



EVA FRICKE

WINE COLLECTION

**WE ARE DELIGHTED TO ANNOUNCE THE ARRIVAL OF OUR NEW 2017 VINTAGE!**

Delicious wines and high quality are the reward for the hard work of a tough year full of climate challenges. Frost and hail hit our vineyards and yields were dramatically low. Again, our team put all their effort into our vineyards to save the grapes and helped make 2017 look like the most promising of any vintage we have grown and elaborated at our domaine so far.

A highlight is that a new superstar has joined our classical range of wines:

Discover our new light-wine VERDE, our tribute to the lovable Vinho Verde!

Riesling VERDE with its lower alcohol pairs perfectly with hot summer days, light summer dishes and sunset barbecues with seafood!

Enjoy magical moments with our wines!





## VINTAGE 2017

A cold January was followed by two months that were far too dry and warm, which led to an early bud burst. Two weeks earlier than normal, at the beginning of April, young shoots developed and were destroyed by the frost that followed in mid-April. We lost nearly 30% of our crop right at the start of season. May was cold and far too dry – further bad news for the vines that had already suffered from frost. The weather in early June offered ideal conditions for a good flowering.

At the end of flowering we applied a biodynamic product, horn silica preparation 501, in some of our fields for observation. This was our first experiment with biodynamic vineyard work.

We plan to further develop and learn about such holistic practices and continue integrating biodynamics into our daily work.

### OUR WORK IN THE VINEYARD

- ▶ *Handcrafted viticulture in our 70 year old vines and vineyards around Lorch and Lorchhausen*
- ▶ *Recultivation in alliance with nature authorities*
- ▶ *Restoring and replanting of old vineyards*
- ▶ *Absence of herbicides and pesticides since 2006*
- ▶ *Ecological viticulture practices since 2011*
- ▶ *EU Organic Certification since July 2016. EG control number: DE-HE-022-01365-ABD*
- ▶ *First biodynamic practices in summer 2017*

The constant warmth in June and July led to an early veraison - three weeks earlier than the long-term average!

Unfortunately this was yet another disadvantage for us because a strong hailstorm from the northwest swept over the Taunus through the Rheingau region on August 1<sup>st</sup>. Grape skins and leaves were destroyed, especially in the area of Hallgarten, Hattenheim and Kiedrich. In the land around Hattenheim and Kiedrich we lost another 30% of our crop. Heavy rainfalls and high amounts of water increased an infection of downy mildew. We had to apply further plant strengthening treatments to support our vines even though we had ended the treatments for that season already.

#### ECOLOGICAL FARMING

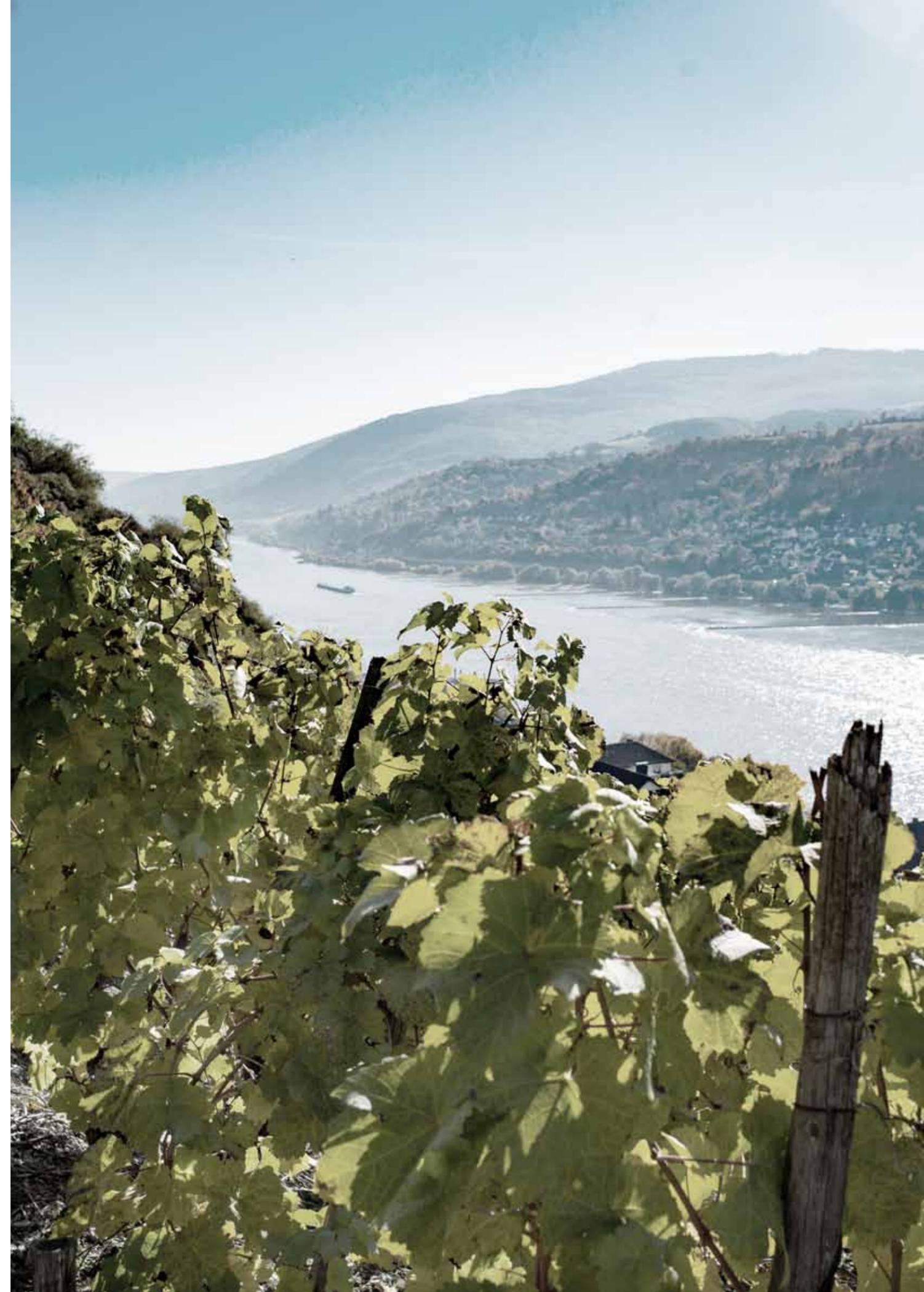
- ▶ *Viticulture follows controlled ecological standards*
- ▶ *Abandonment of conventional, chemical-synthetic and systemic treatments like chemical herbicides, pesticides and fungicides*
- ▶ *Low amounts of organic fungicides such as copper and sulphur, in combination with plant strengthening substances such as baking powder, willow tree, magnesium or orange*
- ▶ *Supporting a healthy ecosystem and biodiversity in the vineyards, saving nature's resources*

Another viticultural step we took to further ensure that we would produce healthy fruit was to focus on canopy management. We created an aerated berry zone that helped the canopy dry out after the rain. This allowed us to keep the grapes on the vine longer without infections, and we were able to harvest later at optimum picking dates.

The harvest began on September 19<sup>th</sup> with our first Pinot Noir, two weeks earlier than the average.

#### BIODYNAMIC FARMING

- ▶ *A further holistic agricultural concept based on organic farming*
- ▶ *The goal is to reach a balance between the forces of nature. Soil and plants are considered one unit*
- ▶ *Viticultural work and vinification follow constellations and the moon's influence on the earth*





The organic management, the aerated berry zone and the negative selection over the harvest put us in the comfortable position to harvest later and cleaner in comparison with other wineries. The must and the wines' early stages reflect the complexity of the year: good blossom, early veraison, weather-reduced yields and later picking allowed by good weather during the harvest. We expect a very good 2017 vintage even though it took an economic toll on us.

The year 2017 revealed again that organic management and direct work with the vines help viticulture to cope better with the increasingly prevalent challenges of climate change.

#### WORK IN THE CELLAR

- ▶ *Vinification in stainless steel tanks*
- ▶ *Combination of selected organic yeast and indigenous yeasts*
- ▶ *6 -7 months on lees*
- ▶ *Time to settle, clarification with time*
- ▶ *Vinification does not follow recipe and is decided individually by vineyard, vintage, selection and maturation of grapes*
- ▶ *No animal-based fining products are used, e.g. gelatin, egg white, isinglass, dairy products or synthetic fining product*
- ▶ *The whole process follows the guidelines of The Vegan Society with registration since 2017*



*Weather phenomena are getting more and more dramatic each year.*

*Hail, heavy rainfalls, hurricanes and drought have become common occurrences over the last decade. No one can deny climate change anymore, and anyone who does is blind. There no longer seem to be any "normal" years.*

*Grape growers need to be increasingly wary and flexible to handle unpredictable weather and occasionally extreme crop infections that break out within short periods. Sometimes it requires 1-2 days of all-out effort to save our crop.*

*To support our team and to be more flexible, quicker, but also more precise in applications and soil management, we have invested in a new Bergmeister that supports and improves our work in areas where our older Caterpillar was no longer sufficiently efficient.*



## WINE COLLECTION 2018

Riesling and the Rheingau region belong together. We mainly grow Riesling, which we consider predisposed to best express the wonderful diversity of the Rheingaus' terroir.

Our philosophy is simple and pure: clear and concentrated wines that reveal the nuances of nature, soil and vintage!

The estate wines express a blend of all the soils that the Rheingau has to offer. Our village wines show the amazing differences that the very different soils and microclimates found in the upper and lower Rheingau can produce. Our single vineyard wines make up the top of our portfolio with the highest fruit concentrations, fruit expressions and densities.



## ESTATE RIESLING

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### RHEINGAU RIESLING QBA DRY

Rheingau cuvée, sandy loess & loam, clay, quartzite, slate, juicy and fruity, apple & peach aromas, dry finish.

### VERDE RHEINGAU RIESLING QBA OFF DRY

Rheingau cuvée, sandy loess & loam, clay, quartzite, slate, fresh acidity, notes of citrus & texture of lemon curd.

### MELLIFLUOUS RHEINGAU RIESLING QBA OFF DRY

Rheingau-cuvée, sandy loess & loam, clay, quartzite, slate, juicy and fruity, yellow & red raspberries, persimmon, off dry & vibrant liveliness.

## VILLAGE RIESLING

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### KIEDRICH RIESLING QBA DRY

Cuvée from sites of Kiedrich, sandy loam, clay in the subsoil, partially quartzite notes of kumquat & candied citrus fruit, fruity.

### LORCH RIESLING QBA DRY

Cuvée from sites of Lorch, gray slate, citrus aroma, juicy on the palate, dense structure, mineral-salty finish.

### WISPERWIND LORCHER RIESLING QBA OFF DRY

Cuvée from sites of Lorch, gray slate & quartzite, peach, watermelon, refreshing, fruity and salty.

## SINGLE VINEYARDS

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### ELEMENTS RHEINGAU RIESLING QBA DRY

Notes of peach, apricot & mirabelle, crystalline, dry finish.

### LORCHHÄUSER SELIGMACHER RIESLING QBA OFF DRY

Slate floors interspersed with quartzite, notes of peach & passion fruit, animating acidity, crystalline, mineral-salty finish.

### LORCHER KRONE RIESLING QBA DRY

Slate floor with chalk subsoil, aromas of yellow fruits and herbs, complex, elegant structure, silky texture.

### LORCHER SCHLOSSBERG RIESLING QBA

Gray slate & chalk, candied pineapple and mango, harmonious sweetness and acidity balanced by extreme salty mineral, creamy aftertaste with mineral length.

### VERDE

*Our Riesling VERDE is our tribute to the lovable Vinho Verde of Portugal: a light wine with less alcohol, off-dry with refreshing acidity, citrus notes and a texture of lemon curd - an ideal summer wine!*

### WISPERWIND

*WISPERWIND is our customers' darling. The wine is named after a local weather phenomenon in Lorch and is an off-dry version of the village wine LORCH. It is the perfect partner to food & leisure on magical days & long summer nights!*

### ELEMENTS

*Our wine ELEMENTS grows on 'first growth' sites in the upper Rheingau around Eltville and Hattenheim. We were extremely excited by what we saw on these plots in 2016 during the growing season and elaboration, so we decided to keep them separate instead of blending them with our other wines from the wider Rheingau. That's how this new wine got its start in 2017.*

*ELEMENTS expresses one of the Rheingau's most intriguing soil types: loess with riverbed sediments and pebbles, partially mixed with clay.*

### MELLIFLUOUS

*Mellifluous embodies the charmingly sweet aspects of the Rheingau. This off-dry wine was initially created for the American market and presents the fruity and light side of the Rheingau.*

*The word "mellifluous" comes from the Latin "mellifluus" and means "honey-sweet" or "touching".*





*In addition to our Riesling selection, we offer tiny amounts of Silvaner and Pinot Blanc, which grow for many years in small plots or are planted as a mix cuvée in the vineyards (Seligmacher Silvaner). This was a technique we used previously to bring down the acidities of the cold and slower-maturing Riesling parcels of Seligmacher in the northern Rheingau. Harvested and vinified together, the Silvaner balanced the Riesling's high acidity. Today we separate the varieties and harvest the Silvaner two weeks earlier than the Riesling.*

*Please give all our wines the time in the glass they need. If possible, please chill them to between 8-10°C and then let them warm up with time in a glass or decanter.*

*Please enjoy Krone from a burgundy glass. Only time and the right temperature will reveal the full beauty of its texture.*

*All other wines reach their highest potentials in a large, wide Riesling glass.*

*Please find prices in the list attached to this brochure. Please ask for older vintages and special sizes.*

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## SWEET RIESLING

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### LORCHER SCHLOSSBERG RIESLING SPÄTLESE

Gray slate & chalk, lychee, passion fruit & rose petals, crystalline, filigree & clear almost salty minerality.

### LORCHER SCHLOSSBERG RIESLING AUSLESE GOLDKAPSEL 0,375 l

Gray slate & chalk, crystalline & purest fruit essence of nectarine, mango & candied citrus fruit, creamy texture.

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## OTHER GRAPE VARIETIES

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### RHEINGAU PINOT NOIR ROSÉ QBA TROCKEN

Aromas of cherries & currant

### LORCHER KRONE WEISSBURGUNDER QBA TROCKEN

Slate floor with chalk subsoil, cantaloupe, nutty and fruity, elegant & versatile with warm generous texture.

### LORCHHÄUSER SELIGMACHER SILVANER QBA TROCKEN

Slate floors interspersed with quartzite, straightforward, discreet, mineral & a hint of gooseberry.

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## SPARKLING

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### 2016 PINOT NOIR ROSÉ BRUT NATURE

Notes of strawberry, black currant and brioche, creamy & tender texture, intense and fine perlage, delicate Champagne style.

# OUR PARTNERS

We are proud of our partners who have conveyed our philosophy and presented our wines to their guests for many years now!

In our new magazine we begin helping you get to know them ... to be continued...

## SÖL'RING HOF, SYLT

*The indigenous and pure cuisine of Johannes King is known worldwide.*

*It contains nothing exotic, just pure, local ingredients from around the island of Sylt and nearby. Fruits, veggies, homegrown herbs, fish and seafood from local fishers build the core of his compositions. We are proud that for many years now our wines have been served alongside Johannes's enchanting edible creations.*

## STOCKS, HAMBURG

*At this gourmet hot spot in northern Hamburg you will find the city's best fish delicacies and Asian/ Californian sushi creations by Heiko Stock – once the youngest Michelin Star chef from Germany. Our mineral saline Rieslings are the ideal partners for his dishes. For the last eight years we have arranged a dinner party at Stocks each June to present our new vintage.*

## LA BECASSE, AACHEN

*French cuisine in the heart center of Europe: Christof Lang and his team have delighted their guests with French classics for more than 30 years. Chris-tof was one of our first gourmet customers and a true supporter right from the start. He's been serving our wines since our 2006 vintage! We are proud that he chose our wine and our first sparkling wine for his dinner creation "La cuisine poète" which was held in Aachen on 12.4.18 in honor of President Macron receiving the Karlspreis.*

## THE FONTENAY, HAMBURG

*In the new luxury hotel on "Außenalster" in Hamburg, Cornelius Speinle presents internationally-influenced modern cuisine that's based on the highest product standards and creates a new, experimental tasting experience. We are delighted that our wines have accompanied his cosmopolitan dishes since the opening of his restaurant.*

## BURG SCHWARZENSTEIN, JOHANNISBERG

*Nils Henkel's Pure Nature Cuisine is a culinary highlight. The menus Flora and Fauna are amongst the best that Germany's "green" Michelin star cuisine has to offer right now. Old breeds of vegetables, wild herbs, aromatic finesse and exciting textures are the main components of his dishes while fish or meat is just a silent companion. It is an honor that our wines have been chosen to complement these excellent dishes.*

## TIAN, MÜNCHEN

*Christian Halper had a vision of creating truly well-made, healthy vegetarian food.*

*Using rare and all but forgotten vegetables, fruit and assorted grains and their unmistakable aroma and valuable nutrients, Tian creates impressive vegetarian and vegan dishes. Organic products created in a fair way are part of the Tian philosophy. Predominantly regional partners supply seasonal ingredients.*

*Eva Fricke's sustainable and fair philosophy of growing, making and marketing wine matches the Tian philosophy. We have created the house wine for Tian München since 2018.*



Söl'ring Hof, Sylt



The Fontenay, Hamburg



Stocks, Hamburg



Burg Schwarzenstein, Johannisberg



La Becasse, Aachen



Tian, München



# DOMAINE EVA FRICKE

Eva Fricke's path to wine is exceptional: born in Bremen, Eva settled in Rheingau where she leads her own 11ha domaine.

## INTERNATIONAL

Work experiences in France, Australia, Italy and Spain influence Eva's work still today.

Nearly 80% of our production is sold worldwide in over 20 markets.

Our wines enjoy the highest international esteem and are listed on the menus of some of the world's best restaurants and luxury hotels. Chefs and sommeliers who follow sustainable concepts especially appreciate our wines and philosophy.

## NATURAL

The specific characteristics of each site, partially very old vines and nature create the base for our wines each year. The absence of herbicides and pesticides were always part of the philosophy. Cellar work is reduced to a minimum of interference. Our viticulture and winemaking follow the guidelines of organic and vegan standards with certification.

## STRAIGHT

We work our old, steep-sloped vineyards by hand only. Strict selection of grapes, gentle pressing und pure vinification allow us to elaborate expressive, lively and natural wines that stand for their terroir and vintage.

## PROTECTIVE

Wine plays a historical role in the Rheingau region, and old vineyards feature prominently in the modern landscape along the Rhine river. Re-cultivating old sites as well as restoring and maintaining old vineyards and the traditional landscape of the UNESCO World Heritage Upper Middle Rhine Valley are all parts of our philosophy.

# EXQUISITE

Our wines are rated and reviewed regularly by national and international press:

2013: Eva's winery was named "Newcomer of the Year" by the gourmet magazine Falstaff.

2013: The international wine magazine Fine named Weingut Eva Fricke "the best startup."

2015: Leading German newspaper the Frankfurter Allgemeine Zeitung awarded Eva "Aufsteiger-Winzer des Jahres" (newcomer winemaker of the year).

2016: Stuart Pigott named Eva "The Riesling Heroine 2016".

2017: The German Gourmet Magazine Feinschmecker upgraded Evas wines to 4,5F and named them amongst the best from the region.

Internationally, several outstanding ratings by international wine journalists such as Robert Parker,

Jancis Robinson and James Suckling confirm our philosophy and the quality of our hard work.

## JAMES SUCKLING

*Published on [jamesuckling.com](http://jamesuckling.com), 02/08/2017*

*"Great wine that needs time in bottle to reveal its true riches."*

Lorcher Krone Riesling QbA trocken 2016, Score 96

*"A sleek and subtle auslese."*

Lorcher Schlossberg Riesling Auslese 2016, Score 96

*"Stunning super-mineral nose, enormous depth yet super-delicate and elegant."*

Lorchhäuser Seligmacher Riesling QbA 2016, Score 95

*"Juicy, yet sleek and very elegant with generous, but delicate fruit character."*

Lorcher Schlossberg Riesling QbA 2016, Score 95

*"Super-elegant wine with very delicate peach and berry notes."*

Lorcher Schlossberg Riesling Spätlese 2016, Score 95

*"Elegant acidity and a powerful herbal-mineral finish."*

Lorch Riesling QbA trocken 2016, Score 93

*"A super-fine peachy nose, then a great harmony of fruit and elegant acidity."*

Elements Rheingau Riesling QbA trocken 2016, Score 93

*"Very fresh and crisp with delicate fruit."*

Kiedrich Riesling QbA trocken 2016, Score 92

*"You could mistake this for a Chablis Premier Cru."*

Weissburgunder Lorcher Krone QbA trocken 2016, Score 92

*"The perfect introduction to the sleek and cool wines from northern tip of the Rheingau."*

Lorcher Wisperwind Riesling QbA off dry 2016, Score 91

*"Considerable substance for the moderate alcohol content."*

Rheingau Riesling QbA trocken 2016, Score 91

*"An easy wine to enjoy."*

Mellifluous Elements Rheingau Riesling QbA off dry 2016, Score 91

*"Full body with modest acidity."*

Silvaner Lorchhäuser Seligmacher QbA trocken 2016, Score 91

## ROBERT PARKER

*Reviewed by Stephan Reinhardt,  
Issue date 29/12/2017, Source 234,  
The Wine Advocate*

*"A gorgeously finessed and refreshing Auslese."*

2016 Lorcher Schlossberg Riesling Auslese, Rating: 94

*"It's a picture-book Riesling from the Lower Rheingau."*

2016 Rheingau Lorcher Schlossberg Riesling QbA, Rating: 94

*"A pure and slatey bouquet with intense white fruit and floral aromas."*

2016 Lorchhäuser Seligmacher Riesling QbA, Rating: 93+

*"A perfectly concentrated and balanced Riesling."*

2016 Rheingau Lorcher Krone Riesling QbA trocken, Rating: 93

*"A very delicate and almost floral-scented bouquet of white stone fruits."*

2016 „Elements“ Rheingau Riesling QbA trocken, Rating: 93

*"Great purity and elegance."*

2016 Wisperwind Lorcher Riesling QbA off dry, Rating: 92+

*"A gorgeously lush, elegant and finessed Riesling."*

2016 Lorcher Riesling QbA trocken, Rating: 92

*"Great elegance, intensity and expression."*

2016 Kiedricher Riesling QbA trocken, Rating: 91

*"Bright, aromatic bouquet."*

2016 Lorcher Schlossberg Riesling Spätlese, Rating: 90

*"An unusual Silvaner coming from slate and quartzite soils."*

2016 Lorchhäuser Seligmacher Silvaner QbA trocken, Rating: 90

*"A modern Rheingau classic."*

2016 Rheingau Riesling QbA trocken, Rating: 89

## JANCIS ROBINSON

*Published on [www.jancisrobinson.com](http://www.jancisrobinson.com),  
27/09/2017*

*"Stunning depth and length and perfect balance."*

Lorchhäuser Seligmacher Riesling QbA 2016, 18

*"Glorious harmony and showing so much complexity already."*

Lorcher Schlossberg Riesling Spätlese 2016, 18

*"Deep and powerful but still with precision and refinement."*

Lorcher Krone Riesling QbA trocken 2016, 17.5

*"Off dry and perfectly balanced."*

Lorcher Schlossberg Riesling QbA 2016, 17.5

*"Very pure."*

Lorcher Schlossberg Riesling Auslese 2016, 17

*"Masterful."*

Wisperwind Lorcher Riesling QbA off dry 2016, 17

*"Pure and full of energy."*

Kiedricher Riesling QbA trocken 2016, 16.5

*"Piercing precision."*

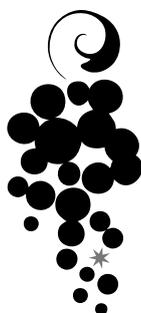
Lorcher Riesling QbA trocken 2016, 16.5

*"Gently off-dry and beautifully balanced."*

Mellifluous Elements Rheingau Riesling QbA off dry 2016, 16.5

*"Tight, lime-fresh aroma, very precise."*

Rheingau Riesling QbA trocken 2016, 16



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