

# CARL EHRHARD

W E I N G U T

Wine: **2004er Rüdesheimer Berg Roseneck  
Pinot Noir Q.b.A. dry**

Vintner: Carl Ehrhard

Grape variety: 100% Pinot Noir

Harvested: 13.10.2004

Alcohol: 14.0% Vol.

Residual sugar: 0.4 g/l

Acidity: 5.8 g/l

No of bottles: 5000

Full drinking maturity: 2006-2009

**Vinification:** Selectively handpicked healthy grapes only, no diseased grapes are used for vinification. Fermentation duration: 12 days over the mash. Followed initially by 6 weeks in oak barrels (1200 l) and then 12 months ageing in a used French 225l barrel. The objective is not to obtain strong tannins, but softer notes on the palate and in the nose.

**Tasting note:** A strong and spicy Pinot Noir, which is still rather young and raw. The nose recalls black cherries and a hint of dark chocolate. On the palate one can still taste the unbridled power which needs time to evolve the mellow velvety texture.

Ideal accompaniment to lamb, game and grilled vegetables.