

# SUMMER OF RIESLING

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

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 resonance...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.

# THE TWELVE SHADES OF GERMAN RIESLING GRAPES♦

**TROCKEN...**  
perfect in every way

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

**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.

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

**KABINETT...**  
equally perfect...just different

**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.

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

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

**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 18<sup>th</sup>, 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.**

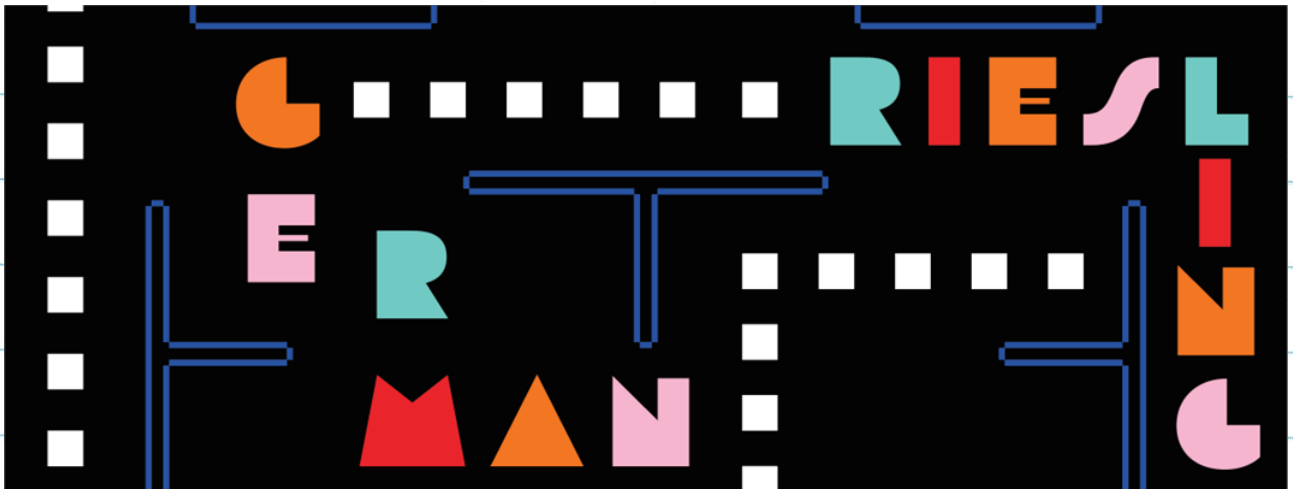


Spätlese Trocken, <i>Palmberg Alte Reben</i> , Stein, 2023, Mosel	118.
Trocken, <i>Maximin Herrenberg Alte Reben "1896,"</i> Carl Loewen, 2023, Mosel	115.
Trocken, <i>Enkircher Ellergrub</i> , Weiser-Künstler, 2023, Mosel	150.
Trocken, <i>Trabener Gaispfad</i> , Weiser-Künstler, 2023, Mosel	135.
Trocken, <i>Enkircher Steffensberg</i> , Weiser-Künstler, 2023, Mosel	120.
Trocken, Robert Weil, 2023, Rheingau	76.
Trocken, <i>Bingerbrücker Abtei "1937" Rupertsberg</i> , Kruger Rumpf, 2023, Nahe	99.
Trocken, <i>Kreuznacher Kahlenberg</i> , Dönnhoff, 2023, Nahe --1500ml aka MAGNUM--	232.
Trocken, <i>G.G. Birkweiler Kastanienbusch</i> , Rebholz, 2023, Pfalz	270.
Trocken, <i>G.G. Siebeldingen im Sonnenschein "Ganz Horn,"</i> Rebholz, 2023, Pfalz	280.
Trocken, <i>G.G. Erdener Treppchen Alte Reben</i> , Dr. Erni Loosen, 2022, Mosel	138.
Trocken, <i>G.G. Monzinger Frühlingsplätzchen</i> , Emrich-Schönleber, 2022, Nahe	179.
Trocken, <i>G.G. Monzinger Halenberg</i> , Emrich-Schönleber, 2022, Nahe	198.
Trocken, <i>G.G. Monzinger Halenberg</i> , Emrich-Schönleber, 2022, Nahe --1500ml aka MAGNUM--	422.
Trocken, <i>G.G. Nieder-Flörsheim Frauenberg</i> , Battenfeld Spanier, 2022, Rheinhessen	205.
Trocken, <i>Wachenheim</i> , Dr. Bürklin-Wolf, 2022, Pfalz	70.
<i>Trying to be the second cheapest bottle of Riesling on the wine list, Weingut W.T.F., 1918, Bavaria</i>	N/A
Trocken, <i>Schieferkristall</i> , Karthäuserhof, 2021, Ruwer	99.
Spätlese Trocken, <i>Bopparder Hamm</i> , Weingart, 2021, Mittelrhein	104.
Trocken, <i>1er G. Hallgarten Hendelberg</i> , Peter Jakob Kuhn, 2021, Rheingau	126.
Trocken, <i>G.G. Rudesheimer Berg Rottland "Hinterhaus,"</i> Leitz, 2021, Rheingau	151.
Trocken, <i>G.G. Rudesheimer Berg Kaisersteinfels "Terrassen,"</i> Leitz, 2021, Rheingau	171.
Trocken, <i>G.G. Rudesheimer Berg Schlossberg "Ehrenfels,"</i> Leitz, 2021, Rheingau	175.
Trocken, <i>G.G. Kostheimer Weiss Erd</i> , Künstler, 2021, Rheingau	120.





Trocken, <i>Saulheimer Schlossberg</i> , Thörle, 2021, Rheinhessen	152.
Trocken, <i>G.G. Westhofener Aulderde</i> , Wittmann, 2021, Rheinhessen	195.
Trocken, <i>G.G. Königsbacher Idig</i> , A. Christmann, 2021, Pfalz	188.
Trocken, <i>Eitelsbacher Alte Reben</i> , Karthäuserhof, 2020, Ruwer --1500ml aka MAGNUM--	208.
Trocken, <i>Grosse Lage Vogelsang</i> , Domaine Serrig, 2020, Saar	400.
Trocken, <i>Oh Mein Gott</i> , Selbach-Oster, 2020, Mosel	66.
Trocken, <i>G.G. Traiser Bastei</i> , Gut Hermannsberg, 2020, Nahe	192.
Trocken, <i>Wachenheimer Gerümpel</i> , Dr. Bürklin-Wolf, 2020, Pfalz	100.
Trocken, <i>G.G. Ruppertsberger Gaisböhl</i> , Dr. Bürklin-Wolf, 2021, Pfalz	159.
Trocken, <i>G.G. Deidesheimerer Hohenmorgen</i> , Bassermann-Jordan, 2020, Pfalz	198.
Trocken, <i>G.G. Scharzhofberger</i> , Reichsgraf von Kesselstatt, 2019, Saar --1500ml aka MAGNUM--	175.
Trocken, <i>G.G. Rauenthaler Pettenthal</i> , Gunderloch, 2018, Rheinhessen	178.
Trocken, <i>G.G. Birkweiler Kastanienbusch</i> , Rebholz, 2018, Pfalz	312.
Trocken, <i>G.G. Siebeldingen im Sonnenschein "Ganz Horn,"</i> Rebholz, 2018, Pfalz	300.
Spätlese Trocken, <i>Zeltinger Schlossberg</i> , Selbach-Oster, 2013, Mosel	125.
Trocken, <i>G.G. Steeger St. Jost</i> , Ratzenberger, 2008, Mittelrhein	175.



- QbA, *Schieferterrassen*, Heymann-Löwenstein, 2021, Mosel...*the terrassen part...oh my* 92.
- Trocken, *G.G. Winningen Röttgen*, Heymann-Löwenstein, 2021, Mosel...*the terrassen part...oh my* 169.
- 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**





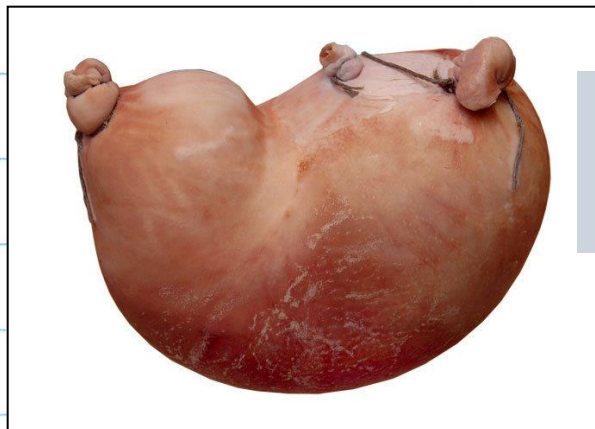
Kabinett Trocken, <i>Kallstadter Saumagen</i> *, Koehler-Ruprecht, 2021, Pfalz	88.
Spätlese Trocken, <i>Kallstadter Saumagen</i> *, Koehler-Ruprecht, 2021, Pfalz	108.
Auslese Trocken, <i>Kallstadter Saumagen "R"</i> *, Koehler-Ruprecht, 2016, Pfalz	400.

-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 hectares 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 1<sup>st</sup> / brighter yellow for the 2<sup>nd</sup> / amber for the 3<sup>rd</sup>

-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



QbA, <i>von der Fels</i> , Klaus Peter & Julia Keller, 2023, Rheinhessen	110.
QbA, <i>die Gärtnerin</i> , Cantzheim, 2022, Saar	68.
QbA, <i>Enkircher Batterieberg</i> , Immich-Batterieberg, 2022, Mosel	210.
QbA, <i>Maximin Klosterlay</i> , Carl Loewen, 2021, Mosel	80.
QbA, <i>vom Schiefer</i> , Ansgar Clüsserath, 2021, Mosel	67.
QbA, <i>Rüdesheimer Berg Schlossberg</i> , Georg Breuer, 2021, Rheingau	300.
QbA, <i>Nackenheim</i> , Kühling-Gillot, 2021, Rheinhessen	138.
QbA, <i>Scharzhof</i> , Egon Müller, 2020, Saar	172.
QbA, <i>Dhroner Hofberg "Reserve,"</i> A.J. Adam, 2020, Mosel	120.
QbA, <i>Trabener Zollturm</i> , Immich-Batterieberg, 2020, Mosel	139.
QbA, <i>Rauenthal Nonnenberg</i> , 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, <i>Lehmener Asoniusstein</i> , Materne & Schmitt, 2019, Mosel	118.
QbA, <i>Rüdesheim</i> , Georg Breuer, 2019, Rheingau	84.
QbA, <i>Lentum</i> , Melsheimer, 2018, Mosel	112.

-so, where to begin with this wine, because this is old school. And by old school, I mean turn of the 20<sup>th</sup> century old school. And by that time frame, I mean that this wine is made the same way they did over 120 years ago, when a fermentation lasted F-O-R-E-V-E-R, because there were no market pressures / no financial pressures to turn inventory / maintain cash flow. The wine stayed in barrel, enjoying its merry fermentation path, until it was deemed finished, which was generally years later. So, now onto the specifics:

-LENTUM: Latin for *the slow one*

-the grapes are from the *Reiler Mullay-Hofberg* vineyard, which has been organic for 29 years. In addition, the soil is cultivated every two years, which is essentially never. What grows between the vines is only mowed and there is always enough food for all the insects who call this vineyard home. Naturally, the yields are very low. And because of the "lack" of vineyard work, the presence of nitrogen in the grape juice is very low. And therefore, the fermentation is long and slow...12 to 18 months, which is insane (since nitrogen is an accelerator for fermentation, the more nitrogen present, the faster...4-6 weeks...the fermentation. But not in this case). Also, the malolactic fermentation is happening at the same time as the alcoholic fermentation (ask the staff about the difference). And because Riesling has a lower pH, the resulting wines are incredibly stable. By the by, this fermentation+++ is happening in 1000-litre Hunsrück oak barrels...the so-called Mosel fuder. Suffice it to say, this wine has been waiting for you to enjoy it at its peak of enjoyability and yumminess.

QbA, <i>Kestener Paulinshofberg "GK,"</i> Günther Steinmetz, 2017, Mosel	80.
QbA, <i>Enkircher Batterieberg</i> , Immich-Batterieberg, 2017, Mosel	145.
QbA, <i>Erbacher Schlossberg</i> , Schloss Reinhartshausen, 2009, Rheingau	88.
QbA, <i>Zeltinger Sonnenuhr</i> , Selbach-Oster, 1984, Mosel – Saar – Ruwer	125.
QbA, <i>Bernkasteler Badstube</i> , Selbach-Oster, 1984, Mosel – Saar – Ruwer	100.
Halbtrocken, <i>Zeltinger Himmelreich</i> , Selbach-Oster, 1990, Mosel – Saar – Ruwer	105.
Auslese Halbtrocken (I think...), <i>Bernfalter Schlossberg</i> , J.& G. Selbach, 1976, Mosel – Saar – Ruwer	199.



Trocken, G.G. Pündericher Marienburg\*, Clemens Busch, 2023, Mosel 130.

-sourced from the original source material that was the *Marienburg* vineyard before the 1971 German Wine Laws caused chaos

Trocken, G.G. Pündericher Marienburg\*- *Fahrlay*, Clemens Busch, 2022, Mosel 140.

-the *Fahrlay* parcel, 1 ht. in size, is composed of hard blue slate (this rock is almost impenetrable and the vine roots work their arses off to get through it and penetrate deep into the ground in search of water and minerals and flavor crystals that are then transferred into the grape and your resulting wine...just kidding about that...or am I??? / the vines range in age from 50 – 100 years / the wine is bottled after spending 10 months in fuder on their lees

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\*- *Falkenlay*, Clemens Busch, 2022, Mosel 142.

-situated in between *Rothenpfad* and *Fahrlay* lies the *Falkenlay* parcel, considered by local old times as the best site within *Marienburg* / the terra firma is grey slate and the ripening grapes are protected from harsh winds...this is a ripe wine!

Trocken, vom *blauen schiefer*, Clemens Busch, 2022, Mosel 104.

-the *blauen schiefer* references the [blue slate](#) in the *Fahrlay* parcel in the *Marienburg* site

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

Kabinett N° 4, Pünderich Marienburg, Clemens Busch, 2023, Mosel -GROSSER RING AUCTION 2024- 178.

Kabinett, Pünderich Marienburg, Clemens Busch, 2022, Mosel -GROSSER RING AUCTION 2023- 188.

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

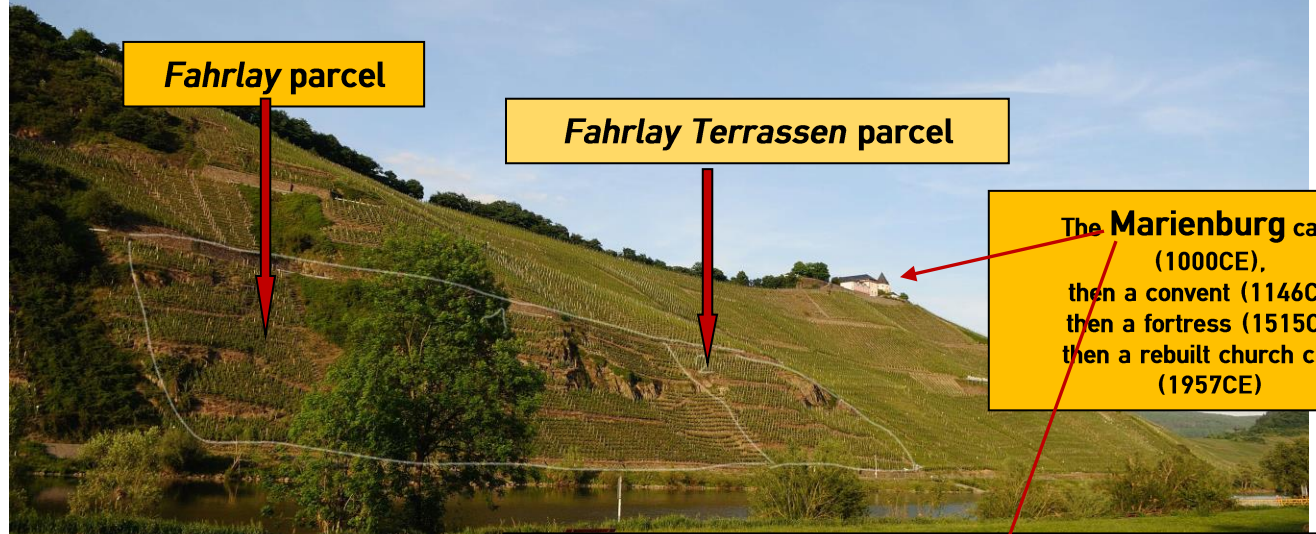
-within the *Falkenlay* parcel lies this single plot, planted in 1945...this grapes are harvested fully ripe, producing a fully ripe wine

\*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.



# Pündericher Marienburg Vineyard



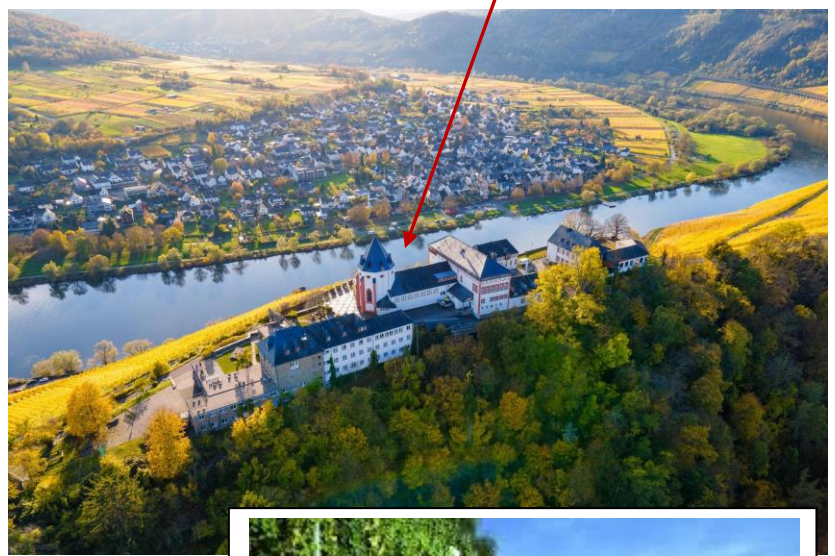
**Fahrlay parcel**

**Fahrlay Terrassen parcel**

**The Marienburg castle** (1000CE),  
then a convent (1146CE),  
then a fortress (1515CE),  
then a rebuilt church choir (1957CE)

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

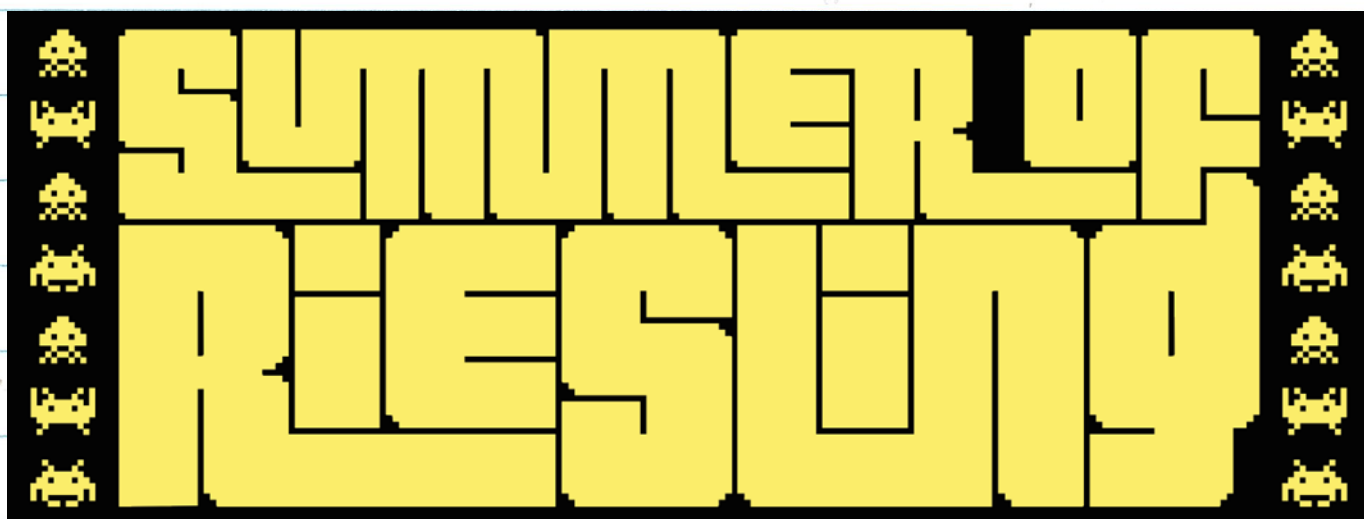
Clemens' first vintage at the family property was in 1975 (he is the 5<sup>th</sup> generation to work this land). Working these über steep slopes is a labor of love and just plain laborious. In the 1980s, when a new generation of family members were getting ready to inherit similar parcels of vines, 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.



Trocken, <i>G.G. Schonfels N° 11</i> , Peter Lauer, 2020, Saar	–GROSSER RING AUCTION 2021 WINE–	600. 1500ml.
QbA, <i>Erste Lage Ayler Scheidterberg N° 21</i> , Peter Lauer, 2022, Saar		100.
QbA, <i>Grosse Lage Ayler Kupp “Kern” N° 9</i> , Peter Lauer, 2022, Saar		107.
QbA, <i>Grosse Lage Ayler Kupp “Unterstenberg” N° 12</i> , Peter Lauer, 2022, Saar		105.
QbA, <i>Grosse Lage Ayler Kupp “Neuenberg” N° 17</i> , Peter Lauer, 2023, Saar		135.
Kabinett, <i>Ayler Kupp N°8</i> , Peter Lauer, 2023, Saar		85.
Kabinett, <i>Ayler Kupp N°5</i> , Peter Lauer, 2020, Saar	–GROSSER RING AUCTION 2021 WINE–	198..
Spätlese, <i>Ayler Kupp N° 7</i> , Peter Lauer, 2023, Saar		97.

## THOUGHTS FROM MOM...

Who is **PETER LAUER**? It might actually be better to ask: who is Florian Lauer? He is the 4<sup>th</sup> 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.



# 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 yaaaaaaaaaaaaaaaaahhhhh, 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.

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**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, Lorchhäuser Seligmacher, Eva Fricke, 2023, VERY WESTERN Rheingau 180.**

(Total Acidity 8.1 gr. / Residual Sugar 17.2 gr.)

- the last vineyard in the Rheingau region before one crosses into the Mittelrhein / the soil is grey slate with quartzite / the vines average 50 years of age
- fermented and aged in stainless steel, with 7 months on the lees

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

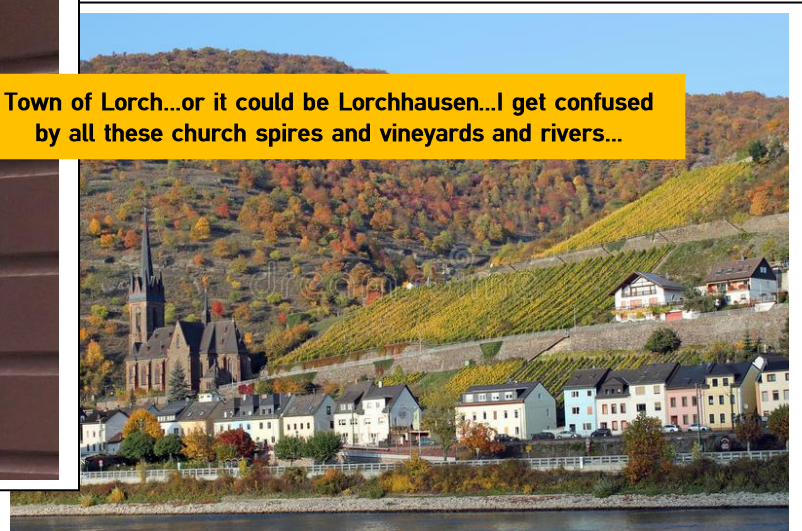
(Total Acidity 7.7 gr. / Residual Sugar 25 gr.)

## 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...





# SUMMER OF RIESLING

Trocken, G.G. Maximin Grünhaus Herrenberg, von Schubert, 2020, Ruwer 164.

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-

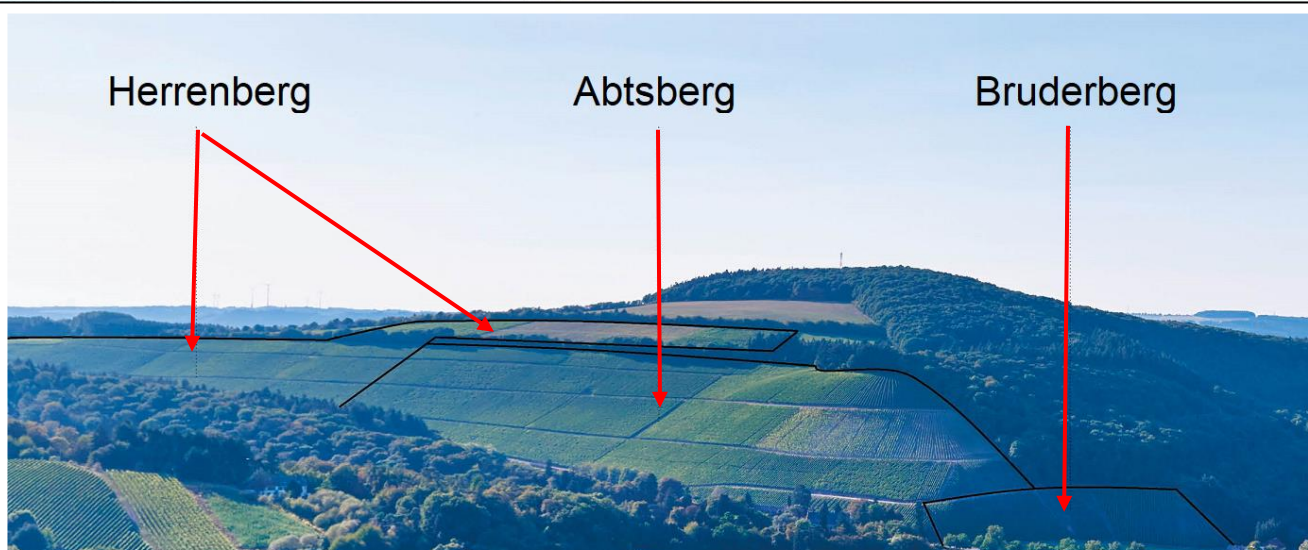
Kabinett, Maximin Grünhaus Abtsberg, von Schubert, 2021, Ruwer 125.

Spätlese, Maximin Grünhaus Abtsberg, von Schubert, 2018, Ruwer 110.

-Total Acidity 8.1 gr. / Residual Sugar 91 gr.

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

-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

# G German Riesling



Trocken, *G.G. Silberlack*, Schloss Johannisberg, 2020, Rheingau 195.

(Total Acidity 6.4 gr. / Residual Sugar 6.2 gr.)

Kabinett, *Rotlack*, Schloss Johannisberg, 1921, Rheingau N/A.

(Total Acidity 7.5 gr. / Residual Sugar 24.8 gr.)

Spätlese, *Grünlack*, Schloss Johannisberg, 2021, Rheingau 132.

(Total Acidity 8.1 gr. / Residual Sugar 70 gr.)

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 772 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 983, 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 1100 (in 1130, the name of the village, hill and monastery were changed to Johannisberg in honor of **St. John the Baptist**)
- the monastery was dissolved in 1563 and seized by Hubert Bleymann during the 30 Years War
- in 1716, 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 1719 and 1720, 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 1775, 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 10<sup>th</sup>, 1776. 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 1787, 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!*



the tardy messenger began his journey here

great schnitzel can be found here

KABINETT harvested here

This is the Schloss, the crash pad for tardy messengers and Americans looking for a sense of wine history

SPÄTLESE harvested here

G.G. Silberlack harvested here

-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) = G wachs (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 dom nenverwalter 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!.





## 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, *Bernkasteler Badstube*, 2021 114.

Kabinett, *Wehlener Sonnenuhr*, 2021 134.

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.

Kabinett, *Graacher Himmelreich*, 2020 118.

(Total Acidity 7.6 gr. / Residual Sugar 40 gr.)

-harvest began on September 17<sup>th</sup>, the earliest picking date ever / the grapes were spontaneously fermented in stainless steel

-the wine was then transferred to the Prüm cellar, where all the magic happens...or not...Katharina Prüm still won't let me in there

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 *Goldwingert*, 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 128.

Spätlese, *Wehlener Sonnenuhr*, 2002 181.

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

Auslese, *Graacher Himmelreich*, 2021 168.

Auslese, *Graacher Himmelreich*, 2004 185.

Auslese, *Wehlener Sonnenuhr*, 2002 --1500ml aka MAGNUM-- 425.

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





## 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 5<sup>th</sup> 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 19<sup>th</sup> 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



Feinherb, <i>Niedermenniger Herrenberg</i> , Stefan Müller, 2023, Saar	70.
Feinherb, <i>Dhroner Hofberg "in der Sengerei,"</i> A.J. Adam, 2021, Mosel	100.
-this parcel sits smack dap in the middle of the almighty <i>Hofberg</i> vineyard and it references its pre-1971 designation / the vines average 70 years of age and are grown on a single post system...this is old school Mosel / the soil is grey rocky slate with iron and quartz...I guess that ain't actually soil, per se / the parcel is in the shape of an amphitheater and receives maximum sunlight and protection from the wind / the translation of <i>in der sengerei</i> is roughly <i>to scorch, to singe</i> ...uhmmmm, I wonder what the church was actually doing here back in the day...maybe I can bring my cilice next time I visit	
Spätlese Feinherb, <i>Zeltinger Sonnenuhr "Ur" Alten Reben</i> , Selbach-Oster, 2020, Mosel	115.
Kabinett, <i>Serriger Wurtzberg</i> , Wurtzberg, 2023, Saar -DER RING AUCTION WINE-	120.
Kabinett, <i>Veldenzer Elisenberg</i> , Max Ferdinand Richter, 2023, Mosel	72.
Kabinett, <i>Longuicher Herrenberg</i> , Carl Loewen, 2023, Mosel	63.
Kabinett, <i>Pundericher Marienburg</i> , Walter, 2023, Mosel -DER RING AUCTION WINE-	100.
Kabinett, <i>limestone</i> , Klaus Peter & Julia Keller, 2023, Rheinhessen	99.
Kabinett, <i>Oberemmeler Hütte</i> , von Hovel, 2022, Saar -GROSSER RING AUCTION 2023 WINE-	155.
Kabinett, <i>SaARBURG Rausch</i> , Zilliken, 2022, Saar -GROSSER RING AUCTION 2023 WINE-	210.
Kabinett, <i>Ockfener Geisberg</i> , Van Volxem, 2022, Saar --1500ml aka MAGNUM--	594.
-GROSSER RING AUCTION WINE-	
Kabinett, <i>Trittenheimer Apotheke</i> , Loersch, 2022, Mosel -BERNKASTELER RING AUCTION WINE-	120.
Kabinett, <i>Trittenheimer Apotheke</i> , Unterlind, 2022, Mosel	100.
Kabinett, <i>Drhoner Hofberg</i> , A.J. Adam, 2022, Mosel -GROSSER RING AUCTION 2023 WINE-	168.
Kabinett, <i>Graacher Domprobst</i> , Willi Schaefer, 2022, Mosel -GROSSER RING AUCTION 2023 WINE-	398.
Kabinett, <i>Eltviller Sonnenberg</i> , J.B. Becker, 2022, Rheingau	78.
Kabinett, <i>Ayler Kupp "Stirn,"</i> Vols, 2021, Saar	88.
Kabinett, <i>Wiltinger Kupp</i> , Vols, 2021, Saar	98.
Kabinett, <i>SaARBURG</i> , Zilliken, 2021, Saar	80.
Kabinett, <i>Wiltinger Braune Kupp</i> , Le Gallais aka, Egon Müller, 2021, Saar	198.
-Total Acidity 10.3 gr. / Residual Sugar 27.7 gr. / 8°	
Kabinett, <i>Scharzhofberger</i> , Egon Müller, 2021, Saar	455.
-Total Acidity 11.2 gr. / Residual Sugar 26.8 gr. / 8.5°	





Kabinett, *Trittenheimer Apotheke*, Unterlind, 2021, Mosel 96.

- 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 1<sup>st</sup> girlfriend
- total acidity 11.6 grams per litre – this is shocking! / residual sugar 51.4 grams per litre – this is not shocking
- \*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.

Kabinett G.K. *Graacher Domprobst*, Willi Schaefer, 2021, Mosel 120.

Kabinett, *Ürziger Würzgarten*, Markus Molitor, 2021, Mosel 88.

Kabinett, *Johannisberger Hölle*, Goldatzel, 2021, Rheingau 70.

Kabinett, *Schlossböckelheimer Königsfels*, Paul Anheuser, 2021, Nahe 60.

Kabinett, *Niersteiner Hipping*, Strub, 2021, Rheinhessen 70.

Kabinett, *Wiltinger Braune Kupp*, Le Gallais aka, Egon Müller, 2020, Saar 182.

-Total Acidity 7 gr. / Residual Sugar 44.6 gr. / 9°

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, *Brauneberger Juffur*, Schloss Lieser, 2020, Mosel 78.

Kabinett, *Bremmer Calmont*, Franzen, 2020, Mosel 70

-suffice it to say, the *Calmont* vineyard, in the town of Bremm, is the steepest vineyard in all of Europe. And by steep, I mean that YOU, dear reader, have no comprehension what a 65° slope feels like to work in on a daily basis. Because if you did, there is no amount of money that would deter you from savoring this wine

-the origin of the name *Calmont* is from the Latin "calidus" – "warm" – AND "mons" – "mountain" OR it might be Celtic...still working on that

-over 100 years ago, every grower wanted to practice viticulture on this hillside; now, the young folks prefer to sit at a desk, in the office of a big bank in Frankfurt. I understand that desire. Thank God for Angelina & Kilian Franzen then, willing to do god's work in this landscape

Kabinett, *Münster Rheinberg*, Kruger Rumpf, 2020, Nahe 65.

Kabinett, *Burg Layer Schlossberg*, Diel, 2020, Nahe -GROSSER RING AUCTION WINE- 174.

Kabinett, *Schlossböckelheimer Königsfels*, Paul Anheuser, 2001, Nahe 110.

Kabinett, *Erdener Treppchen*, Alfred Merkelbach, 2000, Mosel 100.

# SUMMER OF RIESLING

Kabinett, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch – Erben Thanisch, 2021, Mosel	88.
Kabinett, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch – Erben Thanisch, 2020, Mosel	100.
(Total Acidity 6.8 gr. / Residual Sugar 61.8 gr. / 8.5°)	
Spätlese, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch – Erben Thanisch, 2018, Mosel -- <b>MAGNUM</b> --	550.
—GROSSER RING AUCTION WINE—	
Spätlese, <i>Bernkasteler Doctor 375<sup>th</sup> Anniversary</i> , Dr. H. Thanisch – Erben Thanisch, 2016, Mosel	150.

## 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





## *An Ode to Riesling*, as scripted by Pac Man...via ChatGPT

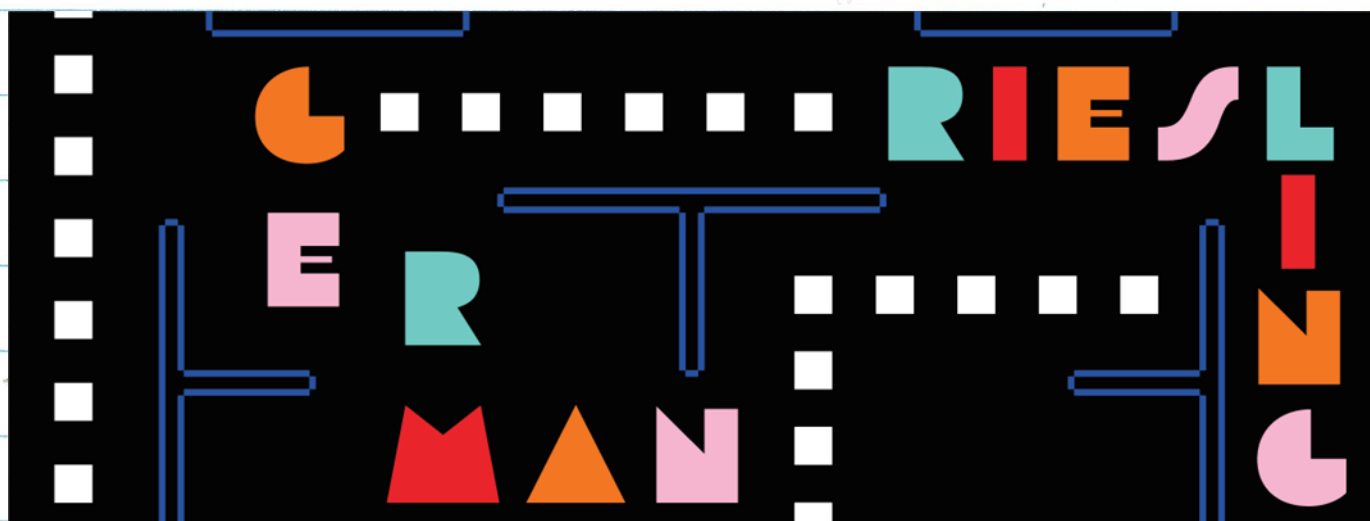
### *Waka waka waka waka*

Oh sweet, sweet Riesling! Golden ghost of the vine,  
Your zesty zing zips through my maze, A treasure I forever chase.  
Not like Blinky, red and brash, Nor Pinky, quick with sassy dash,  
You linger like Inky's soft caress — A fruity sip, a bold finesse.  
Waka waka—each gulp I take, You tickle with your sugared quake.  
Apricot! Peach! A citrus spark! You light my tunnels in the dark.  
When I munch and crunch and flee the foe, Your nectar helps my power grow.  
Through labyrinths of bitter fight, You glide me gently toward delight.  
Oh Riesling, crisp as cherry dots, I'll dodge, I'll chomp, I'll risk the plots  
Of Sue and crew who block my path — For just one drop, I brave their wrath.  
Dry or sweet, you weave, you spin, Like power pellets on my chin.  
Waka waka—sip and play, Your honeyed charm will guide my way.  
So here's to you, my sippable sprite, You chase the ghosts, you bring the light.

Forever shall I roam and run,  
For Riesling's joy is never done.

*Waka waka waka waka...*





Spätlese, <i>Braunberger Juffer-Sonnenuhr</i> , Max Ferdinand Richter, 2023, Mosel	92.
Spätlese, <i>Oberhäuser Brücke</i> , Dönnhoff, 2023, Nahe --1500ml aka MAGNUM--	217.
Spätlese, <i>Trittenheimer Apotheke</i> , Unterlind, 2022, Mosel	120.
Spätlese, <i>Eltviller Sonnenberg</i> , J.B. Becker, 2022, Rheingau	86.
Spätlese, <i>Wallufer Oberberg</i> , J.B. Becker, 2022, Rheingau	91.
Spätlese, <i>Scharzhofberger</i> , 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, <i>Trittenheimer Apotheke</i> , 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 1 <sup>st</sup> 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, <i>Niederberg Helden</i> , Schloss Lieser, 2021, Mosel	92.
Spätlese, <i>Wiltinger Braune Kupp</i> , Le Gallais aka, Egon Müller, 2020, Saar	305.
-Total Acidity 7.2 gr. / Residual Sugar 67 gr. / 8.5°	
Spätlese, <i>Saarburg Rausch</i> , Zilliken, 2020, Saar	145.
Spätlese, <i>Scharzhofberger</i> , von Hövel, 2020, Saar –GROSSER RING AUCTION WINE–	135.
Spätlese, <i>Monzinger Frühlingsplätzchen</i> , Emrich-Schönleber, 2020, Nahe	99.
Spätlese, <i>Bockenauer Felseneck</i> , Schäfer-Fröhlich, 2020, Nahe	110.
Spätlese, <i>Niederhäuser Hermannshöhle</i> , Dönnhoff, 2020, Nahe --3000ml aka DBL MAGNUM--	725.





Spätlese, <i>Wehlener Klosterberg</i> , Markus Molitor, 2018, Mosel <b>GREEN LABEL = FRUIT SWEET WINES FOR MARKUS</b>	99.
Spätlese, <i>Schlossböckelheimer Felsenberg "R,"</i> Dönnhoff, 2018, Nahe	123.
Spätlese, <i>Scharzhofberger</i> , Egon Müller, 2017, Saar	495.
-Total Acidity 8.1 gr. / Residual Sugar 61 gr. / 7.5°	
Spätlese, <i>Ürziger Würzgarten</i> , Dr. Loosen, 2016, Mosel --1500ml aka <b>MAGNUM--</b>	195.
Spätlese, <i>Brauneberger Juffur Sonnenuhr</i> , Schloss Lieser, 2015, Mosel	110.
Spätlese, <i>Wehlener Klosterberg</i> , Markus Molitor, 2015, Mosel	97.
Spätlese, <i>Nackenheimer Rothenberg</i> , Gunderloch, 2015, Rheinhessen	108.
Spätlese <i>Faß 26</i> , Eitelsbacher Karthäuserhofberg, 2013, Ruwer -GROSSER RING AUCTION WINE-	250.
Spätlese, <i>Meddersheimer Rheingrafenberg</i> , Hexamer, 2010, Nahe	100.
Spätlese <b>GOLD KAPSULE</b> , <i>Bockenauer Felseneck</i> , Schäfer-Fröhlich, 2008, Nahe --3000ml aka <b>DBL MAGNUM--</b>	900.
Spätlese, <i>Longuicher Maximiner Herrenberg</i> , Carl Schmitt-Wagner, 2005, Mosel-Saar-Ruwer	128.
Spätlese, <i>Meddersheimer Rheingrafenberg</i> , Hexamer, 2005, Nahe	135.
Spätlese, <i>Schlossböckelheimer Felsenberg</i> , Dönnhoff, 2004, Nahe --1500ml aka <b>MAGNUM--</b>	468.

# SUMMER OF FESTING

Auslese, <i>Pius</i> , Wiengut Keller, 2024, Rheinhessen	115. 375ml.
Auslese, <i>Wallufer Walkenberg "Durchgegoren,"</i> J.B. Becker, 2022, Rheingau	148.
Auslese, <i>Lieser Niederberg Helden</i> <b>GOLD KAPSULE</b> , Schloss Lieser, 2020, Mosel	230.
Auslese, <i>Zeltingen Sonnenuhr "Rotlay,"</i> Selbach-Oster, 2019, Mosel	138.
Auslese, <i>Oberhäuser Brücke</i> , Dönnhoff, 2019, Nahe	425. 1500ml.
Auslese, <i>Bockenauer Felseneck</i> , Schäfer-Fröhlich, 2019, Nahe <b>VDP.NAHE AUCTION</b>	550. 375ml.
Auslese, <i>Piesporter Goldtröpfchen</i> , St. Urbans-Hof, 2018, Mosel	104.
Auslese***, <i>Erdener Treppchen</i> <b>GOLD KAPSULE</b> , Markus Molitor, 2017, Mosel	315.
Auslese, <i>Brauneberger Juffur Sonnenuhr</i> <b>LANGE GOLD KAPSULE</b> , F. Haag, 2010, Mosel <b>GROSSER RING AUCTION</b>	325. 375ml.
Auslese*, <i>Zeltinger Sonnenuhr</i> , Selbach-Oster, 2010, Mosel	300. 1500ml.
Auslese**, <i>Zeltinger Sonnenuhr</i> , Selbach-Oster, 2007, Mosel	200.
Auslese, <i>Piesporter Goldtröpfchen</i> , Später-Veit, 2005, Mosel-Saar-Ruwer	160.
Auslese**, <i>Zeltinger Sonnenuhr</i> , Selbach-Oster, 2005, Mosel-Saar-Ruwer	185.
Auslese, <i>Serriger</i> , Schloss Saarstein, 2001, Mosel-Saar-Ruwer	176.
Auslese, <i>Eitelsbacher Marienholz</i> , Selbach-Oster, 1971, Mosel	315.



# SUMMER OF RIESLING

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

## 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 90° oechsle, equaling a potential alcohol of 11°

**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 120° oechsle, equaling a potential alcohol of 15°

**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 150° oechsle, equaling a potential alcohol of 19°

(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.



Christian Tschida, <i>Laissez-Faire</i> , 2023, Burgenland	163.
<p>-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</p> <p>-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</p>	
F. X. Pichler, <i>Loibner Ried Loibenberg</i> , 2023, Wachau	171.
F. X. Pichler, <i>Loibner Ried Steinertal</i> , 2023, Wachau	188.
F. X. Pichler, <i>Dürnsteiner Ried Kellerberg</i> , 2023, Wachau	--MOM TASTED THIS AND GAVE IT 108 POINTS-- 267.
Wohlmuth, <i>Kitzeck-Sausal</i> , 2022, Styria	67.
Hirsch, <i>Zöbing</i> , 2022, Kamptal	77.
F. X. Pichler, <i>Loibner Ried Burgstall</i> , 2022, Wachau	108.
F. X. Pichler, <i>Dürnsteiner Ried Kellerberg</i> , 2021, Wachau	--1500ml aka MAGNUM-- 498.
Stadt Krems, <i>Ried Grillenparz</i> , 2021, Kremstal	112.
Hirsch, <i>Ried Gaisberg</i> , 2021, Kamptal	--1500ml aka MAGNUM-- 330.
Knoll, <i>Steiner Pfaffenberg</i> , Knoll, 2020, Kremstal	168.
Mantlerhof, <i>Gedersdorf Steingarben</i> , 2019, Kremstal	114.
Brundlmayer, <i>Ried Steinmassl</i> , 2017, Kamptal	120.
Federspiel, <i>Ried Steinriegl</i> , Prager, 2022	100.
Federspiel, <i>Aus Den Gärten</i> , Nikolaihof, 2016, Wachau	121.
Smaragd, <i>Ried Hochrain</i> , Franz Hirtzberger, 2023, Wachau	165.
Smaragd, <i>Ried Singerriedel</i> , Franz Hirtzberger, 2023, Wachau	--MOM TASTED THIS AND GAVE IT 107 POINTS-- 300.
Smaragd, <i>Ried Achleithen</i> , Prager, 2022, Wachau	189.
Smaragd, <i>Ried Kollmitz</i> , Mathias Hirtzberger, 2022, Wachau	168.
Smaragd, <i>Ried Singerriedel</i> , Franz Hirtzberger, 2021, Wachau	--1500ml aka MAGNUM-- 450.
Smaragd, <i>Loibner</i> , Knoll, 2020, Wachau	128.
Smaragd, <i>Ried Loibenberg</i> , Knoll, 2020, Wachau	172.
Smaragd, <i>Ried Klaus</i> , Prager, 2020, Wachau	180.
Smaragd, <i>Weissenkirchen Achleiten</i> , Domäne Wachau, 1996, Wachau	--1500ml aka MAGNUM-- 475.
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 Alte Reben, 2021, Kamptal	96.
Jurtschitsch, Zöbinger Heiligenstein "Steinwand," 2021, Kamptal	241.
Schloss Gobelsburg, Zöbinger Heiligenstein, 2020, Kamptal --375ml aka ½ bottle aka perfect lunch size--	68.
Bründlmayer, Zöbinger Heiligenstein, 2020, Kamptal	100.
Jurtschitsch, Zöbinger Heiligenstein Alte Reben, 2019, Kamptal	138.

## 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.

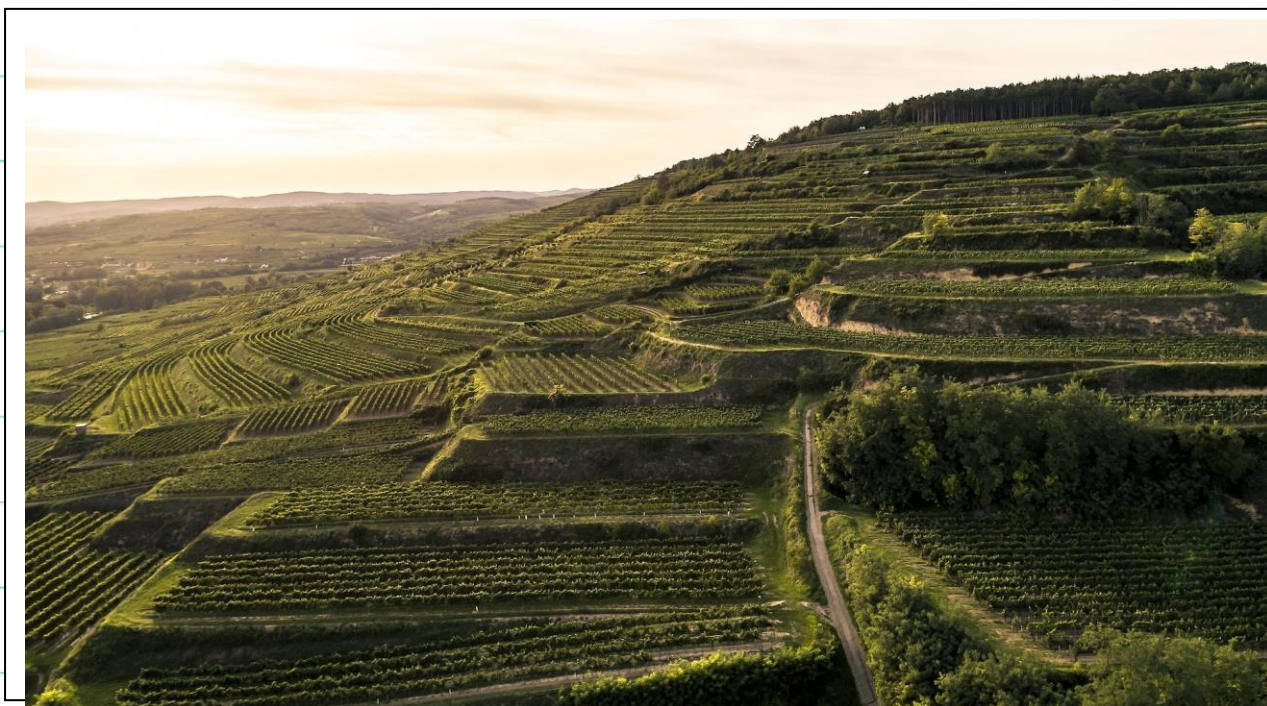
THEN, tectonic movement turned everything over on its arse, revealing bedrock, sandstone, siltstone +++

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

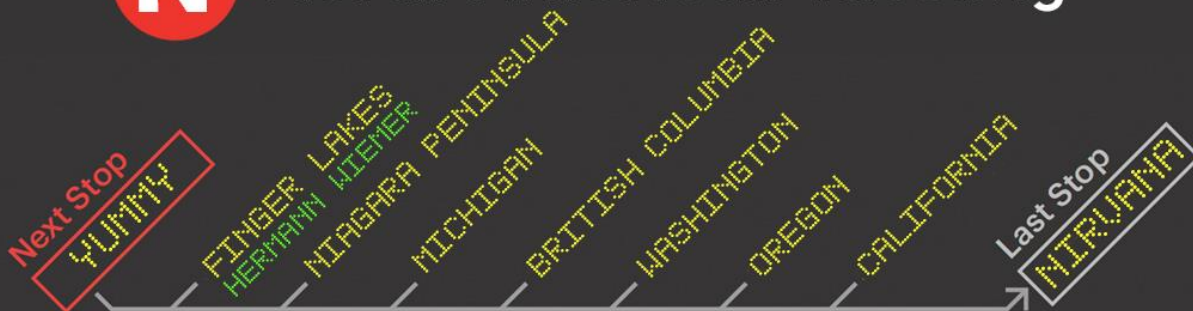




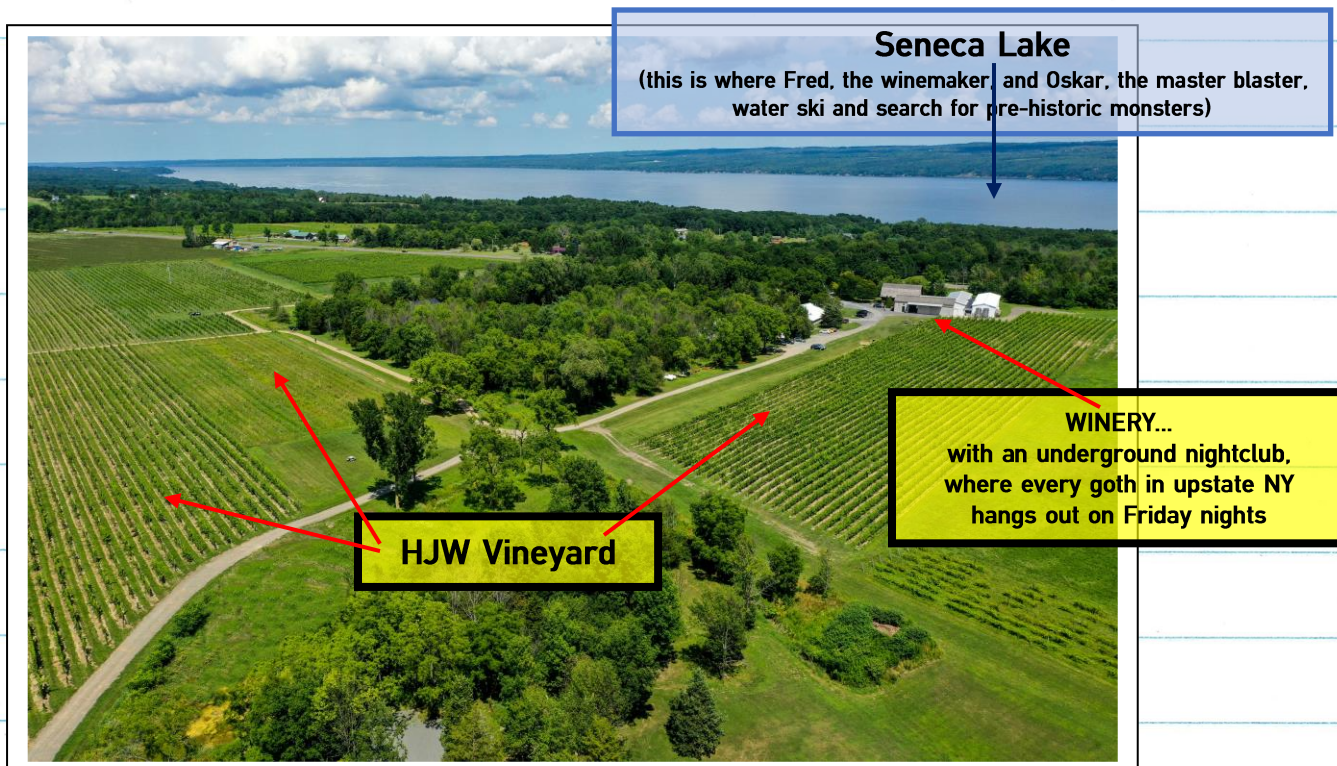
Meyer-Fonné, 2018, Alsace	72.
Maurice Schoech, <i>Grand Cru Furstentum</i> , 2023	104.
Albert Mann, <i>Grand Cru Schlossberg</i> , 2021	192.
Schoffit, <i>Grand Cru Rangen de Thann</i> , 2021	120.
Schoffit, <i>Grand Cru Sommerberg</i> , 2021	130.
André Ostertag, <i>Grand Cru Muenchberg</i> , 2018 --1500ml aka MAGNUM--	480.
Hugel, <i>Grossi Laüe</i> , 2014	198.
Trimbach, <i>Grand Cru Brand</i> , 2018, <b>Turckheim</b>	195.
Trimbach, <i>Grand Cru Schlossberg</i> , 2018	235.
Trimbach, <i>Grand Cru Mandelberg</i> , 2017, <b>Mittelwihr</b>	204.
Trimbach, <i>Cuvée Frédéric Emile</i> , 2015, <b>Ribeauville</b>	233.
-the <i>Cuvée Frédéric Emile</i> is sourced from the <i>Grand Cru</i> vineyards <i>Geisberg</i> and <i>Osterberg</i> , located in <i>Ribeauville</i> ; 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 19 <sup>th</sup> Century and firmly established the estate's cult of quality	
Trimbach, <i>Cuvée Frédéric Emile</i> , 2013, <b>Ribeauville</b> --1500ml aka MAGNUM--	399.
Trimbach, <i>Cuvée Frédéric Emile</i> , 2001, <b>Ribeauville</b>	394.
Trimbach, <i>Clos Ste. Hune</i> , 2017, <b>Hunawihr</b>	785.
-from the <i>Grand Cru Rosacker Vineyard</i> , this special 1.67 parcel (it is actually not a <i>Clos</i> 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 <i>Rosacker</i> 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 <i>Grand Cru</i> because the Trimbach family rejected the <i>Grand Cru</i> 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 <i>Grand Cru</i> ). 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 <i>Grand Cru</i> (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 <i>Ninety-Five Theses</i> 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 <i>Clos Ste. Hune</i> was made; instead, Trimbach made <i>Clos Ste. Hune Hors Choix</i> ("super choice"), a sweeter expression of this fabu vineyard	
Trimbach, <i>Clos Ste. Hune</i> , 2017, <b>Hunawihr</b> --3000ml aka DOUBLE MAGNUM aka VINOUS VIAGRA--	3300.
Trimbach, <i>Clos Ste. Hune</i> , 2003, <b>Hunawihr</b>	1000.



# N North American Riesling



Hermann J. Wiemer, DRY, 2015, Seneca Lake	110.
Hermann J. Wiemer, RESERVE DRY, 2015, Seneca Lake <b>LIBRARY RELEASE</b> --1500ml aka MAGNUM--	245.
Hermann J. Wiemer, <i>Magdalena Vineyard</i> , 2013, Seneca Lake <b>LIBRARY RELEASE</b>	168.
Hermann J. Wiemer, <i>HJW Vineyard</i> , 2023, Seneca Lake	92.
<p>-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 <i>but</i> croissant clones...CRAZY!!!</p> <p>-the first Riesling was produced here in 1979 and was named the Wine Spectator Top 100 Wine...just kidding, that would never happen</p> <p>-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</p> <p>-the grapes were harvested in four pickings, on October 5<sup>th</sup>, 6<sup>th</sup>, 30<sup>th</sup> and November 4<sup>th</sup> (Riesling just needs to hang out and develop, like my oldest son Linus)</p> <p>-the grapes were whole-cluster pressed, then fermented and remain on the gross lees for 7 months</p>	
Hermann J. Wiemer, <i>HJW Vineyard</i> , 2016, Seneca Lake <b>LIBRARY RELEASE</b>	175.
Hermann J. Wiemer, <i>Josef Vineyard</i> , 2022, Seneca Lake --LATE HARVEST ALERT...62 grams residual sugar--	90.





Ravines, <i>Limestone Springs Vineyard</i> , 2021, Seneca Lake	72.
Boundary Breaks, <i>Reserve N° 198</i> , 2023, Seneca Lake	67.
Apollo's Praise, <i>Lahoma Vineyard</i> , 2024, Seneca Lake	64.

-Total Acidity: 8.7 grams + Residual Sugar: 56 grams + 8° = ohhhhhhhhhhhhhhh my!

-Apollo's Praise was founded in 2023 by Kelby James Russell and Julia Hoyle / their wine-making style is defined by precision in the vineyard and texture in the winemaking (natural yeast ferment + extended lees ageing) / Julia & Kelby began their wine careers at Fox Run Vineyards before jumping into the limelight...Julia as head winemaker at Hosmer and Kelby as head winemaker at Red Newt  
-the Lahoma Vineyard is 55-acres large and is composed of sandstone soils (most vineyards in the Finger Lakes are shale & gravel / it is located on the southwest side of Seneca Lake, near the deepest part of Seneca Lake...NOTE: Seneca Lake does not freeze in the winter...it is just too deep / it was first planted to grapes in 2006 & 2011, though it has been farmland since the 1840s  
-Apollo's Praise is a reference to Kelby's glee club career at Harvard (he was studying Orchestral Management)...one of their standout tunes was *Glorious Apollo*. Apparently, the tune is truly fabulous. My glee club career involved one song and one song only, performed one time: Depeche Mode's *Master and Servant*. I was ceremoniously escorted from the performance space after its completion.

Brooks, <i>Bois Joli Vineyard</i> , 2022, Eola-Amity Hills	79.
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Haarmeyer, <i>Wirz Vineyard</i> , 2022, Cienega Valley	92.
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-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, <i>Kick-on Ranch</i> , 2021, Santa Barbara	87.
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Tatomer 4USL353, <i>Kick-on Ranch</i> , 2021, Santa Barbara --375ml aka, the perfect amount--	75.
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-70 grams Residual Sugar

Cobb, <i>Vonarburg Vineyard</i> , 2018, Anderson Valley	98.
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Henschke, *Julius*, 2023, Eden Valley 127.

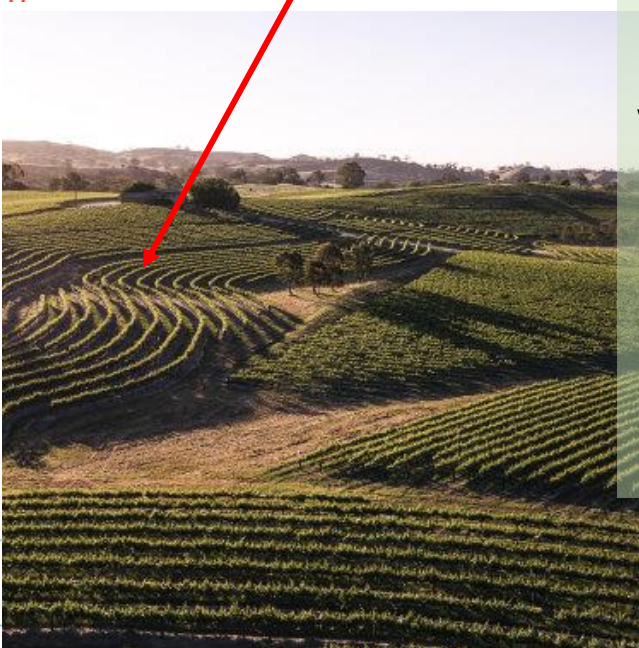
Jim Barry, *Lodge Hill*, 2023, Clare Valley 64.

Grosset, *Polish Hill*, 2023, Clare Valley 112.

- Jeffrey Grosset is to Australian Riesling as Tom Cruise is to movie making
- he first fell in love with riesling at the age of 15...lordy, I at least waited until I was 18...maybe I was the stupid one
- after school in Australia and stages in Aussie land and Germany, he created his own winery in 1981)
- the Polish Hill vineyard was planted in 1996, with 3 clones of riesling (two German + one local selection massal)
- the plot is at 1300', enjoying super-hot and bright sunny days and very cool bights...that diurnal swing accounts for the tension in the wine
- Polish Hill is regarded as a hard rock site...simply meaning that the rocks are so damn hard, nothing can be planted here EXCEPT A VINE!
- clay & gravel are the foundation of the vineyard, with a topsoil of silt and shallow shales
- the grapes were pressed / fermented, utilizing neutral yeast, in stainless steel / aged 4 months before bottling
- NOTE: the Aussies love their Rieslings young and vitally fresh...you will therefore absolutely feel the 7.2 grams of total acidity and 0.8 grams of residual sugar...this wine is seething with electricity

Frankland Estate, *Isolation Ridge*, 2021, Western Australia 80.

Pewsey Vale, *The Contours "Museum Reserve,"* 2017, Eden Valley 96.



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.



Castel Juval, <i>Gletscherschliff</i> , 2024, Trentino – Alto Adige	92.
Castel Juval, <i>Vigna Windbichel</i> , 2023, Trentino – Alto Adige	128.
San Fereolo, Terra Celeste, 2021, Piedmont	100.
Rouvalis, <i>Lefko Lino</i> , 2022, Aigialeia	95.
Château Belá, 2019, Stúrovo	76.
Cave Spring Cellars, <i>Cave Spring Vineyard</i> , 2016, Beamsville Bench	67.
<p>-firstly, yes, this is a Canadian wine...secondly, yes, you are about to enjoy a Canadian wine...thirdly, yes, wine is made in Canada</p> <p>-uhmmmmmm, have you fully understood that you are about to enjoy a Canadian wine...let your brain and belly settle into that fact</p> <p>-it is alright if you need your hand held during this journey</p> <p>AND NOW, to the wine itself...</p> <p>-the Beamsville Bench is part of the Niagara Peninsula...it is essentially a geological bench sitting underneath the Niagara Escarpment (think of Niagara Falls) / it is located at the south-west corner of Lake Ontario / the vineyards essentially face south</p> <p>-the soil is composed of limestone, clay, sandstone, gneiss / the vineyard is cooled by those great Canadian arctic winds</p> <p>-the Cave Spring Vineyard itself is 55 hectares large, but only 5% of its grapes go into crafting the CSV wines</p> <p>-the vineyard is one of the oldest parcels of <i>vitis vinifera</i> vines in Canada...YES, ALL OF CANADA, eh...planted in 1974 &amp; 1978</p> <p>-the wine undergoes an 18-hour skin soak, followed by fermentation in barrel and tank, then aged 10 months on lees in barrel &amp; tank</p>	
Felton Road, <i>Bannockburn</i> , 2023, Central Otago	88.
Mt. Beautiful, 2019, North Canterbury	67.