



Heidi's Heaven

Insider

Dear Wine Friends,

Welcome to the second edition of the **Heidi's Heaven Insider!**

Spring has brought us not only sunshine and fresh energy here in the Kaiserstuhl, but also many special moments – in the vineyard, in the cellar, and in exchange with you.

In this edition, I'll take you along to witness the wine blossoms, to our "Rehwalk" where mannequins guard the vines, and show you how we fight pests biologically – with spaghetti.

Things are getting exciting in the cellar too: I'll introduce you to the world of yeast, talk about minimal intervention, and we're celebrating the return of our PetNat *tickling pleasure*. With Burgundy-style tripe and Chardonnay, tradition meets pleasure – and with new experiences like tractor tours or MTB tastings, the Kaiserstuhl becomes an adventure for you too.

Many of these stories are shared here only in brief – you'll find more pictures, videos and background info via the links, on Instagram, LinkedIn – or of course, in person!

I'm thrilled to have you with us on this journey through the wine year – asking questions, sharing ideas, enjoying our wines, and simply being part of it.

Heavenish regards,

Heidi





AS OF THIS MONTH, HEAVEN IS NOW PRESENT IN SWITZERLAND TOO.

Dear wine friends,

While the ski season was slowly coming to an end in Switzerland, life was springing back into full bloom here – and how! The **WineDate** in Basel was a great success, filled with curious visitors, wine lovers, and inspiring conversations.

We're especially excited to have found our **first official partner in Switzerland: Schläpfer Gourmet Service**. Renate, Heinz, and their beautifully curated delicatessen boutique in Hochdorf are a perfect match for us and our wines.

Heidi's Heaven goes Helvetia!

DATING IN BASEL

The WineDate Basel on May 8–9 was a great success for us – two days filled with curious wine lovers, inspiring conversations, and wonderful encounters in the atmospheric Klingental Monastery. The best part? Our wines found many new fans – and once again, we were part of a vibrant, open wine community.

MORE INFO [↗](#)



HEIDI'S HEAVEN AVAILABLE AT SCHLÄPFER GOURMET SERVICE

We are happy and proud to have found our first exclusive retail partner in Switzerland: Renate and Heinz Schläpfer from Gourmet Service Schläpfer.

Women power, passion, and a commitment to top quality – it couldn't be a better fit!

Tasting with Heidi: August 22 & 23, 2025

MORE INFO [↗](#)





HEAVENLY – NOT JUST AFTER HIKING

Our **full moon rosé PINOT NOIR** was pressed under the full moon – and truly lives up to its name. On the nose, it reveals delicate notes of raspberry, redcurrant, and grapefruit. Refreshing in every moon phase – whether on a warm summer evening or after a long day in the sun.

MORE INFO [➔](#)

FINALLY AVAILABLE AGAIN!

2In 2023, we created our **CHARDONNAY PétNat tickling pleasure**. With its fine yeast notes, fresh citrus flavors, and lively sparkle, it sold out quickly. Just in time for summer, the 2024 vintage has been disgorged – and is **available now!**

MORE INFO [➔](#)



COMING SOON

OUR NEXT CREATION IS ALREADY ON THE WAY

We can hardly wait to bottle our very first **Müller-Thurgau** – the excitement is real!

What name will he earn, with his character and flavor?

After fermentation in stainless steel and 7 months of ageing on the fine lees, we're expecting a crisp, aromatic white wine full of fruit.

More on that soon!



FROM EARTH TO GRAPE – EARLY SUMMER IN THE VINEYARD

Wine doesn't just come to life in the cellar – it begins much earlier in the vineyard, with every observation, decision, and action. In our From Earth to Grape series, **we take you through the seasons and share what guides our work in the vines.**

This edition focuses on spring and early summer: natural vineyard practices, the quiet power of the bloom, creative wildlife protection, sustainable care with hay instead of herbicides, and biological plant protection methods.

Often it's the subtle, quiet details that shape a wine's true character. In the following sections, you'll find insights, images, and links to dive deeper. Enjoy discovering what makes each bottle of Heidi's Heaven so special.

VITICULTURE CLOSE TO NATURE

Healthy vines are the foundation of our wines. That's why we work with intention: no herbicides, no mineral fertilizers – instead, we use hay, horse manure, and grape pomace. Targeted cover cropping supports soil life, promotes biodiversity, and helps retain moisture. **Lower yields mean higher quality.**

When it comes to plant protection, our principle is: as little as possible, as much as necessary.

MORE INFO [↗](#)



HOW DOES THE VINE BLOOM?

The vine's bloom is delicate, subtle, and easy to miss – yet it's one of the most important moments of the growing season. About **100 days** after flowering, the fully ripened grapes will be ready for harvest. This timing gives us an early indication of when picking might begin. For the bloom to succeed, the vines need stable, warm weather – as hail, rain, or cold can disrupt fruit set and impact the crop.



REHWALK IN THE VINEYARD

Deer love our young vines – unfortunately, a little too much. To keep them from nibbling away our future harvest, we rely on electric fences, natural scent deterrents like sheep's wool or buttermilk, and **our most charming solution**: mannequins on the Rehwalk.

When it comes to protecting vines from wildlife, creativity and a sense of humor go a long way. Have you ever spotted one of our vineyard “models” and wondered what she’s doing there?

SPAGHETTI FOR PROTECTION

Our “spaghetti” are biodegradable pheromone dispensers that confuse male grapevine moths – preventing the next generation of larvae, all without chemicals. They’re placed by hand at precisely calculated intervals and provide effective, long-lasting protection for the vines. This **biological method** has been successfully used in the Kaiserstuhl region for many years.



MORE INFO [↗](#)



HAY INSTEAD OF HERBICIDES – VINEYARD SUSTAINABILITY

Every second row in our vineyard is covered with hay in spring – applied by hand and tractor. It helps retain moisture, supports soil life, and naturally regulates competing vegetation. What may look like simple straw is in fact a key part of our philosophy: **working close to nature** – with hands, heart, and thoughtfulness.

MORE INFO [↗](#)



FROM GRAPE TO HEAVEN – MINIMAL INTERVENTION & THE ROLE OF YEAST

In the cellar, I follow the principle of **minimal intervention** – guiding the wine rather than controlling it. For a wine to fully express its character, it all starts with healthy grapes – and **yeast**. Without it, there's no fermentation, no alcohol, no wine. At the same time, yeast shapes the wine's aroma, structure, and style.

Full or fine lees often remain in the tank for months to develop depth and balance. Knowing the right moment to remove them takes tasting and intuition.

In the following sections, you'll discover how minimal intervention works in my cellar and what happens during the **disgorging** of our **PetNat**. Enjoy diving into a world shaped by yeast, craftsmanship, and a touch of heaven.

MINIMAL INTERVENTION

For me, this means as few interventions in the cellar as possible – to preserve the natural character of the grapes. I don't clarify the must, prefer to ferment with native yeasts, and avoid cooling, filtration, or fining agents. Clarification happens naturally over winter without additives; I use only minimal sulfur for stability and add tartaric acid only when absolutely necessary.

This is how honest, aromatic wines are created – wines that are easy to enjoy and truly reflect the character of their vintage.



YEAST – IMPORTANT BEYOND FERMENTATION

It may be subtle, but yeast is absolutely essential – without it, there's no fermentation, and no wine. It shapes the flavor and has a strong influence on style and depth. I intentionally leave my wines on the full or fine lees for longer – this softens the wine, adds complexity, and brings out **unique aromas**. It gets especially exciting when the yeast comes straight from the vineyard and the wine ferments spontaneously.



WHAT EXACTLY IS PÉT-NAT?

It's winning more and more fans, yet many still don't know what sets it apart from Champagne, Sekt, or Prosecco: **PétNat**. So here's a quick explanation.

Pétillant Naturel, or PetNat for short, is the oldest method of producing sparkling wine – without additives, filtration, or a second fermentation. The method, known as Méthode Ancestrale or Rurale, involves bottling a fermenting must at a precise stage (with 6–8 g/l of residual sugar), allowing fermentation to finish in the bottle. The resulting natural carbonation creates a gentle, lively sparkle.

Our PetNat is made from **Chardonnay** grapes, spontaneously fermented, and bottled without any added sulfur – a reflection of our trust in nature and the courage to let things take their course.

DISGORGING

Before our PetNat is ready to go out into the world, it's disgorged – meaning the yeast sediment is removed. We open each bottle by hand, upside down, and the pressure inside shoots the yeast out in a small burst – a little pop and a fountain of foam every time! It's a spectacular moment, but also a crucial one: it brings clarity and elegance to the wine. **We lose about 30% of the volume in the process** – but for us, it's worth it.

MORE INFO [↗](#)



BEFORE & AFTER

In the photo, you see our PetNat on the left with its natural yeast, and on the right the clearer, topped-up version after disgorging. Our **CHARDONNAY *tickling pleasure*** offers citrus aromas with delicate yeast notes on the nose and a lively, playful sparkle on the palate – dry, vibrant, and full of energy. Just the right companion when you want to celebrate life – or simply the moment.

OPEN SHOP [↗](#)



TRACTOR TOUR & WINE TASTING WITH JULIA & MATTHIAS

Cruise leisurely through the Kaiserstuhl and right into the heart of Heidi's Heaven's vineyards. Julia and Matthias share **fascinating insights into viticulture** – topped off with a wine tasting surrounded by the region's striking volcanic landscape. The tour ends with a visit to our colourful cellar, where the magic continues.

MORE INFO [➤](#)

WINE & TRAILS – WHERE BIKING MEETS PLEASURE

Explore the Kaiserstuhl by mountain bike – equipped with GPS, **carefully selected routes**, and **all at your own pace**. After the ride, a wine tasting awaits you in the cellar of Heidi's Heaven, complete with a hearty finish. Nature, movement, and indulgence – all in one experience.

MORE INFO [➤](#)



KAISERSTÜHLER BURGUNDER TOUR

KAISERSTUHL BURGUNDY TOUR 2025

Combine a scenic hike through the Kaiserstuhl with exclusive wine tastings. Secure one of the sought-after tickets and experience our Burgundy wines up close on **June 19, 2025** – a special event in the heart of the Kaiserstuhl.

MORE INFO [➤](#)



TASTE THE HEAVEN – SELECTED WINES AND INSPIRED PAIRINGS

In this edition of Taste the Heaven, we once again celebrate the true harmony of wine and food. Today's pairing brings together tradition and precision: our **CHARDONNAY *all in*** is crafted from hand-picked grapes, gently pressed, and aged on fine lees. It's the perfect match for a down-to-earth yet refined dish – tripe in white wine sauce, full of flavor and artisanal care.

A big thank you to **Stephan Köpfer from Köpfers Steinbuck** in Bischofingen for sharing this recipe – and by the way: you can enjoy our wines there too!

Do you have a recipe or know a restaurant that pairs beautifully with one of our wines? Share it with us – we're always curious!

CHARDONNAY *all in* - FULL COMMITMENT, WHOLE GRAPES

Gently pressed as whole grapes in a traditional basket press, fermented in stainless steel, and **aged for 10 months on fine lees**. The result: a mineral-driven, fruity, and crisp Chardonnay with a greenish hue.

Perfect with exotic dishes, light meats – or surprisingly delicious with chocolate and orange.

MORE INFO [↗](#)



BURGUNDY-STYLE TRIPE

A classic with depth: tender tripe, slowly cooked in an aromatic white wine sauce, refined with vegetables, vinegar, and crème fraîche. It pairs beautifully with our CHARDONNAY *all in* – mineral, fresh, and perfectly balanced for this hearty dish.

Recommended by **Stephan Köpfer, Köpfers Steinbuck**, Bischoffingen.

MORE INFO [↗](#)



BURGUNDY-STYLE TRIPE WITH PAN-FRIED POTATOES

Ingredients (for 4-5 persons)

1000 g	Veal tripe	1 liter	Veal stock
2	Onions	1 tbsp	White wine vinegar
2	Garlic cloves	2 tbsp	Sour cream or crème fraîche
2	Carrots	2	Bay leaves & 4 allspice berries
1 stalk	Leek		Salt, pepper
2 tbsp	Butter		Fresh chives for garnish
2 tbsp	Flour		
1/4 liter	Pinot Blanc or Pinot Gris	Wine Pairing: CHARDONNAY <i>all in</i> ↗	

An honest, classic dish – hearty, bold, and full of tradition.

If the tripe isn't pre-cleaned, wash it thoroughly, blanch briefly in boiling water, and cut into fine strips. Then simmer with veal stock, bay leaves, and allspice over low heat for about two hours, seasoned with salt and pepper. Once tender, remove the tripe and strain the spices from the broth.

Finely dice onions, garlic, carrots, and leek, then sauté in butter until translucent. Add the tripe back in, sear briefly, sprinkle with flour, stir well, and deglaze with white wine. Let the wine reduce slightly, then pour in the aromatic stock and bring to a boil.

This step brings all the elements together into a rich, velvety sauce that gently coats the tender tripe.

To finish, add a splash of vinegar and a spoonful of sour cream or crème fraîche for freshness and richness. Adjust seasoning, garnish with chives, and serve hot.

Crispy pan-fried potatoes make the perfect side. For a personal touch, add a hint of tomato paste or paprika.

Wine pairing: Our CHARDONNAY *all in* – the ideal match, with just the right balance of freshness and minerality to lift the dish.

RECIPE BY

Many thanks to **Stephan Köpfer**, owner of *Köpfers Steinbuck* in Bischofingen, and **Otto Köpfer**, senior chef at *Restaurant Sonne* in Schelingen, for this delicious recipe.

Köpfers
STEINBUCK

MORE INFO [↗](#)



I LOOK FORWARD TO MEETING WITH YOU IN PERSON!

Wine comes to life through connection – at tastings, on tours, or simply over a glass in the garden. **I look forward to your visits**, your questions, and your curiosity.

If you're in the mood for a tasting or one of our experiences, just reach out.

And if you can't make it in person – you can still stay close via **LinkedIn & Instagram**.



OUR OPENING HOURS

June

- 20.06. – 16:00–20:00
- 21.06. – 10:00–14:00

July

- 11.07. – 16:00–20:00
- 12.07. – 10:00–14:00

August

- 15.08. – 16:00–20:00
- 16.08. – 10:00–14:00

September

- Lesezeit, schau einfach jederzeit vorbei!

October

- 17.10. – 16:00–20:00
- 18.10. – 10:00–14:00

November

- 14.11. – 16:00–20:00
- 15.11. – 10:00–14:00

MORE INFO 

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