

CARL EHRHARD



“Old School” Riesling *Trocken-Dry*

Rheingau, Germany

GRAPE VARIETIES

100% Riesling

VINIFICATION

This is a blend produced from the first harvest of younger vines from all of Carl’s vineyards. The fruit is harvested by hand. Fermentation takes place spontaneously and naturally from ambient yeasts. 60% of the juice is fermented in *Fuders* - traditional 1,200-liter neutral oak barrels. The slow, gentle transformation into wine lasts around two months. Over this period the wine rests on its lees. No wood flavors are imparted, but this traditional use of barrels helps to smooth it out. The remaining 40% is fermented and aged in stainless steel. The wine is bottled completely dry, without residual sugar. The term “Trocken” means “dry”. Carl chooses not to designate and label this wine by the *prädikat* system (Kabinett, Spätlese, etc.). Technically the quality of this wine is above Kabinett, 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 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.

TASTING NOTE

This is a reflection of the Rudesheim minerality. The fuder aging and subsequent micro-oxidation give the wine its luscious mouthfeel and round out the edges of the acid. The ripe acid plays with the fruit of the Riesling and stimulates continued drinking and pairing with good food.

FOOD PAIRING

Perfect with seafood, Mediterranean dishes and chicken.

