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Erggelet Brothers Red Table Wine

Contra Costa County, CA, USA

Wine Notes

Mixed berries, pomegranate, fresh red cherry, plum and pluot, with a hint of lilac and mint. Exceedingly juicy, with chalky, dense tannins and a long, balanced finish.

Erggelet Brothers

Julian and Sebastian Erggelet, sons to an American mother and German father, grew up in southern Germany. In 2014 they moved to California after completing their college degrees in Medicine and Enology/Viticulture with the goal of pursuing a future in the wine industry. They have been making wine together since 2015 and released the first Erggelet Brothers wines in 2019. All their grapes are grown and sourced locally in Contra Costa County from some of the oldest vineyards in California, planted as far back as the 1880s. The brothers' wines are true to place and reflect the arid climate of the region and its deep sandy soils. Their winemaking style is non invasive, with rackings conducted only when absolutely necessary. Their wines are generally bottled without fining or filtration and only minimal amounts of effective sulfur are used during elevelage or at bottling. Julian and his family also run an organic farm serving the local community, where the brothers built a solar powered winery and are planting new vineyards in a show of their commitment to the singularity and vitality of the region.



Farming:

Minimal intervention



Harvest Method:

Hand harvest



Varietal:

55% Zinfandel
17% Grenache
17% Mataro
11% Carignane



Age of Vineyard:

Carignane, Mataro planted around 1893 / Zinfandel, Grenache planted around 1983



Vessel:

4 ton & 2 ton oak fermenters, open top stainless steel for the Grenache



Vineyard Yield:

3-3.5 tons/acre



Soil Type:

Sandy Loam / delhi sand



Annual Production:

6180 bottles



Vinification:

Wines fermented by varietal 12-21 days and pressed off dry into neutral Burgundy barrels and aged for 12 months in a reductive environment. Wines are then racked to stainless steel and bottled a few months later. Unfined and unfiltered, with minimal sulfur dose added at bottling.