

December 2016

Harvest Report 2016

Start of the harvest End of the harvest Average yield per hectare 5th of October 2016 1th of November 2016 56 hl/ha (on the total property)

Dear friends and partners of Villa Huesgen,

The harvest has ended and we are very proud of the work we have done. We thank all the good helpers and fast working hands, that helped producing such a good quality of the news vintage.

The year started with a dry spring, followed with a lot of rainfall in May-June and average temperatures. This was the reason why blooming was not ideal and caused shatter and millerandage, which ended up that we lost 20 % of our harvest also due to meldew disease. August was very dry and followed by a sunny and very warm September, which helped the yellow grapes to ripen nicely. By beginning of October we deleafed the vines by hand to increase the quality.

We began our harvest by preselecting the grapes, followed by picking the *Villa Huesgen Schiefer Riesling* in "Trabener Würzgarten", and we ended it with our *Villa Huesgen Riesling Alte Reben* and *Villa Huesgen Riesling Auslese* in the "Enkircher Steffensberg". The 2016 vintage is excellent as we harvested every batch in the "Kabinett" and "Spätlese" category. The rich grape must is packed with fruit, is lively and has a very nice acidity. The fermenting musts show a wonderful concentrated minerality and nice aromas. We expect excellent and very classic Rieslings 2016!

For the first time in 2017 we will release the new *Villa Huesgen Riesling Sparkling Wine Methode champenoise*. Let me surprise you at ProWein 2017 in Düsseldorf. We will be delighted to let you taste our new 2016 vintage "Made by happy people".

Best regards

Adolph Huesgen
Owner / Managing Director

VILLA HUESGEN

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