



Rudi Wiest
SELECTIONS

Vintage: 2010
Region:..... Baden
Name: **Hooked! Pinot Noir**
Grape:..... Pinot Noir
Ripeness: QbA
Style: Dry
Alcohol: 13.4 % vol.
Acidity: 4.9 g/L
Residual Sugar: 3.8 g/L
Soil type:..... Volcanic with Loess Loam
Production level: 2, 000 cases
Closure: Stelvin
UPC: 7 67946 76800 4

Sourcing: This Rudi Wiest Selection cuvée is created from vineyards located in the Baden region, specifically the Ortenau sub-region which is located on the right bank of the Rhein River. The vineyards are situated on South Southwest slopes with soils of weathered granite and located in a micro climate which is very positive for Pinot Noir production.

Wine Making: Selected hand harvest to maintain best quality and color in the grapes followed by 100% destemming and a short period of cold maceration. Fermentation (parts with wild yeast) in stainless steel (pump-over and mash-punching), temperature controlled with cooling paddles. After fermentation about 5-10% was put in 220 ltr barrels (20% new, France, MT). The rest matured in wooden barrels (4000-6000 ltr). The 2010 vintage was assembled after one year in barrel following harvest and put into stainless steel tanks prior to bottling.

Food Affinity: Hooked! Pinot Noir is delicious by itself, although it will make many of your favorite dishes come alive! Crafted to be a versatile, food friendly Pinot, it is a great match for a wide variety of dishes including grilled salmon or poultry and lighter cuts of beef, pork or game.

