



## Baron Knyphausen "Baron K" Riesling Kabinett 2009

KN2-09

### Estate:

The estate was founded in the 12<sup>th</sup> century by Cistercian monks from the nearby Eberbach monastery. The Knyphausen family purchased the property in 1818 and has continued the tradition of fine wine making. The estate owns sections of many famed single vineyards: Erbacher Michelsmark, Erbacher Steinmorgen, Erbacher Marcobrunn, Kiedricher Sandgrub, to name a few. Knyphausen focuses on Riesling, producing it in all styles (dry, off-dry, sweet, noble sweet).

Estate owner: Baron Gerko Knyphausen

Acres under vine: 54

Average annual production: 13,000 cases

Varietals prod.: Riesling (95%), Pinot Noir (4.5%), Others (0.5%)

### The Vineyard:

"Baron K" is a blend of 100 % Riesling from our Steinmorgen and Michelmark vineyard sites. The Knyphausen wines are characteristically full-bodied with a delicious, fruity Riesling bouquet. They show a crisp acidity, which means they will develop elegantly and have great longevity in cask and bottle.

### Region: Rheingau

The Rheingau is a relatively small but hugely important region that lies in the "elbow" of the Rhein, where the river takes a brief east-west jaunt on its journey up to the North Sea. Riesling dominates here, with a little enclave of Pinot Noir being planted around the village of Assmannshausen. The Rheingau is renowned for promoting dry styles of Riesling, having created both the Charta and Erstes Gewächs (First Growth) designations for top dry Rieslings (Erstes Gewächs also applies to the top Pinot Noirs in the Rheingau). Many of their wines are sold in a blue-green fluted bottle that is only allowable for Rheingau wines.

### Vintage Report 2009

2009 had fairly diverse weather patterns, but the end result was very good. It started off freezing cold, but then it warmed suddenly and we experienced a real burst in vegetation throughout spring. The end of summer was quite warm, but then it cooled down during harvest. A little scare at the beginning of October when it started out humid and warm, which threatened the grape qualities. Luckily the temperature cooled and became dry and sunny by the 10th, which slowed down the beginning of botrytis and literally saved this high-quality vintage. Overall, the yield was significantly low in 2009, but the quality was extremely high, specifically in the Spatlese, Auslese and Beerenauslese categories.

### Tasting Notes:

It is a very mineral, full-bodied, fruity wine with natural sweetness, a slight hint of acidity and a long finish. Matches perfectly well with slightly spicy dishes, fruit cake desserts or simply by itself.

### Technical Information:

Alcohol: 11.5%

Acidity: 0.74 % (7.4 g/l)

Residual Sugar: 2.43 % (24.3 g/l)

**Ratings: Wine Spectator – 88 points; Wine & Spirits – 89 points, BEST BUY**

