

Vintage 2009

Mother Nature was on our side in 2009 and blessed us with a wonderful vintage.

After a very cold winter with temperatures as low as -18°C/-0.4°F, the warm and sunny weather of early spring was welcome. It encouraged vegetation and bode well for early blossoming. Although blossoming was actually delayed by cool, damp weather in late May/early June, and it proceeded somewhat slower and more unevenly than originally anticipated, the clusters that developed thereafter were fantastic: small, loose and intensely aromatic.

Summer remained very rainy until August, when friendlier skies reappeared. In September, sunny and dry weather with cool nights and moderately warm days enabled the grapes to continue developing on the vine calmly and without complications.

Weather permitting, our grapes typically enjoy a very long ripening period – and so it was in 2009. We began harvesting on 13 October. The weather remained stable so that we could take our time to carefully select desirable bunches and bring in the crop in several stages.

Absolutely healthy grapes are essential for producing dry wines with outstanding potential. A selective harvest of ripe, healthy grapes/bunches attacked by noble rot yielded wonderfully fruity wines. In all, our vintage 2009 portfolio will include: juicy, racy “Gutsrieslinge” (our basic estate Rieslings); exceptionally compact Kabinett wines with a fine, fruity acidity; mineral-rich Spätlese and Auslese; and lusciously sweet Beeren- and Trockenbeerenauslese. All will offer great drinking pleasure and have great aging potential.

Once again, we have been able to put together a collection of filigree wines that unite the finest fruity aromas with the slaty mineral notes typical of Brauneberg.

We hope you will truly enjoy tasting the wines of vintage 2009.

The Haag Family