

Vintage 2006

Although the 2006 vintage was certainly not easy, it blessed us with wines of outstanding quality.

Vegetation in the vineyards began on a very slow note. It wasn't until May that the weather slowly warmed up and buds started to burst. A very hot, dry July left us desperately hoping for rain. It promptly began in August and accompanied us throughout the entire month. Mother Nature was grateful and our grapes continued to grow.

Sunny weather in September encouraged further development in the vineyards. However, hefty rainfall at the end of the month forced us to begin harvesting immediately. On 5 October, the first dry day in a long time, we were finally able to start picking. Sunny autumn weather continued without a lot of rain.

The high slate content and excellent drainage in our light, slaty soils led to the development of botrytis - in this case, noble rot. Although this meant a very labor-intensive selective harvest, it yielded wonderfully fruity, juicy grapes with very high must weights.

Good acidity levels provided the wines, particularly those produced from riper grapes, with a delightful freshness that is beautifully buffered by the botrytis.

As such, we once again have a thoroughly harmonious, successful collection of wines: wonderfully mineral-rich everyday wines (Gutsriesling); fine-fruity Kabinett; juicy Spätlese and Auslese that show great finesse; as well as precious Beeren- and Trockenbeerenauslese. Thanks to their concentration and pronounced fruit aromas, they are all appealing. The wines with natural sweetness are noble and filigree. They have a fine fruity sweetness and perfectly integrated botrytis.

We hope you'll truly enjoy vintage 2006.

Weingut Fritz Haag
Oliver & Jessica Haag