



Weingut Stefan Meyer

<u>Country</u>	Germany
<u>Region</u>	Pfalz
<u>Producer</u>	Stefan Meyer
<u>Year Founded</u>	1954
<u>Farming</u>	Organic
<u>Harvest Method</u>	Manual
<u>Annual Production</u>	8,000 cases
<u>Total Estate Size</u>	16 ha
<u>Website</u>	http://www.meyer-rhodt.de/
<u>Social Media</u>	Facebook: Weingut Stefan Meyer Instagram: @weingutstefanmeyer



Weingut Stefan Meyer: The Power of Tradition, the Energy of Youth

With a history in their village going back to the 1700s, Stefan Meyer’s family is as much a part of the terroir of Rhodt unter Reitburg as the clay and loam soils their vines are planted to. These vines, which lie along the border of the Palatinate forest, cover 16 ha distributed among 70 different small plots. Considering that Stefan’s grandfather Karl Hermann Meyer started the estate with 4 ha in 1954, it’s clear that growth here is done in a measured and thoughtful way, only adding the best plots available and never choosing quantity over quality.

Stefan, who took over the estate from his father Willi in 2011 after apprenticing at Bassermann Jordan, continues to innovate at the estate while maintaining what he calls the “powerful tradition” of his grandfather. This innovation includes harvesting and sorting all the fruit by hand, and eliminating the use of any chemicals in their vineyards. Currently the estate is in the process of being certified organic by Ecovin. The results of this natural approach can be seen easily when walking in the vines bordering their “conventional” neighbors. Where the spaces between vines in Stefan’s vineyards are alive with natural grasses and cover crops, the next row over is desiccated and gray. And of course the proof is also in the bottle, and Stefan’s are some of the best wines (and best values) coming out of the Pfalz today.

Along with the traditional Riesling, Stefan is farming the local red varieties Portugieser, Sankt Laurent, and Dornfelder for his cuvée Ein Liter Rhodt, a pun on the grape color and the village name. He also has some Kerner and Chardonnay. But perhaps Stefan’s most delicious killer value comes from his old vines Silvaner, some of which are over 40 years old. Fermented spontaneously in stainless steel and bottled in liters, this is a vibrant, fresh wine that tastes of its loam soils and projects Stefan’s youthful energy.

<u>Wine</u>	<u>Average Vine Ag, Soil</u>		<u>Varieties</u>	<u>Elevage</u>
Silvaner 1Liter	28 years	Loam, clay	100% Silvaner	Stainless steel
Ein Liter Rhodt 1 Liter	25 years	Loam, clay	33% Portugieser, 33% Sankt Laurent, 33% Dornfelder	Big,old wood barrels
Spätburgunder	15-35 years	Loam, limestone	100% Spätburgunder	12 mo neutral oak
Riesling Trocken 1 Liter	30 years	Loam, clay	100% Riesling	Stainless steel
Kerner Kabinett	35 years	Loam, clay	100% Kerner	Stainless steel

Silvaner 1 Liter - 15 - 40 year old vines planted to loam and clay soils. Hand harvested and sorted. Natural yeast fermentation in stainless steel tanks. Aged on lees until bottling in early February following harvest. 4.5 g/l residual sugar, 6 g natural acidity.

Ein Liter Rhodt 1Liter - A blend of 1/3 each Portugieser, Sankt Laurent and Dornfelder. Hand harvested and sorted. Natural yeast fermentation in large oak foudres. Malolactic fermentation occurs on lees. Typically aged on lees until Summer after harvest.

Spätburgunder - From three different clonal selections along with massal selections of spätburgunder planted to loam over limestone. Partially destemmed depending on vintage. All clones are vinified separately at harvest and an attentive sorting is done in the vineyards. 14 days on skins and with twice daily pump overs until the wine is 70% fermented. Wine spends 12 months in large neutral oak and is unfiltered.

Riesling Trocken 1 Liter - 30 year old Riesling planted to loam and clay soils. Hand harvested and hand sorted. Natural yeast fermentation in stainless steel. Bottled in early February after harvest. 6 g/l residual sugar, 7.9 g natural acidity.

Kerner Kabinett - 35 year old Kerner planted to loam and clay soils. Hand harvested and sorted. Natural yeast fermentation in stainless steel. 13 g/l residual sugar.