



Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH	Wine %
Ehrenfelser	Oct 3	19.0	7.6	3.31	85%
Riesling	Oct 12, 2024	19.1	10.1	3.13	15%

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
11.2%	7.0	3.47	3.3 g/L	65 cases

There's a whole world of interesting grape varieties that plant breeders have worked to produce in the last 100 plus years. I first learned about this grape variety, Ehrenfelser, from a friend who was herself a well-respected grape breeding expert – the late Helen Fisher. Helen had numerous small plantings of experimental varieties planted at the Horticultural Research vineyard in Vineland Station. The names that I recall from a small handful of the varieties coming out of Germany were: Reichensteiner, Optima, Oraniensteiner, Ehrenfelser, Schuerebe, Kerner, Huxelrebe, Siegerebe, ... and probably a few more. The Wending Home vineyard planting of Ehrenfelser may have owed some part of its being planted to Helen's efforts and those twilight grape grower meetings where she showed local growers the results of what she was researching. I would like to think that the Ehrenfelser vineyard block at Wending Home today, owes its existence in some part to Helen.

Of course there are other reasons for Ehrenfelser being planted in Ontario (and in BC). A world leading grape scientist, Dr. Helmut Becker, had many visits to Canada and certainly may have influenced the decision to plant this and some other German varieties.

Whatever the reasons, I am glad that it has a home at Wending Home. It was bred in the 1920s in the Rheingau region of Germany, a crossing of Riesling and Knipperlé. Ok, Riesling you know about, but Knipperlé? A very little-known white grape from Alsace, no longer allowed in Alsatian AOC wines. So it

seems that the Germans who were doing the breeding, were after some of the characteristics of each parent, the aromatic and floral nature of Riesling, but with the lower acidity and higher sugar of Knipperlé. While that is approximately what resulted with Ehrenfelser, the aromatics are so pretty, so much like a soft and beguiling scent of elder flowers. The palate is clean and fresh, a truly fascinating wine. Once more, the place that I have used this wine until now were in the complex blends we call Wending North where it plays a major role.

We have found that Ehrenfelser embraces foods such as Thai, Indian, and Asian due to their spicy and equally aromatic characters. It marries well with Sushi and spicy seafood. Cheeses creamy in nature also get along well with Ehrenfelser.

And what could be more Canadian than a grape variety that starts with “Eh”?!!