

Meinklang 'Nacht' 2018

Producer - Werner and Angela Michlits with Niklas Peltzer

Provenance: Burgenland, Austria

Farming: Biodynamic, mixed agriculture

Grape(s): 100% Pinot Noir

Vineyard(s): A 35 year old vineyard of Pinot Noir that is relatively cool and produces looser bunches.

Fermentation/ Aging: 2 weeks unbroken in harvest bins in an alternate method to carbonic maceration (no CO2 or Argon added). Crushed, left to macerate with skins overnight and pressed into tank for fermentation. Aged on fine lees in concrete egg for 9 months.

Fining/ Filtration: none.

Sulfur: 20ppm at bottling.

Misc: Niklas describes the 'Daytime' line as 'creative line, with no boundaries and some different approach to fermentation and techniques.' The labels are a collaboration with artist Billy Ward from Copenhagen and each wine represents a different time of day. Of 'Nacht,' meaning 'night,' Niklas writes: "In general the idea is a wine you want to drink late at night when you tried some great wines and don't want something less in quality but a bit more fresh and vibrant."



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.

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The Vineyard

The 'Daytime' lineup of wines are sourced depending on the development of a particular variety across a particular vintage, using their vast index of different parcels to precisely target what fruit is *just* right for these more esoteric wines. This year's Pinot Noir comes

from a slightly cooler vineyard site with 35 year old vines that produce loose bunches. The vineyards are mostly composed of sandy loam with rocky topsoils.

The Cellar

After extremely selective picking, the whole unbroken bunches are left in sealed boxes for two weeks; essentially a riff on carbonic maceration without adding carbon dioxide or argon gas. After the two weeks, the grapes are crushed and left overnight in the pneumatic press before being pressed into tank for fermentation as pure juice for alcoholic fermentation. After ferment the wine is racked away from gross lees into concrete egg to age on fine lees for nine months, benefiting from the gentle convection current of the egg. Bottled with 20ppm additional sulfite.

For more email info@OlmsteadWine.com

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