



PICHLER-KRUTZLER  
Weingut



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ESTABLISHED 2003

German  
& Austrian  
new arrivals



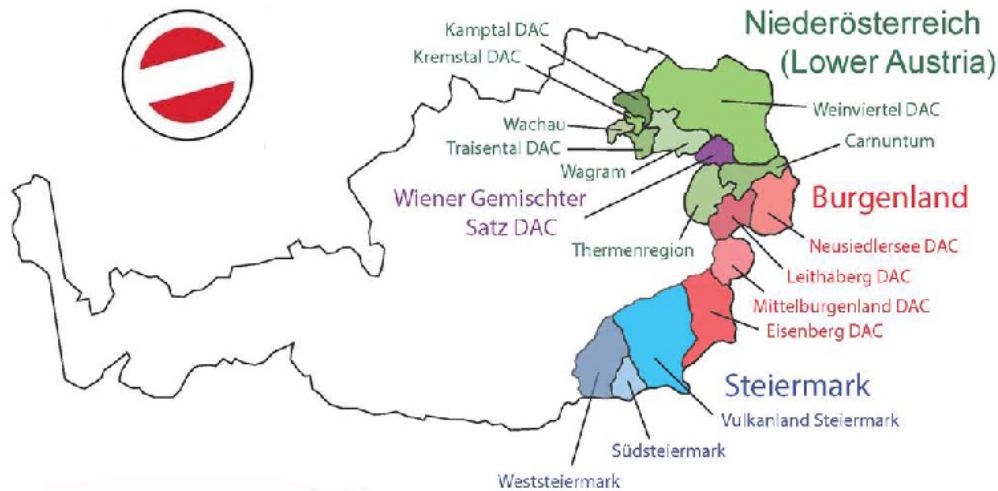


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## WINES OF GERMANY MAP AND REGIONS

- Ahr
- Baden
- Franken
- Hessische Bergstraße
- Mittelrhein
- Mosel
- Nahe
- Pfalz
- Rheingau
- Rheinhessen
- Saale/Unstrut
- Sachsen
- Württemberg







ESCHENHOF  
HOLZER







ESCHENHOF  
HOLZER



The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. Here the innovative wine maker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.

The name “Eschenhof” comes from the oak trees that stand in front of the farmyard and the old cellar on the winery street. This is where the red wine is stored.

They have since added a vineyard in the village of St. Georg in Neusiedlersee-Hügelland which became its own bottling.

The loess in this region creates the natural conditions for the rich wine. The soil drifted here in multiple layers during the last ice age, about 100.000 to 10.000 years ago and covered the sub soil with marine deposits. The loess soil in the region reaches an extraordinary height of up to 20 meters. Due to the valuable mineral composition, the loess soil creates a balanced depository of nutrients. Thanks to it’s small granules and high capillary, the loess soil is able to preserve water, and is thus permanently able to provide the deep reaching roots of the grapevines in Pannonian, low-rainfall climate with enough water. The wines that thrive in the loess region are distinguished by a particularly characterful, long lasting and delicate fruit.

#### HOLZER PRICELIST

		RRP
2017	Gruner Veltliner Wagram	\$27
2017	Gruner Veltliner Altweingarten	\$33
2017	“Invasion of Great Taste” Muller Thurgau	\$33







# PICHLER-KRUTZLER

Wachau – Österreich





Pichler-Krutzler from Austria's famed Wachau region is Erich Krutzler and his wife Elisabeth Pichler-Krutzler, the son-in-law and daughter of F.X. Pichler. Erich is a very serious and talented winemaker in his own right, having inherited a great Blaufränkisch vineyard in Südburgenland from his family estate, Krutzler, where he was for several years the winemaker, and has had a couple of international award-winning projects in Slovenia. Erich and Elisabeth now have 10 hectares of vines. Their viticulture is "sustainable". They use no insecticides, only organic manure as fertilizer, and gentle tilling of the soil. In the vinification, Erich and Elisabeth use indigenous yeasts for all cuvées except in an occasional year for the spring-bottled wines. For all of the top wines, like Supperin, Loibenberg, Pfaffenberg, Kellerberg, fermentation is done with indigenous yeasts in wood foudre from Stockinger of varying sizes up to 1500l., between 1 and 8 years, no toast.

Because Erich has a vineyard of Blaufränkisch in the sudburgenland, they are not members of Vinea Wachau Nobilis Districtus. This gives Erich the flexibility, though, to do things in vinification that he feels are more natural, and indeed he is very proud that they use no additives like finings in the wines.



### PICHLER-KRUTZLER PRICELIST

		RRP
2017	Durnstein Gruner Veltliner	\$42
2017	Klosersatz Gruner Veltliner	\$50
2017	Loiben Riesling	\$50
2017	Pfaffenberg Riesling	\$64
2017	In der Wand Riesling	\$75
2016	Loibenberg Riesling	\$95
2016	Pfaffenberg Riesling Alte Reben	\$120







**BATTENFELD SPANIER**





**BATTENFELDSPANIER**



“When I founded my wine estate at the age of 20, restoring soil vitality was one of my most important goals. The grape vine is an interpreter of the relationship between light and earth. I thought that I could do little to influence light processes, therefore I focused on the soil. The conversion of my vineyards in 1993 to ecological cultivation represented a natural and logical step. To my mind, wine should communicate a direct impression of the soil characteristics of the southern Wonnegau: marled chalk and chalk pebbles, all the way to solid limestone. One should be able to experience and taste the rock.

Riesling is my vision. In the Wonnegau, no grape is able to translate light and soil into wine as precisely or succulently. I judge Riesling’s superficial fruitiness to be only a pretense. It is merely an intermediate phase, before the metamorphosis to a true stone wine begins. In reality, a natural Riesling wine is less fruit, and rather much more herbs, spices, saltiness, and flint. That’s why my primary slogan is LIQUID EARTH.” H.O Spanier

**“Spanier has returned the Zellertal site to the attention of wine aficionados and, practically all by himself, reactivated one of the oldest vineyards of all: Mölsheim Zellerweg am Schwarzen Herrgott.”**

**Winemaker of the Year**

**- Vinum WeinGuide Deutschland 2018:**

**Carolin Gillot-Spanier and H.O. Spanier**

**Weingut Kühling-Gillot & Weingut Battenfeld-Spanier**

**BATTENFELD SPANIER PRICELIST**

**RRP**

2016	Riesling trocken	\$34
2017	Hohnen-Sulzen Riesling	\$50
2016	Molsheim Riesling	\$63
2016	Schwarzen Herrgott Riesling <b>Nov</b> Grosse Gewachs	











“The German wine region of Baden lies along the east bank of the Rhine across from the Alsace. With their small-scale operation, husband and wife Hans-Bert Espe and Silke Wolf have spent the last decade slowly building a reputation for inspired, delicate and polished Pinot Noirs from Baden. In style, sensibility and size, they are reminiscent of Pinots from the Mosel, except they are from Baden. You may have to remind yourself of this when tasting the wines.

Baden as a region has been dominated by heavy, cumbersome, oak-and-alcohol-laden Pinot Noirs that often do not taste like Pinot Noir. In a region overrun by mega-sized, agriculture/industrial cooperatives, Hans-Bert and Silke farm their own few hectares of vines, making only a little bit of wine, with great care. ... thoughtfulness in the vineyard and clarity in the wine outweighs yields in the vineyard and alcohol in the wine. The results are unlike all the others in the region.

...The vineyards of Hans-Bert and Silke are north of the Kaiserstuhl. Although only about thirty minutes north, their location enjoys a much cooler microclimate thanks to their proximity to the Black Forest. In addition, the volcanic soils of the Kaiserstuhl give way to limestone and loess. The result is Pinot Noirs with lower alcohols and higher acidities.

The name of the winery, Shelter, came from the old Canadian Air Force hanger that they rented at the beginning of their journey. For a few years now they’ve been in a new winery that they designed and built and which combines style and simplicity.

The vineyard and cellar work is straightforward. No herbicides or pesticides are used in the vineyards (currently at 5 hectares) and harvest is done completely by hand. In the cellar, a cold soak is followed by delicate pressing of the grapes (normally the stems are removed, though this can differ from vintage to vintage). Fermentation occurs in open-top vessels with indigenous yeast. Once fermentation is complete, the juice is transferred into a few new and mostly old (up to 5 years in age) barrels. They do not use pumps or filters and say that “hard work is our pump and patience is our filter.” **Stuart Piggott- Berlin Riesling Diary**

### SHELTER PRICELIST

		RRP
2016	“Lovely Lily” Pinot Noir	\$28
2016	Spatburgunder Pinot Noir	\$44





A scenic landscape featuring a dirt road that leads through a vineyard. The vineyard is divided into rows by wooden posts and wire. The trees are bare, suggesting a late autumn or winter setting. The background is hazy, with a soft glow from the sun, creating a misty atmosphere. The overall tone is peaceful and rural.

*Schneider*

AM WEILER SCHLIPF



# Schneider

AM WEILER SCHLIPF



The estate owned by Claus and Susanne Schneider is located in the town of Weil am Rhein (Markgräflerland area) in the Baden wine-growing region in Germany. The ancestors of the family have been involved in wine production since 1425. Claus Schneider studied viticulture and winemaking at the college in Weinsberg, and took over the estate from his parents after his graduation in 1982. His wife Susanne comes from a long line of wine producers and coopers in Haltingen, and was the Baden wine queen in 1979. The vineyard area totals eight hectares, of which two hectares are in the Haltinger Stiege site and six hectares in the Weiler Schlipf the most south-westerly single vineyard site in Germany. This site is in danger of disappearing, the soil consists of impermeable sandstone slabs covered by a layer of limestone and clay, and this steep slope is slowly sliding (in local dialect: „schlipft“) down. Varieties planted are Pinot Noir (3,4 ha), Chasselas (2,6 ha), Pinot Blanc (1 ha), Pinot Gris (0,8 ha), Chardonnay (0,4 ha) and Johanniter.

Particular attention is paid on quick and clean processing of the grapes. The musts are fermented at temperatures of 16 to 20 °Celsius. The wines are left on the lees for an extended period until they are bottled, which as a rule is not before the end of April.

## SCHNEIDER PRICELIST

		RRP
2016	Weissburgunder Pinot Blanc	\$39
2016	Grauburgunder Pinot Gris	\$39
2015	Spatburgunder Pinot Noir	\$44
2015	Spatburgunder Weiler Schlipf Pinot Noir	\$52





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