



*Karl H. Johner*

## **KAISERSTUHL / BADEN / GERMANY**

# **2011 Pinot Gris (Grauer Burgunder)**

### **TASTING NOTE**

Bright aromas of melons and pears with spicy hints. Blossom flavours appear remembering of white rose blossoms. On the palate a moderate acidity and nice texture, a bit of vanilla layered with yellow fruit flavours. Finishing with a cleansing minerality, slightly nutty.

### **WINEMAKER'S NOTE**

The fruits are from diverent vineyard sites around Bischoffingen with Loess and Volcanic soil. Vintage 2011 started early with a dry vegetation period. In the summer season we had enough rain to supply the vines with water for the picking season. We strictly reduced the crop, cutting down excessive fruits to ensure our high quality level. We were lucky about the warm and sunny autumn that the fruits could ripen perfectly. All our fruits are picked manual. 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:           | 14,0 % vol.        |
| Total Acidity:     | 5,3 g/l            |
| Residual Sugar:    | 1,7 g/l            |
| Sugarfree Extract: | 21,3 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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