

## **Schmitt 'Rose' 2018**

**Producer** - Bianka and Daniel Schmitt  
(hence the d.b on the label)

**Provenance:** Rheinhessen

**Farming:** Biodynamic

**Grape(s):** 50% Merlot, 30% Pinot Noir,  
10% Portugieser, 10% Dornfelder

**Vineyard(s):** A field selection of different  
parcels of varied sandstone, loess, clay  
with plenty of limestone running  
throughout.

**Vintage:** 2018 was a warm and unexpectedly dry vintage with a long harvest resulting in some  
crisped skins yielding more tannins which led to typically shorter macerations and lower acidity.

**Fermentation/ Aging:** Spontaneous cofermentation of free-run juice in 1200 L Bavarian oak  
barrels and aged there on gross lees.

**Fining/ Filtration:** none.

**Sulfite:** 15 ppm at bottling.



### **The Producer:**

In 2012 at the tender age of 21, Hungarian winemaker-to-be Bianka journeyed to Flörsheim-Dalsheim in the southern part of the Rheinhessen to pursue and opportunity to harvest and make wine with the Schmitt family. Bianka's grandmother and her mother before here were both holistic healers and practitioners of Prana Nadi so it comes as no surprise that biodynamic agriculture would be a source of deep curiosity. Eager to learn from an old hand, she was surprised to learn that the Schmitt patriarch Peter who she'd thought to learn from had handed the reins over to his son Daniel who had already begun converting the 230+ year old, 16 hectares of family vineyards to biodynamic agriculture. What started as comradeship quickly emerged into a romantic relationship that has blossomed into an impressive and collaborative professional partnership and eventually, marriage.

Having studied conventional wine in school Bianka and Daniel journeyed to Alsace to investigate a style of winemaking more in line with their growing philosophy and to find out if Bianka's professors had been wrong when they said "spontaneous fermentation is humbug." The following harvest, inspired by their travels they immediately starting making wines without selected yeasts, commercial additives, fining, filtration, added sulfite or any other nonsense. Today they make 105,000 bottles in a good vintage and have garnered a genuine and enthusiastic following for their highly energized wines that amplify minerality without sacrificing the fresh, rawness that make natural wines so exciting.

### **The Vineyard:**

The family's 16 hectares that were once devoted to cereals and sugar beets some 200 years ago are now lush with grape vines. Daniel Schmitt achieved organic certification in 2007 and joined a small number of Demeter certified German growers in 2012, shortly before Bianka's arrival. They sell the equivalent of about 4 hectares as bulk wine or grape juice as well as potatoes and herbs they grow.

"We have limestone everywhere in the soil,' Bianka says as well as sandstone, loess and clay. Before harvest they drive out twice a day through the fields, checking in on different parcels and comparing the maturation of their grapes to the wines they intend to create. Between Daniel's quintessentially German organizational streak and Bianka's more intuitive, though rigorously scientific approach they make joint decisions in reflection of the shifting realities of each blend.

### **The Winery:**

The Rose is made from only the free run juice after the grapes go through the destemmer (no pressing). Beginning with Portugieser, in order of harvest, the 1200L barrel is slowly filled across the harvest with Dornfelder second then Pinot Noir and, finally, Merlot. The wine is cofermented spontaneously and aged on gross lees in the same vessel for a year. Bottled with 15 ppm added sulfite. No fining or filtration. The primary difference between 17's Rose and 18's Rose is the vintage itself which resulted in lower acidity and sunburned grapes that lend both character, deeper tannin and color stability.

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