

RED RABBIT

LOCATION

Germany > Rheingau
(Fruit sourced from Rheinhessen)

VARIETY

Pinot Noir

WINEMAKER

Markus Roll & Stephan Sanger



SCIENCE

ABV: 13.50%
SUGARS: 0.20 g/L
TOTAL SO₂: 30 mg/L free SO₂
Max.100 mg/L total SO₂
TOTAL ACIDITY: 4.90 g/L

“Red Rabbit” Pinot Noir Rheinhessen QbA

EXPERIENCE

NAME: This wine is meant to capture the magic of fantasy, specifically taking inspiration from the classic book, Alice in Wonderland. Follow the rabbit in exploring the wonderland of German wine.

CHARACTER: The nose leads with fruity aromas of Morello cherry and blackcurrant, joined by subtle earthy notes and a hint of lilac. On the pallet there is good structure for a value-driven wine, with relaxed tannins, elegant acidity, and a freshness that follows through with a harmonious finish.

ENJOY WITH: Roasted chicken, grilled salmon, mushroom dishes, charcuterie, and herb-seasoned dishes. This is a versatile wine that pairs with most dishes that aren't too spicy.

BEST RESULTS: Serve at 52-60° F, in a large Burgundy glass, within 4-6 years of the vintage.

EXPRESSION

FERMENTATION & EXTRACTION: A traditional fermentation with neutral yeast takes place in open tanks, during which the cap is punched down and the juice pumped over 2-3 times daily to gently extract color, structure, and tannin. After 3 weeks, the grapes are pressed, and the wine is racked into a combination of large casks and 500-liter oak tonneaux.

ELEVAGE: Aging in a combination of large wooden casks of 2400 liters and 500-liter tonneaux (30%) for 18-24 months, allowing the wood to integrate evenly into the blend.

FINING & FILTERING: The clarification and filtration protocol is focused on minimal intervention to preserve the wine's natural texture and aromatic purity. The process begins with gravity, allowing suspended solids to settle out gently over time. Before bottling, the wine undergoes a single, dynamic cross-flow filtration, ensuring stability in the bottle.

SULFUR: Small, measured doses are added to protect the must and wine from oxidation. The first minimal addition of 10 ppm occurs right at crush, followed by 50 ppm after the wine has settled. Before bottling, a precise chemical analysis is performed to ensure long-term stability in the bottle.

SOURCE

FARMING: Purchased fruit from responsible growers in the Rheinhessen.

LAND: The Rheinhessen is Germany's largest wine region, and features gently rolling hills cradled by the Rhine River and mountain ranges. A warmer, dry climate with deeply diverse soils, ranging from fertile loess to red slate and limestone. The Pinot Noir vineyards are planted in the lower elevations with more clay, limestone, and sun exposure to maximize ripeness for the red fruit.

VINE: The majority of the vines used were planted between 2005-2015.

HARVEST & PRODUCTION: Mechanically harvested, with 2500 cases produced.

