

2015	<u>Dirler-</u> <u>Cadé</u>	<u>Crémant Brut</u> <u>Nature</u>	Pure aromas of apple and crushed rocks display a floral nuance. Bright and crisp on entry, then fruitier and softer in the middle, with a saline edge to the flavors of apple, pear and mint. Outstanding Crémant that finishes with noteworthy length and grip. Given the very hot 2015 vintage, Jean Dirler opted for a different blend than usual in 2015: this is made with 50% Pinot Gris and 50% Riesling. The Pinot Gris grapes were very ripe and rich in 2015 but the Bux vineyard tends to give high-acid grapes (in fact, this wine clocks in at 2.1 g/L r.s. and 7.5 g/L total acidity) and so these Pinot Gris grapes are actually good for Crémant production. Spends two years on the lees.	93	Ian D'Agata	2019 - 2024	
2016	<u>Dirler-</u> <u>Cadé</u>	<u>Brut Rosé</u> <u>Nature Crémant</u>	Luminous salmon pink. Enticing red berry and peach aromas and flavors have a noteworthy saline bite. Offers gentle texture and sneaky concentration and closes very dry (0.3 g/L r.s.!) and bright, despite the numbers hinting at low overall acidity (only 3.8 g/L; this wine's perceived freshness is brought forth by its salinity). I found this vintage to be showing slightly stronger yeasty and baked bread notes than is usual for this wine, though the red berry notes clearly dominate the wine's profile. Spends 18 months on the lees.	91	Ian D'Agata	2019 - 2023	Jan 2019
2017	<u>Dirler-</u> <u>Cadé</u>	<u>Pinot Réserve</u>	Deep red. Perfumed aromas of red berries and cherry on the expressive nose. Then very, very fresh with a laser-like beam of acidity nicely focusing the bright red cherry and berry flavors. Almost tart in its high-acid mouthfeel, but the acidity helps extend and lift the bright fruit flavors on the back end. No oak. Made from 30- and 15-year-old vines that grow respectively in the Bux (the clay soils give a broader, more powerful wine) and the Schwarzberg (even more heavy clay-rich soil for added power and ageworthiness). Spent two weeks on the skins at maximum fermentation temperatures of 28-29°C. In the Schwarzberg, Dirler planted a massal selection of Pinot Noir from the Clos des Epeneaux in Pommard.	90	Ian D'Agata	2019 - 2020	Jan 2019

2017	<u>Dirler-</u> <u>Cadé</u>	<u>Edelzwicker</u> <u>Réserve</u>	Straw-green. Herbs and orchard fruit on the nose and in the mouth. Bright and juicy; the finish offers sneaky concentration. A very high-quality, lovely, classically dry (3.4 g/L r.s. and 5.9 g/l total acidity) Edelzwicker. Very well done. This flavorful wine (and only 12.5% alcohol!) punches far above its weight and is made with a blend of basically all the Alsatian grape varieties save for Pinot Gris.	90	Ian D'Agata	2019 - 2020		Jan 2019
2017	<u>Dirler-</u> <u>Cadé</u>	<u>Pinot Blanc</u> <u>Réserve</u>	Medium-dark straw. Aromas of apple and pear complicated by a very strong green, herbal element. Enters saline and finishes ripe, but only medium-long; the rich, round mouthfeel shows honeyed elements typical of the Auxerrois but I find this could use a little more lift. A blend of 55% Pinot Blanc and 45% Auxerrois: in the hot 2017 vintage, Dirler harvested this very early (September 4) as the Auxerrois especially ripened very quickly.	87	Ian D'Agata	2018+	Not Available	Jan 2019
2017	<u>Dirler-</u> <u>Cadé</u>	<u>Sylvaner</u> <u>Vieilles Vignes</u>	Bright straw-green. Aromas of chamomile, nectarine and ripe apple; this has a riper and rounder aroma profile than usual because of the hot vintage. Deep, dense and smooth, with flavors similar to the aromas; surprisingly lively acidity provides lift, but this is a rather round Sylvaner wine. The long aftertaste hints at pear and chlorophyll. Spent 10 months aging in very old (150 years) 30-hL <i>foudres</i> . A blend of grapes from the Heisse Wanne in the heart of the Kessler Grand Cru (61-year-old vines!) and a small parcel not far removed from the Saering Grand Cru. This was Yvonne Dirler's favorite wine (she was Jean Dirler's grandmother; he tells me she liked eating Sylvaner grapes too, and in fact, Sylvaner is one of the best-tasting wine grapes of all). Frankly, it's one of Dirler-Cadé's wines that I like best too, and it ages remarkably well.	91	Ian D'Agata	2019 - 2025	\$20.00	Jan 2019

2017	<u>Dirler-Cadé</u>	<u>Muscat</u>	Vivid straw-green. Knockout perfume of lime, mint and green papaya, complicated by orange blossom. Fresh, precise, and energetic, offering piercing flavors similar to the aromas. Finishes long, bright and lively. Absolutely remarkable entry-level Muscat wine. This is a 50/50 blend of Muscat Ottonel and Muscat d'Alsace; three-quarters of the grapes used to make this wine are from the Grand Cru of Saering, which helps explain why it's so deep and so darn good).	93	Ian D'Agata	2019 - 2022	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Muscat Saering</u>	Straw-green. Delicate but refined aromas of fennel, bitter orange, tangerine and lime. Crisp, dense and juicy, this subtle and very long Muscat wine closes bright and focused, with rose water and lime-accented flavors and an aromatic green mint oil and chlorophyll component that speaks of early-harvested grapes. This is a really standout, highly elegant and deep Muscat wine that boasts sneaky concentration and complexity: the limestone soil contributes to the very refined, high-acid (0.5 g/L r.s. and 5.1 g/L total acidity) mouthfeel. Still very young and very typical of the Saering Grand Cru (which tends to give wines that are very closed in their youth but seemingly could keep forever). A blend of 70% Muscat Ottonel and 30% Muscat d'Alsace. Jean Dirler harvested this earlier than usual (on September 9) in order to ensure adequate freshness; I wonder if he didn't sacrifice a touch of physiologic ripeness in the process, but I think his was the right decision in hot 2017, and the wine is just beautiful to drink already now.	94	Ian D'Agata	2019 - 2028	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Muscat Spiegel</u>	Medium-dark bright straw-yellow. Hints of lime, fennel, chlorophyll and white pepper on the nose and in the mouth. Closes long and luscious, not to mention classically dry-tasting, despite its glycerol-richness (3.1 g/L r.s. and 4.3 g/L total acidity). Much more herbal than fruity when compared to the Muscat Saering, this is also much more unctuous and creamy in style (the creamier, richer mouthfeel	92	Ian D'Agata	2019 - 2027	Jan 2019

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is very typical of how the Muscat varieties behave on the Spiegel). A blend of 95% Muscat Ottonel and 5% Muscat d'Alsace.

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2017	<u>Dirler-</u> <u>Cadé</u>	<u>Riesling</u>	Bright straw-yellow. Lemony and floral aromas and flavors are rather powerful and luscious yet high in acid freshness. Finishes classically dry (only 3.7 g/L r.s.), long and very savory, with noteworthy lemony acidity (7.9 g/L total acidity). Outstanding entry-level quality here.	90	Ian D'Agata	2019 - 2022	Jan 2019
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2017	<u>Dirler-</u> <u>Cadé</u>	<u>Riesling</u> <u>Belzbrunnen</u>	Medium straw-green. The broad nose combines apple, caraway seed and medicinal herbs. Ripe, harmonious acidity helps focus the somewhat foursquare orchard fruit flavors on the long aftertaste. Very big, dense Riesling in the typical style of this site, but also brightly acidic and juicy, giving this somewhat chunky wine a bit of needed lift and length (4.4 g/L r.s. and 7 g/L total acidity). A very sandy site on the surface and much more clay-rich deeper down, the Belzbrunnen will, not surprisingly, almost certainly be elevated to Premier Cru status when the official classification is released in roughly three years' time (or sooner, hopefully).	90+	Ian D'Agata	2019 - 2029	Jan 2019
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2017	<u>Dirler-</u> <u>Cadé</u>	<u>Riesling Kitterlé</u> <u>Grand Cru</u>	Bright straw-green. Tropical fruits and pear on the explosive nose. Then very pure, bright flavors of ripe fruit and sweet spices. The lovely acid/fruit balance (5.7 g/l r.s. and 7.3 g/l total acidity) helps contribute to a clean, long, vibrant finish. Kitterlé always delivers a Riesling of early appeal, and this, though perhaps not the last word in complexity, is a very pretty wine.	91	Ian D'Agata	2019 - 2028	Jan 2019
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2017	<u>Dirler-Cadé</u>	<u>Riesling Saering Grand Cru</u>	Luminous golden-tinged yellow. Extremely refined, pure aromas and flavors of minerals and fresh citrus fruit. Clean, crisp and long, showing a penetrating quality to the orchard and citrus fruit flavors on the long, very juicy finish, which features an enticing sweet-and-sour quality (4.6 g/L r.s. and 8 g/L total acidity). Knockout wine made from roughly 30-year-old vines, though still fairly closed; cellar this for five years for maximum enjoyment.	93	Ian D'Agata	2022 - 2035	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Riesling Spiegel Grand Cru</u>	Bright golden-tinged yellow. Lemongrass, pear and apple aromas are complicated by notes of orange oil and lemon verbena. Very dense and rich, with a multilayered quality to the pure orchard fruit and flinty flavors. Closes long and vibrant, with a repeating note of lemongrass. This is going to age beautifully. Dirler owns both young (7 years old) and old (41 years old, planted in 1977) Riesling vines in this Grand Cru, but he only uses the old vines to make this wine.	95	Ian D'Agata	2023 - 2038	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Riesling Kessler H.W. Grand Cru</u>	Vibrant pale yellow-gold. Lemon grass, flint, and rose water on the nose and in the mouth. Very deep and long, displaying a penetrating quality and outstanding acid/fruit balance (4.5 g/L r.s. and 7.5 g/L total acidity). This will be a heavenly match with grilled scampi. The H.W. on the label stands for Heisse Wanne, which is one of the best if not <i>the</i> best section of the Kessler Grand Cru.	92	Ian D'Agata	2022 - 2031	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Riesling Kessler Grand Cru</u>	Deep straw. Strong almond notes to the pomaceous orchard fruit and ripe tropical fruit aromas and flavors. A delicate honeyed nuance contributes to the luscious, large-scale mouthfeel (7.5 g/L r.s. and 8 g/L total acidity), in keeping with the hot vintage and this cru's characteristics (a lack of <i>calcaire</i> and mostly clay soil). The Kessler is always the earliest Grand Cru vineyard owned by Dirler-Cadé to be harvested (on average, roughly one week before the Spiegel and the Saering).	91	Ian D'Agata	2020 - 2028	Jan 2019

2017	<u>Dirler-Cadé</u>	<u>Riesling Kessler Vendanges Tardives Grand Cru</u>	Very pale golden-tinged straw. Reticent aromas of lemon curd, nectarine, sweet spices and tropical fruit. Then more expressive in the mouth, but still fairly shut down, offering ripe, deep flavors of tropical and orchard fruit. Quite sweet (49 g/L r.s.) but lifted thanks to vibrant acidity (7.7 g/L). Almost painfully young, this needs time to come together. The grapes were picked about three weeks later than those used to make the dry Kessler wine, so this really is a late-harvest wine; about 20% of the grapes were hit by noble rot and another 50% by <i>passerillage</i> .	93+	Ian D'Agata	2022 - 2032	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Pinot Gris Bux</u>	Straw-yellow. White flowers and herbs complement aromas and flavors of apple and minerals. Finishes clean and straightforward. with good persistence. Tastes just a bit off-dry (9 g/L r.s. and 6.2 g/L total acidity) but I think most people will think of this as a dry white wine, especially if they serve it chilled.	88	Ian D'Agata	2019 - 2022	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Pinot Gris Shimberg</u>	Deep straw. Pomaceous orchard fruit and herbs on the nose and in the mouth. Shows noteworthy concentration (much more concentrated than the estate's 2017 Pinot Gris Bux) and finishes medium-long, slightly chewy and off-dry (13 g/L r.s. and 6.3 g/L total acidity).	89	Ian D'Agata	2019 - 2024	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Pinot Gris Kessler Grand Cru</u>	Bright deep straw-yellow. Marzipan and citrus jam are complicated by honeyed nuances on the enticing nose. Big and rich, this is a massive wine on the palate but also showcases delightful balance and a light-on-its-feet quality (31 g/L r.s. and 6 g/L total acidity). The finish is extremely long and penetrating. Dirler would have liked to make this a slightly drier-tasting wine, but it has 14.3% alcohol as it is, and so his hands were somewhat tied.	93	Ian D'Agata	2019 - 2025	Jan 2019

2017	<u>Dirler-Cadé</u>	<u>Gewurztraminer Bux</u>	Luminous pale golden-yellow. Beautiful, archetypal Alsatian Gewürz nose of tropical fruit, sweet spices and flowers. Enters fresh, then slightly austere with a green quality to the rich flavors of spices and fruit. Finishes long and suave, but with only so-so concentration and depth and noteworthy sweetness (38.1 g/L r.s. and 3.9 g/L total acidity). Harvested fairly early (on September 9) because the sugar was beginning to climb very quickly, a characteristic of this site. Unfortunately, when this happens, the wine is less deep than in years characterized by longer hang times.	88	Ian D'Agata	2019 - 2023	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Gewurztraminer Saering Grand Cru</u>	Lively golden yellow. Aromas and flavors of licorice, cumin, anise and garlic flower; the fruit is more subdued. Finishes long and creamy, but with a strong herbal component. Boasts a whopping 14.9% alcohol but is very fresh and balanced, so I hardly noticed all those octanes. Tastes more off-dry than classically dry (11.5 g/L r.s. and 3.7 g/L total acidity).	89	Ian D'Agata	2020 - 2032	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Gewurztraminer Kitterlé Grand Cru</u>	Bright amber-tinged golden yellow. Cloves, camphor and peony dominate the nose. Ripe tropical fruit is most obvious on the palate (mango, orange oil, guava). Finishes long and big, not to mention very sweet (46 g/L r.s. and 3.8 g/L total acidity) This is the darkest of all the Dirler dry wines I tried this year.	90	Ian D'Agata	2022 - 2031	Jan 2019
2017	<u>Dirler-Cadé</u>	<u>Gewurztraminer Spiegel Grand Cru</u>	Luminous pale golden yellow. Very elegant lemon curd, flower and mint aromas and flavors have a complex, multilayered quality. Very sweet but also very refined Gewürz thanks to bright acidity (56 g/L r.s. and 4 g/L total acidity) and really impeccable balance. The grapes were harvested on October 12, which strikes me as fairly late given the hot year and that Gewürz is a low-acid grape variety. But the	95	Ian D'Agata	2021 - 2028	Jan 2019

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willingness to run risks is what ultimately separates great wines from good ones, and this is a truly outstanding Gewürz, one of the best such wines I tasted all year.

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2017 Dirler- Gewurztraminer Luminous golden-tinged yellow. The perfumed nose offers vibrant citrus, ginger, vanilla and mango aromas. Luscious but bright, boasting deep, complex tropical fruit, tangerine, orange blossom honey and sweet spice flavors. Finishes long and creamy, with persistent hints of marzipan lingering nicely. Harvested on the same day as the grapes that were used to make the “dry” Spiegel Gewürz (October 12, which is a late harvest by definition), but this was a selection of the ripest grapes hit by roughly 35% noble rot with very little *passerillage* presence. Outstanding VT with memorable acid/fruit balance (93 g/L r.s. and 4.2 g/L total acidity).

**96 points...**

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2017	<u>Dirler-</u> <u>Cadé</u>	<u>Gewurztraminer</u> <u>Kessler Vendanges</u> <u>Tardives Grand Cru</u>	Bright golden-yellow. Flinty, almost smoky aromas of chestnut honey, grilled plantain, glazed kumquats, sweet spices and grapefruit. Then flavors similar to the aromas, the rich mouthfeel boasting a very honeyed quality with persistent sweet spice reminders on the long aftertaste. This has slightly less sugar than the 2017 Gewürz Spiegel VT (85 g/L r.s. and 4.1 g/L total acidity) but actually tastes sweeter than that wine (even though both have practically the same acidity levels) because of the intense glycerol ripeness characteristic of Kessler grapes.	94	Ian D'Agata	2020 - 2030	Jan 2019
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