



Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2010 Pinot Blanc & Chardonnay

TASTING NOTE

Delicate flavours of elder blossoms and yellow fruit flavours. On the palate a well-balanced and juicy acidity. A complex wine with rich elegant flavours lasting till the finish.

WINEMAKER'S NOTE

The fruits of the two varieties are from different vineyard lots with loess and volcanic soil. We strictly reduced the crop, cutting down excessive fruits to ensure our high quality level. Our fruits have a very long hang time on the vines that the grapes can ripen perfectly. To capture the vivid fruit flavors, a gentle whole cluster pressing removed juice from skins and seeds. 75 % was fermented in stainless steel tanks and 25% was fermented in used oak. 2010 we fermented the main part of the juice spontaneous which gave the wine its own special character and a complexity of flavours.

WINE ANALYSIS

Varieties:	68% Pinot Blanc, 32% Chardonnay
Fermentation:	25% used oak, 75% stainless steel tanks
Aging Potential:	5 years
Alcohol:	13,0 % vol.
Total Acidity:	6,4 g/l
Residual Sugar:	4,3 g/l

SERVING SUGGESTIONS

fish, sea food, light meat or poultry dishes with veggies.
The wine is best served at 8-14°C.



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