

Wine notes:

Pinot Gris Reserve Dry

Estate bottled



The Pinot Gris grape, formerly known as Ruländer, originated in Baden, especially the Kaiserstuhl region. Near the Nahe region the Pinot Gris became popular in the 1990s. It made such an impressive name for itself, that it has become an excellent pair with food.

A portion of our Pinot Gris crop is harvested early for our Guts Cuvee Nahesteiner Grauburgunder. Other grapes are allowed to ripen more fully into violet-shaded beauties and are destined for our Pinot Gris 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 Gris is a favorite pairing with nearly all fish, from freshwater to ocean. The richness and minerality of this Pinot Gris complement light poultry and veal beautifully as well. Also a delicious match with an assortment of strong cheese.

Optimal drinking window

Four to ten years after harvest.

Tasting Notes vintage 2015

Aromas of fresh acacia blossom and quince, with a distinct stoniness and accents of roasted hazelnut and wild herbs; juicy body, creamy structure with a poised and balanced acidity; spicy finish.

5,700 standard bottles and 24 magnums 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.