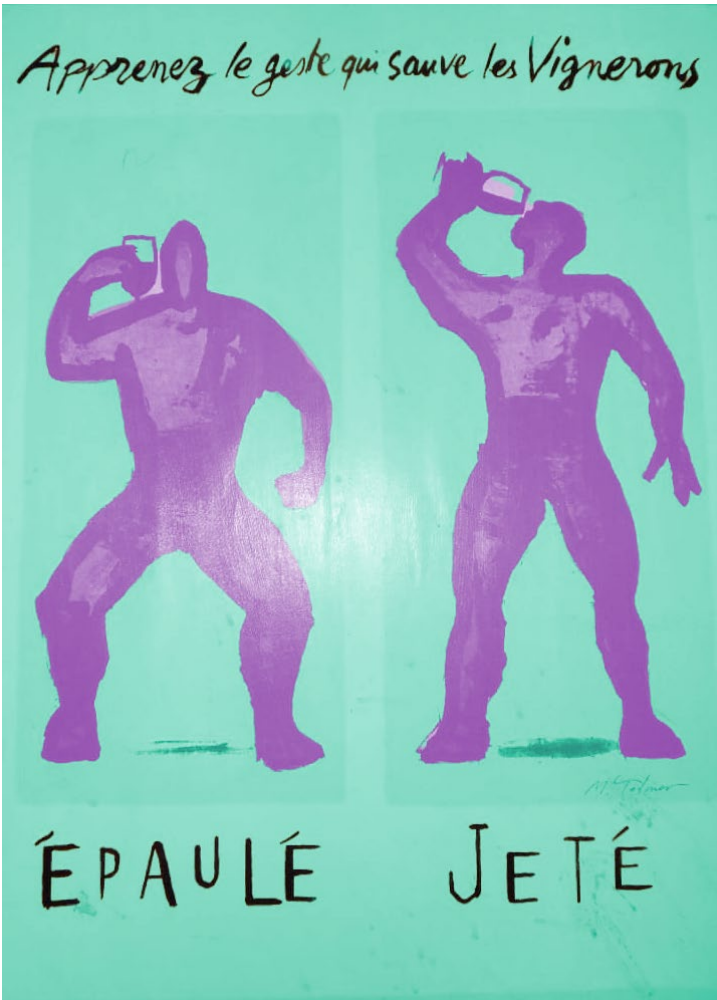




DIRECT PRESS

JUNE, 2023

VIN DE SOIF - THE THIRST TRAP



Whether

you call it 'glou glou',

'glug glug', a 'quaffer', or a 'vin de soif' (a "wine of thirst"), these easy-drinking, joy-bringing wines are finally in the limelight and deserve consideration. Most folks have come around to the idea that a wine that awakens a primal and instinctual thirst is absolutely something to celebrate. After all, if your body is telling you to drink up, do you really need to consult with a wine expert?.

First time hearing the term "glou glou"? We have to apologize - you will now run into it again, at least a dozen more times on Instagram, in food and wine-centric publications, and at your favorite watering hole in the city. The wine world's favorite onomatopoeia started out as a perfect descriptor for a thirst-quenching wine. It's such a perfect descriptor however that this unpretentious term has become an overused buzzword in the wine world, and has sent ripples through certain wine circles. Is it signifying a delicious shift in wine preference? Should we anoint a new stylistic category? How the hell do we even describe what these wines taste like

While there are still those who scoff at paying good money for a bottle that will disappear in 10 minutes, today "glou glou" is mostly understood as wine at its most fun and

least complicated—as something to absolutely celebrate. But while this renewed embrace of pleasure over prestige in the industry has made wine more accessible, does it diminish the appreciation of complexity and nuance? Does it unfairly dismiss wines that are less immediately pleasurable, or subtract credit from sophistication? The intellectual appeal of wine, after all, is one of the things that distinguishes it as a commodity, hobby, and passion. Does a world full of glou glou homogenize wine as much as food science in the 1990's tried to make wine from Bordeaux, Chile, Australia, and Napa all taste like a 100 point Robert Parker blockbuster? It's an important debate to entertain since, as we saw with the point-chasing wines of that era, it's a slippery slope and there's plenty of money, vines, and careers on the line.

Not as we see it. And not as many leading natural wine producers see it, either. They're taking us back to simpler times—but not with simpler wines. The renaissance of glou glou—characterized by its instinctual, gulping joy—has been a boon to the accessibility of wine; often featuring trendy, eye-catching labels designed to sparkle on Instagram feeds, they act as a friendly rebellion against the stuffy air of white tablecloths and navy blazers that have traditionally surrounded our favorite bev. But beneath their playful exterior, they express terroir and regional personality with finesse and authenticity.



Ferré Brothers of Celler Frisach



Celler Frisach

The Paris natural wine scene has been a hotbed of this glou glou revolution. In the city's wine bars and bistros, bottles of thirst-quenching, low-intervention vino have been making waves, reminding us of the joy of simplicity. At wine fairs like La Dive Bouteille, producers of these natural, gluggable wines showcase their creations, forging a sense of community that feels more communal than competitive.

Reflecting this French zeitgeist, the Ten Bells, one of the original natural wine bars in New York City, has

played an instrumental role in promoting 'Soify' wines to an eager audience. It's all about small glasses brimming with crunchy, mouthwatering natural wines,

replacing the weighty goblets usually reserved for the 90-point wine du jour. The relaxed focus on artisanal, approachable wines has been formative for many of us in the wine industry and has captivated a wider audience once they've experienced a glass of chilled, crunchy red poured by an enthusiastic bartender.

In this new world order, big flavors don't require big glasses. The old gestalt of steakhouses, expense accounts, and ultra-thick glass bottled booze bombs has waned to reveal a more graceful, balanced, and venerable style. There's a growing appreciation for raw, rustic flavors.

The healthy bacteria, probiotics, and unique flavor profiles associated with naturally fermented foods like kombucha and sushi have helped make room in the collective culinary canvas for natural wines.

Nowhere is this more evident than in the acceptance of 'funky' flavors in wine, derived from elements such as Brettanomyces (Brett), 'Mouse', and Volatile Acids (VA). These bacterial actors can add an intriguing complexity to the 'vin de soif' when used judiciously like seasoning a meal,

particularly as the quest for lower intervention in the vineyard and winery leads to more prominent microbiological activity in finished wine.

Let's not get ahead of

ourselves though. It's not like glou glou wines are sweeping the nation. Do you know how many of the top 20 highest grossing restaurants in the US are in cities with the highest concentration of natural wine establishments (New York, San Francisco, or Los Angeles)? One. Are people still buying oceans of The Prisoner and Caymus? Hell yes. But volume and historical popularity are never the arbiters of change. Just as the country looks to culinary destinations like our fair city to see what's new, exciting, and worthy of emulating elsewhere in the world of restaurants, we too look to these same destinations for a heads up on what's



Illustration by Zachary Carlsen for Sprudge Wine

happening with other things we put in our bellies. Umami is a virtue. Vegetables are celebrated. And funky glou glou wines are making their way into every wine store and restaurant wine list.

Yet, while this funkiness can be polarizing, it also becomes emblematic of a shifting paradigm: one that embraces the ever-changing nature of wine and the world around us. It represents the vintners adapting to climate change, the collective palate moving away from over-processed foods, and a growing fascination with fermented flavors.



The Ten Bells New York City, Time Out 2010

Take a bottle of Alice Lestranges Las Fementadas, for instance. You could knock it back like an Aperol spritz, or delve deeper into its roots, seeing the history of Pais in Itata and appreciating the Aussie influence. This is the beauty of glou glou – a wine that effortlessly combines history, flavor, and fun in a single, drinkable package.

This leads us to the heart of the glou glou phenomenon: recalibration. The natural wine scene is no longer in

danger of being homogenized by waves of glou glou that taste the same. Instead, we're witnessing a more sophisticated mixture of pleasure, irreverence, and unabashed fun. This allows room for a wide range of quirks and nuances, as the understanding of controlling funkiness enough not to overshadow terroir is allowing a new generation of winemakers to craft some of the most personal and universally appealing wines. So, here's to the future of wine—a future that's refreshingly glou glou.

Chin Chin,

Jonathan Kemp, Bruno Sant'Anna, Logan Davis, Greg Rubin, Jeremy Hernnandez

Domaine Ozil 'Rochette' VDF 2022

Northern Rhone • France
Press 4 Mix/White

Nestled within the esteemed Gigondas appellation in the southern Ardèche region of France, Domaine Ozil is a diverse farm boasting a rich history that spans five generations. Originally, the land was purely used to grow and supply grapes, but in 2013 brothers Jean Daniel and Thomas Ozil, under the mentorship of Gilles Azzoni, made the decision to craft natural, sulfite-free wine instead. It marked a significant turning point for the land, and today the estate's organic certification and biodynamic farming practices reflect the brothers' enduring commitment to the environment and sustainability. What's more? Domaine Ozil is also still an active farm, harvesting produce such as olives, peaches, lavender, and an assortment of vegetables, epitomizing the vibrancy of rural life. Consider me charmed.

With Domaine Ozil "Rochette" Blanc, the brothers of Domaine Ozil have meticulously crafted a wine that genuinely reflects the region's terroir. By synergizing the Mediterranean warmth and mineral-rich soils of the Rhône Valley, they've created a wine that encapsulates the essence of its origin: elegance and brightness.

The blend of Viognier, Roussanne, and Grenache Blanc gives the wine dimension while making it drinkable at any and all times. You get body, peach and pineapple from the Viognier, honey and almond from the Roussanne, and bright acidity from Grenache Blanc. A floral nose and a crisp finish makes it impossible to put



Domaine Ozil

down. In other words: a classic vin de soif. *Logan Davis*

Oriol Artigas 'Sammay' Blanc 2022

Catalonia • Spain
Press 4 Mix/White

Oriol Artigas, based in the village of Vilassar de Dalt, which many consider the heart of the Alella appellation of Catalunya, arrived in winemaking after first pursuing a career as a chemist ala Jules Chauvet, the famous Beaujolais natural winemaker. But after working a harvest in Penedes, Oriol had a change of heart and enrolled in an enology program soon after. Oriol began teaching enology and working in vineyards around Catalonia which led him to discover his true passion: revitalizing old coastal Alella vineyards and making especially transparent wines in the most non-interventionist method possible and influenced by the nearby Mediterranean.

Alella, located just 15 kilometers from Barcelona, is a lesser known appellation but has a familiar story, sharing Roman winemaking roots and routes, and was known for making exceptional wines. Over the years due to the appetite for seaside real estate the availability of vineyard land has dwindled, and at just 220 hectares Alella is Spain's smallest D.O. But the proximity to the Mediterranean, granite soils locally referred to as saulo, and a plethora of native old vines has inspired a new wave of winemakers to set up shop and save this historic area from extinction.

Like a number of our favorite vigneron Oriol chooses the hard road when it comes to farming his land, about 12 hectares in total. He allows vegetation to grow between the vines, prunes very little, and works the vineyards primarily along the lunar calendar. In the winery, fermentations are completely spontaneous, aging is primarily done in steel vats, and sulfur is never used at any point in his process. His over-arching philosophy is to "cultivate the vineyards in the most natural and least

interventionist way possible, to allow the grapes to express in the most intense way the landscape from which they come."

Oriol's Sammay Blanc is equal parts Xarel-lo, Macabeu and Parellada from young vines on sandy granite soils around Alella. Hand-harvested, pressed whole cluster, and fermented on the skins for 5 days in a plastic vat before pressing to stainless steel tanks. A portion of the wine was bottled before fermentation finished for pet nat. 10% ABV. Unfined, unfiltered, and no added SO2. This wine illustrates that these easy drinking quaffable wines can have just enough complexity and structure to keep you thinking about the wine if you were so inclined, but also fresh and light enough to share with just about anyone. Aromas of cantaloupe, pulpy orange juice, salted pineapple, with a bit of white jasmine flowers and herbs wafted out of the glass upon first pour. This drinks like a salty lemonade infused with white flowers and tarragon. Anyone up for an adult lemonade stand this summer? Asking for a friend. *Jeremy Hernandez*

Oriol Artigas



Claus Preisinger 'Puzsta Libre!' 2020
Burgenland • Austria
Press 4 Mix/Red

Claus Preisinger is a veteran of our wine club at this point, and for good reason. Claus was destined to be a winemaker growing up the son of a winemaker on the shores of Lake Neusiedl in the wine region of Burgenland, Austria. After studying at the Higher Federal Institute for Viticulture and Winegrowing in



Claus Preisinger

Klosterneuburg he set out for a few years to gain experience around the globe, after which he came back to his native Austria where he worked next to Hans Nittnaus, in the village of Gols.

During his time with Nittnaus, Claus started making his own wines at his parents' winery crystalizing his style and vision. Claus eventually took over and expanded his family's estate focusing primarily on local grape varieties Blaufrankisch, Zweigelt, Gruner Veltliner, and Saint Laurent.

His estate has been certified Biodynamic since 2006 by Respekt Biodyn, a well known biodynamic label in Germany and Austria.

Claus eschews the use of any cultivated yeast, and only uses small or zero doses of sulfur. He chooses to age many of his wines in amphora instead of wooden barrels to narrow winemaking down to the essentials of the grape and the soil.

Puzsta Libre! Is made of 60% Zweigelt, 20% St. Laurent, 20% Pinot Noir. The name derives from the several plots that the grapes come from around Lake Neusiedl where the soil is composed of Limestone and Gravel. The age of the vines ranges from 9-40 years. The wine is vinified in stainless steel, fermented with native yeasts, and is unfiltered and unfiltered. The wine is aged for six months prior to bottling, half in stainless steel and half in neutral wooden barrels.

I had been seeing this wine around and initially dismissed it because of the bottle and label's resemblance to Coca-Cola's bottles. It wasn't until my recent visit to Copenhagen in November 2022 that I was able to track a bottle down, where the abundance of Austrian natural wine makes me wonder if they have anything but Austrian wines. Being familiar with Claus from our wine club I was immediately excited to share this with my travel companions. We were all very captivated with this selection. It was fun, light, and

immediately quaffable. Reminiscent of fun unserious beaujolais or easy going Oregon pinot, with a slight more nerve and playfulness. This is serious summer juice!

This wine is possibly the pluckiest of the bunch with a tad bit more fruit and concentration. On the nose I was immediately enticed by cherry and strawberry notes, with a hint of rose petals and garden herbs. The crispness and crunchiness of the fruit is readily apparent here with bright and acidic cherry, a bit of salinity, slightly tart, and a bit of adult punch vibe. Definitely a great pairing for burgers, tacos, and picnics.

Jeremy Hernandez

Laurent Saillard Grenache du Gard/Syrah du Vaucluse 2021
Monferrato • Loire • France
Press 4 Mix/Red

Laurent Saillard rediscovered himself as a winemaker after years of living and working here in New York. He spent time in busy kitchens at Boulay and Balthazar, and later opened the Bistro Ici in Fort Greene with his wife in the early aughts. Fast forward 20 years, Laurent now tends several small lots of Sauvignon Blanc, Gamay and Pineau d'Aunis in the tiny town of Pouillé, about an hour east of Tours in the Loire. In this time span, he worked several years with Noella Morantin, doing a lot of vineyard work and experimenting with small amounts of wine of his own under her tutelage. It wasn't until 2012 that he released his first vintage. Morantin transferred some of the acres she rented at Clos Roches

Blanches to Saillard around this time so he could make his own wine. Laurent has a methodical approach in the vineyard and in his cellar, from pruning to grass and soil rejuvenation to harvesting and fermenting. His vines are never sprayed and all the work is done by hand. Only indigenous yeasts are used, and fermentations take place in fiberglass vats or old oak barrels. The cuvée we're featuring this month is a bit unusual, and in a way, a symbol of the resilience and community that it takes to make wine. Devastating frosts in the spring of 2021 wiped out Saillard's crop.



This wine is made with Grenache from vineyards farmed by friends in the southern part of France, the Grenache from near Nimes, and Syrah from a vineyard in Vaucluse. The grapes were destemmed and fermented on skins for five days, before being pressed off into the tank for a five-month élevage at Saillard's cellar. This wine carries the levity and freshness that has become his trademark, met by a fun, forest-y, rustic edge that keeps it savory.

Bruno Sant'Anna

Las Fermentadas Zarandeada 2021

Chile Sur • Itata Valley • Chile

Press 4 Red

Las Fermentadas is a project helmed by Alice L'Estrange, an Aussie expat with a love for small-scale agriculture. She's been living and working in South and Central America for many years, first in direct-trade coffee, then in natural wine importing. Her project in the Itata Valley is open to any women who would like to make natural wine collaboratively at her winery as a team. In 2021, Alice worked with Coline Marre, a French Oenologist, and Isidora Munita, a Chilean raw milk cheesemaker. They purchased grapes from an organically farmed, chemical free vineyard in Quirihue, in the Itata Valley farmed by Miguel Antonio Melo Henriquez who had been selling the farm's grapes as table grapes due to the lack of a market for wines from the area. In the future, the participants in this project will change, and they may work with grapes from different sources, but Las Fermentadas will always be about collaborative women-made wines.

thing that makes it insanely refreshing and inviting in a singular way.

Bruno Sant'Anna



Alice L'Estrange

Mortellito 'Tuttu' Rosso 2021

Val di Noto • Sicily • Italy

Press 4 Red

Mortellito winery's terroir is nothing if not distinctive; they're located in Sicily's Val di Noto, mirroring the latitudes of North Africa's arid deserts. Here, amidst groves of olive and almond trees, vineyards soak in coastal breezes, producing a 'beachside desert' terrain. Mortellito's owner, Dario Serrentino, had been a part-time farmer and social worker in the region for decades before he took over winemaking at Mortellito in 2014.

His passion for the region is evident in every bottle; it's his chief passion to harness this specific environment to produce wines imbued with freshness, complexity, and elegance.

Dario focuses on cultivating native grape varieties such as the herbal Frappato and the tangy Nero d'Avola, alongside delightful white wines including Grillo and Moscato di Alessandria. His steadfast commitment to chemical-free farming and minimal intervention in the winery results in a unique range of wines that defy Sicilian conventions,

setting Mortellito apart. They take pride in their attention to detail and hands-on approach throughout the winemaking process; from vineyard management to grape selection and fermentation, they meticulously craft their wines to ensure the highest quality and expression of the grapes. This dedication has propelled Mortellito to global recognition, inviting wine enthusiasts to appreciate the intricacies of Sicilian viticulture through their distinctive wines—particularly the Mortellito Tuttu Rosso: a signature blend that captures the very essence of Sicily's indigenous grapes.

Crafted from a harmonious blend of native grape varieties, including Nero d'Avola, Frappato, and Nerello Mascalese, a sip of Mortellito Tuttu

Rosso screams—you called it—glou glou. The grapes are hand-picked and then fermented in stainless steel tanks, then the wine is aged for 12 months in a combination of oak barrels and stainless steel tanks. It's vibrant and quaffable, while embodying the complexities of the

terroir. On the nose, you get sun-kissed Italian citrus groves with ripe cherries, blood oranges, and dried herbs. Nero d'Avola' gives it earthy depth, the Frappato introduces bright red berries and floral tones, and the Nerello Mascalese adds a lively acidity and smoky undertones. It can stand up to hearty meats as well as it does to pasta, but I like to pair it with a

summer afternoon in the park—nothing else needed. Mortellito Tuttu Rosso offers an immersive experience into the region's rich viticultural heritage while being downright delicious—it'll disappear before you know it. *Logan Davis*



Frisach + Luyt 'Puny De L'Angel' 2020
Cataluna • Spain
Press 4 White

Louis-Antoine Luyt didn't grow up in wine but was exposed at an early age from his family who hails from Burgundy and Toulouse. Luyt, fed up with living in France, decided to visit Chile for 3 months to improve his Spanish and ended up staying for 25 years and counting.

After deciding to stay in Chile Louis-Antoine's first job was as a dishwasher in a local restaurant, and from there he eventually managed to run the wine program which kickstarted his interest in pursuing wine professionally. He then studied with Chile's only Master of Wine at the time and through tasting a plethora of Chilean wines he began to appreciate the nuance and the people making the wine.

In 2001 Louis-Antoine went back to France to pursue education and professional experience in winemaking with the intention of bringing what he learned back to Chile. While in France he crossed paths with Louis Jadot in Morgon, Beaujolais and became friends with Mattieu Lapierre son of famed natural wine stalwart Marcel Lapierre. Mattieu introduced Louis-

Antoine to natural wine and while visiting the Lapierre's his ideas of vinification started to crystalize. Marcel even tried to convince Luyt to stay in France to work, but Luyt explained the great appeal of Chile with very little disease pressure, ease of practicing organic viticulture, and pre-phylloxera vines Marcel relented and even visited Luyt and confirmed he'd made the right decision.



Louis-Antoine Luyt

Celler Frisach is comprised of brothers Francesc and Joan Ferré who make energetic and uplifting wines from their 20 hectares of vines located in Corbera d'Ebre, of the Terra Alta region of Catalonia. They come from a 200 year tradition of the Ferré family that has

continually farming grapes and olives in this area. The brothers got into making their own wine after a large buyer canceled their order in 2009, which gave them an opportunity to create their own independent representation of wine from their hometown. The domaine was given the surname of their great-grandfather and Ca Frisach is still the name of the family home.

The Ferré brothers work primarily with the principal grape of Terra Alta Garnatxa Blanca, in addition to Garnatxa Gris, Garnatxa Fina,

Garnatxa Peluda, and Carinyena. They often include local references of the nature and history of place on their labels including the swallows on the Abrunet label (Abrunet means swallow in Catalan), which was featured in our March 2020 Direct Press.

Luyt has also collaborated with Celler Frisach to bring us this rose blend of Parellada and Carignan, technically a clairet. A blend of 75% white Parellada and 15% of red Carignan was harvested on the same day and co-fermented with five days of maceration. After pressing the wine is fermented and aged in stainless steel tanks for six months. No sulfur was added at any point in the winemaking. This partnership started two harvests ago as a solution to improve some plots of grapes the brothers had been selling to other makers since they already have a lot of cuvees and not enough bandwidth or interest to do much with these grapes.

This is a real wine of place with aromas echoing its proximity to the Mediterranean; mountain raspberries, sea salt, bramble, sage, rosemary, and lavender. The palate defines a wine of thirst with balanced acid of sour cherry, melted watermelon jolly ranchers, with ample minerality and herbaceousness to keep everything in check. Drink in the park, at the beach, or the next cookout. *Jeremy Hernandez*

Mani di Luna 'Il Barrato' Umbria Bianco 2021
Umbria • Italy
Press 4 White

Mani di Luna was born in 2012 as the joint effort of three long-time friends, Simone, Rocco and Alessandro. Their shared love of nature and agriculture coupled with a desire to rejuvenate the soil and vines through organic and biodynamic practices, is the driving force behind the project. The vines are certified organic but the friends make use of biodynamic preparations, composts and adhere to the lunar cycles ("mani di luna" - hands of the moon) in viticulture and production. It's not just grapes at the azienda - cherry and olive trees dot the farm and help maintain soil health and a polyculture strategy to their farming.

The Il Barrato vineyard is an ancient river & lake bed in which 45-50 year old vines of Trebbiano Toscano and Malvasia (for aromatics) are entrenched in the rocky soils. The grapes are hand harvested and foot trodden in an ancient press. The wine spends 6-7 months on its fine lees, lending to a gorgeous texture and threads of creamy minerality. The wine reminds me of a lazy al fresco breakfast of honeyed yogurt with freshly picked tart apricots and pears on the side. A clean, taught finish keeps my thirst quenched and wanting more! *Greg Rubin*

Weinbau Grob Chlapf Muller-Thurgau 2021

St. Gallen • Switzerland

Press 2

We are very excited to be the only place to find Phillip Grob's wines outside of his native Switzerland. Phillip is a young winemaker in Saint Gallen, the easternmost canton of Switzerland. In 2018 Phillip met a winemaker named Markus Ruch, one of the original (and only) natural winemakers in Switzerland, and became inspired. Phillip called his first wine "Chlapf" - a Swiss-German word with many meanings. For Phillip it reminds him of his first car, the nights when he and his friends drank wine until they had a "chlapf" (let's face it, we've all been there), or when fireworks light up a perfect night sky with a "chlapf". We think this is a perfect way to think about his wines - ephemeral, defying definition, and after everything - deeply serene and soul soothing.



Phillip Grob

Weinbau Grob sits on the southeastern edge of Lake Constance, which is fed by the Rhine river. Basically, a perfect place for winemaking. While Phillip produces mostly Pinot Noir (keep an eye out for an email soon about those!) he lives just a few short kilometers from the canton of Thurgau. Thus, it's somewhat of a birthright to grow Muller-Thurgau in his area of the Saint Gallen AOC. The grapes ripen in the steep slopes overlooking the lake and then spend 5 weeks on skins. Once fermented the wine spends a year in large old barrels before bottling. For a deep orange wine, this is certainly Vin de Soif - 10.0% alcohol, tropical, lush, soft, and a perfect backbone of acidity that reminds me of my grandmother's lemonade. *Greg Rubin*

Renneristas 'Pin-Oh! Noir' 2021

Burgenland • Austria

Press 2

The Renner Sistas Stefanie and Susanne (along with brother Georg) are the third-generation tending the family's farm in the village of Gols. This pocket of Austria enjoys some of the most hours of sunlight, with high humidity and moderate temperatures, influenced by Neusiedlersee Lake. The area is also known for high winds, which reduces mold and disease pressures and creates a more conducive environment for biodynamic farming.

The family's winery, Weingut Renner, was established in 1961 and taken over by the sister's parents, Helmuth and Birgit in 1988. Helmuth made good wines, but his philosophy would be considered more on the conservative side than his daughters. The sisters took the reins of the winery and began their work in 2015, with Georg joining them fulltime in 2020.

Stefanie very much spearheads the winemaking at the winery and it is her endless energy and curiosity that guides the interpretation of the harvests at the family's 24 acre estate.

Farming is organic and biodynamic (fully certified by Demeter in 2018). Practices are gentle: soft pruning, a focus on biodiversity in the use of cover crops, and always hand harvest. Vines are all planted to trellis systems, a necessity with the humidity and winds of the area, and grow on a mixture of chalk, slate and loamy clay mixtures. At the winery, Stefanie experiments with élevage each year for each cuvée; there is no 'recipe' for any wine. Although each wine in the lineup is typically made each vintage, tweaks in techniques, fermentations, etc. are common based on how the fruit comes in each year. Profiles of the wines can change as a result, most definitely making her work worth following from vintage to vintage. Generally, the wines are given time for aging, usually in a mix of oak and clay amphora. No filtration, no fining. The preference is for use of fine lees as a protective agent instead of SO₂.

This is super fine Pinot Noir, with a sense of clarity. It shows a touch of carbonation at first pop, but it's energy settles so nicely, unlocking its pristine red currant fruit and sarsaparilla root spice. Light and delicate, gaining a very pretty silky density as it stays open... if you can resist drinking it, that is. *Bruno Sant'Anna*



Rocco Trauzzola, Simone Lazzarin and Alessandro De Filippis of Mani di Luna



DIRECT PRESS

JUNE 2023



Stefanie, Susanne, and Georg of Rennersistas