

## Christina 'Chardonnay' 2017

**Producer** - Christina Artner-Netzl

**Provenance**: Carnuntum, Austria

**Farming**: Organic - certified

**Grape(s)**: 100% Chardonnay

**Vineyard**: Christina writes: "the grapes are from the Ried Altenberg, where we have our best Chardonnay grapes – a combination of ripe flavours, minerality due to the gravelly soils and fresh acidity due to the forest surrounding the vineyard"

**Vintage**: 2017 - devastating vintage for much of Austria with several successive and devastating frosts right around bud break.

**Fermentation/ Aging**: Destemmed and fermented on the skins for 24 days in open top steel fermenters. The must isn't pressed, the juice is pumped out and into steel tanks for aging on gross lees.

**Sulfur**: 5 ppm added just before bottling.

**Misc**: Christina writes: "The idea was to bring a little bit more structure and tannins to the Chardonnay, which is normally very fruit and extract driven." The tannins from the skins allowed her to feel more comfortable using such minimal sulfite additions.

### The Producer:

Winegrowing has been a constant presence in Christina's life from her early days as a girl helping her parents and grandparents harvest. This evolved into the fascination of a young adult and now the innovation of a rising star. "I started and studied in the very traditional and classic wine world" she writes. In 2014, 7 years after she returned to the family business, the vineyards were converted to organic farming. As 2015 loomed she felt a need to diversify.

The 'Christina' line evolved from a growing fascination with the 'natural style' and a desire to be more creative and experiment with lower sulfite applications. "There are existing two very different wine worlds for me" she writes, "I am fascinated and I love both wine worlds very much, but for me it was very difficult to show these two different wine styles under the same brand and this is why I finally decided to do a completely separate Christina line for my wines being a little bit more adventurous, a little bit more crazy."



### **The Vineyard:**

Located in between Vienna and the Slovakian border, Carnuntum is a sweeping hill just below the Danube overlooking the Noble Valley into the Liethe Berg. The family's vines stretch the breadth of the hill across 28 hectares with nutrient poor gravelly soils at the top and loess further down by the winery. Situated right in the heart of Carnuntum, they have planted classic Austrian varieties like St. Laurent and Gruner Veltliner alongside French grapes like Chardonnay and Merlot.

The delineation between the Netzl wines and 'Christina' wines begins with intentional picking: a creative process she finds hard to explain. Grapes are harvested with a particular destination in mind informed by instinct, education and decades of experience working her family's holdings. Of the Chardonnay Christina writes: "the grapes are from the Ried Altenberg, where we have our best Chardonnay grapes – a combination of ripe flavours, minerality due to the gravelly soils and fresh acidity due to the forest surrounding the vineyard." Since the first vintage in 2015, Christina has learned to pick a little earlier for this wine to capture more animating acidity.

### **The Winery:**

Hand harvested grapes are destemmed and fermented spontaneously on skins in open top stainless steel fermenters. After 24 days maceration the free run juice is racked into steel for 10 months aging on the lees. 5 ppm of sulfite added at bottling.

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