



The town of Niedermorschwihr © Luke Kammann

2018 RIESLING “RÉSERVE” ALBERT BOXLER \$67

Jean Boxler currently rules the roost at this humble yet incredibly exciting domaine. Intense and serious about his land, his craft, and his wine, Jean is the genius behind what are certainly some of the finest white wines in Alsace (and the world). World War II brought Jean’s grandfather Albert back to Niedermorschwihr from Montana, where he was busy enjoying the natural gifts of Big Sky Country. He became the first generation to bottle the family’s production himself and commercialize it under a family label. Tasting through the entire range of Boxler’s wines is ample proof of the fact that Alsace, along with Burgundy, is the source of the world’s most complex, exciting white wines, and will probably always be.

Most of Boxler’s wines are rare, powerful, and thought-provoking monuments. This Riesling has all the grandeur of the more famous Boxler cuvées, being sourced from declassified *grand cru* vines. You may cellar it for several years, although it makes for a superbly stimulating and deeply satisfying drink today.



Pair with pork belly, summer corn salad, chicken pad thai, scallop crudo, orange and fennel salad, or smoked trout with capers.

2019 PIGATO “VIGNETO CA DA RENA” PUNTA CRENA \$30







The vineyards of Punta Crena (which is named for a large promontory jutting into the sea at the edge of the village) are all within 1200 meters of the water and enjoy sea breezes that help keep the grapes healthy and happy. The Ruffino family is proud to work almost exclusively with local varieties, and they believe that their only job after the harvest is simply to avoid ruining their lovely fruit as it turns to wine. As a result, Punta Crena’s wines are one of a kind, and this domaine has come to be one of the most reliable names in white wine here at KLWM.

Their Pigato is a wine that takes it’s rightful place on the Ligurian table, where it marries perfectly with *fritto misto*, grilled fish, *pesto alla Genovese*, and any other product of sea and Mediterranean sunshine. Crisp and mineral-driven, this cousin of Vermentino exudes a lovely coastal vivacity. White flowers, sea salt, and a lemony kiss of freshness remind you of where it’s grown.



Paolo Ruffino © Dixon Brooke

Pair with anchovy toasts, ricotta stuffed squash blossoms, grilled seafood, or gnocchi with fresh basil and pine nuts.

					
2018 RIESLING “RÉSERVE” Albert Boxler <i>Alsace</i>	Riesling	15-year-old vines Granite	Serve cold 48–52° F Decant optional	Lime, apple, wildflowers, gunflint Intense, tightly knit, fleshy, bracing	Drink now through 2028
2019 PIGATO “VIGNETO CA DA RENA” Punta Crena <i>Liguria</i>	Pigato	37-year-old vines Red clay	Serve cold 46–50° F Decant optional	Ripe lemon, peach, Mediterranean herbs Charming, saline, crisp	Drink now