



P. J.
VALCKENBERG
WEINHANDELSHAUS

Valckenberg Varietals/Rebsortenlinie 2014 Valckenberg Pinot Blanc Dry

Rheinhessen Vintage Report 2014

Bud break started in early April during a warm, dry start to spring. Luckily the sudden, severe cold snaps that ensued in late April/early May did not reach below freezing and damage any vineyards. The flowering period was slightly earlier than average, with great weather providing a good "set". An overabundance of rain in July and August (three times the normal amount in some areas!) resulted in prolific growth in the vineyards, requiring a lot of canopy management. Despite all the wet weather, the grapes stayed healthy with good must weights. A perfect start to September took an unexpected turn right before harvest, and rain forced wineries to pick very quickly, with most bringing in their crop by the end of the first week of October. Quantity in vintage 2014 was good, on par with the ten-year average, and quality is very good, with the attention to detail and hard work paying off.



Wine Region	Rheinhessen / Germany
Grape variety	Pinot Blanc
Code no.	VA13
Vinification	The wine was harvested from fully ripe, aromatic grapes, gently pressed, bridled with selected yeasts in a cold fermentation between 16° and 18°C, and stored within stainless steel tanks.
Analysis	Alcohol: 11.5 % Vol Residual sugar: 6.9 g/l Acidity: 5.9 g/l
Characteristic	A fine aromatic wine, fruity and full-bodied with aromas reminiscent of pears and pineapples. Crisp and dry on the palate followed by a clean minerally finish.
Pairing	The flavor profile and well-balanced acidity makes this Pinot Blanc a perfect accompaniment for fish, poultry, salads, smoked items, and also corned beef.

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