



MAXIMIN GRÜNHAUS 2020 Pinot Blanc

A finely fruity and precisely defined Pinot Blanc from the red slate soil of the Grosse Lage (grand cru) Herrenberg vineyard.

Our Pinot Blanc grows exclusively in the upper portion of the Herrenberg vineyard, notable for its red slate soils. It is spontaneously fermented in neutral Fuder casks produced from our own local oak. This ensures that the wood does not influence the taste of the fruitiness and freshness of the wine, although it does impart a refined structure and elegance. The Pinot Blanc is bright and fresh, with all of the verve you would expect from a cooler, higher-elevation site.

ABOUT MAXIMIN GRÜNHAUS

This historic estate dates back to the 7th century, when the vineyards and buildings were donated to the Benedictine order of St. Maximin. The monastery was privatized by Napoleon in the early 19th century. In 1882, it was purchased by an ancestor of Maximin von Schubert, who is the sixth generation of the family to own the estate. Work in the vineyards is done in close harmony with nature. Fertilization is organic, and no pesticides or herbicides are used. The wines ferment naturally in the deep, cool cellar, where they are matured in stainless steel tanks and neutral oak casks.

THE 2020 VINTAGE

The 2020 growing season started quietly but was pushed forward by a very warm and dry April. We expected the earliest flowering ever at Grünhaus, but the cool weeks in late May and early June delayed the flowering far into June, which was simply wonderful. We were also spared any significant frost damage this year. The summer was very dry and sunny, but there was no drought stress due to the good water supply of the Grüneberg. The harvest started on September 16, a little earlier than last year, with moderate ripeness and excellent acidity. We didn't harvest any Riesling above Spätlese, but it's what we call a "classic" vintage, with great finesse and ageability.



TECHNICAL INFO

Vineyard Source: Maximin Grünhaus Herrenberg

Vinification: Native yeast fermentation in neutral Fuder casks; no malolactic fermentation.

Alcohol: 12.5%

Residual Sweetness: 4.6 grams/liter

Total Acidity: 5.5 grams/liter

Total Production: 578 cases

NUTRITION INFO

Calories: 107 per serving (5 oz.)

Carbohydrate & Sugar: 0.7 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan