

## PROFESSIONAL TABLE PRESENTATION

50 highly regarded national and international wine producers present more than 200 top-flight Pinot Noir wines. Taste, evaluate and compare Pinot Noirs from France, Switzerland, Austria, Germany, South Africa, North America and New Zealand. Attend the Pinot Noir workshops during the tasting presentations and enhance your knowledge! Experts from the International Wine Institute are on hand with representative wines, professional equipment and outstanding detailed knowledge and information.



### 10h00 to 13h00

For trade visitors only

### 13h00 to 17h00

For trade visitors and Pinot Noir enthusiasts

## PRESENTING THEIR WINES

### AUSTRIA

**Alphart Estate** Traiskirchen  
**Fred Loimer Estate** Langenlois  
**Markowitsch Estate** Göttlesbrunn

### CHILE

**Viña Errázuriz** Panquehue

### FRANCE

**Maison Albert Bichot** Burgund  
**Maison Joseph Drouhin** Burgund

### GERMANY

**Griesel & Compagnie** Bensheim  
**Burggarten Estate**  
 Bad Neuenahr-Ahrweiler  
**Bercher Estate** VDP Vogtsburg  
**Bernhard Huber Estate** VDP Malterdingen  
**Daniel Twardowski Estate** Neumagen-Dhron  
**Dautel Estate** VDP Bönnigheim  
**Deutzerhof Estate** VDP Mayschoß

**Dr. Heger Estate** VDP Ihringen  
**Franz Keller Schwarzer Adler Estate** VDP Vogtsburg  
**Fritz Wassmer Estate** Bad Krozingen  
**Gregor and Thomas Schätzle Estate** Vogtsburg-Schelingen  
**Gutzler Estate** VDP Gundheim  
**H.-J. Kreuzberg Estate** VDP Dernau  
**J.J. Adeneuer Estate** VDP Bad Neuenahr-Ahrweiler  
**Jülg Estate** Schweigen-Rechtenbach  
**Karl-H. Johner Estate** Vogtsburg  
**Knab Estate** Endingen am Kaiserstuhl  
**Markus Molitor Estate** Bernkastel-Wehlen  
**Martin Wassmer Estate** Bad Krozingen  
**Meyer-Näkel Estate** VDP Dernau  
**Paul Schumacher Estate** Marienthal  
**Philipp Kuhn Estate** VDP Laumersheim  
**Robert König Estate** VDP Rüdesheim  
**Stodden Estate** VDP Rech  
**Trautwein Estate** Bahlingen  
**Ziereisen Estate** Efringen-Kirchen

### ITALY

**Schlossweingut Stachlburg** Partschins

### NEW ZEALAND

**Johner Estate** Masterton  
**Schubert Wines** Martinborough

### NORTHAMERICA

**De Loach Vineyards** Russian River Valley  
**Buena Vista Winery**, Sonoma  
**Domaine Drouhin** Oregon  
**Domaine Anderson** Anderson Valley  
**Kistler Vineyards** Sonoma

### SOUTHAFRICA

**Newton Johnson Family Vineyards** Hemel-en-Aarde Valley, Hermanus

### SWITZERLAND

**Davaz Estate** Fläsch  
**Eichholz Estate** Jenins  
**Jean-René Germanier Balavaud** Vétroz  
**Winzerei zur Metzg Estate** Zürich

### USA

**Schug Carneros Estate** Winery Sonoma

As well as additional nationally and internationally respected Pinot Noir producers.

## PRICES & RESERVATIONS

**Pinot Dinner** 179,- Euros  
**Day ticket symposium** 199,- Euros  
**Trade visitor day ticket** 49,- Euros  
**Presentation/tasting**

**Consumer day ticket** 49,- Euros  
**Presentation**

**Complete package** 399,- Euros  
 Symposium / Pinot Dinner / Presentation

All tickets are obtainable online at  
[www.spaetburgunder-symposium.de](http://www.spaetburgunder-symposium.de)

Correct as at Deember 2016, Subject to change

# INTERNATIONAL PINOT NOIR SPÄTBURGUNDER SYMPOSIUM

11.-12. March 2017

DORINT PARKHOTEL BAD NEUENAHR

Erleben Sie 50 internationale  
 Top-Winzer und ihre Spätburgunder.

- SYMPOSIUM
- PINOT NOIR TASTING
- PINOT-EXCELLENCE-DINNER

Master of ceremonies:  
 ROMANA ECHENSBERGER  
 (MASTER OF WINE)

[www.spaetburgunder-symposium.de](http://www.spaetburgunder-symposium.de)

Glaserie „Wine Classics“ von Zwiesel Kristallglas



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A project of the International Wine Institutes and shapefruit AG, Bad Neuenahr-Ahrweiler

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Expert lectures and guided tastings of rare Pinot Noirs. Internationally respected lecturers investigate the rich variety and finesses of Pinot Noir from the point of view of wine producers, sommeliers, critics and marketers. Five expert lectures, approx. 15 exclusive Pinot Noir wines, tasting lists and simultaneous translation in German or English. Presentations and a video-stream are available as downloads.

#### 11h05 to 11h50

Anne Krebiehl, Master of Wine, England

### PINOT NOIR CLONES!

Anne Krebiehl reports on the development of Pinot Noir clones in France, Germany, Switzerland and the USA. She shows results of some leading research centres, explains the historical background of clonal culture and questions the 777 cult clone.

COMPARATIVE TASTING

#### 12h00 to 12h50

Steve Price PHD, Oregon / USA

### EFFECTS OF CLIMATE ON PINOT NOIR

Steve Price explains how to remain in control of the Pinot Noir style of wine in the face of climate change and increased demand. He shows how phenols in Pinot Noir differ from those in other red grape varieties, discusses climatic influences on the composition of tannins, and introduces Pinot Noir production areas on the West Coast of the USA.

The symposium will be translated simultaneously in German/English



Anne Krebiehl

Steve Price

Romana Echensperger

Carsten Henn

#### 13h00 to 13h50

Carsten Henn, journalist and book author, Germany

### PINOT NOIR NATURAL WINE – A NEW CHAPTER FOR AN OLD GRAPE VARIETY?

Natural wines are in demand! Carsten Henn explains why Pinot specialities made with little assistance from modern vinification methods are en vogue in wine bars from Paris to Berlin. He will present representative Pinot Noirs and show the sensory effects in Pinot Noir wines of extreme skin contact during fermentation, with no sulphur added.

GUIDED TASTING

#### 13h50 to 14h30

**Light lunch buffet** and Gerolsteiner mineral water

#### 14h35 to 15h15

Professor Dr. Ulrich Fischer, Germany

### UTILIZING THE FULL POTENTIAL OF PINOT NOIR

Optimum extraction and polymerisation of anthocyanins and tannins. There are few grape varieties that vary so much depending on climate, vintage or clone as does Pinot Noir. That makes it all the more important to implement an intelligent strategy, based on grape composition, with regard to extraction and fermentation on the skins. Scientists are experimenting worldwide, and even the Burgundian oenology of Pinot Noir is questioned officially. This lecture presents the latest research results, including those related to colour and taste stabilization of Pinot Noir, as evidenced by a tasting of interesting experimental wines.

COMPARATIVE TASTING

#### 15h30 to 16h15

Romana Echensperger, Master of Wine, Germany

### SPARKLING PINOT – PINOT NOIR IN SPARKLING WINE PRODUCTION

Following the example of Champagne, Pinot Noir has become a classic variety in wine production. Particularly in conjunction with Chardonnay, Pinot Noir provides the backbone of the best sparkling wines. In this presentation, Master of Wine Romana Echensperger will investigate the sparkling version of Pinot Noir, and demonstrate sensory characteristics.

GUIDED TASTING

#### 16h30 to 17h15

Renzo Cotarella, CEO, Castello della Sala, Italien

### PINOT NERO IN UMBRIEN

This region in central Italy is known as the „green heart of Italy“, the only region not bordering on the ocean, which presents an impressive landscape structure of hills and mountains. Renzo Cotarella presents Pinot Nero from Umbria, and demonstrates why this region with its chalky, loamy soils is perfectly suited for the noble Pinot Noir variety.

COMPARATIVE TASTING

All tastings will be held using hand-made crystal stemware by Zwiesel.

#### Start 19h00

Michelin-starred chef Hans Stefan Steinheuer creates a special menu for the noble Pinot Noir variety. Enjoy four different courses each consisting of two different dishes in a relaxed atmosphere. After this you will have the opportunity to taste theme-related Pinot Noirs from around the world. Outstanding culinary skills team up with elegant Pinot Noirs.



## Menu

#### Starter

Smoked char with cauliflower and light mushroom sauce  
Blanc de Noir / Rosé / young German Pinot Noirs



#### Warm Entrée:

Pork belly and cheek with lentils and spring onions  
Light Pinot Noirs with little or no oak from  
Europe and the New World



#### Main course

Shoulder of Eifel lamb with parsley and Rib Eye  
with carrots and jus  
Great international Pinot Noirs



#### Dessert and cheese

Small seasonal desserts and German unpasteurized cheeses  
Sweet and mature Pinot Noirs

The menu will be accompanied by Gerolsteiner mineral water.  
Alle Getränke werden in handgearbeiteten Gläsern  
von Zwiesel Kristallglas präsentiert.