

CARL EHRHARD



Rüdesheim Riesling Kabinett 'Feinherb'

Rheingau, Germany

GRAPE VARIETIES

100% Riesling

VINIFICATION

This wine is sourced primarily from the Berg Roseneck vineyard which has two very distinct sections. The eastern side is flatter with loess and loam soils, and as evidenced here, produces richer, more acidic wines. Grapes from the Bischofsberg vineyard are also used. Here, the clay and limestone soils result in rounder wines, and this contribution expresses itself right up front when you first sip this wine. Select grapes are hand-picked. Fermentation takes place spontaneously and naturally from ambient yeasts in *Fuders* - traditional 1,200 liter neutral oak barrels. The slow, gentle transformation into wines lasts around five to six months. Over this period the wine rests on its lees. No wood flavors are imparted on the wine, but this traditional use of barrels helps to smooth it out.

ESTATE

Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six vineyards around the town of Rüdesheim 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.

TASTING NOTE

'Feinherb' means this wine is not too sweet but also not too dry. It's intense, with fresh fruit aromas and flavors. Distinct minerality and spice are layered over green apple and citrus notes. Tangy acidity keeps everything in balance.

FOOD PAIRING

Perfect with seafood, Mediterranean dishes and spicy food.

90 Wine Spectator
2017 Vintage