

## **Christina 'St. Laurent' 2019**

**Producer** - Christina Artner-Netzl

**Provenance:** Carnuntum, Austria

**Farming:** Organic - certified

**Grape(s):** 100% St. Laurent (cross of Pinot Noir and another mysterious parent grape)

**Vineyard:** The windy upper slope of the Netzl family's St. Laurent vineyard planted into the classic Loess soils of the Pannonian plane. The grapes are picked a week earlier than the grapes they use for the family's more 'classic' St. Laurent.

**Vintage:** Christina describes 2019 as an excellent vintage. A dry, warm summer and an easy harvest beginning mid september. "Not too warm, not too rainy – just nice fall days" she writes "we really enjoyed the harvest time and you can feel it in the wines!"

**Fermentation/ Aging:** A riff on a 'carbonic' vinification - whole clusters are piled into the tank unbroken with a layer of destemmed berries on the top to protect the fermentation zone from bacterial influence. After 3 weeks of maceration, the grapes are pressed into 5-7 year old 500 L Austrian oak barrels for fermentation and aging until spring

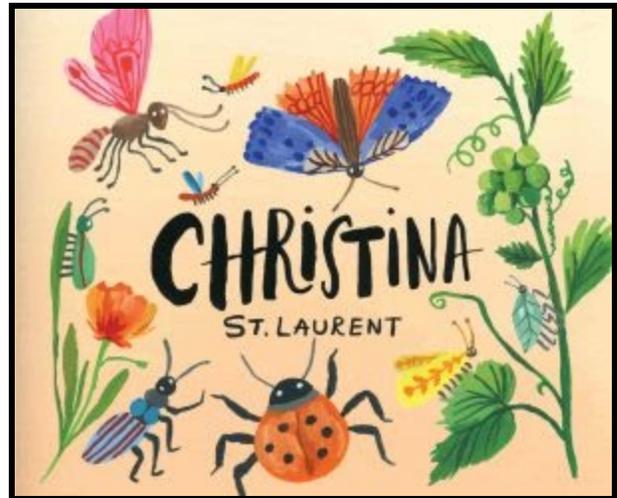
**Sulfite:** 20 ppm two weeks before bottling after natural sedimentation at the end of February.

**Misc:** Christina settled upon this unconventional idea of fermentation after talking to many different winemakers about different approaches to the so-called 'carbonic maceration' over a few years before finally trying it in 2017.

### **The Producer:**

Winegrowing has been a constant presence in Christina's life from her early days as a girl helping her parents and grandparents harvest. This evolved into the fascination of a young adult and now the innovation of a rising star. "I started and studied in the very traditional and classic wine world" she writes. In 2014, 7 years after she returned to the family business, the vineyards were converted to organic farming. As 2015 loomed she felt a need to diversify.

The 'Christina' line evolved from a growing fascination with the 'natural style' and a desire to be more creative and experiment with lower sulfite applications. "There are existing two very different wine worlds for me" she writes, "I am fascinated and I love both wine worlds very much, but for me it was very difficult to show these two different



wine styles under the same brand and this is why I finally decided to do a completely separate Christina line for my wines being a little bit more adventurous, a little bit more crazy.”

### **The Vineyard:**

Located in between Vienna and the Slovakian border, Carnuntum is a sweeping hill just below the Danube overlooking the Noble Valley into the Liethe Berg. The family’s vines stretch the breadth of the hill across 28 hectares with nutrient poor gravelly soils at the top and loess further down by the winery. Situated right in the heart of Carnuntum, the have planted classic Austrian varieties like St. Laurent and Gruner Veltliner alongside French grapes like Chardonnay and Merlot.

The delineation between the Netzl wines and ‘Christina’ wines begins with intentional picking: a creative process she finds hard to explain. Grapes are harvested with a particular destination in mind informed by instinct, education and decades of experience working her family’s holdings. The grapes for this wine come from the family’s only St. Laurent vineyard, a windy spot that keeps the grapes nice and dry. For the ‘Christina’ St. Laurent she picks a week earlier than the Netzl wine from the same parcel.

### **The Winery:**

Hand harvested, unbroken whole bunches are slowly added to a steel tank with a layer of destemmed fruit on top to ‘close’ the ferment and a small amount of CO2 added in the initial stages to prevent against oxidation. After three weeks of semi carbonic maceration the must is pressed and finishes as juice in old 500 L oak vats. Aged through the winter with 20 ppm sulfite added two weeks before bottling after natural sedimentation at the end of February.

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