

CARL EHRHARD



Frau Ehrhard Natürlich Riesling Trocken
Rüdesheim, Rheingau, Germany

GRAPE VARIETY

100% Riesling

VINIFICATION

The grapes for this wine come from 40-year-old vines in the Berg Roseneck vineyard. They are harvested by hand and destemmed. Unlike all the other white wines Carl makes, this wine stays in contact with the grape skins for about 12 days, rather than being pressed off them completely. At this time only 30% of sugars have been fermented. The still-fermenting wine is then pressed with a traditional basket press and completes fermentation in an old Fuder - a traditional 1200 liter oak barrel. As with all of Carl's wines, fermentation takes place spontaneously and naturally from ambient yeasts. This wine was racked once in September 2018 after aging for one year in the Fuder. This aging allows for minimal quantities of oxygen to slowly work into the wine. Exposure to too much oxygen would spoil the wine, but this long 'micro-oxidization' actually does the opposite, and stabilizes it. This crucial process does the job which a standard sulfur addition would usually do in a few days. So, sulfur is not needed and therefore not added. This wine was bottled in March 2019 directly from the barrel without filtration or fining. As a result, this wine has a little natural sediment.

THE LABEL AND NAME

This label is a homage to Carl's wife, Petra - his partner in wine, parenting, and everything else. It pictures their three daughters in the background and evokes Petra's skills as a master of haute couture dress making and design. It was painted by a very good friend of theirs about 15 years ago.

TASTING NOTE

Although this white wine has skin contact, it is not orange; it is not oxidized. It is a little funky, but in a delicious and fascinating way, not in an unpleasant way. It is aromatic and intense, chock full of bright fruit and minerality, with touches of wild spice and earthiness. It may make your mouth pucker a bit, but you will keep reaching for your glass. This is a dry, full-bodied wine, and it needs a little time in the glass or a short decanting to show its full range of flavors.

