

THE 2010 VINTAGE AT WEINGUT EGON MÜLLER

The winter 2009/2010 was very cold and long. The temperatures did not drop to the same extremes as in the previous year but there was no sign of spring until April. April was warm, sunny and dry and finally the vineyards came to life. May however was very cold and wet and the first 2 weeks of June were not much better. The flowering started but because of the adverse conditions it was quite drawn out and irregular. The cooler vineyards had not started flowering at all and it was questionable whether we would have a June flowering, always considered important for timely ripening of the grapes. The weather turned however, and the last decade was hot and dry. The cooler vineyard sites that had not started flowering at that point, enjoyed perfect conditions and finished in record time, well before the end of the month. July was very hot and sunny and by early August the development of the grapes was at the level of 2009. Before we could get our hopes up, the weather turned again and August and September brought considerable rainfall and especially September was very cold. The rain was followed by Botrytis, that with better weather in October spread rapidly.

Everything was set for a late start of the harvest, not before October 18th but under blue skies and a strong easterly wind the Botrytis developed into picture book Noble Rot. We decided to bring forward our harvest and to try for Auslese or even Beerenauslese and started picking on the 14th. The must weights were very high from the beginning but so were the acidity levels. Warm temperatures in August and September are essential to bring the acidity down and because of the cool conditions during that time, the acidity levels remained very high and then, were further concentrated by the effect of the Noble Rot. We also saw the effect of the poor flowering on our yields. With the exception of Oberemmeler Rosenberg and the Eastern part of the Scharzhofberg that had benefited from late and quick flowering, the yields everywhere were dramatically low. The effect of concentration from the Botrytis further reduced the quantity. We finished picking on October 30th and lost a few more grapes in a vain attempt to make Eiswein. We had serious frost by the end of November but since we had not wrapped our grapes in plastic sheets, they were all gone by then.

In the history of our estate we have not seen a year like 2010: The average must weight is second only to 2005 and the average yield is only 18 hl/ha across the estate, suggesting very high extract levels and considerable concentration. At the same time the acidity is higher than 2005 at levels normally associated with outright unripe years. We are confident however, that the wines will have enough power for the high wire act of supporting the acidity and that 2010 will be a great vintage with almost unlimited aging potential and razor sharp definition.