

CARL EHRHARD

Rüdesheim Blanc de Noirs Spätburgunder Trocken

Wine Maker: Carl Ehrhard

Location: Town of Rudesheim, Rheingau

Designation: Rudesheim

Style: Trocken (Dry)

Vineyard: Berg Roseneck

Date Planted: 1965 - 2008

Exposure: South

Elevation: 330 – 430 feet

Soil: Slate, Limestone

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:

This is a white wine produced from Pinot Noir. After the grapes are harvested by hand they are gently pressed. The wine is then made without the skins which would otherwise add color and make it red. Fermentation takes place in stainless steel tanks. 50% of the wine is then stored in used 225L oak barrels for three months while the balance remains in tank. The lots are blended right before bottling.

Acidity: 7.8 g/l

Residual Sugar: 5.1 g/l

Alcohol: 11.5%

Cellar Potential: Best consumed young



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. 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 7,000 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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