wine is terroir®



Let's begin with the obvious or maybe not so obvious...

RIESLING IS NOT AN INHERENTLY SWEET WINE.

Okay, so that is out of the way. Next up.
What needs to be made abundantly clear is that when the Riesling grape is grown in the perfect terroir, it can produce some of the most sublime, well-balanced wines on the planet Earth.
And balance is everything in wine.
Yes, say it with me...because it is your new mantra...

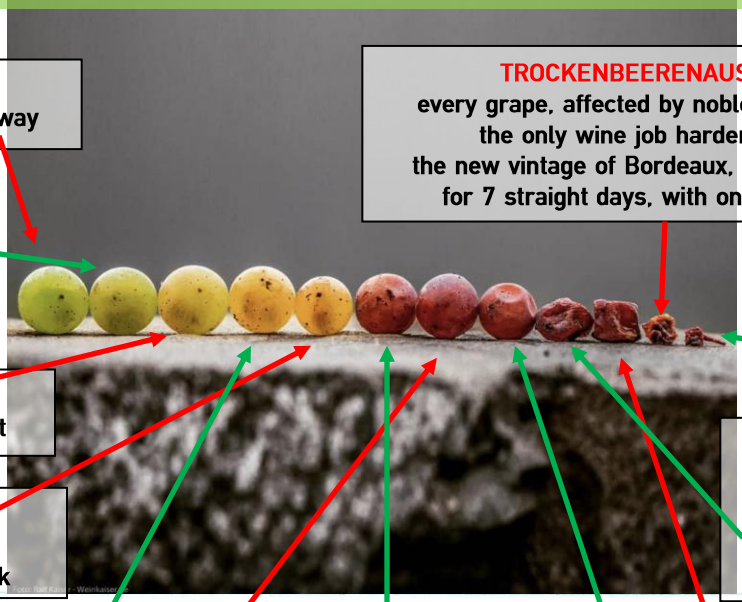
Balance is everything
Balance is everything
Balance is everything
Balance is everything
Balance is everything

By the by, what are we actually balancing in wine, to make it so damn tasty?
Everything...acidity / pH / sugar / alcohol / esters / aldehydes / the teachings of Baelor the Blessed ++.
Riesling possesses all of these and more...
More resonation...as if the Holy Spirit is possessing you with divine goodness.
More sense of place...the grape is a goddamn conduit for Gaia to penetrate your soul.
More love...the wine envelops you like an emphatic hug from mom and dad.
More enlightenment...the wine mirrors Socrates in his teaching prowess.
More power...as winter is / was coming, Riesling is / was the only weapon mankind had to battle the Night King with (and Arya's badass-ness!)...
just ask the Children of the Forest, who maintained Riesling-only vineyards in Westeros.

Rudolf Steiner urged us to become aware of one's humanity.
By drinking Riesling, you become a better person.

wine is terroir®

THE TWELVE SHADES OF GERMAN RIESLING GRAPES*



TROCKEN...
perfect in every way

TROCKENBEERENAUSLESE...aka, TBA...
every grape, affected by noble rot, picked individually...
the only wine job harder than this is tasting
the new vintage of Bordeaux, 6 months after their birth,
for 7 straight days, with only coffee as a cleanser.

I would certainly eat
these for breakfast, with
my muesli.

Bound for glory
of a different sort...
GET IN MY BELLY!

KABINETT...
equally perfect...just different

Just shy of nirvana...
just like my first listen
of
Echo and the Bunnymen's
Ocean Rain.

SPÄTLESE...
later harvested,
by about 7 days, I think

Just on the cusp
of something profound...
very much like Martin Luther,
pondering reason 88
of his disenchantment
with the universal church.

BEERENAUSLESE...
aka, BA...
each grape,
really shriveled up,
picked individually...
oh mammmmmmma.

AUSLESE...
even later harvested...
could be 14 days, could be 30 days
but BALANCE is the key

I like beer,
I really like beer...
and I really like
these grapes too...
just ask Squee.
He now drinks wine.
And he knows his stuff.

If Aubert de Villaine
saw grapes in his vineyards like these,
he would be mighty happy...
or sad.
We would like to think happy.

NOTE:

-this is a real photo, taken on October 18th, 2018, by Ralf Kaiser (a wine blogger in Germany),
in the *Pündericher Marienberg*, a vineyard in the Mosel River Valley, owned by Clemens Busch.
We did not photo-shop this image, using Chardonnay grapes OR Cabernet grapes,
all attempting to be something they can never be.
A statement of clarity once again: THIS PHOTO WAS TAKEN ON A SINGLE DAY,
with 12 different ripeness levels of Riesling, all existing on the same day.

REPEAT AFTER ME: *the glory of Riesling is the complexity of styles.*

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Trocken, Seehof, 2025, Rheinhessen 60.

Trocken, *Lay "Purus,"* Trossen, 2024, Mosel 116.

Kabinett Trocken, *Alfer Hölle "1900,"* Dr. Ukrich Stein, 2024, Mosel 142.

-*Hölle* translates as *hell*...and yes, this is a hell-uva vineyard to work

-it is only .37 acres in size, roughly 3 times the size of Duane Park, just 2 blocks south of where you are sitting

-the vineyards were planted in 1900, on original roots, and remain ungrafted...and there are only 1200 plants remaining

Trocken, *Langenlonsheimer Rothenberg,* Haus Rothenberg, 2024, Nahe 136.

Trocken, *Erste Lage Nackenheimer Engelsberg,* Gunderloch, 2024, Rheinhessen 110.

Trocken, *G.G. Niersteiner Pettenthal,* Gunderloch, 2024, Rheinhessen 184.

Trocken, *G.G. Dalsheim Oberer Hubacker,* Klaus Peter & Julia Keller, 2024, Rheinhessen 320.

Trocken, *Trabener Gaispfad,* Weiser-Künstler, 2023, Mosel 135.

Trocken, *Hallgarten "Alte Reben,"* P.J. Kühn, 2023, Rheingau 84.

Trocken, *G.G. Mittelheimer Sankt Nikolaus,"* P.J. Kuhn, 2023, Rheingau 197.

Trocken, *G.G. Kiedricher Gräfenberg,* Robert Weil, 2023, Rheingau 250.

Trocken, *Monte Nostrum,* Robert Weil, 2023, Rheingau 204.

Trocken, *Bingerbrücker Abtei "1937" Rupertsberg,* Kruger Rumpf, 2023, Nahe 112.

Trocken, *Kreuznacher Kahlenberg,* Dönnhoff, 2023, Nahe --1500ml aka MAGNUM-- 232.

Trocken, *G.G. Birkweiler Kastanienbusch,* Rebholz, 2023, Pfalz 270.

Trocken, *G.G. Siebeldingen im Sonnenschein "Ganz Horn,"* Rebholz, 2023, Pfalz 280.

Trocken, *Monte Vacano,* Robert Weil, 2022, Rheingau 685.

Trocken, *Monzinger Halenberg,* Emrich-Schönleber, 2022, Nahe --1500ml aka MAGNUM-- 422.

Trocken, *G.G. Nieder-Flörsheim Frauenberg,* Battenfeld Spanier, 2022, Rheinhessen 205.

the second cheapest bottle of Riesling on the wine list, Weingut OH MY GOD., 1918, Bavaria N/A

Trocken, *Schieferkristall,* Karthäuserhof, 2021, Ruwer 106.

Trocken, *G.G. Rüdesheimer Rosengarten,* Leitz, 2021, Rheingau 165.

Trocken, *G.G. Rüdesheimer Berg Rottland "Hinterhaus,"* Leitz, 2021, Rheingau 179.

Trocken, *G.G. Rüdesheimer Berg Roseneck "Katerloch,"* Leitz, 2021, Rheingau 168.

Trocken, *G.G. Rüdesheimer Berg Kaisersteinfels "Terrassen,"* Leitz, 2021, Rheingau 171.

Trocken, *G.G. Rüdesheimer Berg Schlossberg "Ehrenfels,"* Leitz, 2021, Rheingau 175.

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Trocken, *G.G. Schlossböckelheimer Kupfergrube*, Schäfer-Fröhlich, 2021, Nahe	264.
Trocken, *G.G. Westhofener Aulerde*, Wittmann, 2021, Rheinhessen	195.
Trocken, *Erste Lage Gimmeldinger Kapellenberg*, A. Christmann, 2021, Pfalz	128.
Trocken, *G.G. Königsbacher Idig*, A. Christmann, 2021, Pfalz	188.
Trocken, *G.G. Haardter Bürgergarten "Im Breumel,"* Müller-Catoir, 2021, Pfalz	170.
Trocken, *Eitelsbacher Alte Reben*, Karthäuserhof, 2020, Ruwer --1500ml aka MAGNUM--	208.
Trocken, *Grosse Lage Vogelsang*, Domaine Serrig, 2020, Saar	400.
Trocken, *G.G. Traiser Bastei*, Gut Hermannsberg, 2020, Nahe	192.
Trocken, *G.G. Bockenauer Stromberg*, Schäfer-Fröhlich, 2020, Nahe	238.
Trocken, *G.G. Deidesheimerer Hohenmorgen*, Bassermann-Jordan, 2020, Pfalz	198.
Trocken, *G.G. Forster Ungeheuer*, Georg Mosbacher, 2020, Pfalz	172.
Trocken, *Schloss Fürstenberger*, Ratzenberger, 2019, Mittelrhein	94.
Trocken, *G.G. Birkweiler Kastanienbusch*, Rebholz, 2018, Pfalz	312.
Trocken, *G.G. Siebeldingen im Sonnenschein "Ganz Horn,"* Rebholz, 2018, Pfalz	300.

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MOSEL

QbA, *Schieferterrassen*, Heymann-Löwenstein, 2021, Mosel...*the terrassen part...oh my* 92.

Trocken, *Uhlen Roth Lay*, Heymann-Löwenstein, 2020, Mosel 182.

Trocken, *Uhlen Roth Lay*, Heymann-Löwenstein, 2006, Mosel-Saar-Ruwer --MAGNUM-- 325.



Riesling Radikals

Goddammit, it is insane that anyone would choose to make a living planting anything on the solid rock slopes of the lower section of the Mosel River Valley (just a stone's throw from the Rhine River). Just look at the above photo. And when I say look, I mean focus on the terraced hillsides, at a 50°-70° slope, with nary a spec of visible soil. It is ALL slate, all the time. There is no easy day working this landscape. We must then be über thankful for the otherworldly efforts of Cornelia & Reinhard Löwenstein to craft wine from this swath of the Terrassenmosel. Created over 400 million years ago, this terra firma has only one purpose: to grow kick-arse Riesling grapes, that resonate with an electrical charge. Other than Cuban sympathizers and former members of the Bay City Rollers, no one is crazy enough to work this landscape.

#drinktheradikal #kissthestone

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Spätlese Trocken, *Kallstadter Saumagen**, Koehler-Ruprecht, 2021, Pfalz N/A

Spätlese Trocken, *Kallstadter Saumagen "R"**, Koehler-Ruprecht, 2018, Pfalz N/A

-Total Acidity: 6.7 grams / Residual Sugar: 3.2 grams / 12.5°

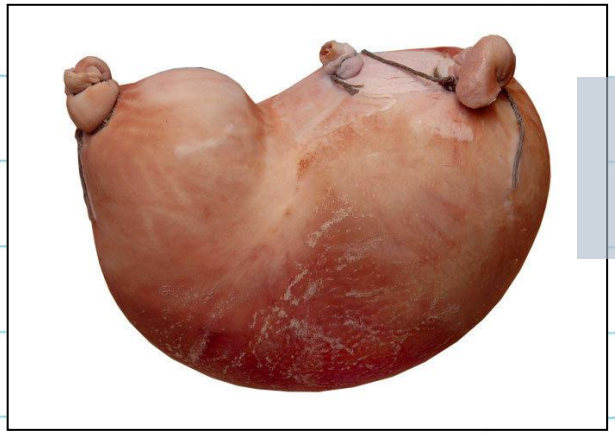
-an über über barrel selection...the one deemed able to age forever...aged 7 years in bottle before release

*THE DIRT ON *KALLSTADTER SAUMAGEN* AND KOEHLER-RUPRECHT'S INSANE MINDSET:

-the *Saumagen* is 40 hectaurs in size, at an altitude of 350 feet, facing south by southeast, at a 10-20° steepness

-it is composed of primarily loam, loess with lime marl and millions of small limestones (these rocks help to keep the grapes warm during the growing season) / apparently, the Romans mined limestone here during the Roman times

-the vineyard is called *Saumagen* because its contours mimic the *saumagen*, which is a pig's stomach stuffed with pork/ potatoes / herbs



ah yes...
the almighty
and super damn yummy
Saumagen!

-the decision to harvest is, of course, done by taste; the various pickings (generally, there are 3) are then determined by the color of the grapes: light green for the 1st / brighter yellow for the 2nd / amber for the 3rd

-all wines ferment using indigenous yeast; all wines are fermented dry!; they are then transferred to barrel...all old and perfectly neutral...of varying sizes; the wines remain in contact with the lees for 10-11 months, before bottling in the August after harvest

HERE COMES THE KOEHLER-RUPRECHT MIND MELD...

-before bottling, every barrel in the cellar is tasted; there is no rhyme or reason why some barrels result in a lighter wine, or others in a more structured, elegant style or others in a richer, more fruit-forward style (the barrels containing similar-styled wines are blended together, to create the Kabinett Trocken, the Spätlese Trocken and the Auslese Trocken); once again, there is no relationship between grapes in the *Saumagen* vineyard, being harvested at a Kabinett ripeness level and then producing a Kabinett wine once the elevage is complete; the wines follow their own course and once that is determined, the wine is bottled as such

-the wines of Koehler-Ruprecht are, therefore made in the vineyard AND in the winery

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Feinherb, *Dhroner Hofberg "in der Sengerei,"* A.J. Adam, 2021, Mosel 108.

QbA, *von der Fels*, Keller, 2025, Rheinhessen 84.

QbA, *Old Vines*, St. Urbans-Hof, 2024, Mosel 64.

QbA, *Der Sommer war sehr gross*, Franzen, 2024, Mosel 72.

QbA, *pur Mineral*, Fürst, 2024, Franken 76.

QbA, *Scharzhof*, Egon Müller, 2023, Saar 215.

QbA, *Enkircher Batterieberg*, Immich-Batterieberg, 2022, Mosel 210.

QbA, *Lorcher Pfaffenwies*, Georg Breuer, 2021, Rheingau 167.

QbA, *Rüdesheimer Berg Schlossberg*, Georg Breuer, 2021, Rheingau 300.

QbA, *Nackenheim*, Kühling-Gillot, 2021, Rheinhessen 138.

QbA, *Rauenthal Nonnenberg*, Georg Breuer, 2020, Rheingau --1500ml aka MAGNUM-- 475.

-Rauenthal, the town, is located on the eastern side of the region (about a 20-minute drive to my favorite spa in Wiesbaden)

-back in the height of German Riesling World-Wide Fame, this town and its almighty *Baiken* vineyard and the Kloster Eberbach (once church-owned, of course, and now a state property) were paramount as German Riesling ambassadors

-the *Nonnenberg* is a monopole of Weingut Breuer / it is composed of slate, phyllite, quartzite, loess loam – not your typical German Riesling terra firma / aspect is south, south-west / it is steep, up to 50°

QbA, *Lehmener Ausoniusstein*, Materne & Schmitt, 2019, Mosel 118.

QbA, *Tradition*, Robert Weil, 2018, Rheingau 72.

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Trocken, *G.G. Pündericher Marienburg*- Fahrlay Terrassen*, Clemens Busch, 2022, Mosel 225.

-within the *Fahrlay* parcel lies a more exclusive .25ht planting of 100-year-old vines, on terraced slopes composed of blue slate

Trocken, *G.G. Pündericher Marienburg*- Felsterrasse*, Clemens Busch, 2022, Mosel 300.

QbA, *Pündericher Marienburg*- Raffes*, Clemens Busch, 2021, Mosel 400.

Kabinett, *Pünderich Marienburg N° 4*, Clemens Busch, 2022, Mosel –GROSSER RING AUCTION 2023– 188.

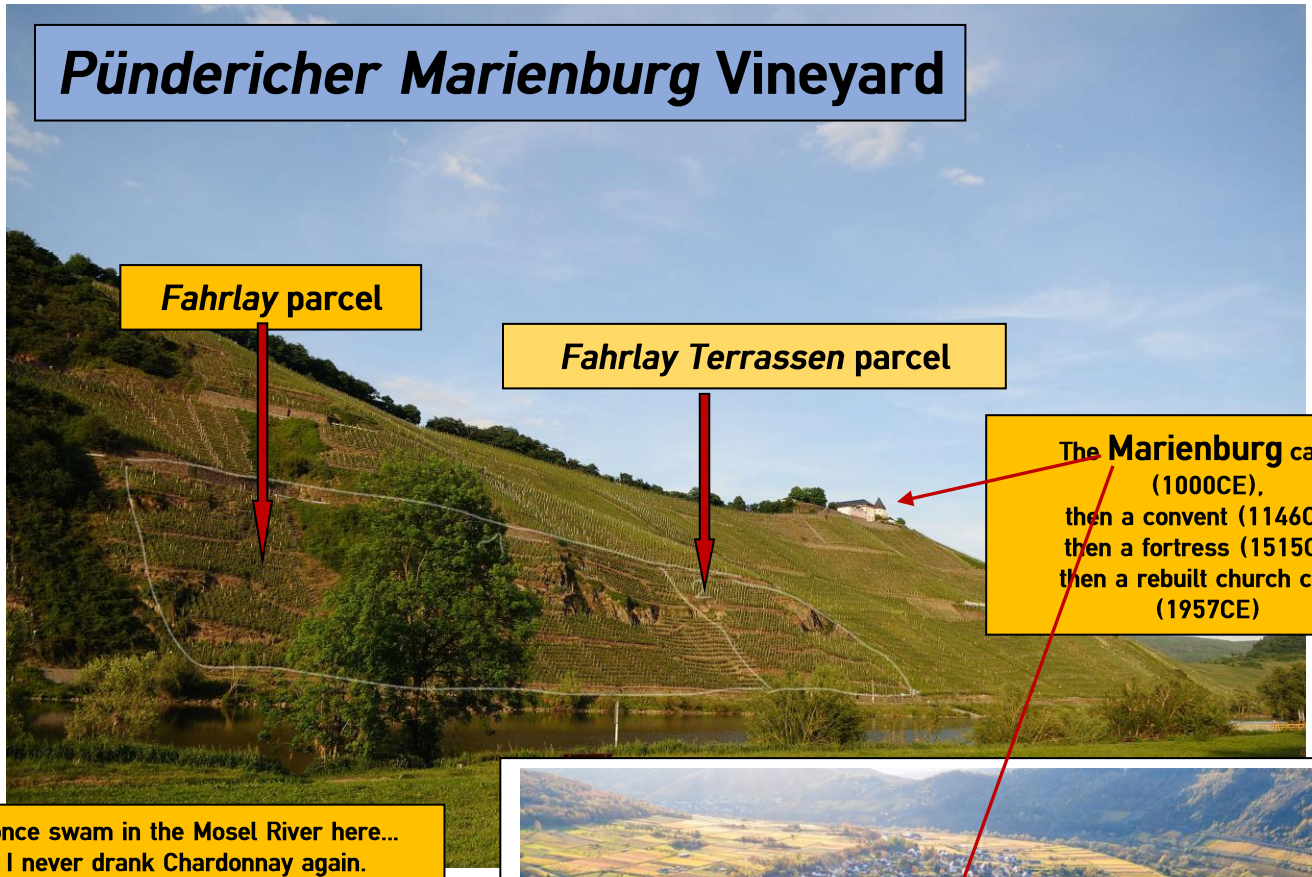
-Total Acidity 9.3 gr. / Residual Sugar 73.7 gr. / 7.5°

-within the *Falkenlay* parcel lies this single plot, planted in 1945...this grapes are harvested fully ripe, producing a fully ripe wine

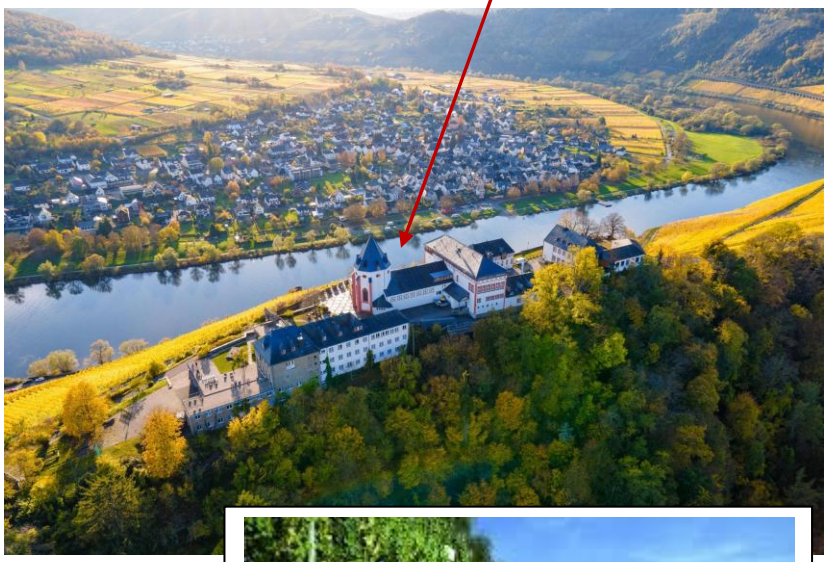
*in the village of Pünderich is the glorious *Marienberg* vineyard / it faces southeast, south, southwest – perfect exposition for sun exposure, to ripen the grapes / it is essentially a vertical walls of vines, with stairs cut out by Orks from the Reformation Movement / it is primarily composed of weathered grey slate, sprinkled with a dusting of loam. Before the 1971 Wine Laws came into force, the vineyard was 25 ht. in size and resided beneath the old Marienburg monastery / after the 1971 Wine Laws passed, the vineyard had increased in size to 90 ht. Rita and Clemens Busch are utilizing the micro parcel names from the old days to differentiate their wines from the usual fare.

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Pündericher Marienburg Vineyard



I once swam in the Mosel River here...
I never drank Chardonnay again.



Clemens' first vintage at the family property was in 1975 (he is the 5th generation to work this land). Working these über steep slopes is a labor of love and just plain laborious. In the 1980s, when a new generation of family members were getting ready to inherit similar parcels of vines, Clemens and Rita were able to purchase many a hectare, at relatively cheap prices, as these folks did not want the laborious labor (those folks took the monies and bought vineyards on much flatter land...much less labor!!!). The Busch's went organic in 1984 and then biodynamic in 2006.



In the Cellar, the grapes are spontaneously fermented and aged for many a moon on the lees. There is no magic or mystery to these wonders.



Next time a non-German wine grower / wine maker tells you their vineyards are hard to work because of their high degree slope, tell them to just "piss off." Because they do not know steep; they only know a slight incline. They might dream their vineyards are vertical in practical terms but in reality, their verticality is just as fanciful as me thinking my facial hair is worthy of ZZ Top.

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Trocken, *Ayler Kupp Neuenberg N° 17,* Peter Lauer, 2024, Saar	118.	
Trocken, *Ayler Kupp "Kern" N° 9,* Peter Lauer, 2024, Saar	121.	
Trocken, *G.G. Ayler Kupp N° 18,* Peter Lauer, 2024, Saar	131.	
Trocken, *G.G. Ayler Kupp "Feils" N° 13,* Peter Lauer, 2024, Saar	133.	
Trocken, *G.G. Schonfels N° 11,* Peter Lauer, 2020, Saar –GROSSER RING AUCTION 2021 WINE–	600.	1500ml.
QbA, *Ayler Kupp "Scheidterberg" N° 21,* Peter Lauer, 2024, Saar	108.	
QbA, *Ayler Kupp "Unterstenberg" N° 12,* Peter Lauer, 2023, Saar	110.	
Feinherb, *barrel X,* Peter Lauer, 2025, Saar	71.	
Kabinett, *Ayler Kupp N° 8,* Peter Lauer, 2024, Saar	90.	
Kabinett, *Ayler Kupp N° 5,* Peter Lauer, 2020, Saar –GROSSER RING AUCTION 2021 WINE–	198.	

THOUGHTS FROM MOM...

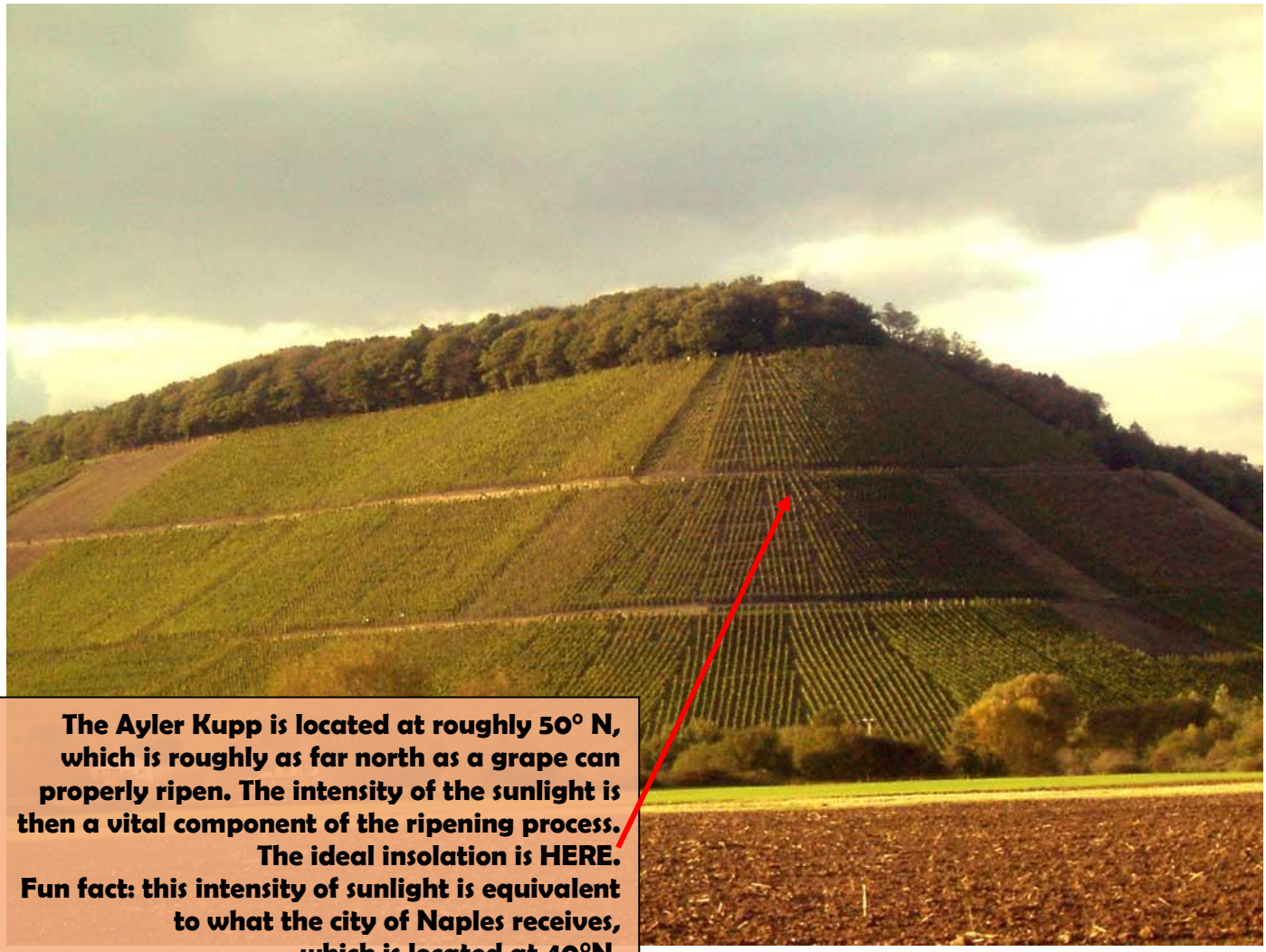
Who is PETER LAUER? It might actually be better to ask: who is Florian Lauer? He is the 4th generation of his family (Peter is his father) to oversee the estate, crafting gloriously crafted, precise, elongated wines from the Saar Valley, for those of us who cannot afford anything from Egon Müller but still want to feel that level of prestige.

What is a *Faß*? A *Faß* (aka, *Fass*) is a cask, a barrel, and the tradition at some estates is to ferment the grapes from a particular parcel in the same barrel, every vintage, especially when only using indigenous yeasts. This conceivably allows the wild yeast flora to embed themselves in the fibres of the wood, allowing a similar wine to be crafted from that site vintage to vintage. Or, taken from another angle, each barrel is different, thereby producing different wines, and should be noted on the labels, especially for all wine geeks named Dylan Robbins.

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AYLER KUPP

size: 121.5 acres (74.1 acres are vines; the remaining acres are forest and Amazon warehouses)
aspect: southeast, to south, to southwest (the grapes need every ounce of sunshine)
altitude: 450' – 720'
soil: every color of slate that Pantone can muster, but primarily *devonschiefer*
slope: oh yaaaaaaaaaaaaaaaahhhhh, from 20° - 70°
physical profile: a whale or a dirigible
wine profile: cut & linear & filigreed...a liquid version of Slender Man
early history: the first documentation of the site name was 1304
slightly recent history: in 1904, a bottle of *Ayler Kupp* Riesling
was more expensive than a bottle of Château d'Yquem
even more recent history: the 1971 German Wine Laws
cannibalized the individual parcels (climats for your burghounds) **and created a singular vineyard...**
as you can see from the image, this is not a singular parcel
and we need the poohbahs in Berlin to undo those newly antiquated laws



The Ayler Kupp is located at roughly 50° N, which is roughly as far north as a grape can properly ripen. The intensity of the sunlight is then a vital component of the ripening process. The ideal insolation is HERE.
Fun fact: this intensity of sunlight is equivalent to what the city of Naples receives, which is located at 40°N.
Important note: the very lower slopes and flatlands are used for other agriculture and grasslands, as there is not enough insolation for a grape to ripen.



Trocken, *Lorcher Krone,* Eva Fricke, 2023, VERY WESTERN Rheingau 270.

(Total Acidity 8 gr. / Residual Sugar 7.5 gr.)

-the soil is grey slate with chalk in the subsoil

-fermented and aged in stainless steel, with 11 months on the lees

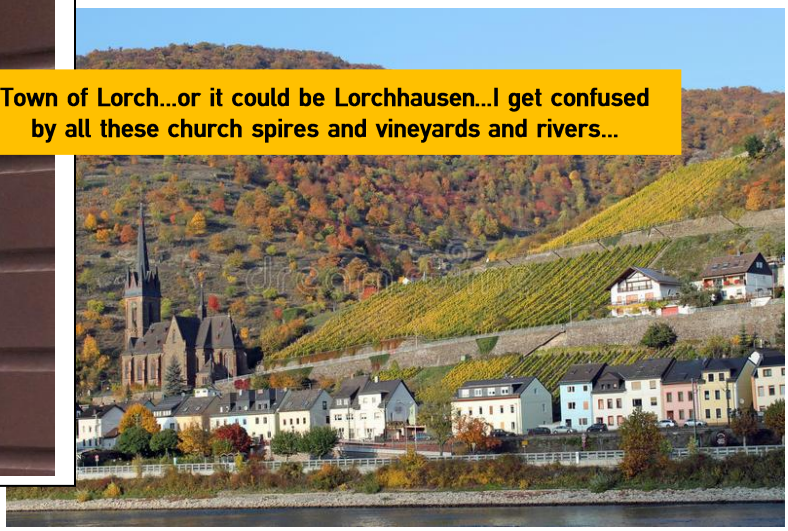
QbA, *Lorcher Schlossberg,* Eva Fricke, 2023, VERY WESTERN Rheingau 210.

(Total Acidity 7.7 gr. / Residual Sugar 25 gr.)

So, just who is this Eva Fricke?

Eva began her career in 2001 after graduating from Geisenheim University
(Geisenheim is *the* U.C. Davis of Germany OR, better yet, U.C. Davis is *the* Geisenheim of America)
with a degree in viticulture and oenology (Eva is not from a winegrowing family...her parents were doctors from Lower Saxony).
After travels / work stints in France, Italy, Spain, Australia, she settled in the Rheingau region of Germany.
Her first gig was at Weingut J.B. Becker (a traditional trocken producer) in 2002 and then in 2004,
she transferred to Weingut Josef Leitz, where she became the vineyard and operations manager.
Her talents showed immediately and her precocious nature led her to craft her first eponymous wine, in 2006.
Eva finally went solo in 2008 and now resides in the village of Eltville am Rhein,
where she oversees her own facility and harvests grapes from 17 hectares of Rheingau vineyards.
Despite her relative youth, Eva is now firmly established in the hierarchy
of compelling / important producers in the Rheingau, a most classic German Riesling producing area.





Town of Lorch...or it could be Lorchhausen...I get confused by all these church spires and vineyards and rivers...

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Trocken, *G.G. Maximin Grünhaus Abtsberg,* von Schubert, 2023, Ruwer 205.

Trocken, *G.G. Maximin Grünhaus Abtsberg,* von Schubert, 2020, Ruwer 197.

Kabinett, *Maximin Grünhaus Abtsberg NR. 50,* von Schubert, 2022 Ruwer GROSSER RING AUCTION 2023 WINE 333.

-since von Schubert re-entered the VDP and Maximin took over from his papa, he has submitted the bestest fuder of kabinett every year as his Trier auction wine. This year, the grapes came from the steepest part of the Abtsberg, composed of blue slate; the wine was stopped at the Kabinett level because mom and the old gods said so.

-Total Acidity 8 gr. / Residual Sugar 64 gr. / 7.5°

Kabinett, *Maximin Grünhaus Abtsberg NR. 50,* von Schubert, 2022 Ruwer --1500ml aka MAGNUM-- 575.

--GROSSER RING AUCTION 2023 WINE...BUT IN THE PERFECT SIZE BOTTLE--

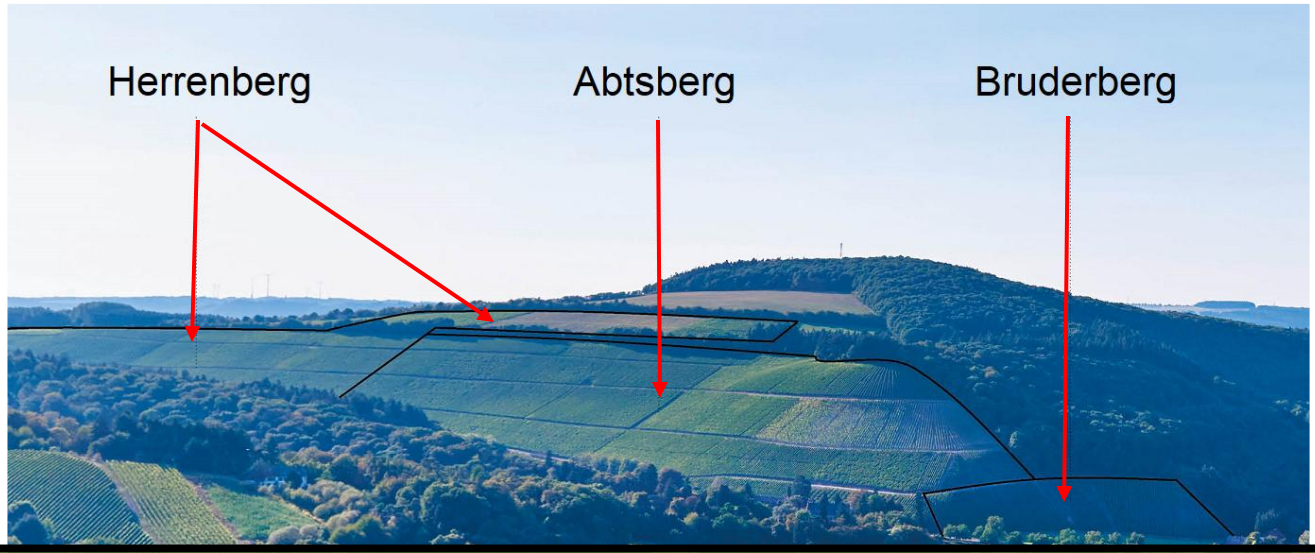
Kabinett, *Maximin Grünhaus Abtsberg,* von Schubert, 2021, Ruwer 125.

Kabinett, *Maximin Grünhaus Abtsberg,* von Schubert, 2018, Ruwer 110.

Spätlese *Maximin Grünhaus Abtsberg,* von Schubert, 2022, Ruwer 135.

-the vines average 40 years of age and grow gloriously in the blue, Devonian slate of the almighty *Abstberg*

-the wine is fermented using indigenous yeasts, in a Fuder cask; fermentation is stopped by reducing the temperature to -100°...okay, just kidding but the wine is chilled, causing the yeast to stop working, meaning that initial sugars are now residual sugars, producing a wine with zesty acidity and joyous fruit...exactly like a peach from Georgia, consumed while listening to a little B52s



All Hail the Benedictine Monks of St. Maximin Monastery in Trier

-in 966CE, the Emperor Otto I presented this estate to the monks...
one can assume to clear his passage into a gilt-edged afterlife
-more importantly, there were grapes being grown here then...
that is 1055 years of continuous viticulture and vinification...that is crazy town!
-in 1802, the monks had to give up control of the property when a short French dude rode through town
-the total size of the hillside is 84 acres, roughly 1.5 X the Great Lawn in Central Park
-it is divided into three parcels:
the *ABSTBERG*: these grapes produced wines for the Abbot
the *HERRENBERG*: these grapes produced wines for the choirmasters
the *BRUDERBERG*: these grapes produced wines for the monks



wine is terroir®

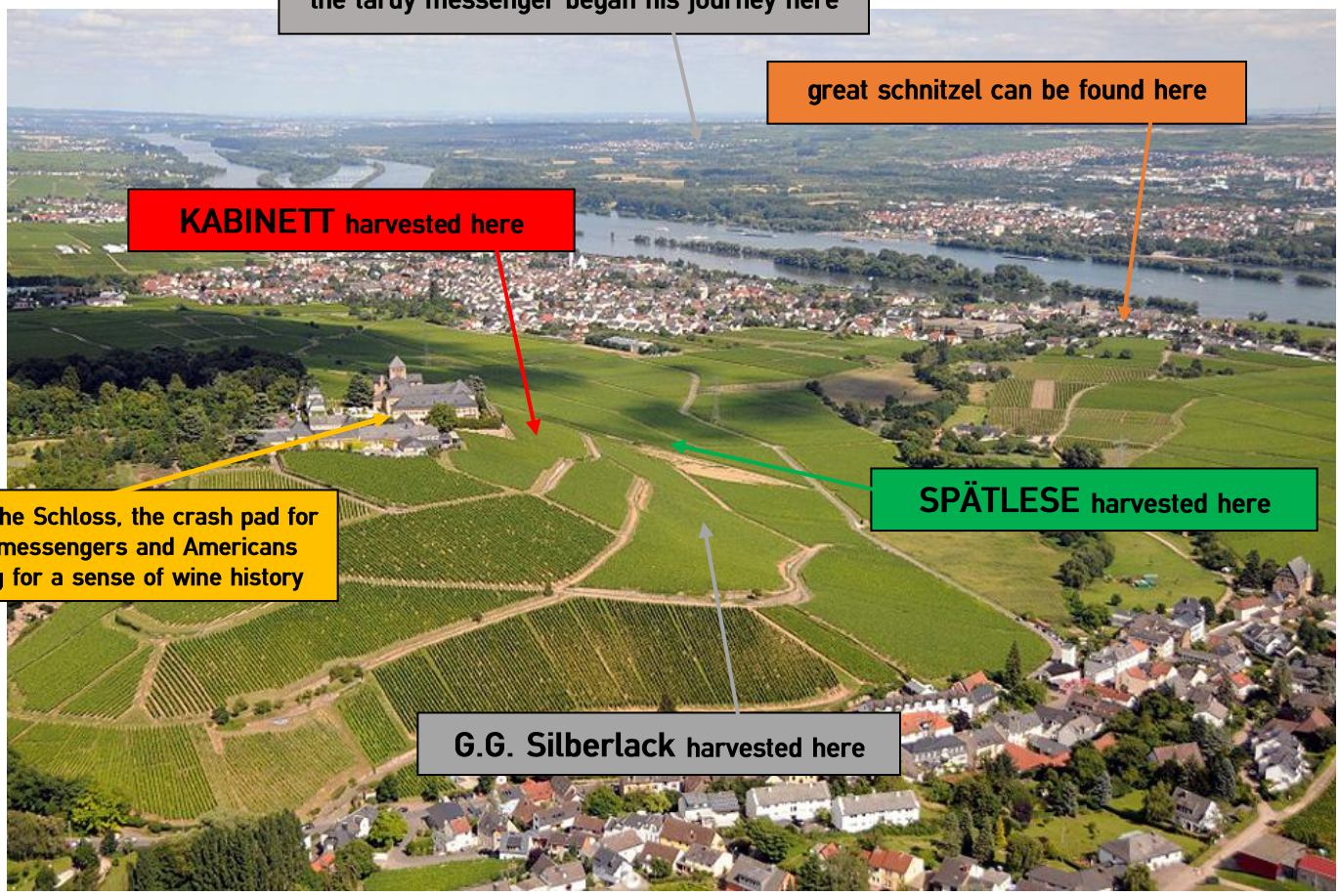
Trocken, *G.G. Silberlack*, Schloss Johannisberg, 2022, Rheingau	189.
Trocken, *G.G. Silberlack*, Schloss Johannisberg, 2020, Rheingau	195.
Trocken, *G.G. Silberlack*, Schloss Johannisberg, 2013, Rheingau	221.
Kabinett Feinherb, *Rotlack*, Schloss Johannisberg, 2015, Rheingau	120.
Kabinett, *Rotlack*, Schloss Johannisberg, 2023, Rheingau	100.
Spätlese, *Grünlack*, Schloss Johannisberg, 2023, Rheingau	120.
Spätlese, *Grünlack*, Schloss Johannisberg, 2007, Rheingau	192.
Beerenauslese, *Purpurlack*, Schloss Johannisberg, 2018, Rheingau	425.

First amongst equals. To be first to the finish line is cool but to be first to the starting grid is even cooler. And there is no cooler winery in the world of Riesling than **Schloss Johannisberg**, located in the Rheingau region of Germany.

The list of **FIRSTS** for this legendary property is staggering:

-from his castle in Ingelheim (on the south side of the Rhein River), the Emperor Charlemagne noted in 772AD that the snows on this hill melted first and therefore it would probably be a perfect place to plant grapes
-Charlemagne's son Ludwig der Fromme first noted a production of 6000 litres of wine in 817
-in 983AD, Emperor Otto II gave rights to the western part of the Rheingau to the Archbishopric of Mainz and the first Benedictine monastery was built on Bishop's Hill in 1100AD (in 1130AD, the name of the village, hill and monastery were changed to Johannisberg in honor of St. John the Baptist)
-the monastery was dissolved in 1563AD and seized by Hubert Bleymann during the 30 Years War
-in 1716AD, Konstantin von Buttlar, the Prince-Abbot of Fulda, purchased the estate and made the first movements towards Riesling supremacy
  -he demolished the monastic buildings and built a new baroque manor and a massive cellar, to join with the already existing 900-year-old cellar. Now the first signs of cladosporium cellare appear; it is a very desirable mold which regulates humidity
-in 1719AD and 1720AD, the first movement towards a Riesling monopole is taken with the planting of 294,000 Riesling vines
-here begins the period where Riesling is not just referred to as Riesling but as Johannisberg Riesling
-in 1775AD, the first harvest of late harvested grapes – spätlese – is recorded. This was by no means purposeful but due to the late arrival of the messenger from Fulda with the permission to begin harvest (word was that he was waylaid by a young vixen named Cindy). The resulting wines made from these late-harvested grapes, partially affected by noble rot, were a revelation – "I have never tasted such good wine" stated Johann Engert, estate manager, on April 10th, 1776AD. Such was the success of these wines that an ordinance was instituted leaving the harvest date up to the individual local authority as opposed to a common assent through the entire region
-in 1787AD, the term auslese – "select late harvest" – is first used
-the following years saw ownership changes amongst the Prince of Orange, Napoleon, Kaiser Franz I and finally to the State Chancellor Clemens Wenzeslaus, Prince of Metternich-Winneburg (whose family still is present today)

...if you have read this far, I might just share a tequila shot with you...all hail tequila, *the Riesling of spirits*!



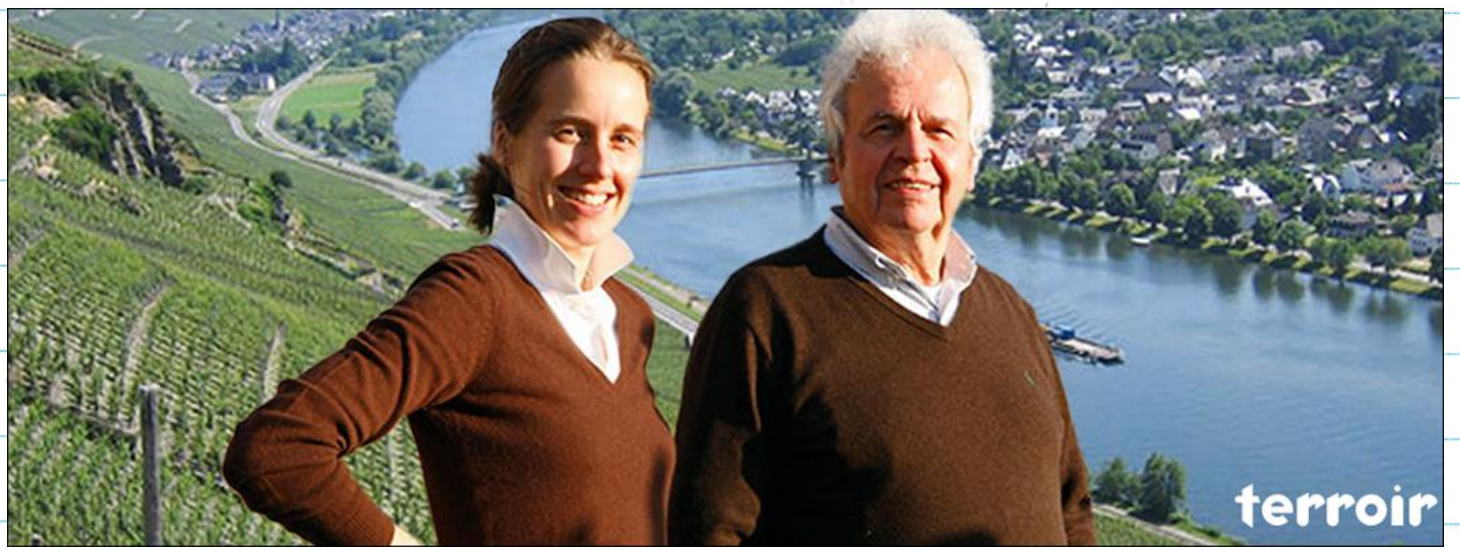
-in 1816 the Prince instituted a policy of sealing the bottles with different color waxes to indicate different quality levels. This was the first attempt at defining various predikat levels and later formed the basis for the German Wine Quality Laws of 1971. And wouldn't you know it but these color bands are still in play today!

Gelblack (yellow label) = Qba
Rotlack (red label) = Kabinett
Grünlack (green seal) = Spätlese
Silberlack (silver label) = Gëwachs (Grand Cru)
Rosalack (pink seal) = Auslese
Rosa-Goldlack (pink and gold seal) = Beerenauslese
Goldlack (gold seal) = Trockenbeerenauslese
Blaulack (blue label) = Eiswein

-In 1830, the Prince also dictated that the Domaine Manager must affix his signature to every label, assuring the primary quality of each wine.
-in 1858, the first Eiswein is harvested at Schloss Johannisberg

This palpable sense of history can be overwhelming and certainly does not guarantee greatness in the resulting wines. The estate, presently under the watchful eye of domänenverwalter Stefan Doktor, absolutely produces greatness, however, and imbues every ounce of glorious grape nectar with the might of over 1000 years of dedication and Riesling supremacy.
Charlemagne was right...jeez, he is always right!.

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THE MAJESTY OF J.J. PRÜM...and by majesty, i mean, really, really f*#king great

Kabinett, *Graacher Himmelreich*, 2023 139.

Kabinett, *Wehlener Sonnenuhr*, 2023 147.

Kabinett, *Wehlener Sonnenuhr*, 2021 --GROSSER RING AUCTION WINE-- 1350.

-this is the first time in over 40 years that J.J. Prüm offering a Kabinett bottling at the VDP auction in Trier. And when the hammer finally fell, each bottle of this treasure was sold at €405. **terroir** received only one bottle because that is all we could afford...and mom was putting the hammer down on me to save my euros for a big schnitzel dinner...she is wise like that.

Spätlese, *Zeltinger Sonnenuhr*, 2023 145.

Spätlese, *Wehlener Sonnenuhr*, 2021 --GROSSER RING AUCTION WINE-- 496.

Spätlese, *Graacher Himmelreich*, 2020 128.

(Total Acidity 7.2 gr. / Residual Sugar 66 gr.)

-harvest generally begins 1-2 weeks after the Kabinett, but in the perfectly south-facing parcels, it could be a matter of days... or in the climat of *Goldwimgert*, the Spätlese is actually harvested first) / the grapes were spontaneously fermented in stainless steel

-the wine was then transferred to the Prüm cellar, where Katharina performs mystical rites on the wines, turning them into nectars

Spätlese, *Wehlener Sonnenuhr*, 2019 136.

Auslese, *Wehlener Sonnenuhr*, 2023 --375ml aka ½ bottle aka perfect size for breakfast-- 122.

Auslese, *Graacher Himmelreich*, 2021 168.

Auslese, *Wehlener Sonnenuhr*, 1997 --1500ml aka MAGNUM-- 750.



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YOUR JOH. JOS. PRÜM WEALTH OF KNOWLEDGE...

the below info will not guarantee a win on *Dancing with the Stars* but it might very well open a new wine portal, into the 5th dimension, where Chardonnay is always a sweet wine.

-located in Wehlen...the Prüm family has been here for over 400 years (well, family members have been here since 1156)

-first family member in 19th century was Sebastian Alois Prüm

-his brother Jodocus built the sundials in the two Sonnenuhr vineyards

-son Mathias Prüm next (the estate was split between his 7 sons, the oldest one was Joh. Jos. Prüm)

-present estate founded in 1911 by Johan Josef Prüm (1873 – 1944) (he bought vineyards from one of his brothers

-the estate was divided in ½ to create Joh. Jos. Prüm – the other half is S.A. Prüm

-many other Prüm family members (including Ernst Loosen) often drop by for a bbq

-Sebastian Alois Prüm (1902 – 1969): started working at estate in 1920 (really is the one who established the style of wine; his wife was Katharina Erz)

-Dr. (of law) Manfred Prüm: started working at the estate in 1969

-Dr. (of law) Katharine Prüm: started working at the estate in 2003 and first vintage in charge was the 2007

-own 22 hectares (54.3 acres) of vineyards (70% is own-rooted)

-*Wehlener Sonnenuhr* (the majority of the estate's holdings)

-*Zeltingen Sonnenuhr* (the family's vines are all around the sundial)

-*Graacher Himmelreich*

-*Bernkasteler Badstube*

-*Bernkasteler Lay*

-SWEET WINES INTRODUCTION

-first Auslese made in 1920 / 1921

-first BA was made in 1934

-first TBA was made in 1937 / 1938

-first Eiswein made in 1949

*BEFORE The 1971 wine laws, there could be four different bottlings of Auslese:

-Auslese / Feine Auslese / Feinste Auslese / Hochfeine Auslese – the longer the name, the higher the concentration

-Gold Kap (gold capsule with single white stripe): pre-1971, would be called Feinste ----

-Long Gold Kap (gold cap with double white stripe): pre-1971, would be called Hochfeine ----

-greatest vintages at the estate: 1949 / 1959 / 1971 / 1976 / 1990 / 2005 / 2021



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THE MAJESTY OF SCHLOSS LIESER... and by majesty, i mean, precision

Trocken, *G.G. Graacher Himmelreich*, Schloss Lieser, 2020	157.
Trocken, *G.G. Piesporter Goldtröpfchen*, Schloss Lieser, 2020	145.
Kabinett, *Niederberg Helden*, Schloss Lieser, 2021, Mosel	72.
Kabinett, *Brauneberger Juffur*, Schloss Lieser, 2014, Mosel	115.
Spätlese, *Niederberg Helden*, Schloss Lieser, 2021, Mosel	92.
Spätlese, *Brauneberger Juffur Sonnenuhr*, Schloss Lieser, 2015, Mosel	100.
Auslese, *Lieser Niederberg Helden* GOLD KAPSULE, Schloss Lieser, 2020, Mosel	230.

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THE MAJESTY OF SELBACH-OSTER... and by majesty, i mean, compelling

Trocken, *G.G. Zeltingen Schlossberg*, Selbach-Oster, 2023, Mosel	124.
Auslese, *Zeltingen Sonnenuhr "Rotlay,"* Selbach-Oster, 2019, Mosel	138.
Auslese*, *Zeltinger Sonnenuhr*, Selbach-Oster, 2010, Mosel	300. 1500ml.
Auslese**, *Zeltinger Sonnenuhr*, Selbach-Oster, 2007, Mosel	200.
Auslese**, *Zeltinger Sonnenuhr*, Selbach-Oster, 1995, Mosel-Saar-Ruwer	225.

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Feinherb, *Winkeler Jesuitengarten Alte Reben*, Spreitzer, 2022, Rheingau	64.
Kabinett, *Serriger Wurtzberg*, Wurtzberg, 2023, Saar –DER RING AUCTION WINE–	120.
Kabinett, *Veldenzer Elisenberg*, Max Ferdinand Richter, 2023, Mosel	72.
Kabinett, *Pundericher Marienburg*, Walter, 2023, Mosel –DER RING AUCTION WINE–	100.
Kabinett, *Oberemmeler Hütte*, von Hovel, 2022, Saar –GROSSER RING AUCTION 2023 WINE–	155.
Kabinett, Saarburg, Zilliken, 2022, Saar	
Kabinett, *Saarburg Rausch*, Zilliken, 2022, Saar –GROSSER RING AUCTION 2023 WINE–	210.
Kabinett, *Ockfener Geisberg*, Van Volxem, 2022, Saar --1500ml aka MAGNUM-- –GROSSER RING AUCTION WINE–	594.
Kabinett, *Trittenheimer Apotheke*, Loersch, 2022, Mosel –BERNKASTELER RING AUCTION WINE–	120.
Kabinett, *Drhoner Hofberg*, A.J. Adam, 2022, Mosel –GROSSER RING AUCTION 2023 WINE–	168.
Kabinett, *Graacher Domprobst*, Willi Schaefer, 2022, Mosel –GROSSER RING AUCTION 2023 WINE–	398.
Kabinett, *Rüdesheimer Klosterlay*, Leitz, 2022, Rheingau	65.
Kabinett, *Eltviller Sonnenberg*, J.B. Becker, 2022, Rheingau	78.
Kabinett, *Niersteiner Pettenthal*, Strub, 2022, Rheinhessen	67.

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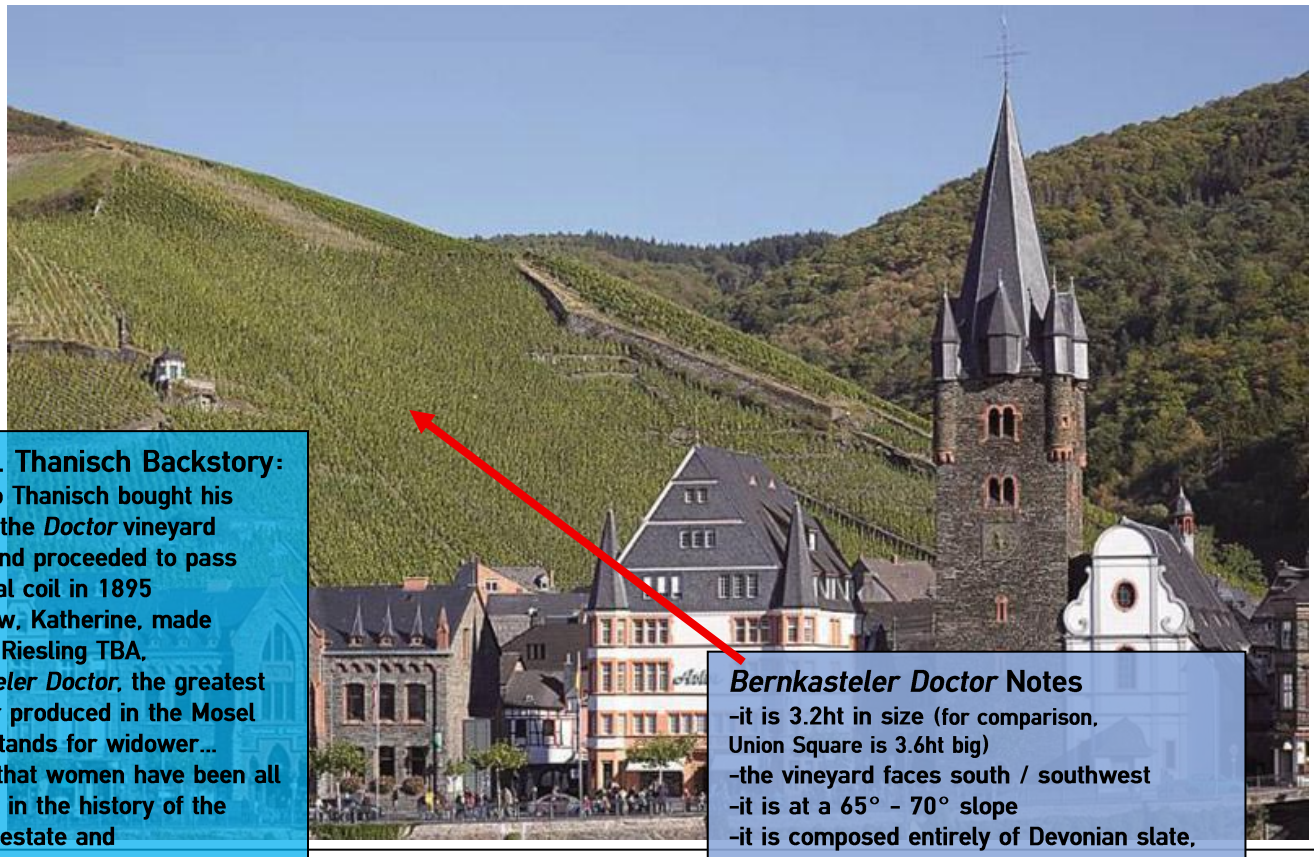
Kabinett, *Wiltinger Braune Kupp*, Le Gallais *aka*, Egon Müller, 2021, Saar	198.
-Total Acidity 10.3 gr. / Residual Sugar 27.7 gr. / 8°	
Kabinett, *Oberemmeler Hütte*, von Hovel, 2021, Saar	100.
Kabinett, *Scharzhofberger*, Egon Müller, 2021, Saar	455.
-Total Acidity 11.2 gr. / Residual Sugar 26.8 gr. / 8.5°	
Kabinett G.K. *Graacher Domprobst*, Willi Schaefer, 2021, Mosel	120.
Kabinett, *Ürziger Würzgarten*, Markus Molitor, 2021, Mosel	88.
Kabinett, Robert Weil, 2021, Rheingau	116.
Kabinett, *Schlossböckelheimer Königsfels*, Paul Anheuser, 2021, Nahe	60.
Kabinett, *Scharzhofberger*, Egon Müller, 2020, Saar	428.
-Total Acidity 8.2 gr. / Residual Sugar 38.6 gr. / 9°	
Kabinett, *Vogelsang*, Domaine Serrig, 2020, Saar	222.
Kabinett, *Enkircher Ellergrub*, Weiser-Künstler, 2020, Mosel	99.
Kabinett, *Burg Layer Schlossberg*, Diel, 2020, Nahe --GROSSER RING AUCTION WINE--	174.
Kabinett, Wehlener Sonnenuhr Vieilles Vignes, Dr. Loosen, 2018, Mosel	100.
Kabinett, *Ürziger Würzgarten*, Joh. Jos. Christoffel Erben, 2007, Mosel	105.

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MOSEL

Spätlese, *Berncasteler Doctor*, Wwe. Dr. H. Thanisch – Erben Thanisch, 2018, Mosel -- MAGNUM-- 550.

–GROSSER RING AUCTION WINE—



Your Dr. Thanisch Backstory:
-Dr. Hugo Thanisch bought his parcel of the *Doctor* vineyard in 1882 and proceeded to pass this mortal coil in 1895
-his widow, Katherine, made the 1921 Riesling TBA, *Bernkasteler Doctor*, the greatest wine ever produced in the Mosel
-"Wwe" stands for widower... meaning that women have been all important in the history of the Thanisch estate and the *Doctor* vineyard
-presently, the estate is overseen by Sofia Thanisch (the great grand niece of Katherine, if my family tree construction is correct) and her daughter Christina

***Bernkasteler Doctor* Notes**
-it is 3.2ht in size (for comparison, Union Square is 3.6ht big)
-the vineyard faces south / southwest
-it is at a 65° - 70° slope
-it is composed entirely of Devonian slate, with a shovel-full of fine soil thrown on top
-it is primarily planted with ungrafted vines
-in 1794CE, under Napoleonic rules, it became community property
-it was once the most expensive agricultural land in Germany, producing the most expensive wine in Germany

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An Ode to Riesling, as scripted by Homer...via ChatGPT

Sing, O Muse, of the pale-gold gift of the vine,
Riesling the radiant, daughter of sunlit slopes,
whose perfume drifts like dawn-wind over distant seas.
From Rhine's proud cliffs to Mosel's winding mirrors,
her voice rises—bright as a hero's call, soft as a goddess' whisper.

For she is the traveler's solace,
the cup that steadies weary sailors when storm clouds gather like jealous gods.
Sweet she may be, or sharp as bronze — ever-shifting, ever true —
as cunning as Odysseus himself in her thousand forms.

Behold her fruit:
a nectar clear as Circe's spell yet lacking all her treachery;
a draught whose lightning kiss awakens the spirit like Athena's counsel.
In her, the orchard sings—
peach and apple, honey and wildflower—
their voices braided like faithful oarsmen pulling in perfect time.

But woe to those who scorn her!
For they wander, lost among lesser wines,
never tasting the bright blade of her acidity, that brave edge that cleaves dullness from the tongue.
Riesling alone strides the narrow strait between sweetness and steel,
as deft as the hero steering between Scylla's reach and Charybdis' roar.

Raise then your cups, companions of the feast,
and let her shimmering light burn away the shadows of the long voyage.
For when the final shore draws near, and the hearth-fires of home glow red,
it is Riesling — faithful, fragrant, and immortal — who welcomes us back.

Sing her name, O Muse, so it may echo through time's vast halls:
Riesling, wine of heroes, radiant jewel of the vine.

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Spätlese, *Niederhäuser Hermannshöhle,* Dönnhoff, 2024, Nahe 143.

Spätlese, *Meddersheimer Rheingrafenberg,* Hexamer, 2023, Nahe 80.

Spätlese, *Oberhäuser Brücke,* Dönnhoff, 2023, Nahe --1500ml aka MAGNUM-- 217.

Spätlese, *Trittenheimer Apotheke,* Unterlind*, 2022, Mosel 120.

*Unterlind is the union of Veronika Lintner (cellarmaster at Egon Müller) and Heiner Bollig (vineyard manager at Egon Müller). The project was conceived in December, 2019, and their first vintage was in 2020. They initially only leased 3 small plots in the *Apotheke* vineyard but then added 1.8 hectares more when Heiner's father retired. Everything is minimal intervention. And they are thankfully focused on producing only Prädikat wines at present, relishing the historical uniqueness of these wines.

Spätlese, *Oestericher Lenchen '303',* Spreitzer, 2022, Rheingau 120.

Spätlese, *Eltviller Sonnenberg,* J.B. Becker, 2022, Rheingau 86.

Spätlese, *Scharzhofberger,* Egon Müller, 2021, Saar 596.

-Total Acidity 9.9 gr. / Residual Sugar 67.6 gr. / 7.5°

I know, I know, your're saying to yourself: "what the f*#k...there is no way a sugary wine can be this expensive!? Well, truth be told, it ain't wine...it is actually unicorn tears with alcohol. And while you may think you are perceiving sweetness, you have actually come face to face with the balance ideal. This frame of mind / mind meld is often referenced and NEVER experienced. Until now. How can you put a price on that?!

Spätlese, *Trittenheimer Apotheke,* Unterlind, 2021, Mosel 118.

-the vines range in age from 50 years to 100 years of age (these ones are ungrafted)

-the soil...if we can call it soil because it is really just rock...is grey & blue Devonian slate

-fermented in stainless steel / aged in stainless steel / all fruit and tension...like the relationship with my 1st god

-total acidity 10.9 grams per litre – this is higher! / residual sugar 76.2 grams per litre – this is what I eat for breakfast

Spätlese, *Wiltinger Braune Kupp,* Le Gallais *aka,* Egon Müller, 2020, Saar 305.

-Total Acidity 7.2 gr. / Residual Sugar 67 gr. / 8.5°

Spätlese, *Saarburg Rausch,* Zilliken, 2020, Saar 145.

Spätlese, *Scharzhofberger,* von Hövel, 2020, Saar -GROSSER RING AUCTION WINE- 135.

Spätlese, *Monzinger Frühlingsplätzchen,* Emrich-Schönleber, 2020, Nahe 99.

Spätlese, *Bockenauer Felseneck,* Schäfer-Fröhlich, 2020, Nahe 110.

Spätlese, *Niederhäuser Hermannshöhle,* Dönnhoff, 2020, Nahe --3000ml aka DBL MAGNUM-- 725.

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Spätlese, *Wehlener Klosterberg,* Markus Molitor, 2018, Mosel GREEN LABEL = FRUIT SWEET WINES FOR MARKUS 99.

Spätlese, *Schlossböckelheimer Felsenberg "R,"* Dönnhoff, 2018, Nahe 123.

Spätlese, *Scharzhofberger,* Egon Müller, 2017, Saar 495.

-Total Acidity 8.1 gr. / Residual Sugar 61 gr. / 7.5°

Spätlese, *Ürziger Würzgarten,* Dr. Loosen, 2016, Mosel --1500ml aka MAGNUM-- 195.

Spätlese, *Wehlener Klosterberg,* Markus Molitor, 2015, Mosel 97.

Spätlese, *Nackenheimer Rothenberg,* Gunderloch, 2015, Rheinhessen 108.

Spätlese *Faß 26,* Eitelsbacher Karthäuserhofberg, 2013, Ruwer -GROSSER RING AUCTION WINE- 250.

Spätlese, *Meddersheimer Rheingrafenberg,* Hexamer, 2010, Nahe 100.

Spätlese GOLD KAPSULE, *Bockenauer Felseneck,* Schäfer-Fröhlich, 2008, Nahe --3000ml aka DBL MAGNUM-- 900.

Spätlese, *Meddersheimer Rheingrafenberg,* Hexamer, 2005, Nahe 135.

Spätlese, *Schlossböckelheimer Felsenberg,* Dönnhoff, 2004, Nahe --1500ml aka MAGNUM-- 468.

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Auslese, *Pius*, Wiengut Keller, 2024, Rheinhessen	115. 375ml.
Auslese, *Nackenheim Rothenberg*, Gunderloch, 2023, Rheinhessen	110. 375ml.
Auslese, *Wallufer Walkenberg "Durchgegoren,"* J.B. Becker, 2022, Rheingau	148.
Auslese, *Oberhäuser Brücke*, Dönnhoff, 2019, Nahe	425. 1500ml.
Auslese, *Bockenauer Felseneck*, Schäfer-Fröhlich, 2019, Nahe VDP.NAHE AUCTION	550. 375ml.
Auslese, *Piesporter Goldtröpfchen*, Später-Veit, 2005, Mosel-Saar-Ruwer	160.

Terms of Sweet Wine Endearment

Auslese – references a wine made from the "selected picking of late harvested bunches of grapes".
Before the 1971 Wine Law, the term was used to indicate a harvesting after the spätlese harvest
or a selection of the sweetest spätlese bunches.
-these grapes are harvested at 90º oechsle, equaling a potential alcohol of 11º

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Beerenauslese, *Purpurlack*, Schloss Johannisberg, 2018, Rheingau	425. 375ml.
Beerenauslese, *Serriger*, Schloss Saarstein, 1997, Mosel-Saar-Ruwer	288. 375ml.
Beerenauslese, *Bacharacher Wolfshöhle*, Ratzenberger, 1976, Mittelrhein	500. 375ml.
Trockenbeerenauslese, *Eltviller Sonnenberg*, Schloss Eltz, 1976, Rheingau	550.
Eiswein, *Oberemmeler Hütte*, von Hövel, 1983, Mosel-Saar-Ruwer	300. 375ml.

Further Terms of Sweet Wine Endearment

Beerenauslese – now we are getting somewhere!

This wine utilizes individually selected late harvested grapes...and yes, I mean picked grape by shriveled grape.
If you think your job is hard (excluding Alaskan fishermen and Navy Seals),
then get to Germany and offer your services this autumn...your chiropractor will thank you.
-these grapes are harvested at about 120º oechsle, equaling a potential alcohol of 15º

Trockenbeerenauslese – oh lordy, now get thee to the vineyard and look for grapes affected by *botrytis cineria* and pick each grape individually. And don't mix them up with those simple, really late harvested grapes!
The amount of TBA produced in any given year is barely enough to fit in an Ace of Spades Champagne bottle drunk by the Miami Heat. If you are lucky enough to ever drink one of these wines,
the only greater pleasure in life might be a conversation with Jennifer Lopez...in a bubble bath.
-these grapes are harvested at 150º oechsle, equaling a potential alcohol of 19º
(personal note: I once enjoyed a TBA from the Rheingau region with over 500 grams of residual sugar.
To state this another way, this wine was over 50% sugar! Talk about holy s*#t.)

Eiswein – simply put, the harvesting of grapes frozen on the vine results in an eiswein / icewine.
Since a grape is about 85% water, if it freezes on the vine one is left with über concentrated grape sugar; it is not easy to extract, however, unless you have the forearms of Conan,
an ice pick, and a sledge hammer. These wines are not sweeter than a TBA
(which are affected by noble rot and taste like it); they are just different.

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Salomon Undhof, *von den Terrassen*, 2024, Kremstal 74.

Christian Tschida, *Laissez-Faire*, 2023, Burgenland 163.

-I will be moderately honest and say: this wine is not at all what I expected. So...what did I expect? I thought I was entering the Alice Feiring dimension (admittedly, happily) and was going to be greeted with an über natural wonder. Alas, this wine is exactly the opposite of that Alice Feiring dimension. Suffice it to say then, you are now entering the General AND Manager dimension

-grown in a single vineyard, composed of schist + limestone + quartz, at 900' elevation, in a super cool pocket, tended to by elves and horses / harvested by jazz musicians / pressed by the buttocks of a "like a Virgin" Madonna / fermented in an oak barrel crated by Joseph / with only enough sulfur to keep the devil at bay

F. X. Pichler, *Loibner Ried Steinertal*, 2023, Wachau 188.

F. X. Pichler, *Dürnsteiner Ried Kellerberg*, 2023, Wachau --MOM TASTED THIS AND GAVE IT 108 POINTS-- 267.

Wohlmuth, *Kitzeck-Sausal*, 2022, Styria 67.

Groiss, *Ried Auf der Henne*, 2022, Weinviertel 104.

Knoll, *Steiner Pfaffenberg*, Knoll, 2022, Kremstal 184.

F. X. Pichler, *Dürnsteiner Ried Kellerberg*, 2021, Wachau --1500ml aka MAGNUM-- 498.

Stadt Krems, *Ried Grillenparz*, 2021, Kremstal 112.

Stagård, *Steiner Hund*, 2020, Kremstal 92.

Mantlerhof, *Gedersdorf Steingarben*, 2019, Kremstal 114.

Smaragd, *Ried Spitzer "1000 Eimerberg,"* Lagler, 2024, Wachau 99.

Smaragd, *Ried Hochrain*, Franz Hirtzberger, 2023, Wachau 165.

Smaragd, *Ried Loibenberg*, Knoll, 2022, Wachau 180.

Smaragd, *Ried Achleithen*, Prager, 2022, Wachau 189.

Smaragd, *Ried Achleithen*, Rudi Pichler, 2022, Wachau 202.

Smaragd, *Ried Kollmitz*, Mathias Hirtzberger, 2022, Wachau 168.

Smaragd, *Ried Singerriedel*, Franz Hirtzberger, 2021, Wachau --1500ml aka MAGNUM-- 450.

Smaragd, *Ried Klaus*, Prager, 2020, Wachau 180.

Unendlich, F.X. Pichler, 2021 --*TIGHTEN THE SEAT BELT AND GET READY TO RUMBLE* ALERT-- 454.

-okay, so "unendlich" means "unending," sort of like Iron Butterfly's In-A-Gadda-Da-Vida. But this is even better as all of your senses...even your toe senses, are tingled and prodded and whipsawed. In essence, the family Pichler has exhausted all possibilities of growing the most perfectest, ripest grapes (no botrytis present but maybe some dried berries), that give the grandest expression of place (in this case, the vineyards *Kellerberg, Höhereck, Schütt, Loibenberg*).

The grapes are sorted by hand (if you thought shucking fava beans was tedious...), macerated on the skins for 12-16 hours, fermented in stainless steel tank, then aged in large oak vats for 9 months on the fine lees.



Jurtschitsch, *Zöbinger Heiligenstein "Steinwand,"* 2021, Kamptal 241.

Schloss Gobelsburg, *Zöbinger Heiligenstein*, 2020, Kamptal --375ml aka ½ bottle aka perfect lunch size-- 68.

YOUR *HEILIGENSTEIN* VINEYARD CHEAT SHEET

(because you must commit this to memory!)

-the first mention of this vineyard was in 1280CE when it was called Hellenstein aka, Hell Stone

(so called because when working here, the sun beat down upon you...or because Lucifer had a weekend home on the upper slopes)

-the name eventually morphed into Heiligenstein aka, Stone of the Saints

(so called because Saint Leopold beat Lucifer in a game of beer pong...and booted him from the hilltop)

-it is a geologic anomaly in the entirety of Europe...

once, very high mountains were eroded down to essentially primary rock stumps (composed of gneiss, silicate, granite, amphibolites).

THEN, volcanic material and vegetation (roots and leaves and old NY Times) built up on the stumps and compressed over time.

THEN, a shallow ocean appeared.

THEN, tectonic movement turned everything over on its arse, revealing bedrock, sandstone, siltstone +++

The only thing missing is the appearance of Thanos and the infinity gems.

-the vineyard is 36.7 hectares in size, with a south / southwest aspect, and a 13° slope; the top of the hill is at 1050'

-while Grüner Veltliner is grown here (it really prefers the *Lamm* vineyard at the base of this hill), this is a Riesling vineyard primarily

-this single vineyard...or Ried, as the Austrians say...was one of the first to see its name emblazoned on a label over 100 years ago



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ALSATIAN RIESLING

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Stéphane Saillet, 2024 104.

Domaine Weinbach, *Altenbourg*, 2023 128.

Amelie & Charles Sparr, *Altenbourg*, 2022 100.

Schoffit, *Grand Cru Rangen "Clos Saint-Théobald,"* 2023 120.

Albert Mann, *Grand Cru Schlossberg*, 2021 192.

Cave de Ribeauville, *Grand Cru Osterberg*, 2020 88.

André Ostertag, *Grand Cru Muenchberg*, 2018 --1500ml aka MAGNUM-- 480.

Hugel, *Grossi Laüe*, 2015 204.

Trimbach, *Grand Cru Brand*, 2018, Turckheim 195.

Trimbach, *Grand Cru Schlossberg*, 2018 235.

Trimbach, *Grand Cru Mandelberg*, 2017, Mittelwihr 204.

Trimbach, *Cuvée Frédéric Emile*, 2018, Ribeauville 240.

Trimbach, *Cuvée Frédéric Emile*, 2015, Ribeauville 260.

-the *Cuvée Frédéric Emile* is sourced from the *Grand Cru vineyards Geisberg and Osterberg*, located in Ribeauville; the exposure is south to southeast; it is a very stoney limestone soil over a base of sandstone; average age of the vines is 55 years; the grapes are harvested as late as possible and the fermentation is in stainless steel; needless to say, this wine is as dry as the Great Salt Lake after a 100-year drought.

-P.S. Frédéric Emile Trimbach oversaw the estate in the late 19th Century and firmly established the estate's cult of quality

Trimbach, *Cuvée Frédéric Emile*, 2013, Ribeauville --1500ml aka MAGNUM-- 399.

Trimbach, *Cuvée Frédéric Emile*, 2001, Ribeauville 394.

Trimbach, *Clos Ste. Hune*, 2017, Hunawihr 785.

-from the *Grand Cru Rosacker Vineyard*, this special 1.67 parcel (it is actually not a Clos in that there is no wall surrounding it) has been owned by the family for over 200 years (the first vintage was released in 1919 and the *Rosacker* name did appear on the label up through the 1940s); the exposition is southeast and the 70-year-old vines thrive in the limestone, sandstone, pebbles and clay soil; the grapes are harvested late and fermented fully dry in stainless steel; the wine is bottled early to maintain freshness and aged in bottle 5 years before release; this wine is to Riesling as Yoda is to Jedi Knights...simply, the best.

P.S. this wine is NOT bottled as a *Grand Cru* because the Trimbach family rejected the *Grand Cru* system that was instituted in 1983. While initially supportive of this quality guarantee, the Trimbachs became quite weary as the process was hijacked by the growers (what grower would not want to see all of a vineyard...even the mediocre parts...classified as *Grand Cru*). The Trimbachs, part of the merchant class, eventually issued a red card, in soccer terms, to the commission as it incorporated massive parcels of vineyards that had no right to be classified as *Grand Cru* (at least in the minds of the Trimbachs). The simple result is that one of the greatest wines produced in Alsace carries no *official* designation of greatness, though it is supremely great. And supremely dry... dry as the wit of a Catholic theologian nailing his *Ninety-Five Theses* to the door of a church in Wittenberg...no indulgences here ladies and gentlemen...just a pure and true path to Heaven through the terroir of Alsace.

P.P.S. for you intrepid wine folk, in 1959 and 1989 no dry *Clos Ste. Hune* was made; instead, Trimbach made *Clos Ste. Hune Hors Choix* (*"super choice"*), a sweeter expression of this fabu vineyard

Trimbach, *Clos Ste. Hune*, 2017, Hunawihr --3000ml aka DOUBLE MAGNUM aka VINOUS VIAGRA-- 3300.

Trimbach, *Clos Ste. Hune*, 2003, Hunawihr 1000.



Hermann J. Wiemer, RESERVE DRY, 2015, Seneca Lake LIBRARY RELEASE --1500ml aka MAGNUM-- 245.

Hermann J. Wiemer, *Magdalena Vineyard*, 2013, Seneca Lake LIBRARY RELEASE 168.

Hermann J. Wiemer, *HJW Vineyard*, 2023, Seneca Lake 92.

-the vineyard was planted in 1977, by Hermann J. Wiemer, with clones #110, #198, #237...Hermann didn't call them clones... they were just Riesling to him. The cuttings came from his father's nursery in Germany, arrived in Canada, and then were driven in a bakery truck across the border into the U.S.A....they are not suitcase clones or gumboot clones *but* croissant clones...CRAZY!!!

-the first Riesling was produced here in 1979 and was named the Wine Spectator Top 100 Wine...just kidding, that would never happen

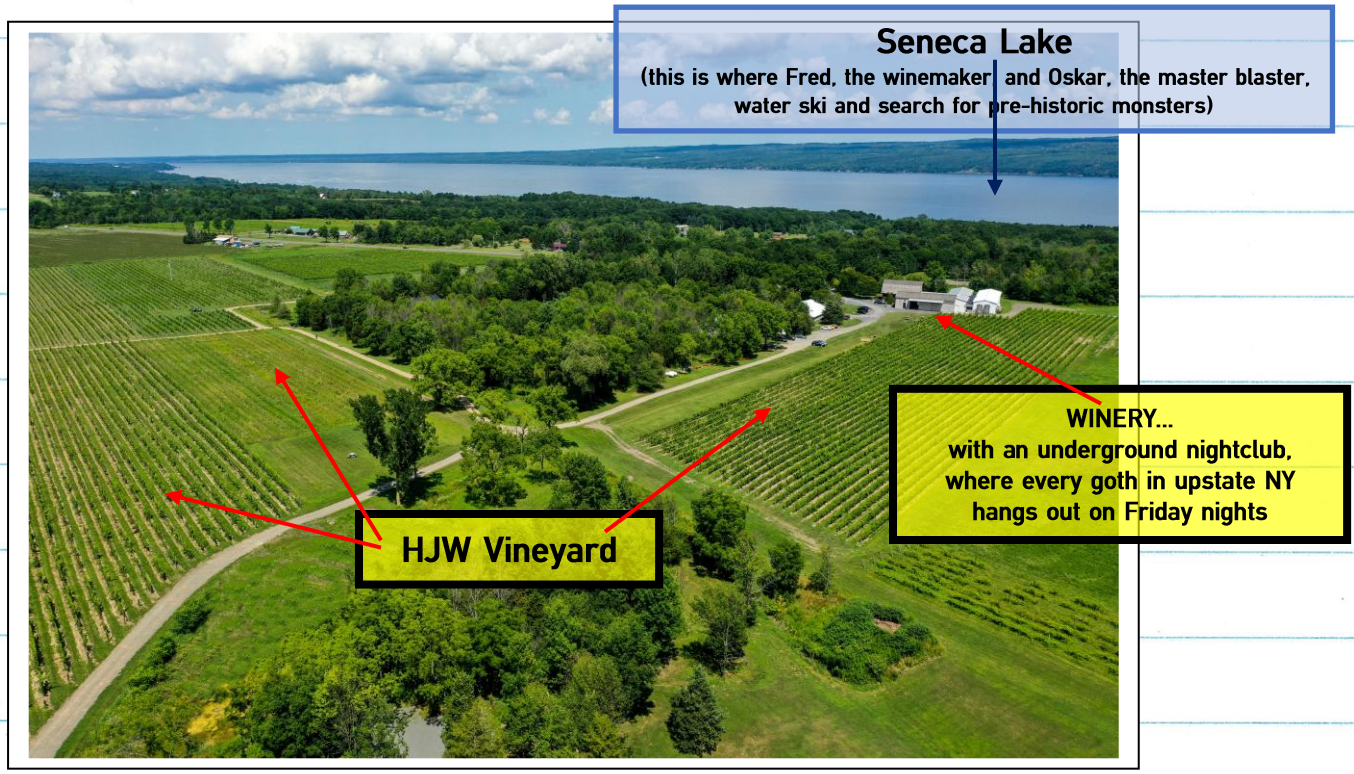
-the vineyard has very shallow topsoil and rests on shale bedrock; it resides on the west side of Seneca Lake, in a very cool pocket

-the grapes were harvested in four pickings, on October 5th, 6th, 30th and November 4th (Riesling just needs to hang out and develop, like my oldest son Linus)

-the grapes were whole-cluster pressed, then fermented and remain on the gross lees for 7 months

Hermann J. Wiemer, *HJW Vineyard*, 2016, Seneca Lake LIBRARY RELEASE 175.

Hermann J. Wiemer, *Josef Vineyard*, 2022, Seneca Lake --LATE HARVEST ALERT...62 grams residual sugar-- 90.



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AMERICAN RIESLING

Apollo's Praise Kabinett, *Lahoma Vineyard,* 2025, Finger Lakes 68.

-56 grams residual Sugar / 8.7 grams total acidity

Barnstormer, *Home Farm Vineyard "N6679P,"* 2025, Finger Lakes 80.

Wild Arc Farm, *Clos de Cochon,* 2024, Cayuga Lake 68.

Dr. Konstantin Frank, *Eugenia,* 2024, Finger Lakes 100.

Dr. Konstantin Frank, *Margrit,* 2024, Finger Lakes 100.

Ravines, *Argetsinger Vineyard,* 2021, Finger Lakes 92.

Haarmeyer, *Wirz Vineyard,* 2022, Cienega Valley 92.

-first planted in 1963 by Almaden Cellars...yes, that Almaden!!!...the vines thrive on their own rootstalks, in a limestone base with decomposed granite overlaying / the vines are head-trained, spaced 10' apart (old school wine growing) / the wine went through ML

Tatomer, *Vandenberg,* 2023, Santa Barbara 71.

Tatomer, *Kick-on Ranch "Clone 239,"* 2021, Santa Barbara 100.

Tatomer 4USL353, *Kick-on Ranch,* 2021, Santa Barbara --375ml aka, *the perfect amount*-- 75.

-70 grams Residual Sugar

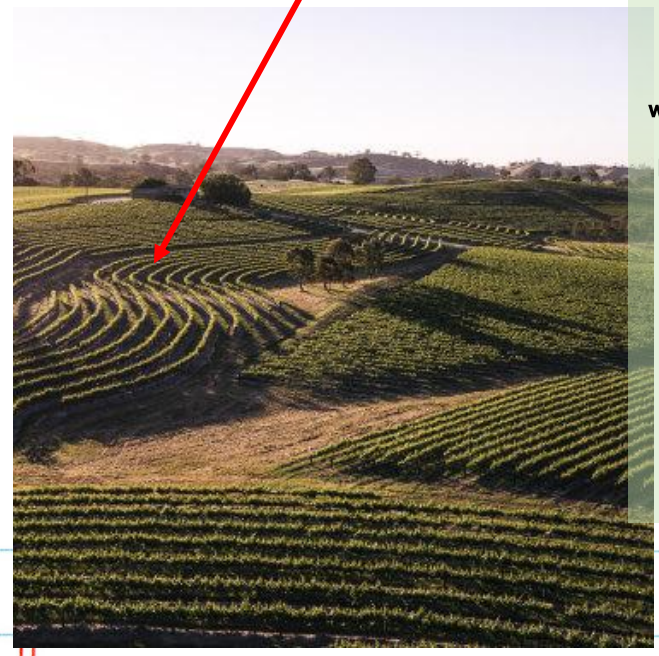
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AUSTRALIAN RIESLING

Best's, 2024, Great Western 70.

Henschke, *Julius,* 2023, Eden Valley 127.

Pewsey Vale, *The Contours "Museum Reserve,"* 2017, Eden Valley 98.



PEOPLE OF AMERICA, this parcel of land is where the first winery in South Australia was established back in 1847, by Joseph Gilbert, with vine cuttings from Camden Park in New South Wales, which was planted by James MacArthur (he is the bloke who brought the Riesling vine to Australia from Germany in the first place). Like many vineyards, it was essentially abandoned during the 1920s & 1930s as the world was in crisis. In 1961, Wyndham Hill-Smith purchased the vineyard from pastoralist Geoffrey Parsons, who had realized the parcel's historical importance and wanted it returned to its former glory. That glory was enabled by its 1500' altitude (aka, cool growing climate) and light, sandy loam, clay soils. The vines follow the contours of the land, thereby guaranteeing proper water consumption by the vines and little soil erosion. The Riesling vines planted in 1961 are on their original rootstalks and originate from those 1847 Gilbert plantings (located in a nearby vineyard)...truly, PEOPLE OF AMERICA, this is some crazy Riesling history.

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WORLD RIESLING

Giovanni Almondo, *Sassi e Sabbia*, 2025, Piedmont	78.
Castel Juval, *Vigna Windbichel*, 2023, Trentino – Alto Adige	128.
Château Belá, 2019, Stúrovo	76.
Moya Meaker, 2023, Elgin	96.
Casa Silva, *Futrono Vineyard*, 2024, Austral	92.

-grown on volcanic soils...we are super duper close to the Andes Mountains and to the bottom (OR TOP) of the world

-the average maximum temperature during the growing season is 65.3°F...which is insanely low...no clue how these grapes actually ripen (a stupid statement, in retrospect, as grapes ripen due to photosynthesis, not high temperatures)

-the grapes are harvested into small buckets and then transported to the winery via condor

-fermented in stainless steel tanks / followed by 60 days of lees stirring by ghosts of the OG Mapuche

-the total acidity in the wine is 4.9 grams / litre but it also has 3.3 pH, which means that its acidity is as blazing as a summer day in the Atacama

Somewhere on the shores of this lake, the Ranco Lake, is the Futrono Vineyard.
Apparently, it is guarded by the Lady of the Lake and She extracts a hefty toll to visit said vineyard...
one must: sing a song by Victor Jara / recite two poems by Pablo Neruda /
cook three empanadas de pino / name your favorite color.

