

PETER JAKOB KÜHN



**WINEGROWING IN THE
TENTH GENERATION**



OUR HISTORY

FROM GENERATION TO GENERATION



For more than 230 years, our family has been growing vines here in the middle Rheingau. Knowledge of these special vineyard sites, with their soils of phyllite slate and Taunus quartzite, was handed down and has increased over 10 generations. We look back on this long tradition with the greatest respect. Since 2004, we have been cultivating our vines and vineyards according to the principles of biodynamic agriculture.

A view over the gentle hills of Hallgartener Jungfer to Hallgartener Hendelberg and the adjacent Taunus Forest.

BIODYNAMIC FARMING AS THE FOUNDATION

For us, biodynamics means above all increased attention in the vineyard and empathy towards our vines and the natural connections surrounding them. We use them to promote soil vitality, biodiversity, and create a real, deep relationship between us, our vines, and the soil. The latter, especially, is the essential basis for healthy, aromatic grapes that have an expression of the individual place.



On various meadows, like this one, we produce compost from animal dung, clayey earth, green cuttings, grape pomace, biodynamic preparations, and with countless “little helpers”, like worms.



“YOU CAN LITERALLY SMELL THE
VITALITY OF A MATURE COMPOST –
THE SCENT OF LIVING EARTH.”

Peter Bernhard Kühn

OUR GRAPE VARIETIES

ROOTED WITH THE REGION FOR CENTURIES



Very healthy, small, loose-bunched Riesling grapes, a few days before the harvest: hardly any grape variety expresses the Rheingau terroirs with more character.



Silent eyewitness: From here, the double statue at Mittelheimer Sankt Nikolaus shows the Saint Urban, patron saint of the winegrowers, and on the back the patron saint of the sailors, after whom the site was named.

Few grape varieties are able to reflect their origins as profoundly as Riesling. Most likely, it has its origins on the Rhine and has been grown in the Rheingau for centuries. Our main focus has been on Riesling for many generations – nowadays, mainly dry wines but also sweet or noble-sweet wines. In addition, Pinot Noir plays a small but significant role. It is also a grape that reflects its terroir par excellence and came with the Cistercian monks from Burgundy to our region as early as the 12th century. Both grape varieties are therefore closely linked to the Rheingau.



The tip of the vine's shoot is a highly sensitive organ – its eye and fingertip, so to speak – and jointly responsible for the hormonal control of the plant. We leave the tips in many of our parcels, instead of cutting them in the usual summer pruning, and redirect them by gently winding them around the wire trellis.



In order to be able to make the right decisions before and during the harvest, we rely on our sense of taste instead of the refractometer.



IN THE CELLAR

THE FORCE OF THE GRAPE

After careful handpicking and an extremely gentle pressing over several hours, we let the natural processes in the cellar run their course, but we accompany them with the utmost care and attention. If necessary, we intervene using traditional, artisanal methods, but completely do without things like pure cultured yeasts or fining agents. The force of the grape alone makes the wine. This creates unmanipulated, lively wines that reflect their place and their own character and are unadulterated and age very well.

LIBERATION

One of the most important factors for us in the cellar – in addition to trusting the force of an optimal harvest – is time. In recent years, we have been able to gradually free ourselves step by step from the external constraint of having to market wines as young as possible. Today, we give them significantly more time to find themselves on their own. We allow our site-specific wines up to three years before they go on sale, and even our entry-level estate and village wines for a whole year.

AGING

UP TO 3 YEARS



Our wines almost decide for themselves, individually, how long they want to stay in the cask and on the gross or fine lees and when the time for the subsequent aging in the bottle has come.



TERROIR



INDIVIDUAL – AND NEVER DUPLICATED

The overarching goal for us as winegrowers is to realize our idea of terroir – the core and guiding principle of a true wine culture. “Terroir” in this sense is the genuine expression of originality, one deeply individual constellation that can never be copied. It encompasses natural, landscape features, such as the nature of the soil and its liveliness, but also cultural factors, such as our work in the vineyard or our individual idea of wine – and, not least, our personality as a winemaker. Since every wine first comes from an idea and is characteristically a child of its producer. All of this is “terroir.” Our wines should tell of all this.



OUR MOST IMPORTANT SITES BETWEEN THE BANK OF THE RHINE AND THE TAUNUS FOREST

MITTELHEIM SANKT NIKOLAUS ⁰¹ VDP.Große Lage (+ Schlehdorn)

Area: 0.96 hectares
 Exposure: south
 Elevation: 80–95 m
 Incline: 5–12 %
 Age of the vines: 31–66 years old
 Soil: chalky, sandy loess over river sediments

OESTRICH DOOSBERG ⁰² VDP.Große Lage (+ Landgeflecht)

Area: 3.65 hectares
 Exposure: south-southwest
 Elevation: 95–150 m
 Incline: up to 20%
 Age of the vines: 21–42 years old
 Soil: deep, carbonate-rich loess clay over quartzite

OESTRICH LENCHEN ⁰³ VDP.Große Lage

Area: 4.88 hectares
 Exposure: west-south
 Elevation: 115–170 m
 Incline: up to 20%
 Age of the vines: 7–56 years old
 Soil: iron-rich loess with clayey marl and quartzite

OESTRICH KLOSTERBERG ⁰⁴ VDP.Erste Lage

Area: 1.15 hectares
 Exposure: southwest
 Elevation: 155–220 m
 Incline: up to 35%
 Age of the vines: 7–30 years old
 Soil: sandy loess with marine sediments from the Mainz Basin, iron-rich quartzite and marl

HALLGARTEN SCHÖNHELL ⁰⁵ (+ Frühenberg)

Area: 0.6 hectares
 Exposure: south-southwest
 Elevation: 200–220 m
 Incline: up to 30%
 Age of the vines: 14 years old
 Soil: marine sediments, sandy, fine-grained quartz

HALLGARTEN JUNGFER ⁰⁶ VDP.Große Lage

Area: 0.43 hectares
 Exposure: south-southwest
 Elevation: 200 m
 Incline: 10–15 %
 Age of the vines: 40 years old
 Soil: carbonate-rich loess, gravel, quartzite

HALLGARTEN HENDELBERG ⁰⁷ VDP.Erste Lage

Area: 3.97 hectares
 Exposure: south-southwest
 Elevation: 225–300 m
 Incline: up to 44%
 Age of the vines: 46 years old
 Soil: weathered, colored phyllite slate



CONTACT

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Please make an appointment in advance.

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