

## 2013: A Diverse Year

After a snowy winter, which brought us the last snowfall even at Easter, the long-awaited warm spring weather finally arrived in April, leading to an even budbreak. A hailstorm on Pentecost Sunday affected some of our vineyards, resulting in a lower yield in Pinot Noir, Merlot, and St. Laurent.

By June 10<sup>th</sup>, the first flowers appeared in the vineyards. The summer then brought an extended period of drought, with extreme heat reaching up to 40°C. However, our grapevines were protected by their natural leaf shade.

By the end of September, harvest was able to begin, around three weeks later than in previous years, but under dry conditions, which was very important for us.

The main harvest was completed by October 25<sup>th</sup>. In the first week of December, we were also able to harvest the remaining variety, Sämling, from the vineyard, which we used for our popular sweet wines: Beerenauslese and Trockenbeerenauslese.

This year was about staying calm. Winemakers who took risks and waited longer to harvest were rewarded. The dryness in August led to thicker grape skins. This is reflected in the red wines, especially in their strong tannin structure and color. The cool September brought a lot of fruit and intense spiciness to the grapes. The white wines are fruity, spicy, and have an enticing acidity.

## G 2013

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VARIETIES	95% Blaufränkisch, 5% St. Laurent from the estate's oldest vineyards.
HARVEST	Fully ripe, healthy grapes. Harvested by hand.
VINIFICATION	Traditional mash fermentation with cap submersion and subsequent maceration over a period of 50 days. Spontaneous fermentation.
MATURATION	40 months in small oak barrels. After blending the cuvée, an additional four months in large wooden casks.
ALCOHOL	15% Vol.
NOTE	