

Meinklang 'Morgen' 2018

Producer - Werner and Angela Michlits with Niklas Peltzer

Provenance: Burgenland, Austria

Farming: Biodynamic, mixed agriculture

Grape(s): 100% St. Laurent

Vineyard(s): a single vineyard of 20 year old Sankt Laurent vines close to the Neusiedl lake with poor sandy, loam soils with rocky topsoil.

Vintage: Niklas writes: "Generally great, warm year, earliest harvest ever (19th of August). A bit too much rain at the end of August but quality and quantity were good"

Fermentation/ Aging: whole clusters are crushed and macerate for 6l hours before pressing into tank and spontaneous fermentation as juice. Settled after fermentation and then racked to concrete egg to age on the fine lees for 9 months before bottling.

Fining/ Filtration: none.

Sulfur: 25ppm at bottling.

Misc: Of 'Morgen,' meaning 'morning,' Niklas writes: "We always wanted to do a serious Rosé which also doesn't lose its lightness and fun."



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.

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.

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. For 'Morgen,' they chose a

20 year old Sankt Laurent vineyard close to Neusiedl lake with poorer sandy, loam soils with rocky topsoils.

The Cellar

After extremely selective picking, the whole bunches are mechanically crushed and left to macerate for 6 hours before pneumatic pressing into steel tank for spontaneous fermentation as pure juice. After fermentation, the wine is settled and racked into concrete egg to age on fine lees for 9 months without stirring. Bottled with 25ppm added sulfite.

For more email info@OlmsteadWine.com

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