



FRITZ HAAG

VINTAGE 2021 – A CLASSIC MOSEL VINTAGE

After three straight years of record sun and high temperatures, nature had different plans for 2021. If we've learned anything after this significantly cooler summer and overall more relaxed pace, it's that sunshine and temperature alone do not guarantee a top vintage. A long vegetation period in particular can make all the difference as well. In fact, we observed up to 140 days between flowering and harvest, far more than in an average year.

Spring brought plentiful precipitation to replenish the water supplies deep below the earth, which had been depleted during the recent hot and in some cases dry summers. Low temperatures and fleeting hours of sunshine during spring delayed flowering somewhat compared with prior years. Blossoming arrived in the second half of June, falling right on the average date from recent decades, although frequent rain showers further lowered an already reduced fruit set.

Despite continued changeable weather, early July took a turn for the warmer, and the vines began growing rapidly to make up for lost time in the vegetative cycle. For us, this meant a huge amount of extra labor in the vineyards right into autumn. In late July, the summer finally reached a calmer stage, with a mix of sunshine and cooler, rainy days. It was helpful that in this year of otherwise unpredictable weather, a series of extended dry spells with moderate temperatures arrived in September and October, allowing the grapes to hang long and peaceably.

We could tell early that this harvest would be different than the past few, with picking beginning well later than in previous years. The pre-harvest on the first parcels didn't come until October 5. This was all to the good for the ripeness of the fruit and encouragement of aromatics, and our harvest brought in perfect berries. With that said, the hand selection—always a labor-intensive process—was especially complicated this year, but all the more crucial to achieve absolute top quality.

A "golden October" brought sunny days and cool temperatures, setting the stage perfectly for harvest, and rewarding us with highly aromatic, yellow-gold grapes with rich fruit expressions and fresh minerality. After several strenuous weeks, we concluded the harvest on November 6.

The reward for this toil and trouble is undeniable: the must showed incredible clarity and body, which passed on undiminished into the young wines. You can look forward to a small but quintessentially classic Mosel vintage of massive quality, with unique elegance, concentrated fruit, low alcohol levels, and outstanding freshness.

Oliver Haag

