



WEINGUT

*Karl H. Johner*

## **KAISERSTUHL / BADEN / GERMANY**

### **2009 Pinot Blanc »SJ«**

#### **TASTING NOTE**

An elegant nose from our Vinyard peaches and a little citrus is noticeable. 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**

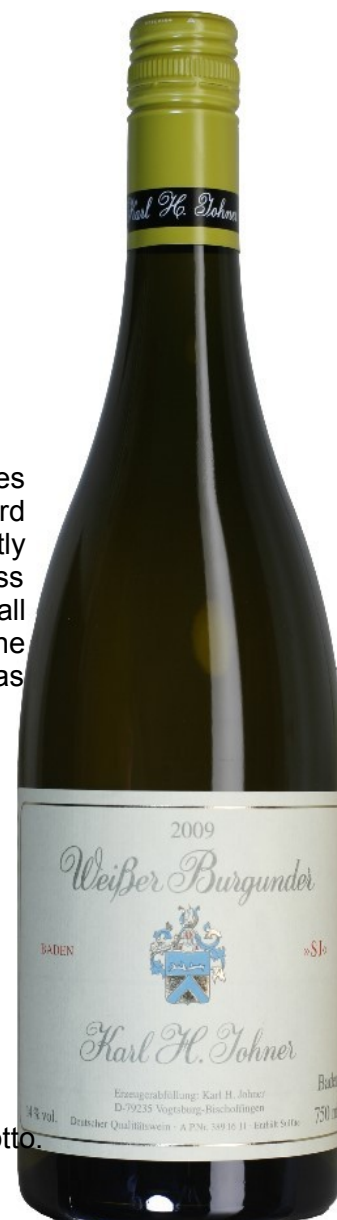
The old vines, planted in 1990, are growing in our top vineyard sites Bischoffinger Steinbuck with volcanic soil. Only a strict vineyard management ensures to vinify a wine of extraordinary quality. We strictly reduce the crop to one grape per shoot. Bad Weather in 2009 lead to less blossom resulting 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:	Pinot Blanc (Weißer Bergunder)
Aging Potential:	5 years
Alcohol:	14,0 % vol.
Total Acidity:	6,4 g/l
Residual Sugar:	1,3 g/l
Sugarfree Extract:	23,7 g/l

#### **SERVING SUGGESTION**

Fish with Beurre blanc sauce, White Fish with rich sauces or Parmesanrisotto.  
The wine is best served at 8-12°C.



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