the varieties interplanted and the grapes harvested, fermented, and aged together. Ironically, the words "Rangen de Thann" are not permitted on the label, due to Alsace's controversial varietally-oriented appellation laws. As the only field blend made here, however, Schoech's arguably offers the purest expression of Rangen's distinctive terroir. The overriding impression of Harmonie "R" is not one of Pinot Gris nor of Riesling, but of smoke, earth, and power. And despite being built on the back of the often-sweet Pinot Gris, Harmonie "R" is typically nearly or entirely dry despite its ample richness.