

*Wine Notes*

## **Nahesteiner Grauburgunder dry**

*Estate Bottled*



**T**he Grauburgunder (Pinot Gris) grape traces its origins back to the Kaiserstuhl region of Baden, where it is still known as Ruländer. Its tremendous success in the Nahe region surged in the 1990s due to remarkably food-friendly nature.

**A** quintessential dry Pinot Gris with aromas of subtly spiced apricot and frequent notes of wild herbs and freshly ground peppercorns. The juicy fruitiness marries beautifully with the variety's characteristic round acidity to produce a wine of incredible balance and finesse.

### **Harvest**

Manual harvest of meticulously selected grapes from our estate's vineyards.

### **Vinification**

Gentle pressing, followed by spontaneous fermentation and extended lees aging in traditional wood barrels sourced from local oak and stainless steel tanks. A portion of this harvest is also matured in used oak barrels from France.

### **Food Pairing**

A delicious and versatile food companion that complements hearty appetizers, light poultry, veal as well as a wide variety of fish dishes. Somm secret: this Pinot Gris is also a splendid companion to strong cheeses.

### **Optimal Drinking Window**

Two to eight years after harvest.

### **2017 Tasting Notes**

Light yellow; refined spice aromas with nuances of wild herbs; Pear plum; elegant with a refined structure and mineral notes in the finish.



### **2017 Vintage**

A mild and rather dry winter was followed by a very warm March with tendencies of early summer temperatures, providing an early bud break of the vines in the first week of April. During the night of April 19-20, the temperatures at the lower Nahe dropped to -5 degrees C, destroying the majority of the early shoots. Regardless of this harsh setback, the vegetation recovered and progressed rapidly. Due to the dry, and warm summer weather berry growth accelerated. The end of July had long awaited rain and light hailstorms creating humidity during the month of August. Autumn weather provided fully ripe and healthy grapes. 2017 brought an abundance of first-class wines, but a lower yield than previous years.