



Main image:
Pinot Noir – end of October before harvesting
Above: View from vineyard across the village, lake and mountains (top)
Erich Meier pruning in winter (bottom)

Authentic wines of top international quality

The innovative winery Erich Meier relies on a big portion of perfectionism and experimentation to produce its exclusive, hand-made wines, impressing every palate with their characterful nuances. In its fifth generation, the family business in Switzerland's Uetikon am See puts a special emphasis on sustainability and organic viticulture.

ture, refined in the cellar, sustainable over years" – this is Erich Meier's motto.

www.erichmeier.ch

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Seven hectares of vineyards with an innovative approach to viticulture have made their mark on international wine connoisseurs. Numerous awards, such as the Gault Millau 2013, the Grand Prix Du Vine Suisse or the Transform Award 2013, are testament to their high quality. A real trendsetter in wine pressing, vintner Erich Meier banks on the established grape varieties, which thrive in Lake Zurich's microclimate. As the only wine-presser in the area, Erich Meier prides himself on manually vinifying, processing and pressing all of his produced grapes in his own wine press cellar.

Established in 1793, Erich Meier seeks to give his wines a clear signature - from the vine and the vinification to the pressing and the marketing. "In doing so, I constantly measure up to my standards regarding quality, character and innovation. I want to remain independent and open with my wine style, I want to explore boundaries and set new standards," Erich Meier explains. The natural features of Lake Zurich, such as its dry northerly wind, long hours of sun and an optimal, chalky soil composition give the wines their distinctively fresh, fruity and strong character. "Made from na-

Portrait: Erich Meier

