



WEINGUT

Karl H. Johner

2009 Pinot Noir „Steinbuck“

TASTING NOTE

Redolent aromas of black cherries, elder berries and bramble fruits are joined by elegant nuances of chocolate. A juicy complex palate with soft tannins leads to a long intense finish.

WINEMAKER'S NOTES

The fruits for this wine are from our „Grand Cru“ section called „Bischoffinger Steinbuck“. All plants there are from high quality clones as you can find in burgundy. The plants are between 8 and 9 years old, also still pretty young. The vines of the burgundy clones are developing complex small berries. The fruits are unusually graceful. But you have to do a strict quality management. Reducing the crop (green harvest, to halve the fruits) and deleafing is necessary to gain healthy ripe fruits. At harvest, we only have skilled pickers who also do a intense sorting. The grapes are fermented on their own skins for 4 weeks and aged for 12 month in oak barrels.

WINE ANALYSIS

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| Variety: | Pinot Noir (burgundy clones) |
| Fermentation: | 4 weeks, 100% skin contact fermentation 100% in 225l Barriques for 12 months |
| Aging Potential: | 10 years |
| Alcohol: | 14,5 % vol. |
| Total Acidity: | 5,1 g/l |
| Residual Sugar: | 2,0 g/l |
| Sugarfree Extract: | 26,6 g/l |

SERVING SUGGESTION

Grilled poultry, risotto of veal or truffles.
This wine is best served at 18°C.



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