

# Wine Gazette™

## Wine of the Week!



- **2008 Franz Keller Pinot Noir**  
*Baden, Germany*  
Suggested Retail Price \$23.99

- **Germany? Pinot Noir?** Isn't Germany too cold for growing this most temperamental of grapes?  
Not any more. Perhaps the silver lining to global warming is not only the unprecedented run of good to superb vintages in Germany since 1988 for its white grapes but that with warmer temperatures Germany is now the third largest grower of Pinot Noir in the world after France and the USA

- Germany is still coolish and so far north that the vast increase in plantings of Spätburgunder — as Pinot Noir is known in Germany: 'LateBurgundy' for its late-ripening character — is mainly in the country's warmest southern regions, the Pfalz and Baden (though Pinot Noir accounts for seven per cent of vineyard in the Rheingau). **In Baden, the main, high-quality grape varieties grown are from the Pinot family: Pinot Gris, Pinot Blanc, and Pinot Noir that give wines with definite mineral profiles grown on the region's volcanic and loess soils**

- The Franz Keller family is based in Baden on the edge of the Black Forest where Germany's culinary revolution is focused. (It may be hard to believe but Germany has as many two- and three-Michelin-starred restaurants as France itself.) The Keller family is famed in Germany for its superb Michelin-starred restaurant-hotel the Schwarzer Adler (Black Eagle) as well as an importer/distributor of superb classified-growth Bordeaux and Burgundy estates such as Armand Rousseau, Bonneau de Martray, Henri Gouges, etc. But the family also has a wine estate making wine from both its own vineyards in the Kaiserstuhl as well as buying in grapes from other small family-owned vineyards

- The entry-level 2008 Franz Keller Pinot Noir is a light **garnet-ruby color with a delicate but piercing Pinot nose of tangy cherry, almond, mineral and an expertly judged background of oak spice. On the palate the wine is sleek, medium-bodied, tender and supple (12.5% alcohol), with light tannins framing the flavors of cranberry, cherry, spice, earth and intensely mineral from the moderately complex mid-palate to the finish. Delicately firm in keeping with Pinot Noir's essential nature,** the wine is a match for braised or poached chicken and vegetables or a delicate veal fricassée