

# Meinklang 'Foam White' 2019

**Producer** - Werner and Angela Michlits with Niklas Peltzer

**Provenance:** Burgenland, Austria

**Farming:** Biodynamic, mixed agriculture

**Grape(s):** 100% Pinot Gris

**Vineyard(s):** From the unpruned, Graupert vineyard with exceptionally low yields and tiny berries. Clay soils with rocky, sandy topsoils in a warmer climate moderated by the nearby Neusiedl lake.

**Fermentation/ Aging:** Mechanically destemmed and crushed for 4 days maceration before press, settling and bottling with residual sugar for bottle fermentation.

**Fining/ Filtration:** none.

**Sulfur:** none.

**Misc:** 2019 was the first vintage in which the white foam was not disgorged.



## The Producer:

Meinklang is the business of the future: a sprawling multidimensional operation dedicated to polyculture and, famously, biodynamics. Though wine is the most internationally visible facet of their business, vines account for only around 8% of their holdings with the lion's share devoted to raising the heritage cattle breeds that grace their iconic labels. They produce an array of different styles ranging from the simply delightful to the far reaching and esoteric accounting for their presence in both the scrappy natural wine libraries and the Whole Foods megacomplex.

## The Vineyard

Meinklang's ~100ha of vineyards have clay soils overlain with a rocky, sandy top layer in a warmer climate moderated by the nearby Neusiedl lake. The Pinot Gris for Foam white is sourced from the unpruned Graupert vineyard, an experiment that began in 2007. The vineyard is naturally low yielding and produces small berries meaning the grapes have more skin relative to juice than from a pruned vineyard.

## The Cellar

Hand harvested Pinot Gris is mechanically destemmed and crushed with 4 days maceration before press, settling and fermentation. Bottled with residual sugar for bottle fermentation. No must or other sugar is added, this wine is a 'true' petillant naturel. No fining, filtration or sulfite addition and the bottles are not disgorged.

For more email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)

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