



Annual Review 2021



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Annual Report 2021.

Dear partners and friends,

on the following pages I would like to look back with you on the year 2021, give you deeper insights into our work and thank you very much for your support and cooperation over the past year.

Yours Katharina & Team



2021 was a very emotional year for us. Organic certification, lots of rain and difficult phytosanitary, a harvest with ups and downs and finally a happy ending.

The Bud break, a good four weeks later already indicated that we are dealing with an exceptional vintage here after three very hot and dry years. The work cycle in summer was determined by the rain and was very exhausting and labor-intensive for the whole team.



But unlike colleagues from other areas, we were spared hail, heavy rain or even a destructive flood and therefore we look back humbly and gratefully on the past year.



After the cool, wet summer, however, a mostly golden autumn began. The harvest started in mid-September with our Pinot, where we were only able to bring in a very small harvest despite the most complex manual labor. The Burgundy varieties and the Scheurebe unfortunately had a hard time this year and the yields are well below average.



Our main harvest was much more conciliatory and relaxed until the end of October. Especially the Rieslings took their time until they reached perfect maturity, with a moderate sugar level and crisp acidity. A vintage the way winemakers like it: cool, low alcohol, crisp acidity and fine extract.



After three years of conversion, we are launching our first fully certified organic vintage, the 2021 vintage. Biodiversity in the vineyard are very important to us. To this end, we sow, among other things, ecological greening in the vineyard, which loosens the soil, promotes the build-up of humus and is a blooming paradise for many insects.



In addition, we have been working biodynamically on some areas since 2020 and produce our own preparations and compost. In 2022 we will cultivate more vineyards biodynamically and want to convert the entire farm to Biodyn in the long term.



Awards & Press

Points are never what drives us, but we are still very happy about the appreciation.

_Vinum Weinguide Germany - 3 stars

_Falstaff Weinguide Germany - 3 stars

_James Suckling: "2020 Kirchspiel Riesling"

55th place on the TOP 100 list

_James Suckling Points:

2020 Morstein Riesling 96 points

2020 Kirchspiel Riesling 97 points

2020 Benn Riesling 95 points

We were particularly pleased about a seven-page portrait in FINE - Das Weinmagazin.



Still Online.

Due to the restriction of events and wine tastings in the spring and autumn months, online samples also played an important role in 2021. Our vintage presentation 2021 did not take place in the beautiful garden of the winery, but found its way to our customers and partners at home in 12 small 0.1l bottles. A format that we repeated several times throughout the year at the request of the participants.





Among other things, our three Single Vineyards Benn, Kirchspiel and Morstein with an exciting vertical tasting in June. In late autumn as a further insight into our treasury. Even if we personally prefer the winery, a great alternative or addition that we want to stick to in the future.



In addition to our own formats, we would like to thank all partners very much for numerous guest appearances and tastings together. Thank you that we were able to work with each other and stay in contact on this path as well.



Pop.Up Summer

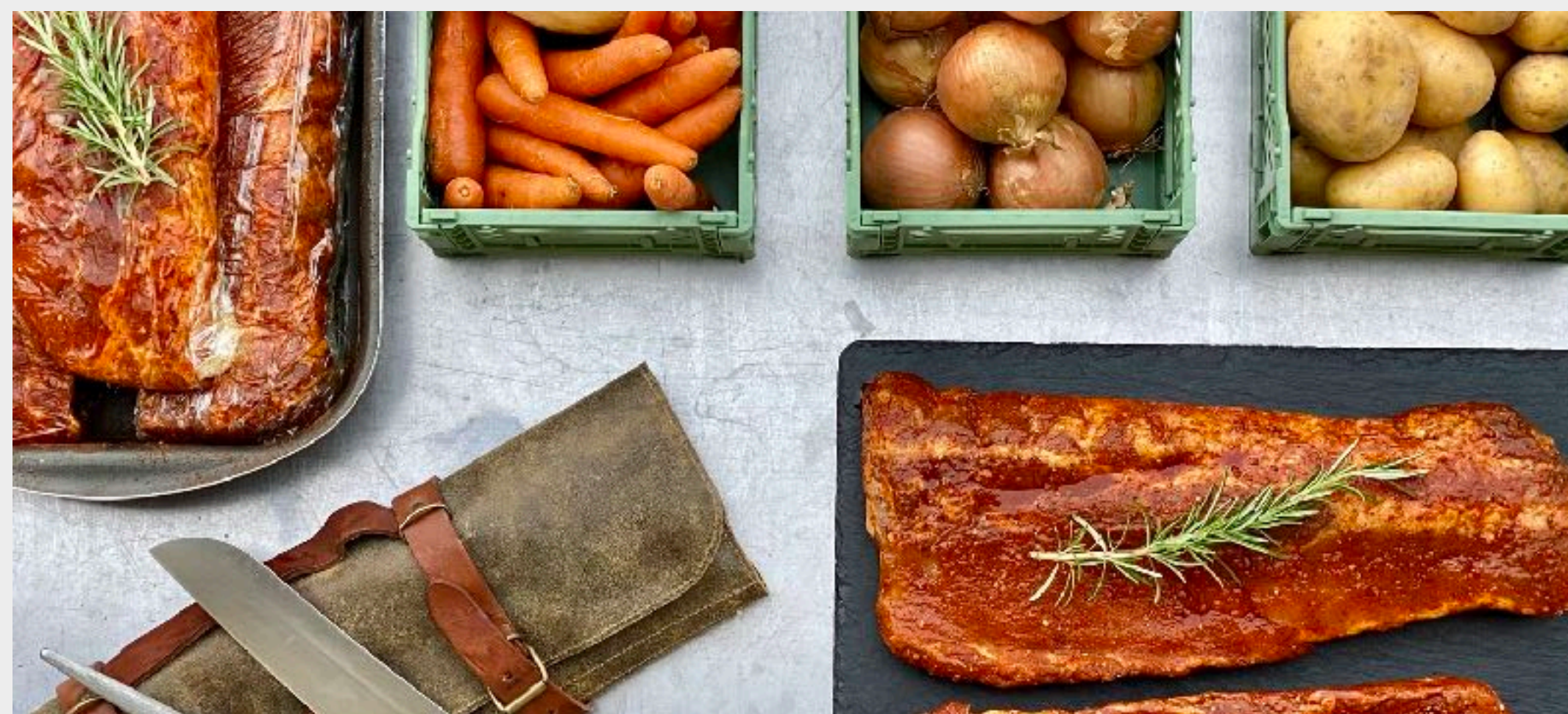
Finally real encounters again! Under certain conditions but with a lot of creativity.

Over the summer months we invited to two picnic weekends and three Concept Pop.Ups at our winery.

The focus was always on one of our wines and the perfect food pairing. Homemade, cooked and baked, regional and fresh with ingredients from our garden and from producers, that we are friends with.



It started at the end of June with "Ribs & Riesling". 50 seats, a preliminary wine tasting through our collection and at the end freshly smoked spare ribs, coleslaw & homemade BBQ sauce to go with our sweet Riesling "Schweißtröpfchen".





In July it was “Veggi only” at “Pinot & Pizza”. With all kinds of ingredients from our garden we juggled 4 different pizzas in the carousel. A perfect match with our 2019 Pinot Noir unfiltered and with lots of happy faces. Dolce Vita in Westhofen.



Before harvest started in September, our last Pop.Up event was all about our vineyards. Under the motto "Morstein & Maultasche" we presented our 2020 single-vineyard wines and served with homemade dumplings and our potato salad made from colorful potatoes from Benn.



Perspectives for 2022

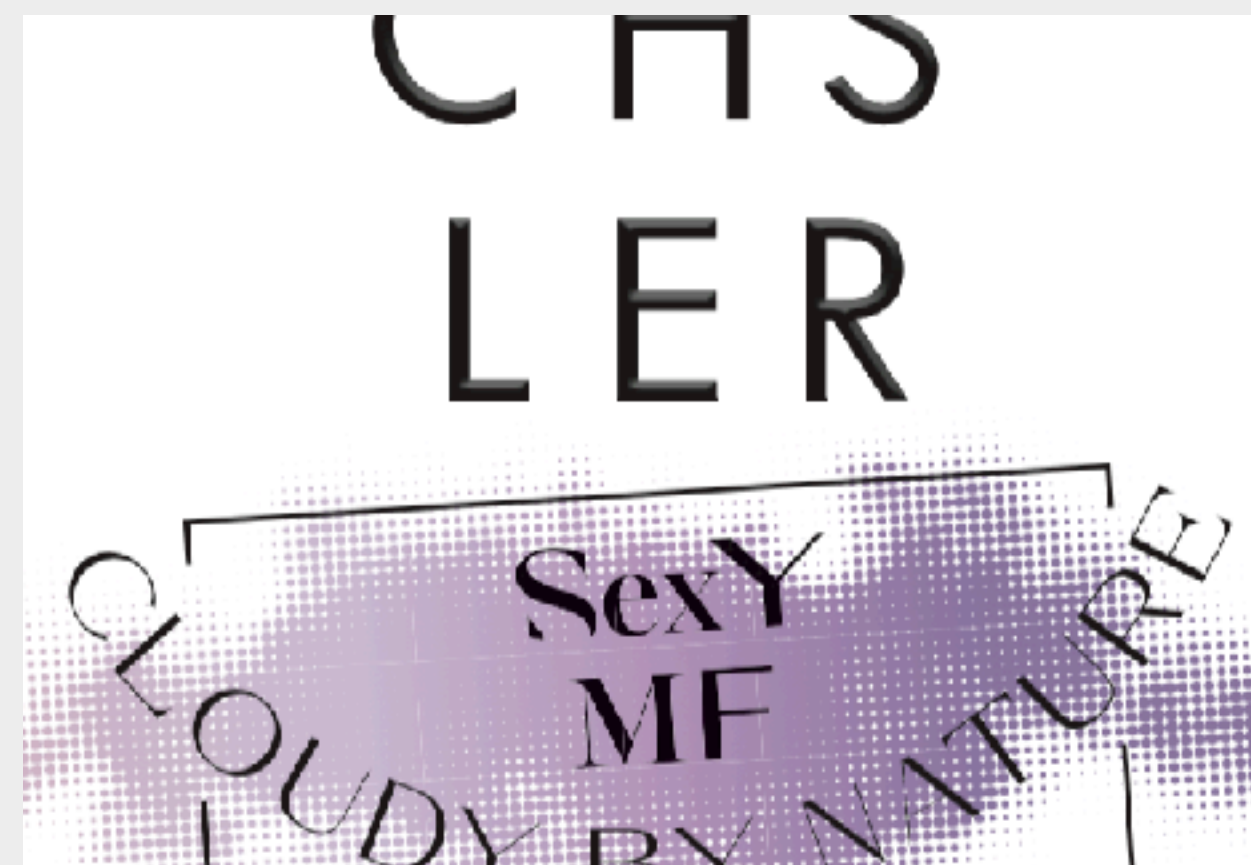
We have big plans for the coming year 2022 and will celebrate our first certified organic vintage with a relaunch. What this is all about will not be revealed yet. As a little teaser, it is worth taking a look at the new categorization on our price list. Our labels will also change a bit. Stay tuned.





Fan Base.

We are not only convinced of what we do, we are fans ourselves. Also from our base. In the future you will find our Gutsweine & Bubbles under “Fan Base”.



Cloudy by Nature.

Our natural wine line is growing up and we are expanding it with the 2021 vintage. Our characters “Sexy MF”, “Fehlfarben”, “PetNat” and our new “PinotNoir” hide behind “Cloudy by Nature”.



Lage. Lage. Lage.

The origin and location of our vineyards is and will remain an important focus. “Lage, Lage, Lage” (location, location, location). Here you will find our single-vineyard wines from Westhofen’s limestone terroir.

Enough of the words...

We wish you all the best for the coming year and we look forward to further cooperation and hopefully many reunions.

Preferably face to face with a glass of wine here in Westhofen.

Yours Katharina & Team

