

# Schoelhammer



## *The great dry Riesling from the Schœnenbourg*

*Schoelhammer* : A place where the identity of the soil (fossils can be found in Schœnenbourg) is intrinsically linked to the expertise of man. « Hammer » in Alsace language signifies hammer, as in English, and recalls the implement used every day by **Emile Hugel** (1869-1950), master-cooper and winegrower like his father.



Emile Hugel  
(1869 - 1950)

Jean & Alfred  
Hugel

Simone, Jean, Monique,  
André, Anne-Marie &  
Georges Hugel

***As far back as Hugel family memories go, the Schœnenbourg has always been dedicated to Riesling, which is THE great grape variety of the Rhine valley***

Having created Hugel Reserve Exceptionnelle wines in the 1930s, Hugel Reserve Personnelle wines in the 1960s and - since 1989 - the Hugel Jubilee range to celebrate its 350<sup>th</sup> anniversary, today the Hugel Family pursues its quest for excellence by launching Schoelhammer, a great dry Riesling from the Schœnenbourg.

Long before the recent official delimitation of "Appellation Alsace Grand Cru Schœnenbourg", we have always focused our efforts to obtain the optimum potential quality from each vineyard site.

In 1643 the Swiss cartographer Merian noted that the Schœnenbourg produced "the most noble wine of all the region"

The rich architectural heritage of Riquewihr is living proof of the fame of these wines at the time of the Rhine valley Renaissance.

These fine town houses and winegrowing manors of the XV and XVI centuries are still admired today by visitors from all over the world.



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FAMILLE  
**HUGEL**  
ALSACE - FRANCE



**Schoelhammer** is an historic vineyard of the Hugel Family and is shown in red at the centre of the label. It is ideally situated at mid-slope, at the heart of the **Schœnenbourg**, which has always been considered an exceptional site, producing fine **Riesling** with great ageing potential.

**Schoelhammer** covers a mere 6 300 square metres (67 800 square feet), 30 rows of vines dedicated to **Riesling** and organically farmed. Schoelhammer's specific vines grow on Triassic Keuper marl soil from the secondary era (marine sediments, c.200 million years) with a 45% clay content, planted at an altitude of 300 metres, facing due south, on a slope that averages 25 degrees. **Schoelhammer** seeks to reveal the unique character of a dry, mineral **Riesling** from a marl-rich terroir, deep and suave in style, and which takes time to express itself fully.



**Schoelhammer** revives an old Alsace tradition that wines from specific sites were called only by the name of the vineyard in which they were grown. **Schoelhammer 2009** embodies the expertise acquired by the Hugel Family since 1639. We have always sought out the purest and most natural expression of each noble Alsace grape variety that we grow in our historic vineyard estates around Riquewihr.

*After 7 years in our cellars, today Schoelhammer 2009 is ready to reveal its initial complexity, while still preserving its potential for long development, as with all great Rieslings.*

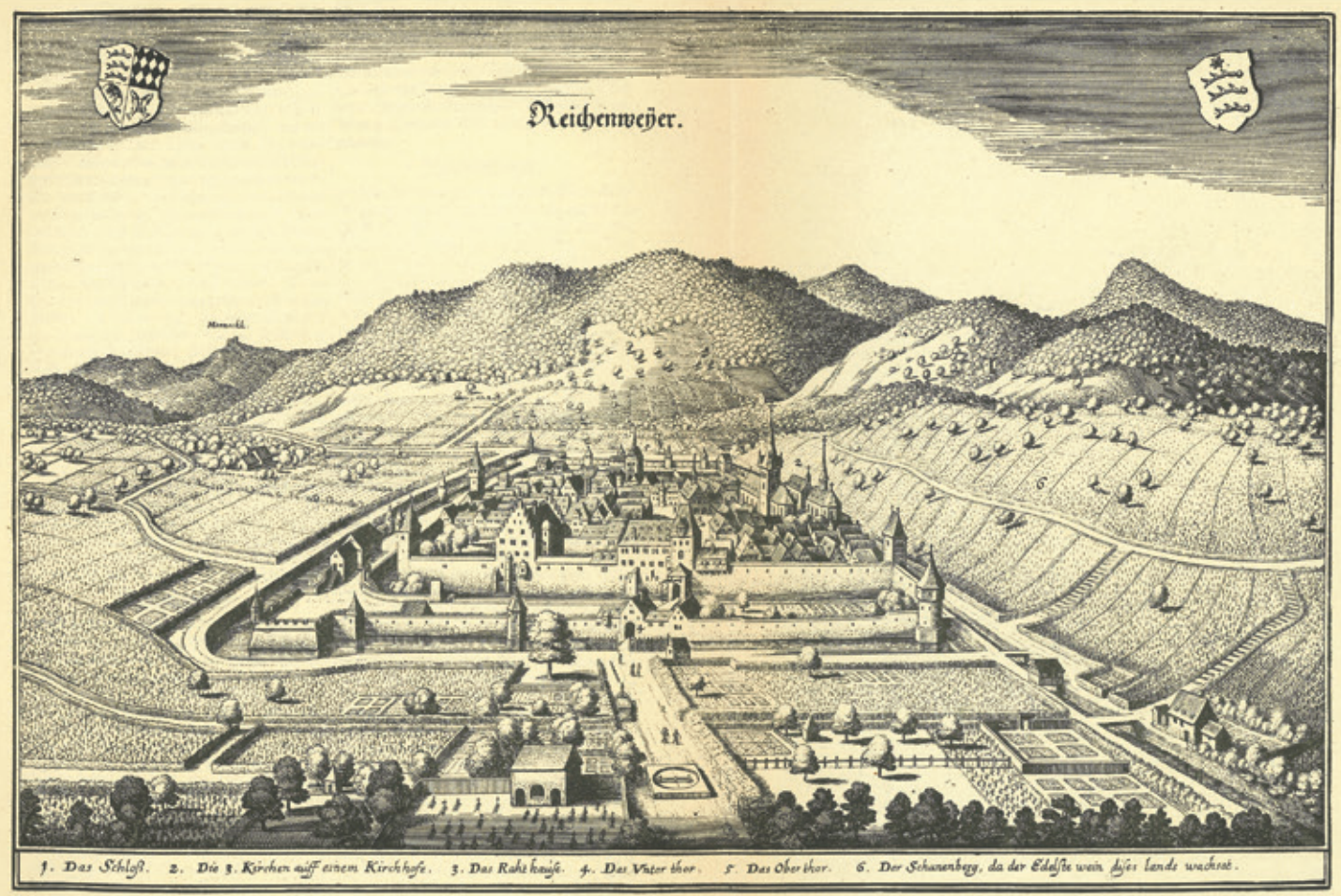
### Schoelhammer 2009, key facts

Historic vineyard of the Hugel Family estate, organically farmed, 6 300 square metres (67 800 square feet), ideally sited mid-slope at the heart of the Schœnenbourg.

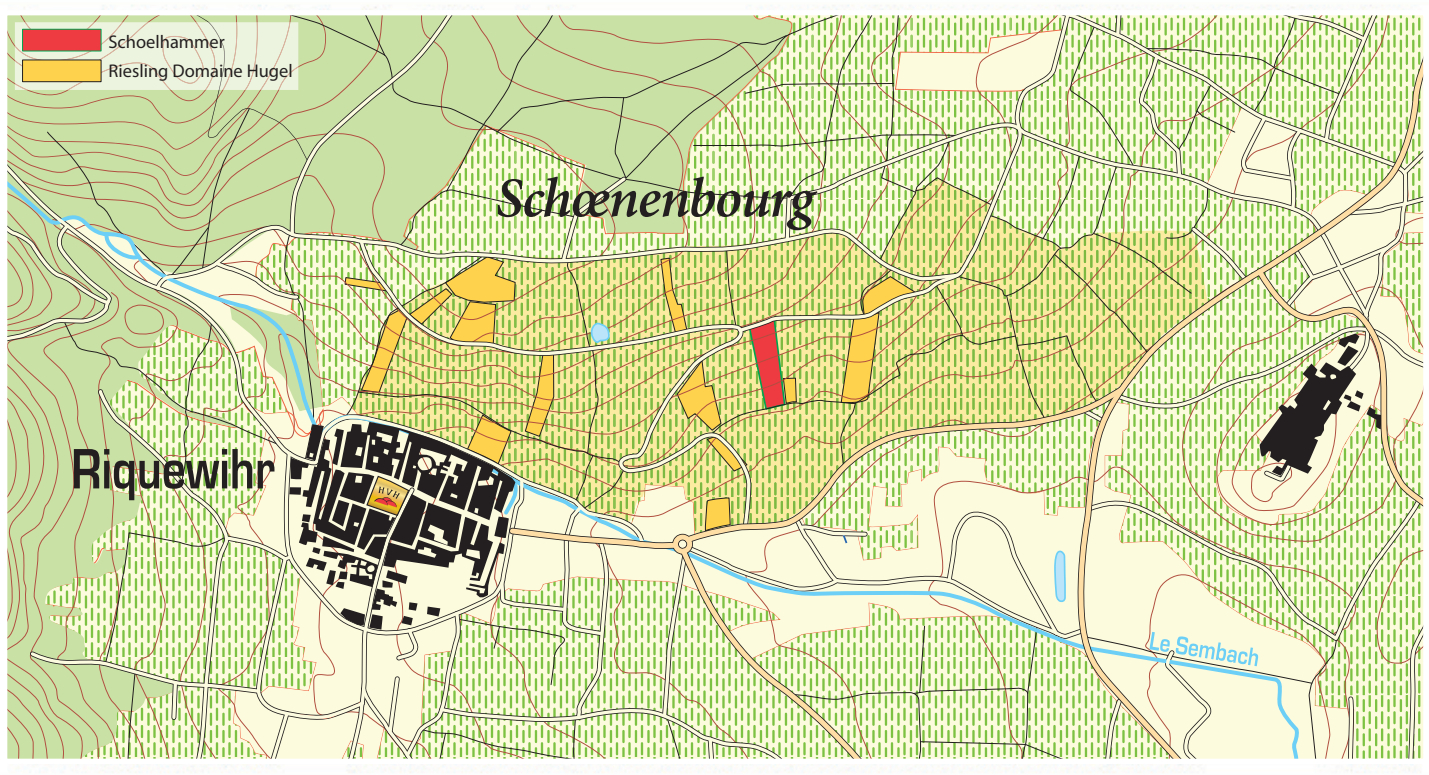
<b>Terroir</b> Keuper (Triassic) clay-marl <small>(secondary era, marine sediments, c.200 million years)</small> - PH : 8.2 (basic) - Alt. : 290 to 320m - Exposure : due South Orientation of vineyard rows : North-South <small>(direction of the slope)</small> - Rootstock : 161.49 (chosen for its low vigour) - Grafts : selection from our oldest Riesling vineyards (grafted by Hugel) - Pruning : short double Guyot, closely spaced training wires, 20 cm apart	<b>Harvest</b> - Manual, into small tubs - Harvest date : 7 Oct. 2009 <small>(harvest began 14 Sept.)</small> - Maturity : 14.1 % potential alcohol	<b>Climate in 2009</b> The winter of 2009 was the coldest in ten years but relatively dry with about 70% of the usual annual rainfalls. However, warm weather at the beginning of April allowed budbreak on April 12th. Flowering was less even and took place over 3 weeks making us anxious about disparities of maturation. Fortunately, superb weather at the end of August and the beginning of September caused our fears to vanish. Harvest began on September 14th under perfect conditions. The excellent weather brought us an extraordinary vintage! A dream harvest and a special homage to our beloved Uncle Johnny Hugel who passed away earlier in the year.
<b>Cultivation</b> - Cover crop 1 row in 2 - Winter ploughing - No herbicide Superficial digging in summer - Maintenance : compost + organic preparation	<b>Analysis data</b> - Alcohol : 13.6 % - Total acidity : 7.3 gr/l <small>(in tartaric)</small> - Average age of vines : 25 years - Residual sugar : 7.9 gr/l - pH : 3.19 - Yield : 37 hl/ha - Varietal : 100% Riesling	
	<b>Vintage 2009</b> Only 2488 bottles 75 cl were produced, no half-bottles	



Merian map 1643



"The Schœnenbourg which produces the most noble wine of all the region"



Vineyard map of Famille Hugel