

General Info**Country:** Germany**Region:** Pfalz**Producer:** Stefan Meyer**Year Founded:** 1954**Farming:** Certified Organic**Harvest Method:** Manual**Total Estate Size:** 16 ha**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.

The Wines



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. 5.3 g/l residual sugar, 6.3 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



2016
RIESLING

STEFAN MEYER
1 Liter.

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, with one filtration, in Spring after harvest. 7.8 g/l residual sugar, 7.7 g/l natural acidity.

2023



BUNTSANDSTEIN
Riesling
STEFAN MEYER

Riesling Buntsandstein

30 year old Riesling planted to red sandstone soils. Hand harvested and hand sorted. Natural yeast fermentation in 100% stainless steel. 2.3 g/l residual sugar, 7.8 g/l natural acidity. 15,000 bottles produced annually



2016
KERNER

STEFAN MEYER

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.



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.

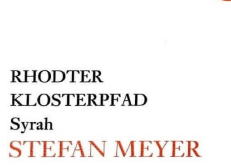
2023



Weissburgunder 'Löss'

100% Pinot Blanc planted to loess, sandstone and clay soils. Hand-harvested, natural yeast fermentation. 80% stainless steel, 20% large wooden barrel. 4.1 g/l residual sugar, 6.9 g/l natural acidity, 15000 bottles produced annually

2018

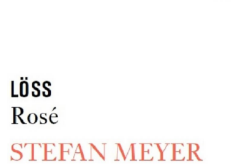


Syrah Rhodter Klosterpfad Trocken

From a single parcel of 15 year old vines planted to heavy clay soils. Hand-harvested, natural yeast fermentation with pump overs. Aged for one year in French barrique which are 70% new and 30% one year old.

2018 - 91+ pts Wine Advocate - April 2021

2022



Löss Trocken Rosé

Blend of St Laurent and Pinot Noir. Hand harvested and sorted. Natural yeast fermentation in stainless steel. 4 g/l residual sugar, 7 g/l natural acidity