



MAXIMIN GRÜNHAUS 2021 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 2021 VINTAGE

The pandemic and the weather conditions challenged us repeatedly in 2021, demanding a great deal of flexibility and difficult decision-making. It was a cool growing season and, in July, a violent hailstorm destroyed about 40% of the crop. The main harvest began on October 14, four weeks later than last year. We then extended the harvest to wait for higher must weights in some plots of the Grüneberg. This classic vintage produced exceptionally fine and balanced Rieslings, which are supported by a fresh structure and the characteristic Grünhäuser minerality. Overall, we harvested only three barrels (30 hectoliters) per hectare, but we are still satisfied – quality remains our highest goal.

[91] Wine Enthusiast

“Stunning flavors of pear and quince, couple with Fleur del Sel and balanced almond take over and light up the stage. The finish is pure.” – February 2023

[91] James Suckling

“Forthright nose of acacia blossom and lemon peel. Offers some serious wet stone minerality plus a slew of citrusy freshness. Long, invigorating finish.” – August 2022



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