

Rabbit, A Ress Family Brand



COUNTRY

Germany

REGION

Winery in the Rheingau,
fruit from the Rheinhessen.

ESTATE OWNED BY

Stefan & Christian Ress

WINEMAKER

Markus Roll & Stephan Sängler

VINEYARDS

From non-estate purchased fruit.

YEAR FOUNDED

2022

HOME LINK

[https://en.balthasar-ress.de/
home](https://en.balthasar-ress.de/home)

PRODUCTION

White Rabbit Riesling:
2500 cases
Red Rabbit Pinot Noir:
2500 cases

The Ress family winery began in a guesthouse. In 1870, a young butcher named Balthasar opened a guesthouse in the village of Hattenheim. The passion to give guests a memorable experience and a reason to stay has motivated five generations of the Ress family. The winery came naturally, as it tends to in the Rheingau, where vineyards and winemaking are a way of life. What began as a hospitality business rooted in a single village is now one of the most significant estates in the region, a certified VDP member with 50 hectares across the region. Since 2019, this family-owned and operated estate has become the largest certified EU organic producer in Rheingau. Roughly 70% of Balthasar Ress's vineyard holdings are classified at the VDP's two highest tiers – Grosse Lage and Erste Lage – a genuinely exceptional ratio that few estates anywhere in Germany can match.

Representing the 5th generation, Christian took over the estate in 2010. He brought a new level of ambition to the estate's already strong reputation. Under his leadership, the estate began conversion to EU organic viticulture in 2016 and represented a deliberate commitment to the land itself: to working with the natural rhythms of each site rather than overriding them. In 2022, the family was inspired to produce a value-driven, entry-level tier of wines to introduce to the world fine wine from Germany at an everyday price. This concept was inspired by the story of Alice in Wonderland and the white rabbit in the story that acts as an unwitting guide to Alice into this magical world.

Germany's largest wine region, Rheinhessen, lies in a valley of gentle rolling hills. Grapevines are one of many crops that share the fertile soils of this region's vast farmlands. Varied soils and the favorable climate make it possible to grow many grape varieties. Rheinhessen wines are often characterized as being softer, less acidic wines with fragrant aromas and a medium body. Dominated by pleasant, everyday wines, there are also wines of great class and elegance, with a depth and complexity second to none. Soils of loess, limestone, and loam, often mixed with sand or gravel, are the main foundation. With mild temperatures, protective hills and forests, long sunny hours, and little rainfall, this is an ideal area for bountiful wine production.

In the cellar, head winemaker Stephan Sängler approaches his work with a craftsman's patience and a philosopher's restraint. His stated goal is to produce wines that are characterful and authentic. Wine that is clearly and noticeably shaped by the site where the vine grows, consciously influenced by the peculiarities of each vintage.

What follows is a study in patience. After fermentation, the wines remain on their full lees until the desired character is achieved. The lees serve a protective function, keeping the wines safe from oxidation naturally and reducing the need for sulfur additions. Sängler describes his overall approach simply: "Old-school winemaking. As little as possible, as much as necessary."