Wine Estates in Germany

Friedrich Baumann, Oppenheim

Region: RHEINHESSEN

Vineyards: Oppenheim (Sackträger, Kreuz, Herrenberg, Herrengarten), Dienheim (Paterhof,

Tafelstein)

Varietals: Riesling (40%), Grauburgunder, Silvaner, Kerner, Scheurebe, Ehrenfelser, Müller-Thurgau

Owner: Friedrich Baumann

Winemaker: Friedrich Baumann

Remarks: an old traditional estate, and the vineyards are today managed by the Heyden family after the Baumann's retirement from active winemaking in 1999.

The Baumanns have an old wine-producing tradition, as well as being former coopers in Oppenheim, but it was not till 1909 that the estate was founded in its present form by Friedrich Baumann. His son Georg purchased further cellars, but died unfortunately at an early age. It was therefore Friedrich's grandson, also named Friedrich, who was destined to take over the estate. He joined his grandfather in 1952 and took over full responsibility in 1967 at the age of 35. Helped and assisted by his wife, they modernized and built new premises in 1969/70, incorporating the former underground cellars with old oak casks.

The family is the largest owner of the Oppenheimer Sackträger, one of the few outstanding "grand cru" single vineyards in Rheinhessen. The Sackträger site, with its deep loess soil, is well-secluded, in the form of a large amphitheatre facing SSE, the Kreuz vineyard being its neighbour at the foot of the shallow slope. Sackträger: apparently, the sack carriers (*Träger*) unloading the Rhine barges in former times used to rest here.

Friedrich "Friedel" retired in 1999, and was fortunate to find a passionate follower to continue the tradition. Dr Karl Heyden, a lawyer, and his family had been close friends for many years, and took the lease on the vineyards. In his spare time, Dr Karl Heyden had helped in the vineyards as hobby, and so now a dream came true; to posess his own wine estate.

A few golden oldies from great vintages are still available in the Baumann cellars, especially Eiswein, Beerenauslese and Trockenbeerenauslese, dating back to 1975.

The Baumanns cultivated a total of 9 hectares (22.5 acres), selecting only their best wines for bottling under the estate label.



Friedrich Baumann's wines show a refined & polished finish, reflecting the meticulous care and attention taken throughout the production process. The Spätlese and Auslese are rich in taste, elegant with fine peachy fruit flavours and show a smooth, yet crisp, well-balanced structure with plenty of maturing potential. The microclimate is not suitable for producing Eiswein, but more so for Botrytis wines, especially small quantities of berry-selected Beerenauslese and Trockenbeerenauslese.

