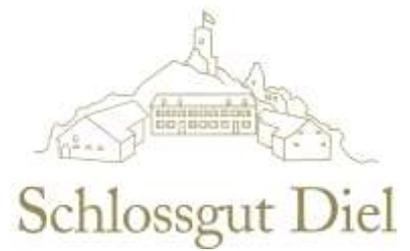


Wine Notes:

Pinot Blanc Reserve trocken

Estate bottled



Within Germany, the Pinot Blanc grape is most prevalent in southerly winegrowing regions. Wines from those vineyards in places like Baden and Pfalz are prized for their richness and concentration. Pinot Blanc first grew popular in the Nahe Valley in the 1990s, as winemakers came to appreciate its versatile nature and excellent food pairing potential. It offers a distinctive alternative to its typically more powerful sibling, Pinot Gris, and an elegant counterpart to the more delicate Riesling.

A portion of our Pinot Blanc crop is harvested early for our Guts Cuvee Diel de Diel. Other grapes are allowed to ripen more fully into golden yellow beauties and are destined for our Pinot Blanc Reserve. The wine is matured in traditional oak barrels.

Harvest

Meticulously selected grapes from our estate's vineyards.

Vinification

Gentle pressing followed by spontaneous fermentation and aging in large traditional wood barrels sourced from local oak and small French oak pièces. A small percent of the barrels are reconditioned each year.

Pairing Suggestions

This unusual Pinot Blanc is a favorite pairing with nearly all fish, from freshwater to ocean. The richness and minerality of this Pinot Blanc complement light poultry and veal beautifully as well.

Optimal Drinking Window:

Four to ten years after harvest.

Tasting Notes 2015

Aromas of pear and elderberry, as well as accents of apricot, refined body, elegant structure, juicy concentration, and a delicate salty finish. *3,500 standard bottles and 150 half bottles were produced.*



Vintage 2015

2015 has justifiably earned a reputation as a stellar vintage. The Riesling harvest started on 29 September, with picture-perfect grapes hanging from the vines. The results were outstanding in all categories.

Looking back over recent decades, the 2015s are perhaps best compared with the 1990 vintage. There too the Riesling grapes were in impeccable condition, with high ripeness levels predestined for a crisp and spirited acidity.