

Riesling from Limestone

a tasting and discussion of Rieslings from limestone-based soils from around the globe.

with

John Winthrop Haeger,
Author of *Riesling Rediscovered*

and

Morton Hallgren, Ravines Wine Company

featuring the wines of:

- BattenfeldSpanier
- A. Christmann
- Dreissigacker
- Markus Huber
- Mittnacht-Frères
- Pfister
- Ravines
- Von Winning
- Wittmann

Wednesday, April 27, 2016 • 10.30 am–12.30 pm

Journee: 22 West 21st Street • 3rd Floor •

New York, NY 10010

RSVP: cchamberlain@wineandcollc.com

Qualified trade & press only.
Seat must be confirmed to attend.

OENOSTEL.COM
JOHN WINTHROP HAEGER on WINE



Riesling from Limestone

27 April 2016 • New York City

Tasting List

TO START

Finger Lakes AVA Argetsinger Vineyard Sparkling Riesling 2013 (Ravines)

1: DEIDESHEIM (PFALZ) and ALSACE

[Deidesheimer] Kalkofen GG 2013 (Weingut Von Winning)
Alsace Grand Cru Engelberg 2012 (Domaine Pfister)
Alsace Grand Cru Engelberg 2010 (Domiane Pfister)
Alsace Grand Cru Rosacker 2012 (Domaine Mittnacht-Frères)

2: KONIGSBACH (PFALZ) and TRAISENTAL (AUSTRIA)

Traisental "Terrassen" 2014 (Weingut Huber)
Traisental Berg Erste Lage 2010 (Weingut Huber)
[Königsbacher] Idig GG 2014 (Weingut A. Christmann)
[Königsbacher] Idig GG 2010 (Weingut A. Christmann)

3: FINGER LAKES and FRAUENBERG (RHEINHESSEN)

Finger Lakes AVA Argetsinger Vineyard Riesling 2012 (Ravines Wine Cellars)
Finger Lakes AVA Argetsinger Vineyard Riesling 2008 (Ravines Wine Cellars)
[Nieder-Flörsheimer] Frauenberg GG 2014 (Weingut BattenfeldSpanier)
Zellerweg am Schwarzen Herrgott GG 2014 (Weingut BattenfeldSpanier)

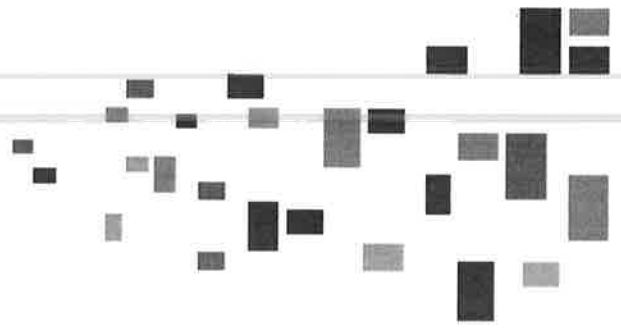
4: WESTHOFEN (RHEINHESSEN)

[Westhofener] Kirchspiel GG 2013 (Weingut Dreissigacker)
[Westhofener] Morstein GG 2013 (Weingut Dreissigacker)
[Westhofener] Kirchspiel GG 2014 (Weingut Wittmann)
[Westhofener] Morstein GG 2014 (Weingut Wittmann)



UNIVERSITY
of CALIFORNIA
PRESS

Advancing Knowledge, Driving Change



Riesling Rediscovered

Bold, Bright, and Dry

John Winthrop Haeger



"The development of dry Riesling was perhaps never presented in such detail and with such a new historic perspective as it is in Haeger's book." —Stephan Reinhardt, author of *The Finest Wines of Germany*

"John Winthrop Haeger has captured the essence of Riesling. The author goes against the modern trend that favors sweeter and softer styles, demonstrating that Riesling can be at its best as a dry wine. Riesling wine producers from around the world will applaud this research." —Olivier Humbrecht MW, Domaine Zind-Humbrecht

Riesling is the world's seventh most-planted white wine grape variety and among the fastest growing over the past twenty years. It is a personal favorite of many sommeliers, chefs, and other food and wine professionals for its appealing aromatics, finesse, and minerality; for its uncanny ability to reflect terroir; and for its impressive versatility with cuisines of all types. It is stylistically paradoxical, however. Now usually made dry in most of Europe and Australia, and assumed dry by most German consumers, Riesling is made mostly sweet or lightly sweet in North America and is believed sweet in the American marketplace irrespective of origin. Riesling is thus consequently—but mistakenly—shunned by the mainstream of American wine drinkers, whose tastes and habits have been overwhelmingly dry for two generations.

Riesling Rediscovered looks at the present state of dry Riesling across the Northern Hemisphere: where it is grown and made, what models and objectives vintners have in mind, and what parameters of grape growing and winemaking are essential when the goal is a delicious dry wine. John Winthrop Haeger explores the history of Riesling to illuminate how this variety emerged from a crowded field of grape varieties grown widely across northern Europe. *Riesling Rediscovered* is a comprehensive, current, and accessible overview of what many consider to be the world's finest and most versatile white wine.

John Winthrop Haeger is a sinologist, historian, and academic administrator who has written about wine since 1985 for *Connoisseur*, *Wine & Spirits*, *Saveur*, and other publications. He is the author of *North American Pinot Noir* (2004) and *Pacific Pinot Noir* (2008), both published by UC Press.

Available Worldwide, March 2016

Hardcover, 384 pages \$39.95, £27.95 ISBN: 9780520275454

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Riesling from Limestone
Vineyard Summaries

ALSACE

ENGELBERG

Riesling Rediscovered, pp. 153-55

15 ha (GC); 250-320 m
S-facing
Steep, terraced, surmounts Engelgrube
Shallow calcareous clay over fissured limestone

ROSACKER

Riesling Rediscovered, pp. 172-77

26 ha (GC); 260-330 m
E-SE-S-facing
Moderate but uneven slope
Layers of calcareous clay strewn with broken limestone and sandstone

PFALZ

IDIG

Riesling Rediscovered, pp. 212-215

18 ha (WL), 4.5 (VDP); 120-170 m
S-facing
Gentle slope, two broad terraces
1 m marl strewn with broken limestone over broken limestone bedrock

KALKOFEN

Riesling Rediscovered, p. 90

5 ha; 130-150 m
S-facing
Gentle slope, well-ventilated site
Lime-rich loam and some clay over limestone debris

RHEINHESSEN

ZELLERWEG AM SCHWARZEN HERRGOTT

Riesling Rediscovered, p. 93

56 ha (WL); 100-275 m
S-SE-facing
Loess, pulverized chalk, and marl over fissured limestone

FRAUENBERG

Riesling Rediscovered, pp. 200-02

154 ha (WL), 20 ha (VDP); 170-250 m
S-SE-facing
Moderate to steep slope; 20 cm very rocky topsoil over fractured limestone

MORSTEIN*Riesling Rediscovered, pp. 223-26*

144 ha (WL), 30 ha (VDP), 240-280 m

S-facing

Gentle to moderate hilltop slope; mid-slope is the "filet"

Thin layer of lime-rich clay-marl over fissured limestone bedrock

KIRCHSPIEL*Riesling Rediscovered, pp. 223-26*

45 ha; 130-170 m

E-SE facing

Steep amphitheater of cross-slope terraces and in-line rows

Low-clay marl over broken limestone

TRAISENTAL**BERG***Riesling Rediscovered, pp. 250-52*

18 ha; 260-340 m

E-facing

Moderately steep and even slope

Thin layer of chalk-rich gravel and conglomerate over white limestone

FINGER LAKES**ARGETSINGER***Riesling Rediscovered, pp. 274-76*

~12 ha; 250-450 m

NW-facing

Slightly concave site, planted across the slope, very steep

2 m of gravelly loam over limestone

von Winning -Deidesheim-

In 1907 Leopold von Winning inherited his father's estate and, along with a new generation of Pfalz luminaries, set about reviving the region and creating top quality wines with respect to the distinctive terroir of the Pfalz. The traditions established by Leopold von Winning lives on at the estate to this day. Andreas Huetwohl, Stephan Attmann and their team continue to craft wines from their world-class vineyards around Forst and Deidesheim. The estate owns vineyards in almost all the Grosses Gewächs sites in the southern Mittelhaardt



including Pechstein, Ungeheuer, Grainhubel, and Kalkofen. No herbicides, copper, or synthetic fertilizers are used in the vineyard. The estate uses high-density planting, a common technique 100 years ago, which forces the vine's roots deep into the soil and sub-soil in search of water. This leads to wonderful concentration in the fruit. Fermentation and aging occurs with extended time on the lees and all von Winning wines are never fined and rarely filtered.



2013 Deidesheimer Kalkofen Grosses Gewächs

The Kalkofen or "chalk kiln" vineyard name dates back to 1533 ("uff dem Kalkofen") and as the name suggests it was the site on a medieval limestone quarry. The limestone is the last remains of a coral reef which existed in the area during the Tertiary period (~100 million years ago) The subsoils of the vineyard remain limestone with small amounts of marl. It is a southward facing parcel surrounded by a sandstone wall on the northern side.

Winemaker Stephan Attmann believes Riesling can achieve the same heights as Pinot Noir and Chardonnay in Burgundy. To this end he treats his wines in a similar style during elevage. Fermentation occurs in 500l barrels. The wine remains in contact with the lees until bottling.



A Terry These Estate Selection Imported Exclusively by Skurnik Wines



**GRAND CRU ENGELBERG
RIESLING 2012**

AOC ALSACE GRAND CRU

DRY WINE



VINEYARD

History: The Engelberg ("Angels hille) terroir, classified Grand Cru, is famous for producing very good wines since the 9th century. It is on the Engelberg that for the first time in Alsace we heard talking about *nobilis vinis*, the noble wines recognized afterwards in the whole region.

Terroir: Marly-limestone soil, shallow and gravelly, over a parent rock of cracked hard oolitic limestone; South facing terraces.

HARVEST & WINEMAKING

Handpicking: October 25th, 2012

Winemaking & ageing: Fermentation in temperature-controlled stainless steel tanks, then ageing on fine lees until bottling.

Bottling: August 1st, 2013

ANALYTICAL DATA

Alcohol: 13.2 % vol.
Sweetness: 3.9 g/L
Total acidity: 7.8 g/L in tartaric acid

TASTING

Thanks to the deep roots diving into the cracked limestone subsoil, the *Engelberg* vineyard produces grapes maturing consistently. Clay brings the volume, limestone the elegance and fine acidity.

The 2012 vintage allowed us to pick each plot at the optimal maturity. Harvested end of October, grapes were full of precise aromas, underlined by a great acidic support. That is the balance we find in the wine. 2012 Engelberg is definitely a wine developing complexity, around a structure and a texture given by the limestone. It still needs time to show its full potential, but the superb length with the fresh finish on the palate witnesses the ageing potential.

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GRAND CRU ENGELBERG
RIESLING 2010

AOC ALSACE GRAND CRU



VINEYARD

- History:** The Engelberg terroir is classified « Grand Cru » since 1985. But the wines produced there have been famous from the 9th century. It is on the Engelberg that for the first time in Alsace we heard talking about *nobilis vinis*, the noble wines recognized afterwards in the whole region.
- Terroir:** Marly-limestone soil, shallow and gravelly, over a parent rock of cracked hard limestone; South facing terraces.

HARVEST & WINEMAKING

- Handpicking:** October 14th, 2010
- Winemaking & ageing:** Fermentation in thermo-regulated stainless steel tanks, then ageing on fine lees until bottling.
- Bottling:** October 25th, 2011

ANALYTICAL DATA

- Alcohol:** 13.2 % vol.
- Sweetness:** 2.0 g/L
- Total acidity:** 7.7 g/L in tartaric acid

TASTING

Thanks to the deep roots diving into the cracked limestone subsoil, the Engelberg vineyard produces grapes maturing consistently.

The 2010 vintage, rather cold, gave lots of aromatics and freshness to this wine. Citrus and white fruits aromas develop on the nose. The crystal clear palate develops grapefruit and lemon flavours around the mineral and acidic backbone. Dry and well-balanced, the wine is very long on the palate.

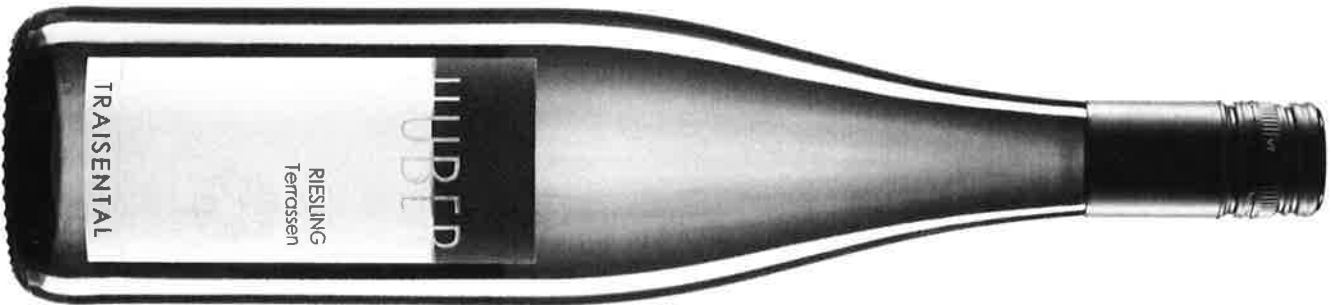
The wine is still young and shows great future. With ageing, it will develop the complexity and minerality from the *Engelberg*.

PREVIOUS REVIEW

- **2009: 90** by Alison Napjus, *Wine Spectator*, October 2013
- **2008: 91** by Stephen Tanzer, *International Wine Cellar* n°153
- **2007: 92** by Stephen Tanzer, *International Wine Cellar* n°153
91 dans le *Wine Advocate* de Robert Parker, n°188

Terrassen Riesling 2014

WEINGUT MARKUS HUBER, TRAISENTAL, AUSTRIA



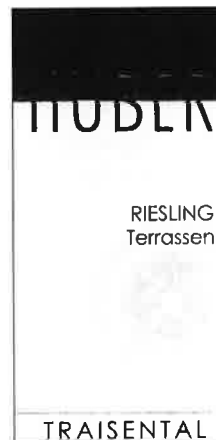
HARVEST & VINTAGE NOTES

Location: Different single vineyard parcels from the Traisental region

Vinification: Selection of the best physiologically ripe grapes; crushed; skin contact for 4 hours; pressed; fermented in stainless steel; kept on the lees for 3 months.

Tasting notes: Light yellow green; splendid bloom perfume intermingled with small white peach aromas; the palate is tightly knit and has acid structure rich in finesse; exuding delicate hints of lemon; vivid and vibrant with a vigorous finish that comes back in a wave of stone fruit flavors.

Serving suggestion: Goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.



GRAPES: 100% Riesling

ALCOHOL: 12%

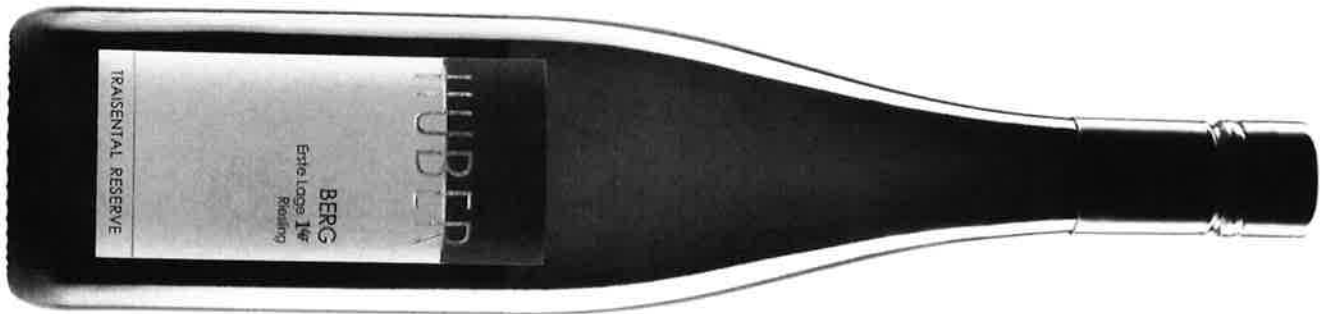
RESIDUAL SUGAR: 4.9 g/L

TOTAL ACIDITY: 7.1 g/L

ANNUAL PRODUCTION:
3,000 cases X 12/750ml

Riesling Berg 2010

WEINGUT MARKUS HUBER, TRAISENTAL, AUSTRIA



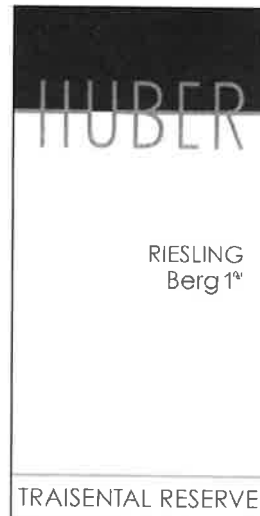
HARVEST & VINTAGE NOTES

SITE: Berg: Southeast exponented slope with cool, mineral conglomerate soil; enables optimal nutrient supplement; this unique site is best for complex wines with a lingering minerality.

VINIFICATION: Selection of the best physiologically ripe grapes; 12 hours skin contact; fermented in stainless steel; kept on the lees for 5 months in traditional acacia wood barrels.

TASTING NOTES: Intensive yellow; pure peach aromas; the palate is tightly knit and has acid structure rich in finesse.

SERVING SUGGESTIONS: Goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.



GRAPES: 100% Grüner Veltliner

ALCOHOL: 13%

RESIDUAL SUGAR: 7.2 g/L

TOTAL ACIDITY: 7 g/L

-10-



RIESLING IDIG GG 2014

TASTING NOTES

Firm on the palate, concentrated, creamy, deep and again quite tranquil, bone dry, elegant and juicy fruit, tart vegetal and herbaceous traces, very elegant acidity, concentrated and persistent, light nutty traces, compact and complex, quite salty, and gripping in spite of its tranquil notes, noble style, firm contours on a very good, long finish.

COUNTRY:	Germany
REGION:	Pfalz
SUBREGION:	Königsbach
WINEMAKER:	Steffen Christmann
VARIETAL:	Riesling
AGE OF THE VINES:	15-28 years
SOIL TYPE:	Limestone with clay
VINEYARD ELEVATION:	190-230 m
VINEYARD LOCATION:	Grand Cru Site Idig in Königsbach
VINIFICATION:	Slow, spontaneous fermentation, long yeast contact
ALCOHOL CONTENT:	12.5%
ACIDITY:	7 g/L
RESIDUAL SUGAR:	2.5 g/L
PRODUCTION VOLUME:	550 cases
FIRST YEAR OF PRODUCTION:	1936
UPC:	4042222103325
ACCOLADES:	95pts Wine Advocate



RIESLING IDIG GG 2010

TASTING NOTES

Nose with yellow fruit, some tropical fruit, notes of slightly unripe banana, some apples, a hint of vanilla, some botrytis, slightly flowery.. Pronounced minerality, a generally fruity impression with hints of green tea notes, a hint of bitterness, high acidity, slightly viscous, high salinity.

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REGION:	Pfalz
SUBREGION:	Königsbach
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VARIETAL:	Riesling
AGE OF THE VINES:	15-28 years
SOIL TYPE:	Limestone with clay
VINEYARD ELEVATION:	190-230 m
VINEYARD LOCATION:	Grand Cru Site Idig in Königsbach
VINIFICATION:	Slow, spontaneous fermentation, long yeast contact
ALCOHOL CONTENT:	13.0%
ACIDITY:	6 g/L
RESIDUAL SUGAR:	3.8 g/L
PRODUCTION VOLUME:	550 cases
FIRST YEAR OF PRODUCTION:	1936
UPC:	4042222103325
ACCOLADES:	90pts Wine Advocate





RAVINES

Wine Cellars

2012 RIESLING, ARGETSINGER VINEYARD ESTATE BOTTLED

Ravines Argetsinger Vineyard Riesling aims to define a new style of Finger Lakes Riesling distinct from its German and Alsatian counterparts. It is intensely aromatic with floral notes, citrus fruit, and a distinct mineral character. The steep limestone of the Argetsinger Vineyard provides a unique expression of minerality. With good acidity, this wine is very crisp and elegant and will age gracefully. On the palate, it shows unusual richness, medium body, and a lingering smooth finish. This Riesling is an exceptionally versatile wine when it comes to food pairings, with the crispness and aromatic intensity, it can be paired with seafood dishes, poultry, and milder cheeses.

VINIFICATION

The grapes for this wine were all hand harvested in late October and whole cluster pressed to ensure a clean aromatic juice low in phenolics and solids. Only the low press fractions were retained for this bottling to avoid astringency. After cold setting, the juice was fermented at low temperature (14-16°C) to retain full aromatic intensity. All components were fermented dry, racked with light lees and blended. The fine lees were stirred regularly to give the wine additional texture. Prior to bottling, the Riesling was fined with isinglass to improve mouthfeel and aromatics, filtered, and adjusted for bottling.

APPELLATION: FingerLakesAVA, NewYork

VARIETAL COMPOSITION: 100% Riesling

ALCOHOL: 12.5% ACIDITY: 8 g/l

RS: 0.3% or 3 g/l pH: 3.18

VINEYARDS

Riesling (100%): Argetsinger Vineyard

All of the Riesling grapes for this single vineyard wine come from the Argetsinger Vineyard on the east side of Seneca Lake in the town of Hector. This vineyard is an exceptionally steep and well-drained site where the 198 Riesling clone was field grafted onto old existing vines, making it one of the oldest Riesling vineyards in all of the Finger Lakes. It is a low-vigor site with soils of Howard Gravel over limestone bedrock.

STORY & PHILOSOPHY

Ravines was created by Morten and Lisa Hallgren in 2000. Morten, a French-trained oenologist, came to the Finger Lakes from his family's centuries-old estate in the South of France. He and his wife and business partner, Lisa, convinced of the potential for fine winemaking in the Finger Lakes, opened their original tasting room on 17 acres of sloped, shale stone soils nestled between two deep ravines on Keuka Lake. They focus on making fine, classically-styled wines that allow for the cool-climate characteristics to be shown without compromise - creating their own unique expression within the Finger Lakes wine region.



PRODUCED AND BOTTLED BY:

RAVINES WINE CELLARS

400 Barracks Road, Geneva, New York 14456 | (315)781-7005
ravineswine.com | sales@ravineswine.com

RAVINES Dry Riesling 2008, Argetsinger Vineyard

APPELLATION Finger Lakes 100 %

GRAPE VARIETIES Riesling 100 %

VINIFICATION

The Riesling grapes for this single vineyard wine come from the Argetsinger Vineyard on the eastside of Seneca Lake in the town of Hector. This vineyard is an exceptionally well-drained site where the 198 Riesling clone was field grafted onto old existing vines, making it the 1 or 2 oldest Riesling vineyards in all of the Finger Lakes, appx. 35 years old.

The 2008 vintage yielded grapes of exceptional balance, the Riesling was picked at 21.7 brix, the highest level every recorded from this vineyard. The grapes were so ripe that they reached a translucent state where the skins were transparent.

The grapes were hand-picked in late October and whole cluster pressed to ensure a clean aromatic juice low in phenolics and solids. Only the low press fractions were retained for this bottling to avoid astringency. After cold settling the juice was fermented at low temperature (14 – 16 C) to retain full aromatic intensity. All components were fermented dry, racked with light lees and blended.

The fine lees were stirred regularly to give the wine additional texture. Prior to bottling the Riesling was fined with isinglass to improve mouth feel and aromatics, filtered and adjusted for bottling.

DESCRIPTION

Our Riesling aims to define a new style of Finger Lakes Riesling distinct from its German and Alsatian counterparts. It is intensely aromatic with floral notes, citrus fruit and a distinct mineral character. With good acidity, this wine is very crisp and elegant and will age gracefully. On the palate, the Ravines Riesling shows unusual richness, medium body and a lingering smooth finish.

This Riesling is an exceptionally versatile wine when it comes to food pairings. With the crispness and aromatic intensity, it can be paired with seafood dishes, poultry and milder cheeses.

ANALYSIS

Alcohol	12.5 %
Total Acidity	.82 g/l
pH	3.12
Residual Sugar	0.3 % or 3 g/l

RAVINES Dry Riesling 2008, Argetsinger Vineyard

APPELLATION Finger Lakes 100 %

GRAPE VARIETIES Riesling 100 %

VINIFICATION

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ANALYSIS

Alcohol	12.5 %
Total Acidity	.82 g/l
pH	3.12
Residual Sugar	0.3 % or 3 g/l

DISTRIBUTION

A small amount of this wine will be allocated to wholesale/

WINEBOW, price tbd

REVIEWS

Wine Spectator : 91 points

2014 FRAUENBERG RIESLING GG BattenfeldSpanier

APPELLATION Frauenberg

GRAPE VARIETIES Riesling 100 %

DESCRIPTION

Just north of Hohen-Sülzen lies the community of Flörsheim, in which our Frauenberg vineyard is located. This is one of the few steep sloped sites in the region. The soil consists of limestone pebbles, while the subsoil is pure limestone. The exposed position and elevated ridge of the Frauenberg place heavy demands on the vines: on the one hand, from the heat of a southern exposure, and on the other, from the constant cool winds, which submit the grapes to a constant draft.

Combined with the mineral rich, albeit stingy, soil, in which vines must extend roots to deep levels to find nourishment, the prerequisites for a long and healthy growing season are ideal. It is little wonder that grapes from Frauenberg are the last to be picked, and the harvest is finally completed deep into November.

A Frauenberg Riesling is profoundly luxuriant and concentrated. In contrast to wines from Kirchenstück, in which lush fruits dominate, a Frauenberg wine is lighter and more aloof. Fruity flavors are not its thing; stone dominates the taste: herbal roots, cool tobacco aromas, filed acidity, and a steely mineral structure. The wine has much luster in the mouth, which reveals itself slowly: a Frauenberg Riesling wants to be subjugated.

The wine needs time; it needs relaxation. And then, it will reward you with breathtaking elegance and subtlety, which plays ping pong with taste buds. As soon as one discovers the vitality, it is overtaken by delicacy; once one believes to have discovered the cool earthiness, then playful acidity marches to the foreground. Frauenberg Riesling is a wine that exists in the breach. It is my interpretation of a stone wine that invites one the Mediterranean.

ANALYSIS

Alcohol	12.5 %
Total Acidity	7,6 g/l
pH	3,2
Residual Sugar	4 g/l

DISTRIBUTION

Lyle Fass: www.FassSelections.com

Owen Kotler drinkOKwines.com

REVIEWS

94 Punkte TOP 10 Gault Millau

94 Punkte Falstaff Wein-Guide

2014 ZELLERWEG AM SCHWARZEN HERRGOTT RIESLING GG **BattenfeldSpanier**

APPELLATION Frauenberg

GRAPE VARIETIES Riesling 100 %

DESCRIPTION

The Schwarze Herrgott is one of the oldest and most renowned vineyards in Germany, mentioned in documents as early as the 8th century. It straddles the border between Rheinhessen and the Pfalz.

The Schwarze Herrgott is just 1 kilometer west-southwest of Frauenberg. Both sites sit on the same pure limestone rock, but their microclimates differ. While the Frauenberg is exposed to the prevailing winds, the Schwarze Herrgott is sheltered from them, making Schwarze Herrgott slightly warmer overall.

The Schwarze Herrgott wines display unique precision. Like the Frauenberg wines, they are dominated by minerality. On the nose, they show clean, light fruits like Mirabelle plum and quince; on the palate there is razor-sharp acidity and a steely mineral structure.

ANALYSIS

Alcohol	12.5 %
Total Acidity	7,6 g/l
pH	3,2
Residual Sugar	3,5 g/l

DISTRIBUTION

Lyle Fass: www.FassSelections.com

Owen Kotler drinkOKwines.com

REVIEWS

92 Punkte Gault Millau

92 Punkte Falstaff Wein-Guide



TASTING NOTES

List number: 14117

2014 KIRCHSPIEL Riesling trocken
 Grosses Gewächs (great growths)

Analysis:

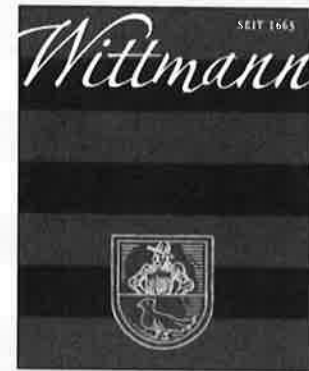
Alc.: 13,0 %vol.

RS: 2,6 g/l

TA: 7,1 g/l

Grape Variety:

Riesling



KIRCHSPIEL

Riesling GG
 2014

VDP.GROSSE LAGEN®:

The best dry Riesling wines from our top vineyard sites.

The enormous potential of our Westhofen sites Aulerde, Kirchspiel and Morstein is distinctively and impressively expressed in our best dry wines.

The site:

The Kirchspiel site opens toward the Rhine like an amphitheater. Its southern and southeastern exposure protects the vineyards from cold westerly winds – and accounts for the excellent microclimate of the vineyard.

The soil:

The soil structure is similar to that of the Morstein site. It is marked by clayish marl interspersed with limestone, as well as loam with weathered limestone, which lend our Rieslings labeled with the appellation KIRCHSPIEL their unmistakable character and depth.

Vinification:

Intensive vineyard maintenance throughout the year, low yields and an uncompromising selection of bunches – by hand – lay the foundation for wines of high quality.

In the cellar, the grapes and must are handled very gently. For the most part, the wines ferment in traditional, old oak casks.

Description:

“Extremely fine and lively fragrance. Mineral notes clearly play center stage. Its fruit is quite subtle. The wine shows a refreshing lightheartedness. An absolute dream wine.” (Max Gerstl, Weingut Wittmann’s Swiss importer)

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SEIT 1663



WEINGUT
Wittmann

TASTING NOTES

List number: 14119

2014 MORSTEIN Riesling trocken
Grosses Gewächs (great growths)

Analysis:

Alc.: 13,0 %vol.

RS: 2,2 g/l

TA: 7,1 g/l

Grape Variety:

Riesling

VDP.GROSSE LAGEN®:

The best dry Riesling wines from our top vineyard sites.

The enormous potential of our Westhofen sites Aulerde, Kirchspiel and Morstein is distinctively and impressively expressed in our best dry wines.

The site:

Morstein is situated on the south-facing slope that stretches from Gundersheim to Westhofen. The slope ascends from the glacial valley of the Rhine to the rim of a high plateau, reaching a height of 280 meters (ca. 920 ft.) above sea level at an inclination of 20 percent. The vines for our MORSTEIN Rieslings lie in a choice, five-hectare (ca. 12.3-acre) parcel of the site.

The soil:

The upper layer of soil is primarily heavy clayish marl interspersed with deposits of limestone. The water-conducting layers of limestone that predominate in the subsoil, ensure that the vines are well supplied with nutrients and minerals.

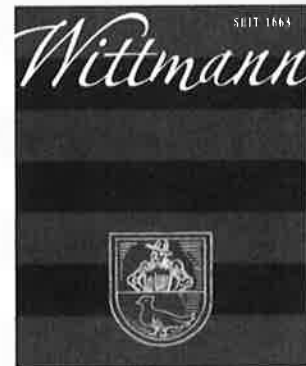
Vinification:

Intensive vineyard maintenance throughout the year, low yields and an uncompromising selection of bunches – by hand – lay the foundation for wines of high quality.

In the cellar, the grapes and must are handled very gently. For the most part, the wines ferment in traditional, old oak casks.

Description:

“Delicate fragrance consisting of 1,000 subtleties. On the palate, a sensual symphony of aromas; cool, extremely racy, refreshing spectrum of aromas. The finish lasts for minutes and its lively, light-footed, vivacious style makes it a genius of a wine.” (Max Gerstl, Weingut Wittmann’s Swiss importer)



MORSTEIN

Riesling GG
2014

EXPERTISE

2013 Kirchspiel Riesling trocken



Herkunft	Rheinhessen
Qualitätsstufe	Lagenwein
Rebsorte	Riesling
Ausbau	<ul style="list-style-type: none">- Maischestandzeit bis zu 18 Std.- Spontanvergärung- 50 % Edelstahl, 50 % Holzfass- langes Hefelager- ökologischer Wein DE-Öko-022
Weinbeschreibung	„Mineralisch, kühl und konzentriert.“ <i>Frank Buchholz, Restaurant Buchholz in Mainz</i>
Analysedaten	13 % vol. vorh. Alkohol 2,6 g/l Restzucker 9,1 g/l Säure
Trinktemperatur	11 – 13° C
Flascheninhalt	750 ml
Artikel-Nr.	1318

EXPERTISE

2013 Morstein Riesling trocken



Herkunft	Rheinhessen
Qualitätsstufe	Lagenwein
Rebsorte	Riesling
Ausbau	<ul style="list-style-type: none">- Maischestandzeit bis 60 Std.- Spontanvergärung- 30 % Holzfass, 70 % Edelstahl- langes Hefelager- ökologischer Wein DE-Öko-022
Weinbeschreibung	„Großes Potential. Komplex und tief, mineralisch und salzig.“ <i>Frank Buchholz, Restaurant Buchholz in Mainz</i>
Analysedaten	13 % vol. vorh. Alkohol 0,4 g/l Restzucker 9,1 g/l Säure
Trinktemperatur	12 – 15° C
Flascheninhalt	750 ml
Artikel-Nr.	1316