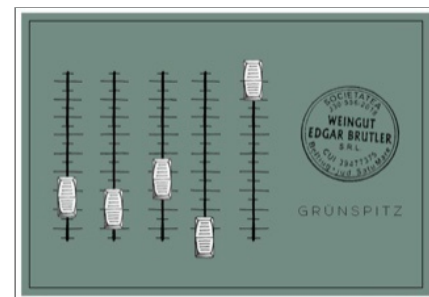


2021 Edgar Brutler Grünspitz

Crișana, Romania

Transylvania has always been a bit of white whale for us. This is where horse carts often outnumber cars and self-sufficient agriculture is the norm. Literally translating to "beyond the forest," it also has an unbroken winegrowing tradition going back at least 2000+ years. It's a surreal place where the language is Balkan Romance, the food is Hungarian with some key distinctions, and where the imprints of both the Middle Ages and Communism are frozen in time. Weingut Edgar Brutler is our first Romanian producer. The family was a part of the Swabian migration to Transylvania and arrived in the 1850s from Stuttgart. Edgar originally started down a musical path then studied oenology at Geisenheim because of the Romanian family vineyard. As Edgar puts it, "I was born there, my family lived there, my family worked these vineyards and walked these roads and paths." Music still plays a big part in his life and an image of sound board levels adorn the label of the Grünspitz. Founding Weingut Edgar Brutler in 2018, his focus is on organic farming, native grapes, old vine field blends, and making wines based on smelling, tasting, and feeling rather than numbers and analytics.



VINEYARDS

The village of Beltiug is in Satu Mare County in the Crișana region. This northwestern corner of Romania has a temperate continental climate, not as much Adriatic influences as Miniș in the south, but surprisingly warm for what we think of as Northern Romania. The soil is really thick loam (20-30 meters) and plantings date back as far as 1926 and as recent as last year. Edgar's grandfather planted their original 4 hectares. The traditional grapes of the area are Fetească Regală/Königliche Mädchentraube, Fetească Albă, Welschriesling, Mustoasa de Măderat, Furmint, Kékfrankos/Blaufränkisch, and their signature grape of Grünspitz. He has new plantings of Baras and Juhfark in the works. There are a number of unidentifiable grapes in the older field blends as well. Farming is without herbicides, chemical-synthetic sprays and mineral fertilizers. Spacing is 1 meter so everything is labor intensive and must be done by hand.

WINE MAKING

Given his formal education at Geisenheim and working at larger more technical wineries, Edgar has a firm grasp of the science and the predetermined recipes needed for those kinds of wines. It's also incredibly useful information when stripping everything away and has allowed him to open up his mind, take risks, and activate the same part of his brain that brings him joy from music. Except for his pét-nat where he measures density to ensure bottles aren't exploding, he's not picking, pressing or doing anything based on the numbers. All wines are spontaneously fermented in a 200 year old cellar, unfiltered, and the only addition is SO₂ (10-20ppm) at bottling and many are without any additions at all. He's also adamant about the control and feedback from using a basket press. Especially for the Grünspitz where a long and high pressure pressing is essential in managing the tannins and extraction. There's no cell phone reception or internet in the cellar. Deep and quiet.

NOTES & PAIRINGS

Their 15 year-old .8 hectare vineyard is one of only two known vineyards of Grünspitz in the world. It was traditionally grown in the field blends of the area, but it was grandfather Schmiéd that decided to keep a small vineyard alive through quite some history in Romania. Johann Brutler took cuttings from here and planted them in Beltiug. The grape is super late ripening, small berried, thick skinned, and sings with acidity. It needs a long pressing with high pressure to manage the tannins and extra time in the bottle to come together. Grünspitz is a workhorse grape in that it can easily make pét-nat, rich macerated wines, super fresh whole cluster, and in this case, a really elegant, crispy and goldilocks between these extremes. Bottled unfiltered with 10ppm SO₂.

ANALYTICS & PRONUNCIATION

APPELLATION: Crișana

GRAPE COMPOSITION: 100% Grünspitz

CLIMATE: Continental (hot summers & cold winters)

SOILS: Clay, loam, sand

MACERATION & AGING: Fermented in very low toasted Stockinger barrels.

ALCOHOL: 11.7%

RESIDUAL SUGAR: 1.36 g/l

ACIDITY: 5.79 g/l



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