



Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2010 Pinot Gris (Grauer Burgunder)

TASTING NOTE

Bright aromas of melons and pears with a spicy and smoaky hint. Blossom flavours appear remembering of white rose blossoms. On the palate full bodied with a vivid acidity and mineralic texture. A nice long nutty finish.

WINEMAKER'S NOTE

The fruits are from diverent vineyard sites around Bischoffingen with Loess and Volcanic soil. Vintage 2010 we had a little crop. We hardly had to reduce the fruits. Chilly temperatures persisting throughout most of late summer, resulting that the fruits could ripen very slowly with a high acidity level. We waited as long as possible with picking. A gentle whole cluster press removed juice from the skins and seeds. 90% was cold fermented in stainless steel, the remaining 10% was fermented in oak.

WINE ANALYSIS

Variety:	Pinot Gris
Fermentation:	90% steel, 10% oak
Aging Potential:	5 years
Alcohol:	13,5 % vol.
Total Acidity:	5,0 g/l
Residual Sugar:	3,0 g/l
Sugarfree Extract:	22,6 g/l

SERVING SUGGESTIONS

Carpaccio, salad with duck breast, warm and cold veggie dishes,
The wine is best served at 8-14°C.



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