

CARL EHRHARD

Berg Roseneck "Urstück" Riesling *Feinherb* Rheingau, Germany



GRAPE VARIETY

100% Riesling

VINEYARD

"Urstück" means original place. Carl Ehrhard uses this distinctive term on the label because the Berg Roseneck vineyard has two very distinct sections: The upper place or, "oberer platz" and lower place or "unterer platz". For centuries these different sections were recognized as separate vineyards until the landmark 1971 German Wine Law reclassified most of Germany's vineyard names and borders. With this and other "Urstück" bottlings, Carl Ehrhard gives these distinctive sites the recognition they deserve. The "oberer platz" is flatter with loess and loam soils, and as evidenced here, produces richer, more acidic wines. The clay and limestone contributes roundness to the wines, and this expresses itself right up front when you first sip this wine.

VINIFICATION + LABEL

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 wine lasts around five 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. The wine is bottled with a touch residual sugar. The term "Feinherb" refers to this, meaning the wine is balanced: not too sweet, not too dry. Finally, Carl chooses not to designate and label his Urstück wines by the prädiat system (Kabinett, Spätlese, etc.). Technically the quality of this wine is above Spätlese, but he makes wine like they did in the old days, and labels them this way too. "Back to the roots", as he says.

ESTATE

Carl Ehrhard and his family tend 22 acres of Riesling and Pinot Noir spread throughout six prime 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

This *Ortswein* or *local wine* is a true reflection of the minerality present in Rüdesheim Rieslings. Very elegant, with luscious peach and apple flavors. Time in the barrel lends a roundness to the palate, with racy acidity on the finish.

FOOD PAIRING

Enjoy with friends and all foods except very rare, un-sauced meat.

91 Wine Enthusiast
2014 Vintage