

# 2011 J. Heinrich *Goldberg* Blaufränkisch

## Mittelburgenland, Austria

For more than 300 years the Heinrich winemaking legacy has passed from one generation to the next. In 2002, after studying winemaking abroad, and working in Italy and Germany, Silvia Heinrich returned home to work full time in the family winery with her father Johann. In 2010 she assumed ownership. Deutschkreutz is a premier wine village in eastern Austria near the Hungarian border. Protected from mountains to the south, north and west, this is “Blaufränkischland.” Dense soils of loam and chalk retain water in the often warm and dry summers allowing Blaufränkisch to flourish. The source of the distinctive character of the J. Heinrich wines is their first-class single-vineyard sites. 80% are planted to Blaufränkisch. Only estate fruit is used. The range of wines includes fresh Blaufränkisch made from a blend of sites and aged in stainless steel, definitive single vineyard bottlings, and luxurious barrel aged cuvees. “My wines reflect the region, and are a piece of Blaufränkischland.” - Silvia Heinrich

### VINEYARDS

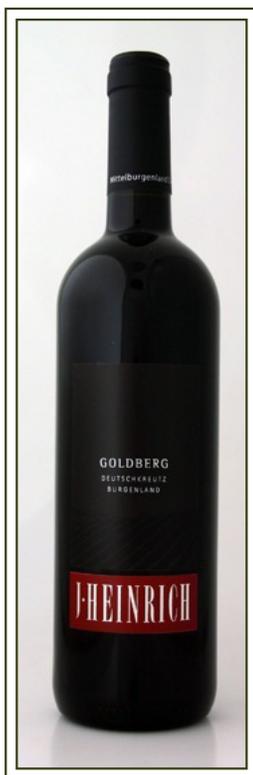
The first vines were planted around the town of Deutschkreutz over 2,000 years ago. During the middle Ages it was an important center of viticulture. Today the Heinrich family farms 40 Ha of vineyards. These include Goldberg, Weisses Kreuz, Hochberg, Neuberg, Kart, Fabian and Siglos. The oldest plots were planted by Silvia’s grandfather more than 50 years ago. Vineyard practices are environmentally conscious, work is done primarily by hand, and grapes are always hand harvested. “I see the vineyards as my children, and just like bringing up children, I want to support them, accompany them and do my utmost best for them, and allow them to develop themselves and their character, as well as show their full potential.” Silvia Heinrich

### WINE MAKING

The winery was renovated and rebuilt in 2002. The first selection of grapes is done in the vineyard. Grapes are quickly transported to the winery where they are again sorted. All wines fermented with wild yeast. The simple Blaufränkisch is aged in stainless steel, all other wines spend a minimum of 6 months in the 400 barrel cellar below the winery. Premium wines are unfiltered.

### NOTES & PAIRINGS

Goldberg is the signature Blaufränkisch of the J. Heinrich estate. Made from vines Johann’s parents and grandparents planted in 1947, Goldberg is among the most revered old vineyards in Deutschkreutz. While



the 2010 vintage was challenging, 2011 seemed like an earned reward. Overall production in Austria went up nearly 40% and for the lower yielding older vineyards like Goldberg, the quality of the fruit almost didn’t require sorting. Think Cru Beaujolais with more concentration and spice. Deep ruby red in the glass, the weight is remarkably refreshing. Dark blue fruit and wet stone minerality dominate the palette while plum, violets and a hint of licorice add wonderful tertiary notes. Pair with gamey pasta dishes, lamb, venison, and anything savory with a mineral edginess.

### ANALYTICS & PRONUNCIATION

**PRODUCER:** J. Heinrich

**APPELLATION:** Mittelburgenland

**VINTAGE:** 2011

**GRAPE COMPOSITION:** 100% Blaufränkisch (Blaufränkisch)

**CLIMATE:** Cool Continental

**SOILS:** 60+ year old vine “Altes Weingebirge” deep loam/chalk soil, high lime content

**EXPOSURE:** Southern

**MACERATION & AGING:** 12 days on the skins, 10 months in barrique

**ALCOHOL:** 14.5%

**ACIDITY:** 5.9 g/l

**RESIDUAL SUGAR:** 1.4 g/l



To order or get more information call or fax +1 (650) 941-4699.

Blue Danube Wine Company

PO Box 1011 | Los Altos, California 94023 | USA

[www.bluedanubewine.com](http://www.bluedanubewine.com)

BLUE DANUBE  
WINE COMPANY