

CARL EHRHARD

Berg Roseneck Spätburgunder Trocken

Wine Maker: Carl Ehrhard
Location: Town of Rudesheim, Rheingau
Style: Trocken (Dry)
Vineyard/Designation: Berg Roseneck "Rose Hedges"
Date Planted: 1965 - 2008
Exposure: South
Elevation: 330 – 430 feet
Soil: Quartzite, Loess
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:
Fermented with skin contact for 25 days. Maceration lasts an additional 6-7 days to get all the fruit flavors from the grapes. The finished aged for six weeks in large neutral oak barrels, then in small used oak barrels for 20 months. During this time the wine is clarified three times by gentle racking. This wine is unfiltered
Alcohol: 13%
Acidity: 5.0 g/l
Residual Sugar: 0.10 g/l
Cellar Potential: 10 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 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.

