



*Rudi Wiest*  
SELECTIONS

Vintage: ..... 2012  
 Estate: ..... Rebholz  
 Region: ..... Pfalz  
 Name: ..... Pinot Blanc (Dry)  
 Grape: ..... Pinot Blanc  
 Ripeness: ..... QbA  
 Style: ..... Dry  
 Residual Sugar ..... 4.6 gm/l  
 Alcohol ..... 13.5 %  
 Soil Type: ..... Limestone  
 Production Level: ..... 125 cases  
 Closure: ..... Stelvin  
 UPC: ..... 7 67946 30415 8

**Estate:** The Rebholz family’s connection to viticulture dates back to the 16th century. This is hardly surprising since the Rebholz name translates as “wood of the vine.” The estate’s 22 hectares are farmed bio-dynamically with a production of 10,000 cases. The “Im Sonnenschein” vineyard is dominated by limestone terroir and is planted with Riesling, Pinot Noir and Pinot Blanc. The “Ganzhorn” is a small parcel of gravel and colored sandstone where Riesling excels. The “Kastanienbusch” is a rocky, rusty-red soil of primary rock, producing some of the greatest dry Rieslings in Germany. Rebholz has been a member of the Pfalz VDP since 1991 with Hans-Jörg serving as President since 1999.

**Tasting Note:** The aromatics offer a perfume of spicy minerals laced with citrus notes. On the palate one finds juicy flavors of pear, lemon, and green melon. Despite being an entry level example, this selection offers volume, complexity, and crystalline purity. A finely honed Pinot Blanc, with a precise structure that yields a spicy and salty finish.

**Food Affinity:** Very versatile with light to medium weight dishes including seafood, poultry, and Mediterranean dishes.

