



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2009 Chardonnay »SJ«

TASTING NOTE

The wine is at the moment very young and difficult to describe. Small berries in of the year 2009 gave this wine a very mineraly character. It has a powerful but closed strength. The »SJ« wine has huge potential which will develop over the next few years. This is our statement for all our 2009 White »SJ« wines.

WINEMAKER'S NOTES

The old vines, planted in 1990, are growing in our top vineyard sites Bischoffinger Steinbuck and Enselberg with volcanic soil. Only a strict vineyard management ensures to vinify a wine of extraordinary quality. We strictly reduce the crop to one grape per shoot. Bad Weather in 2009 lead to less blossom resulting in low yield. At Harvest we hand-picked very small aromatic berries. A whole cluster pressing gently removed the juice from the skins and seeds, preserving the fresh and vivid fruit flavors. 50% was fermented in stainless steel, 25% in new oak and 25% in used oak.

WINE ANALYSIS

Variety:	Chardonnay
Aging Potential:	10 years
Alcohol:	14,5 % vol.
Total Acidity:	6,2 g/l
Residual Sugar:	1,0 g/l
Sugarfree Extract:	25,7 g/l

SERVING SUGGESTION

Pasta with shellfish or cream sauce, Carpaccio of salmon or tuna, lobster
The wine is best served at 8-12°C.



Visit us in the internet: www.johner.de