

# DORNFELDER

## ORIGIN

Dornfelder is a dark-skinned German variety of grape created by August Herold in the Württemberg region in 1955. Herold crossed the grape varieties Helfensteiner and Heroldrebe, to create Dornfelder. These two varietals were both crosses created decades earlier by Herold. The Dornfelder grape was named in honor of Immanuel August Ludwig Dornfeld, who was instrumental in creating the viticultural school in Weinsberg.

## VITICULTURAL CHARACTERISTICS

Dornfelder is a high yielding grape variety, with a high concentration of color that can contribute to producing a darker colored red wine than what was typically found in German wine regions prior. The variety tends to be an early to mid-budding and ripening grapevine with thick skins that give it good resistance to the viticultural hazards of fungal infections such as botrytis bunch rot.

## COMMON WINE STYLES

Due to its thick skins, Dornfelder tends to produce deeply colored red wines that can have a soft, rich texture in the mouthfeel. The wine usually has a fair amount of acidity with some examples showing floral aroma notes. Today, most examples of Dornfelder are fermented dry, though some off-dry, with flavors of sour cherry and blackberries.

## PLANTERS RIDGE PRODUCTS

At Planters Ridge we have previously used Dornfelder in a red blend, but have more recently been using it for our popular summertime sipper, Infatuation. This is a sparkling rosé, crafted from 100% Dornfelder with minimal contact with the grape skins, creating a light pink hue. The wine is a frizzante style, with notes of red delicious apple and rose petals.

