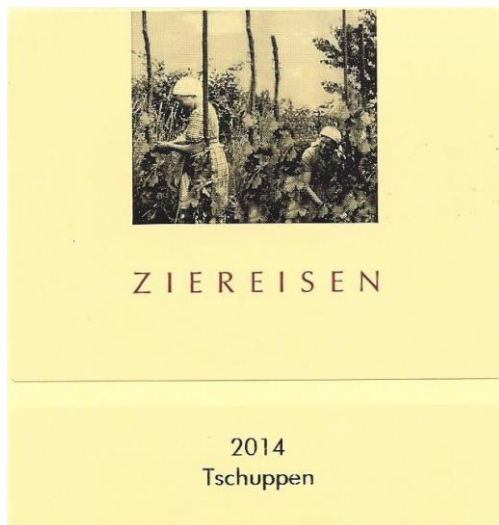


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"Tschuppen" Pinot Noir 2014, Weingut Ziereisen



| Technical Data | |
|-----------------------|-----------------------------|
| Country | Germany |
| Region | Baden |
| Appellation | |
| Producer | Weingut Ziereisen |
| Founded | 1990 |
| Farming | Organic |
| Vineyard Age | 30 years |
| Varietal(s) | Pinot Noir |
| Soil Type | Loess |
| Alcohol | 12.5% |
| Residual Sugar | 0.2% |
| Acidity (g/L) | 5.8 |
| pH | 3.6 |
| Fermentation | natural/stainless steel |
| Aging/Maturation | 2 years in used oak barrels |

Producer Description

The Ziereisen family winery is a prime example of many things that I look for at all of my suppliers. First of all, they are farmers first...which was immediately seen in their "wine shop" where far more space was allocated to displaying their extensive array of great looking produce than to displaying their wines. Secondly, the family respects the heritage of their land which also includes an extended family spanning four generations currently being involved in their operations. Thirdly, there is an amazing focus on producing the best wines possible as Hanspeter Ziereisen combines his encyclopedic knowledge of his vineyards with his extremely creative and meticulous winemaking skills to make wonderfully expressive Pinot Noirs, Weissburgunders, and Grauburgunders. It is a fun place to visit too while tasting wine in the open courtyard of their family home. But Hanspeter then also showed his focus and commitment to what is most important as after graciously and patiently letting me taste a lot of his wines, he then said "well, it is time for me to go back to work" and he got up, walked over to a tractor, and headed back to his very hilly vineyards.

Tasting Notes

There are initial aromas of cherries, plums, and cedar which are then perfectly complemented by flavors of dark cherries and chocolate. The full flavors are then charmingly balanced by a medium to light mouthfeel but which are framed by very nice tannins and good acidity. This wine has been very deftly matured for two years in used oak barrels.

Food Pairings

Although lighter and elegant on the palate, the flavors and tannins enable food pairings which would include Filet Mignon, NY Steak, Rib Eye, short ribs, beef stew, veal chops, lamb, roast pork, charcuterie, a range of cuisines including robust Italian food, Mexican food, Asian Beef and Vegetable stir fry, and hard cheeses.

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