

# CARL EHRHARD

## Rudesheim Pinot Sekt Brut

**Wine Maker:** Carl Ehrhard  
**Location:** Town of Rudesheim, Rheingau  
**Designation:** Rudesheim  
**Style:** Brut/Trocken (Dry)  
**Vineyards:** Bischofsberg and Kirchenpfad  
**Date Planted:** 1965 - 2008  
**Exposure:** South  
**Elevation:** 330 – 430 feet  
**Soil:** Slate, Limestone, Loess, Quartzite  
**Varietal:** 100% Pinot Noir  
**Rootstocks:** Börner / SO4  
**Training System:** Traditional Guyot  
**Vines Training:** Vertical Canopy  
**Vine Density:** 1,800 - 2,400 / acre  
**Harvest:** Hand-picked into baskets  
**Yield:** 1,820 Liters / acre  
**Vinification:**  
The grapes are picked early to maintain the playful, refreshing acidity of Pinot Noir and avoid excessive alcohol. After fermentation in stainless steel tanks, the base wine is aged in the neutral 225L barrels to enhance texture and add body. The final sparkling wine is obtained by the Charmat method in special 2,000L tanks under controlled conditions.  
**Acidity:** 7.5 g/l  
**Residual Sugar:** 11 g/l  
**Alcohol:** 12.5%  
**Cellar Potential:** 5 years



*Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six prime vineyards around the town of Rudesheim in the Rheingau region of Germany. The estate has been in the family since 1815 and was taken over in 1998 by Carl, his wife Petra and their three daughters. All of the work that goes into crafting these special wines is carried out by the family. The Ehrhards strive to make wines endowed with personality that express the unique character of their vineyards. The six vineyards – Berg Rottland, Berg Roseneck, Bischofsberg, Kirchenpfad, Klosterberg and Klosterlay are situated on the steep banks of the Rhein River and are maintained without the use of fertilizers or herbicides. In the winery, the Ehrhards embrace traditional methods and preserve fruit purity through minimal intervention, but with use of modern equipment. Roughly 5,000 cases total are produced annually. These precise, powerful wines are lively and fresh in their youth and develop great depth and character while maintaining clarity as they age.*



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