



DEINHARD *V*INTAGE *L*ETTER

---

No. 15/2009





# DEINHARD VINEYARD REPORT 2009

2009 – A SENSATIONAL VINTAGE



Riesling grape

*A long, very cold winter caused Mother Nature to awake unusually late (late-budding) – a warmer, sunny April then saw a rapid catch-up and explosive growth – cool nights and plenty of rain at the beginning of May slowed the process down somewhat – optimal vine growth – early blossom beginning of June – the course of blossoming varied greatly – extremely high differences in growth in the vineyards – an unsettled July with hot days and heavy thunderstorms once more resulted in a good development of grape vegetation – a dry August and September ensured relatively little juice in the grapes – warm days and cool nights result in moderate yields, a high sugar concentration (“Spätlese” and “Auslese” qualities) and healthy grapes.*

## WEATHER CONDITIONS AND VEGETATION PROGRESS

**Bud break** happened in mid-April, a good two weeks ahead of 2008 despite an extremely cold and long winter, close to the same day in 2007.

It took a spell of warm, sunny weather in the second half of April to trigger a rapid catch-up. The month of **May** was highly unsettled, cool nights and lots of rain favoured the vine growth so that they developed quickly and **started flowering** as early as the beginning of June.

**“The damp and cool June – a colder spell and many thunderstorms bringing high precipitation – caused a very long and varying bloom”.**

The long and continuously interrupted course of flowering led to extreme differences in development in almost all wine-growing regions.

Growing conditions in **June** were good to excellent, so that the grapes developed very quickly after flowering and benefited from the plentiful rain in the previous months.

As in previous years, there was considerable hail damage in individual wine regions in 2009. In some cases, the damage was severe but generally limited to specific regions.

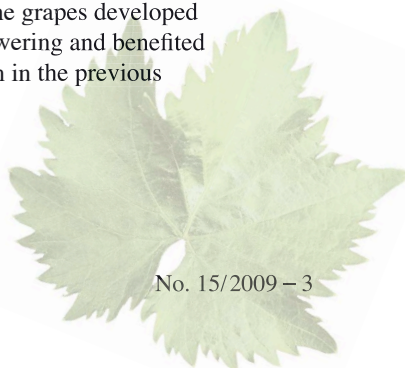
Dry weather in **July** and **August** produced small grapes with a high mineral content. The grapes remained very healthy and ripened slowly in the typical micro-climate of warm days and cool nights.

**September** was very changeable – the first half of the month was very dry, the second half rather wet.

**October** was dry initially and characterised by mild day-time temperatures and cool nights. Due to the high sugar content in 2009 (Oechsle/Brix), the grapes were picked somewhat earlier than normal and, with the exception of Riesling, all had been harvested by mid-September. Work on harvesting the Riesling grapes began at the end of September/beginning of October.



Harvesting on the Moselle slopes





---

## DEINHARD VINEYARD REPORT 2009

---

---

### THE GRAPES

---

The very healthy and extremely ripe grapes had a very high must weight and were small with an intensive aroma and ripe acidity.

Thanks to their high sugar content and pleasant acidity, the ripe grapes are very likely to produce a delightful wine.

Not so much juice came out of the wine press this year as in 'wet' years. However, what was produced is distinguished by a high sugar concentration (Oechsle/Brix), great fruitiness and a clear must.



*Ripe grapes*

concentration); the wines will be extremely characteristic of the individual varieties.

Although the **Riesling** grapes did not have such a high sugar content, they were enormously fruity with a pleasant acidity.

In particular, we can look forward to a deep-coloured and expressive **Pinot Noir**.

At present, the fermentation in the cellars is proceeding very slowly, which will reinforce the high degree of minerality and fruitiness of the wine.

There is an old saying: "You should never praise the quality before it reaches the glass".

As every year, we are looking forward to the moment when the young wine has reached the tasting stage and we can judge the real quality of the vintage.



*Klaus Kürten, Harald Laux, Florian Homrighausen and Nils Rothert at a new wine tasting in the Moselle vineyards*

---

### THE YOUNG WINES

---

The ripe and very healthy grapes and the small harvest have made 2009 a sensational year with a pronounced minerality, sweet aromas and fruitiness.

In 2009, the **Pinots** (Pinot Blanc, Pinot Gris and Pinot Noir) were distinguished by excellent must weights (high sugar

Matthias Walter  
Deinhard Chief Winemaker

# DEINHARD AND THE PINOT NOIR GRAPE

## THE CLASSIC GRAPE FOR DISCERNING WINE DRINKERS

*In qualitative terms, Pinot Noir is for red wine what Riesling is for white wine – the epitome of wines for discerning wine drinkers.*



*Typical Pinot Noir vineyard*

### EXPERTISE DEINHARD PINOT NOIR

Area of origin	Palatinate
Quality category	QbA (Quality wine of defined area)
Colour	bright burgundy red with purple reflexes
Nose	dried fruits, red berries, black current
Taste	mildly spicy, velvety tannin, harmoniously dry, smooth and full-bodied finish
Alcohol content	13% abv
Residual sugar	5,0 g/l
Acidity	4,5 g/l

### HISTORY

The Pinot Noir grape belongs to the Burgundy family, one of the earliest varieties to be selected from the wild vines of western Central Europe. It was planted in the Rheingau in the 13th century and in the Palatinate in the 16th century. The Pinot Noir was given a boost 150 years ago with the increase in the production of Sekt (sparkling wine) and the associated increase in the number of vineyards specialising in Burgundy.

### SIGNIFICANCE

After France and the United States, Germany is the 3rd biggest Pinot Noir producer with around 11,800 ha which corresponds to over ten percent of the German vine acreage. This variety is enjoying growing popularity among both wine growers and consumers and the area dedicated to Pinot Noir has increased by more than 3,000 ha since the early nineties. Most grapes of this kind are grown in Baden (almost 5,900 ha) and in the Palatinate (almost 1,600 ha). Our new **Deinhard Pinot Noir** is from Palatinate.



## DEINHARD AND THE PINOT NOIR GRAPE

---

### CULTIVATION

---

This noble and very old variety demands a lot of care and calls for high-grade climate and soil. It grows best in so-called Riesling areas, i.e., the best areas. And, if the growing conditions are good, it can attain top form and reward all the effort with some of the world's finest red wines.

---

### VINIFICATION/TASTE

---

Pinot Noir is primarily used to produce dry red wines, in some cases with a certain amount of residual sugar. Occasionally, it is used to make rosé wine, such as our **Deinhard Pinot Noir Rosé** and Sekt such as our **Deinhard de Blanc et Noir**.

---

### DRINKING

---

Pinot Noir wines have a full, smooth taste, a fruity aroma and hints of almond. The typical Pinot Noir has a slightly sweet fragrance of red berries, from strawberries, via cherries and blackberries, to black currants.

**P**inot Noir red wines are ideal for the cold months and should be consumed at a temperature of 16° to 18 °C. Full-bodied Pinot Noirs go best with a roast or venison or even a cheese platter.





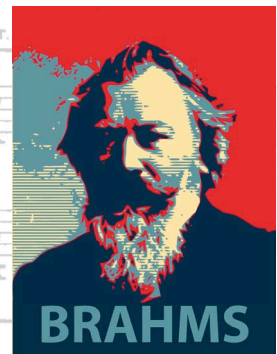
## DEINHARD AND THE PASSION FOR MUSIC

**M**usic-making was always popular in the Wegeler family (Julius Wegeler who started as a salesman in 1857, later became joint proprietor and sole company owner of Deinhard). Now more than ever after the 17 year old Franz Gerhard Wegeler struck up a friendship with Ludwig van Beethoven. Although only 12, Beethoven had already started composing and was given responsibility for the musical education of the children of the Wegeler family. Beethoven and

Wegeler were in Bonn and Vienna together between 1782 and 1796. The one made music, the other studied medicine. Afterwards, Wegeler returned to Bonn and married the charming Eleonore von Breuning, to whom Beethoven developed a life-long

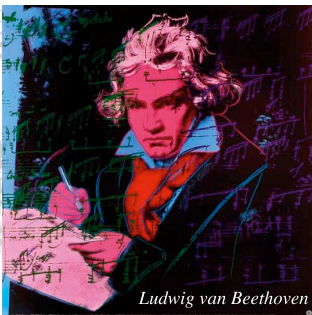
attachment. He was thinking of her when he wrote "Leonore", the opera that was later renamed "Fidelio" and only remains in evidence today as the name of one of four overtures. The correspondence between Eleonore and Beethoven was preserved by the family as a great treasure. Wegeler and his friend Beethoven exchanged their last letters a month before the composer died in 1827. All letters and gifts were deposited with the family foundation.

**I**n 1876, Johannes Brahms, another famous composer visited Deinhard. He was offered a glass of Rudesheimer, one of Deinhard's best wine at that time, and Wegeler told, "This wine ranks amongst wines, as Brahms ranks amongst composers." To which Brahms replied, "Then I would prefer to have a glass of Beethoven!"



**T**he Deinhard Foundation was founded in 1969 on the occasion of the company's 175th anniversary. Its aim is to promote young musicians by holding regular classical concerts and, at the same time, be a living memorial to the works of Ludwig van Beethoven.

**T**hus, it is not surprising that classical music continues to be one of the many passions of the Deinhard company. Indeed, the motto of the concerts and events of the "Mittelrhein Musik Momente", as well as at the exclusive Beethoven concert of the Deinhard Foundation, is "**Be on the Sunny Side of Life with Deinhard!**"



LJO-Brass performing at the "Mittelrhein Musik Momente"