

Bud break, bad break: A cutworm infestation, necessitating night patrols with head lamp and a small bucket to collect the creepy crawlies before they could cause more damage. Which in turn led to two visits from the police — our ever-vigilant neighbors saw the nighttime torches in the vineyards and

BUNNYHOP – A SMALL RISE THAT SUBJECTS RIDERS TO NEGATIVE G FORCES AS THEY PASS OVER

REVERSE SIDEWINDER – A HALF CORKSCREW FOLLOWED BY A HALF LOOP

grew concerned. But not everyone was upset... our employee Roland keeps chickens, and they were most pleased with this unexpected but protein-rich snack. Early budbreak always brings with it an increased risk of frost damage. And this time, our number was up. While hardly as existential a crisis as many of our colleagues experienced, it was still a big deal... we lost all of our vineyards. The just the missing grapes. into shock and never flowering and an increased susceptibility to fungal disease. With all that said, three years after we introduced “gentle pruning,” we were thrilled to see vibrant vine growth. Summer 2016 was

2017. A ROLLER COASTER OF A YEAR FOR US.

precious shoots in almost loss involved more than Many of the vines went recovered, resulting in poor

HEARTLINE-ROLL – INVERSION THAT ROTATES RIDERS ALONG THE HEARTLINE

a rainy one where fungus ran amok, but we came away relatively unscathed. Baking powder is an extremely effective remedy against fungus, but this year even that wasn't quite enough: the infestation was too extreme

DIVE COASTER – COASTER WITH A FREE FALL

and led to a corresponding loss of fruit. Regardless of the challenges, the indomitable good moods of our many helpers gave us strength as we worked to bring shape and structure to our green “grape jungle.” Then came thunderstorms and hail, and a few extremely hot days in August, so hot that portions of our fruit got sunburns... egads... back during blossoming it had finally looked to be a year of good yields, but now things looked very different. Once again we were not going to hit our anticipated yield return of 5000 liters pro hectare. Not by a long shot. The early flowering – global

ZERO-G-ROLL – A ROLL THAT SUBJECTS RIDERS

warming sending its regards – is in and of itself unproblematic from a quality standpoint. It blooms early and then ripens earlier too. What does set you on edge is watching the onset of early flowering, as in this year, only to see it drawn out across many weeks. Due to the relatively uneven ripening, we were forced to harvest every vineyard twice. And while the first grapes of 2017 were ripe in early September, we were sadly not the only

BLACKOUT – BRIEF LOSS OF CONSCIOUSNESS DUE TO THE RIDE'S EXCESSIVE G FORCES

ones to notice. Beasts of the air (birds) and ground (wild boars) broke through the fences at numerous points to partake in the delicious berries. The heat of late summer called the wasps to join the party, threatening to turn precious juice into vinegar. There was no time to waste! The pre-harvest officially kicked off on 8

ON A MOBIUS ROLLER COASTER, THE TRACK FORMS AN INFINITE LOOP.

MATHEMATICALLY SPEAKING, A MOBIUS STRIP IS AN UNORIENTABLE MANIFOLD

September. Earlier than ever before. But there were certainly some benefits as well: Due to the heat, we were privy to delicious, highly concentrated berries. And because it was still so early in the year, they had not only high sugar levels but also fantastic acidity. Sweet wines aren't really our specialty, though. But Auslese, built upon equal levels of sugar and acidity, now that's another story... over 500 liters of electrifying Beerenauslese are sleeping peacefully in our cellar! The result of sorting, selecting, and sorting again. From dusk till dawn, every day, side by side with our harvest team, 7 of us keeping vigil at the sorting table: Prized Auslese wines, perfectly classic range, and channeled into compost.

ONCE UPON A TIME THERE WAS A STORY THAT BEGAN ONCE UPON A TIME ...

botrytis for the ripe grapes for the everything else

intense labor has paid off. The individual character of each vineyard shines even in the freshly pressed must. The young wines are now resting in their barrels – and we all continue to be amazed at the laser focus of the fruit, the minerality and this truly fantastic vintage.