



## MAXIMIN GRÜNHAUS 2020 Pinot Noir

**A concentrated yet elegantly refined Pinot Noir grown in the blue slate soils of the Grosse Lage (grand cru) Abtsberg vineyard.**

The von Schubert family's dream to bring top-quality Pinot Noir back to Grünhaus was realized in 2007, when one hectare of Pinot Noir (Dijon clones 777 and 828) was planted on one of the steepest parcels of the Abtsberg vineyard. Another half-hectare parcel was planted a year later. Following classic maceration and fermentation in open stainless steel vats, the Pinot Noir spends 18 months in French and Austrian oak, as well as locally made barriques from the estate's own oak trees. The result is a complex and elegant Pinot Noir, that clearly expresses its kinship to the Grünhaus Rieslings.

### 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 Sources:** Abtsberg

**Vinification:** Naturally fermented in open-top stainless steel; matured in oak barriques (30% new) for 18 months

**Alcohol:** 14.5%

**Residual Sweetness:** 0.6 grams/liter

**Total Acidity:** 5.0 grams/liter

**Total Production:** 290 cases

#### NUTRITION INFO

**Calories:** 121 per serving (5 oz.)

**Carbohydrate & Sugar:** 0.1 grams per serving

**Fat & Cholesterol:** None

**Sustainably Grown**

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**