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 resonation... as if the Holy Spirit is possessing you with divine goodness.

More sense of place... the grape is a goddamn conduit for Gaia to penetrate your soul.

More love... the wine envelops you like an emphatic hug from mom and dad.

More enlightenment... the wine mirrors Socrates in his teaching prowess.

More power... as winter is / was coming, Riesling is / was the only weapon mankind had to battle the Night King with (and Arya's badass-ness!)

just ask the Children of the Forest, who maintained Riesling-only vineyards in Westeros.

**Rudolf Steiner urged us to become aware of one's humanity.**

**By drinking Riesling, you become a better person.**
THE TWELVE SHADES OF GERMAN RIESLING GRAPES

**TROCKEN**
perfect in every way

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

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

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

**SPÄLESE**
later harvested, by about 7 days, I think

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

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

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

**TROCKENBEERENÄUSLESE** 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.

**BEERENÄUSLESE**
aka, BA...
each grape, really shrivered up, picked individually... oh mmmmmmmmm

**NOTE:**

-this is a real photo, taken on October 18th, 2018, by Ralf Kaiser (a wine blogger in Germany), in the Pündericher Marienberg, a vineyard in the Mosel River Valley, owned by Clemens Busch.

We did not photo-shop this image, using Chardonnay grapes OR Cabernet grapes, all attempting to be something they can never be.

A statement of clarity once again: THIS PHOTO WAS TAKEN ON A SINGLE DAY, with 12 different ripeness levels of Riesling, all existing on the same day.

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

Trocken, G.G. Monzinger Halenberg, Emrich-Schöenleber, 2022, Nahe --1500ml aka MAGNUM-- 422.
Kabinett Trocken, Alfer Hölle 1900, Ulli & Piet Stein, 2021, Mosel 132.
Trocken, Saulheimer Schlossberg, Thörle, 2021, Rheinhessen 152.
Trocken, G.G. Königsbacher Idig, A. Christmann, 2021, Pfalz 188.
Trocken, Eitelsbacher Alte Reben, Karthäuserhof, 2020, Ruwer --1500ml aka MAGNUM-- 208.

**RIESLING DEEP DIVE #347...seriously...the below 4 Van Volxem bottles, ordered together, will impress your Mom, your friends, ALL the wine gods, maybe even Mayor Adams 300.**

Trocken, G.G. Ockfener Bockstein, Van Volxem, 2020, Saar 100.
Trocken, Hochheimer Domdechaney, Künstler, 2020, Rheingau 120.
Trocken, G.G. Monziger Halenberg, Emrich-Schöenleber, 2020, Nahe 188.
Trocken, G.G. Schlossböckelheimer Felsenberg, Dönnhoff, 2020, Nahe --3000ml aka DBL MAGNUM-- 750.
Trocken, G.G. Scharzhofberger, Reichsgraf von Kesselstatt, 2019, Saar --1500ml aka MAGNUM-- 175.
Trocken, Haardter Herrenletten, Müller-Catoir, 2019, Pfalz 100.
Trocken, Bechtheim Geyersberg, Dreissigacker, 2018, Rheinhessen 184.
Trocken, Alte Reben, Karthäuserhof, 2010, Ruwer --1500ml aka MAGNUM-- 256.
Auslese Trocken, Bettina Bürklin, Dr. Bürklin-Wolf, 1990, Pfalz 200.
(Total Acidity 6.1 gr. / Residual Sugar 3.5 gr. / 12.5°)
Spätlese Trocken, Kallstadter Saumagen*, Koehler-Ruprecht, 2019, Pfalz 120.
(Total Acidity 6.5 gr. / Residual Sugar 3.5 gr. / 12.5°)

*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

-the decision to harvest is, of course, done by taste; the various pickings (generally, there are 3) are then determined by the color of the grapes: light green for the 1st / brighter yellow for the 2nd / amber for the 3rd
-all wines ferment using indigenous yeast, all wines are fermented dry! ; they are then transferred to barrel...all old and perfectly neutral...of varying sizes, the wines remain in contact with the lees for 10-11 months, before bottling in the August after harvest

HERE COMES THE KOEHLER-RUPRECHT MIND MELD...
-before bottling, every barrel in the cellar is tasted; there is no rhyme or reason why some barrels result in a tighter 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
QiA. Briedeler Herzchen, Immich-Batterieberg, 2021, Mosel 88.
QiA. Scharzhof, Egon Müller, 2020, Saar 172.
QiA. Lehmener, Materne & Schmitt, 2019, Mosel 78.
QiA. Lehmener Ausoniusstein, Materne & Schmitt, 2019, Mosel 118.
QiA. Rüdesheim, Georg Breuer, 2019, Rheingau 72.
QiA. Lorch, George Breuer, 2019, Rheingau 72.
QiA. Lorch Pfaffenweiss, George Breuer, 2019, Rheingau --a grand cru wine-- 220.

-seemingly, the villages of Lorch and Lorchhäusern did not exist as wine villages until roughly 2010. Of course, this is an alternative fact, advocated by heathens and OAN hosts...these wine villages have existed as long as Romans were present and planting every available hillside...we were just slow on the uptick

-if the perfectly south-facing vineyards of the Rheingau, from Walluf to Rüdesheim, are the porterhouse, then the vineyards of Lorchhäusern and Lorch are the flank steak...but damn, they are yummy and juicy. Located on the western flank of the Rheingau, the Pfaffenweiss is composed of Hunsrück slate and Taunus quartzite, with a glorious southwest exposure.

-Georg Breuer is not a member of the VDP so this not a G.G. wine (please remember that the Grosses Gewächs classification is a creation of the VDP manmachine...and if you ain’t a member – there are roughly 200 – you don’t get the eagle + the G.G.-embossed bottles)

BUT, the Pfaffenweiss is very much a grand cru vineyard, historically and presently in the hands of Theresa Breuer (she is the daughter of Bernhard Breuer, the prime mover of German Trocken Riesling and simplified German wine labels that focused on terroirs...he passed this mortal coil in 2004 at the super young age of 57...he was my 2nd German wine professor)...the wines speak of a darker, more brooding time, when clove cigarettes and dark corners in dance clubs were populated by goths and punks.

QiA. Schimbock, Vollenweider, 2018, Mosel 136.
QiA. Alte Reben, Markus Molitor, 2016, Mosel WHITE LABEL = DRY-Ish WINES FOR MARKUS 95.
Trocken, G.G. Pündericher Marienburg*, Clemens Busch, 2021, Mosel
(Total Acidity 6.8 gr. / Residual Sugar 6.4 gr.)
-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, 2021, Mosel
(Total Acidity 7.6 gr. / Residual Sugar 6.9 gr.)
-the Fahrlay parcel, 1 ha 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*- Falkenlay, Clemens Busch, 2021, Mosel
(Total Acidity 6.8 gr. / Residual Sugar 8.3 gr.)
-situated between Rotenpfad 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!

QbA, Pündericher Marienburg*- Raffes, Clemens Busch, 2018, Mosel
(Total Acidity 6.4 gr. / Residual Sugar 10.2 gr.)
-within the Falkenlay parcel lies this single plot, planted in 1945...this grapes are harvested fully ripe, producing a fully ripe wine

Kabinett, Pünderich Marienburg, Clemens Busch, 2022, Mosel
(Total Acidity 9.4 gr. / Residual Sugar 49 gr. / 7.5°)

-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 ha in size and resided beneath the old Marienburg monastery / after the 1971 Wine Laws passed, the vineyard had increased in size to 90 ha. 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

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

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

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

Next time a non-German wine grower / wine maker tells you their vineyards are hard to work because of their high degree slope, tell them to just "piss off." Because they do not know steep, they only know a slight incline. They might dream their vineyards are vertical in practical terms but in reality, their verticality is just as fanciful as me thinking my facial hair is worthy of ZZ Top.
QbA, Grosse Lage Ayler Kupp "Neuemberg" N° 17, Peter Lauer, 2022, Saar 124.
QbA, Grosse Lage Ayler Kupp "Kern" N°9, Peter Lauer, 2022, Saar 107.
QbA, Grosse Lage Ayler Kupp "Unterstenberg" N°12, Peter Lauer, 2022, Saar 105.
Kabinett, Grosse Lage Ayler Schonfels N°111, Peter Lauer, 2022, Saar 118.
Spätlese, Grosse Lage Ayler Kupp N°7, Peter Lauer, 2022, Saar 99.
Beerenauslese, Rau, Peter Lauer, 2010, Saar --ONLY 6.5° ALERT...THAT IS A BREAKFAST WINE!-- 235. 375mL

THOUGHTS FROM MOM...

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

What is a Faß? A Faß (aka, Fass) is a cask, a barrel, and the tradition at some estates is to ferment the grapes from a particular parcel in the same barrel, every vintage, especially when only using indigenous yeasts. This conceivably allows the wild yeast flora to embed themselves in the fibres of the wood, allowing a similar wine to be crafted from that site vintage to vintage. Or, taken from another angle, each barrel is different, thereby producing different wines, and should be noted on the labels, especially for all wine geeks named Dylan Robbins.
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 yaaaaaaaaaaahhhhh, from 20° - 70°
physical profile: a whale or a dirigible
wine profile: cut & linear & filigreed...a liquid version of Slender Man
early history: the first documentation of the site name was 1304
slightly recent history: in 1904, a bottle of Ayler Kupp Riesling
was more expensive than a bottle of Château d'Yquem
even more recent history: the 1971 German Wine Laws
cannibalized the individual parcels (climats for your burghounds) and created a singular vineyard...
as you can see from the image, this is not a singular parcel
and we need the poohbahs in Berlin to undo those newly antiquated laws

The Ayler Kupp is located at roughly 50° N, which is roughly as far north as a grape can properly ripen. The intensity of the sunlight is then a vital component of the ripening process.

The ideal insolation is HERE.

Fun fact: this intensity of sunlight is equivalent to what the city of Naples receives, which is located at 40°N.

Important note: the very lower slopes and flatlands are used for other agriculture and grasslands, as there is not enough insolation for a grape to ripen.
Trocken, Eva Fricke, 2022, Rheingau
(Total Acidity 8.3 gr. / Residual Sugar 7.8 gr.)
Trocken, Lorchhäuser Seligmacher, Eva Fricke, 2020, VERY WESTERN Rheingau
(Total Acidity 8.6 gr. / Residual Sugar 6 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, 2020, VERY WESTERN Rheingau
(Total Acidity 8.5 gr. / Residual Sugar 19.1 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

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.

#EvalsOurRieslingQueen

Town of Lorch...or it could be Lorchhausen...I get confused by all these church spires and vineyards and rivers...
Kabinett, Wehlener Sonnenuhr, Max Ferdinand Richter, 2022, Mosel
(Total Acidity 7.8 gr. / Residual Sugar 51 gr. / 7.5°)
-grapes were picked at the end of September / beginning of October, at 76° Oechsle (potential alcohol of 10.46°) /
-the vines average 30-90 years of age
-fermented spontaneously in traditional fuder / bottled on February 23rd, 2023

Kabinett, Veldenzer Elisenberg, Max Ferdinand Richter, 2022, Mosel
(Total Acidity 8.4 gr. / Residual Sugar 60.9 gr. / 7.5°)
-grapes were picked at the end of September, at 79° Oechsle (potential alcohol of 10.10.62°) /
-the vines average 50 years of age / the vineyard was first planted in 1815 and named in honour of Queen Louisa of Prussia
-fermented spontaneously in traditional fuder / bottled on March 30th, 2023

Kabinett, Brauneberger Juffer, Max Ferdinand Richter, 2022, Mosel
(Total Acidity 8.1 gr. / Residual Sugar 60.2 gr. / 7.5°)
-grapes were picked at the end of September / beginning of October, at 78° Oechsle (potential alcohol of 10.46°) /
-the vines average 40-50 years of age / the vineyard's name references the Virgin Lady, in honour of a nearby convent
-fermented spontaneously in traditional fuder / bottled on February 7th, 2023

Kabinett, Erdener Treppchen, Max Ferdinand Richter, 2022, Mosel
(Total Acidity 8.2 gr. / Residual Sugar 63.9 gr. / 8°)
-grapes were picked at the third week of September, at 85° Oechsle (potential alcohol of 11.36°) /
-the vines average 30-90 years of age / the vines are in the Busslay climat
-fermented spontaneously in traditional fuder / bottled on March 7th, 2023

The estate of Max Ferdinand Richter was founded in 1680...the 10th generation.
Constantin, is now working with his dad. He loves serenading the füders with NIN The Downward Spiral.
Kabinett, Maximin Grünhaus Abtsberg, von Schubert, 2020, Ruwer
(Total Acidity 8.5 gr. / Residual Sugar 66 gr.)
- the vines average 40 years of age and grow gloriously in the blue, Devonian slate of the almighty Abstberg
- the wine is fermented using indigenous yeasts, in stainless steel and Fuder casks; fermentation stops naturally

Spätlesse, Maximin Grünhaus Abtsberg, von Schubert, 2018, Ruwer
(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 Abstberg
- the wine is fermented using indigenous yeasts, in a Fuder cask, fermentation is stopped by reducing the temperature to -100º...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 Abbots
    the HERRENBERG: these grapes produced wines for the choirmasters
    the BRUDERBERG: these grapes produced wines for the monks
An Ode to Riesling, as scripted by Niccolò Machiavelli...via ChatGPT

"In the vineyards of oenology, Riesling emerges not merely as a wine but as a strategic choice, a diplomatic elixir crafted with cunning precision. Just as a wise ruler navigates the complexities of politics, Riesling navigates the palate with a shrewd balance of sweetness and acidity. Its versatile nature, akin to the adaptable statesman, allows it to harmonize with diverse cuisines and occasions, ensuring its place at the table of both power and pleasure.

Much like a successful leader, Riesling reveals its true strength in adversity. Its ability to thrive in challenging climates mirrors the resilience required for political survival. The subtle interplay of flavors, a symphony of diplomacy, appeals not only to the connoisseur but to the discerning strategist who values nuance and foresight.

As one imbibes the complexity of Riesling, let it be a lesson in the art of governance – where flexibility, resilience, and a nuanced approach lead to triumph. In the realm of wines, as in the realm of power, Riesling stands not as a mere beverage but as a calculated choice, a vinous Machiavellian masterpiece that captivates the senses and conquers the palate."
German Riesling

Trocken, G.G. Silberlack, Schloss Johannisberg, 2019, Rheingau
(Total Acidity 6.4 gr. / Residual Sugar 6.2 gr.) 192.

Kabinett, Rotlack, Schloss Johannisberg, 2020, Rheingau
(Total Acidity 7.5 gr. / Residual Sugar 24.8 gr.) N/A.

Spätlese, Grünlack, Schloss Johannisberg, 2020, Rheingau
(Total Acidity 8.1 gr. / Residual Sugar 70 gr.) 132.

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 10th, 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 Wenzelslaus, 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!
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 damänenverwalter 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, Bernkasteler Badstube, 2021

Kabinett, Wehlinger Sonnenuhr, 2021 —GROSSER RING AUCTION WINE—
- 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

Kabinett, Wehlinger Sonnenuhr, 2004
Kabinett, Wehlinger, 2003
Kabinett, Wehlinger Sonnenuhr, 2002
Kabinett, Wehlinger Sonnenuhr, 2001
Kabinett, Wehlinger Sonnenuhr, 2000
Spätlesse, Graacher Himmelreich, 2020

Spätlesse, Wehlinger Sonnenuhr, 2005 —1500ml aka MAGNUM—
Spätlesse, Zeltinger Sonnenuhr, 2003
Spätlesse, Wehlinger Sonnenuhr, 2003
Spätlesse, Wehlinger Sonnenuhr, 2002
Spätlesse, Graacher Himmelreich, 2001
Spätlesse, Wehlinger Sonnenuhr, 2001 —1500ml aka MAGNUM—
Spätlesse, Wehlinger Sonnenuhr, 2000
Spätlesse, Wehlinger Sonnenuhr, 1997

Auslese, Wehlinger Sonnenuhr Gold Kapsule, 2007
Auslese, Graacher Himmelreich, 2004
Auslese, Wehlinger Sonnenuhr, 2002 —1500ml aka MAGNUM—
Auslese, Graacher Himmelreich, 2001
Auslese, Wehlinger Sonnenuhr, 1997 —1500ml aka MAGNUM—

114.
1350.
118.
184.
80.
178.
179.
180.
128.

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

(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 Goldwinger, the Spätlesse is actually harvested first) / the grapes were spontaneously fermented in stainless steel
— the wine was then transferred to the Prüm cellar, where Katharina Prüm still won't let me in there

—harvest began on September 17th, 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

wine is terroir
YOUR JOH. JOS. PRÜM WEALTH OF KNOWLEDGE...
the below info will not guarantee a win on Dancing with the Stars but it might very well open
a new wine portal, into the 5th dimension, where Chardonnay is always a sweet wine.
-located in Wehlen...the Prüm family has been here for over 400 years (well, family members have been here since 1156)
  -first family member in 19th century was Sebastian Alois Prüm
    -his brother Jodocus built the sundials in the two Sonnenuhr vineyards
  -son Mathias Prüm next (the estate was split between his 7 sons, the oldest one was Joh. Jos. Prüm)
  -present estate founded in 1911 by Johan Josef Prüm (1873 – 1944) (he bought vineyards from one of his brothers
    -the estate was divided in 1/2 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 ----
GROSSER RING AUCTION WIEN

Kabinett, Halbtrocken, Dürkheimer Feuerberg, Darting, 2021, Pfalz

Kabinett Feinherb, Dr. H. Thanisch – Erben Thanisch, 2020, Mosel

Spätlesse Feinherb, Zettlinger Sonnenuhr "Ur Alte Reben." Selbach-Oster, 2020, Mosel

Kabinett, Trittenheimer Apotheke, Unterlind, 2021, Mosel

-the vines range in age from 50 years to 100 years of age (these ones are ungrafted)
-the soil...if we can call it soil because it is really just rock...is grey & blue Devonian slate
-fermented in stainless steel / aged in stainless steel / all fruit and tension...like the relationship with my 1st 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 Böllig (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, Brauneberger Juffer, Schloss Lieser, 2021, Mosel

Kabinett, Materne & Schmitt, 2021, Mosel

Kabinett, Kreuznacher Krötenpfuhl, Dönnhoff, 2021, Nahe

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

Kabinett, Scharzhofberger, Egon Müller, 2020, Saar

Kabinett, Longuich Herrenberg, Carl Loewen, 2020, Mosel

Kabinett, Graacher Himmelreich, Willi Schaefer, 2020, Mosel

Kabinett, Brauneberger Juffer, Schloss Lieser, 2020, Mosel

Kabinett, Oberhäuser Leistenberg, Dönnhoff, 2020, Nahe

Kabinett, Burg Layer Schlassberg, Diel, 2020, Nahe

Kabinett, Bremmer Calmont, Franzen, 2019, Mosel

Kabinett, Wehlerer Sonnenuhr, Kerpen, 2005, Mosel-Saar-Ruwer

Kabinett, Ürziger Würzgarten, Alfred Merkelsbach, 1999, Mosel-Saar-Ruwer

Kabinett, Kaseler Nies’chen, Reichsgraf von Kesselstatt, 1996, Mosel-Saar-Ruwer

Kabinett, Piesporter Goldtropfchen, Reichsgraf von Kesselstatt, 1988, Mosel-Saar-Ruwer

--1000ml aka PERFECT SIZE FOR ME--
Kabinett, Bernkasteler Doctor, Wve. Dr. H. Thanisch – Erben Thanisch, 2020, Mosel 100.
(Total Acidity 6.8 gr. / Residual Sugar 61.8 gr. / 8.5°)
Spätlesse, Bernkasteler Doctor, Wve. Dr. H. Thanisch – Erben Thanisch, 2019, Mosel 128.
(Total Acidity 8.1 gr. / Residual Sugar 83.8 gr. / 8.5°)

--GROSSER RING AUCTION WINE--
Spätlesse, Niedermenniger Sonnenberg Alte Reben, Stefan Müller, 2021, Saar 88.
Spätlesse, Trittenheimer Apotheke, Unterlind, 2021, Mosel 118.
- the vines range in age from 50 years to 100 years of age (these ones are ungrafted)
- the soil...if we can call it soil because it is really just rock...is grey & blue Devonian slate
- fermented in stainless steel / aged in stainless steel / all fruit and tension...like the relationship with my 1st god
- total acidity 10.9 grams per litre - this is higher! / residual sugar 76.2 grams per litre - this is what I eat for breakfast
Spätlesse, Wiltinger Braune Kupp, Le Gallais aka, Egon Müller, 2020, Saar 305.
Spätlesse, Saarburg Rausch, Zilliken, 2020, Saar 145.
Spätlesse, Scharzhofberger, von Hovel, 2020, Saar 125.
Spätlesse, Monzinger Frühherrenpfaffen, Emrich-Schönleber, 2020, Nahe 99.
Spätlesse, Bockenauer Felseneck, Schäfer-Fröhlich, 2020, Nahe 110.
Spätlesse, Niederhäuser Hermannshöhle, Dönhoff, 2020, Nahe 725.
Spätlesse, Alter Höfle 1900, Ulli Stein, 2019, Mosel 135.
- these 1200 Riesling vines were planted in 1900 and remain ungrafted; the name of this very steep vineyard is little hell
- Ulli was able to lease this vineyard in 2011, annually, it produces roughly 450 litres of wine (for perspective, I drink 450 litres of wine a year, myself); simply put, if you only focus on the sweetness level of this wine, you are missing the extract, the essence of the matter, the purity of the fruit which reverberates across your palate and your mind and your soul
Spätlesse, Ürziger Würzgarten #7, Alfred Merkelbach, 2018, Mosel 72.
Spätlesse, Wehlerer Klosterberg Markus Molitor, 2018, Mosel GREEN LABEL = FRUIT SWEET WINES FOR MARKUS 99.
Spätlesse, Scharzhofberger, Egon Müller, 2017, Saar 495.
- I know, I know. you’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?!
Spätlesse, Berncasteler Doctor 375th Anniversary, Dr. H. Thanisch, Erben Thanisch, 2016, Mosel 150.
Spätlesse, Brauneberger Juffer Sonnenuhr, Schloss Lieser, 2015, Mosel 110.
Spätlesse, Wehlerer Klosterberg, Markus Molitor, 2015, Mosel 97.
Spätlesse, Nackenheimer Rothenberg, Gunderloch, 2015, Rheinhessen 108.
Spätlesse, Forster Ungeheuer, Eugen Müller, 2014, Pfalz 78.
Spätlesse Faß 26, Eitingbacher Karthäuserhofberg, 2013, Ruwer 250.
Spätlesse GOLD KAPSEL, Bockenauer Felseneck, Schäfer-Fröhlich, 2008, Nahe 300ml aka DBL MAGNUM-- 900.
Spätlesse, Münsterer Dautenpfalzner, Kruger-Rumpf, 2005, Nahe 130.
Spätlesse, Meddersheimer Rheingrafenberg, Hexamer, 2005, Nahe 135.
Spätlesse, Bernkatzel Doctor, Wegeler, 2004, Mosel 262.
Spätlesse, Kreuznacher Kahlenberg, Paul Anheuser, 1996, Nahe 72.
Spätlesse, Graacher Josephshöfer, Reichskraft von Kesselstatt, 1989, Mosel-Saar-Ruwer 175.
Auslese, Erdener Prälalt, Mönchhof, 2020, Mosel

--OPULENT WINE ALERT--

-terroir-wise, a combo of the blue Devonian slate of the Erdener Treppchen and the red weathered slate of the Ürziger Würzgarten
-essentially, wine from this majestic parcel (south-facing, 55°- 65°) is ONLY bottled as an Auslese or later harvest

Auslese, Zeltingen Sonnenuhr "Rotlay," Selbach-Oster, 2019, Mosel
138.

Auslese, Bockenauer Felseneck, Schäfer-Fröhlich, 2019, Nahe
VDP NAHE AUCTION
550. 375ml.

Auslese, Lieser Niederberg Helden GOLD KAPSEL, Schloss Lieser, 2018, Mosel
160.

Auslese***, Erdener Treppchen GOLD KAPSEL, Markus Molitor, 2017, Mosel
315.

Auslese, Brauneberger Juffer Sonnenuhr LANGE GOLD KAPSEL, F. Haag, 2010, Mosel
GROSSER RING AUCTION
325. 375ml.

Auslese*, Zeltinger Sonnenuhr, Selbach-Oster, 2010, Mosel
300. 1500ml.

Auslese**, Zeltinger Sonnenuhr, Selbach-Oster, 2005, Mosel-Saar-Ruwer
185.

Auslese, Graacher Josephshöfer, von Kesselstatt, 1998, Mosel
180.

Beerenauslese, Purpurtack, Schloss Johannisberg, 2018, Rheingau
425. 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 90º oechsle, equaling a potential alcohol of 11º

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

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

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.
AUSTRIAN RIESLING


-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.

(Total Acidity 8 gr. / Residual Sugar 8 gr. / Extract: thru the f*#king roof / 14% alcohol)
A Austrian Riesling

Brandl, Zöbinger Heiligenstein, 2019, Kamptal 84.

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 Haligenstein 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
Domaine Weinbach, Wolfreben “Ø Intrant” aka, “zero additions to the wine”, 2020

Weinbach, Cuvée Collette, 2019, Kaysersberg

André Ostertag, Heissenberg, 2018

Domaine Schoffit, Grand Cru Rangen “Clos Saint-Théobald, 2021

Christophe Mittnacht, Grand Cru Rosacker, 2020

Albert Mann, Grand Cru Wineck-Schlossberg, 2020

André Ostertag, Grand Cru Muenchberg, 2018 —1500ml aka MAGNUM—

Josmeyer, Grand Cru Hengst, 2015
Trimbach, *Grand Cru Brand*, 2018, Turckheim
195.

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

Trimbach, *Grand Cru Geisberg*, 2012, Ribeauville
169.

Trimbach, Cuvée Frédéric Emile, 2014, Ribeauville
N/A.

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

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

785.

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

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

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

925.
Hillick & Hobbs, 2019, Seneca Lake 99.
Paetra, "0,” 2018, Eola – Amity Hills --ORANGE WINE ALERT-- 85.
Tatomer 4USL353, Kick-on Ranch, 2021, Santa Barbara --375ml aka, the perfect amount-- 75.

-70 grams Residual Sugar

  (Total Acidity 7 gr. / Residual Sugar 9 gr.)
  -the Ridgecrest Vineyard was planted in 1982, at an altitude of 589’ – 673’, with soils composed of Wellsdale loam
  -there are many different clones of Riesling, though we rarely address them in the same hallowed manner as Chardonnay &
    Pinot Noir clones; Clone 49 is regarded for its Cyndi Lauper brightness, its Madonna religiosity and its Thompson Twins approachability
  -all stainless steel ferment & ageing

SPECIAL BROOKS WINERY NOTE: the winery was founded in 1998 by Jimi Brooks, a native Oregonian who had caught the wine bug, not at home, but as part of his worldly travels in Beaujolais. Upon returning to his native wine country, he worked stints at Maysara and WillaKenzie Estate wineries, continuing to learn by doing as opposed to a more traditional wine school route. He could not afford to buy vineyard land so he purchased grapes and utilized the equipment at Maysara (for free) to craft his first vintage, which apparently cost $4000.00 all-in. Finally, in 2004, he was able to resign from his day job and solely focus on his own brand. The rest should be a kick-arse tale of a Riesling and Pinot Noir-obsessed dude who is rockin’ the American wine world. Alas, Jimi died suddenly on September 4th, 2004. He left behind a young son, Pascat, and contracts to buy fruit for the 2004 vintage, which was fast approaching. And here is where the magnificence and camaraderie of the wine world appears...he fellow winemakers in Oregon took control of his contracted fruit and made the wine for the Brooks label for free for the 2004 vintage. Jimi’s sister, Janie, took over the business side of Brooks Winery and is today a leading light of wine hospitality and wine proselytizing. And Chris Williams, an über buddy of Jimi and fellow Oregonian winemaker, became the full-time winemaker of Brooks Winery in 2005. Along with the Pinot Noirs that Oregon is known for, Chris is crafting over 24 different Rieslings...which is insane!!!!. If Jimi’s dream was to create something important and viable to pass onto his only son, that has certainly been achieved. And surpassed, as Chris and Janie are leading leads in the creation of the United States of Riesling!

Cobb, Vonarburg Vineyard, 2018, Anderson Valley 98.

Hermann J. Wiemer, *HJW Vineyard*, 2020, Seneca Lake

(Total Acidity 7 gr. / Residual Sugar 6 gr.)

-the vineyard was planted in 1977, by Hermann J. Wiemer, with clones #110, #198, #237...Hermann didn't call them clones...

they were just Riesling to him. The cuttings came from his father's nursery in Germany, arrived in Canada, and then were driven in a bakery truck across the border into the U.S.A....they are not suitcase clones or gumboot clones *but* croissant clones...CRAZY!!!

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

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

-the grapes were harvested in four pickings, on October 9th, 16th, 30th and November 4th (Riesling just needs to hang out and develop, like my oldest son Linus)

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

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*Seneca Lake*

(this is where Fred, the winemaker, and Oskar, the master blaster, water ski and search for pre-historic monsters)

*WINERY... with an underground nightclub, where every goth in upstate NY hangs out on Friday nights*
North American Riesling

Deep End “Rare Form,” Meyer Vineyard, Ovum Wines, 2020, Dundee Hills
(Total Acidity 7.5 gr. / Residual Sugar 2.7 gr. / 2.9 pH)
-the Meyer Vineyard is the grape source / it is composed of basalt, aka volcanic soil / it produces Riesling grapes that have
seemingly been dosed in a salt bath
-the primary fermentation is in amphora, aka, clay vessels crafted by my great grandmother
-then raised in Austrian and acacia casks / during this élevage, aldehydic aromas were encouraged (don’t ask me how!) to mimic a
Fino / Manzanilla sherry (okay, maybe I should give a modest explanation: the barrels were utilized in a solera-like system AND
headspace was allowed in the barrel, for the development of...dare I say it...flor — no clue if this is true because Ksenija and John
are not very forthcoming with info...sort of like my mom and dad when I asked them to do my homework for me back
in the 7th grade...and their reluctance really pissed me off
-it is bottled in ceramic clay vessels to mimic the soil of Middle Earth

Hell for Leather “Rare Form,” Ovum Wines, 2020, Oregon
(Total Acidity 7 gr. / Residual Sugar 9 gr. / 3.2 pH)
-well, this is sort of insane...50% of the grapes were picked at bearellaubelese ripeness (reference image on page 2) and 50% came
from grapes bound originally for the Old Love bottling of Riesling
-the BA grapes (harvested at 113° Brix or 26.6° brix or 15.42° potential alcohol or 295 grams / L sugar) were cold-soaked
for 1 day, followed by 3 days settling for the pressed juice which was then racked clean (if you need help understanding this stuff,
please call U.C. Davis Viticulture & Enology School at 530-757-8777)
-the now clean BA juice was put into a cement egg and combined with an already fermenting Riesling juice (the Old Love stuff)
-the primary and ML fermentations were both completed in 2 weeks...this is super duper fast...about as fast as it takes me
to finish reading the Sunday NY Times (the other Ovum wines generally take about 6–9 months)
-it is bottled in ceramic clay vessels to mimic the soil of Middle Earth

Rare Form is a designation at Ovum for wines that scream terroir much like Sam Kinison delivered a tirade.
Ovum was founded in 2011 by Ksenija Kostic and John House (they had worked together at Chehalem). They are
solely committed to blanc grapes (Riesling, Muscat and Gewurztraminer) and unique terroirs. The
fermentations are all natural, followed by extended lees contact. Ageing is in neutral oak or cement eggs. The
only additions are SO2 and Paris Hilton’s tears.

Apparently, according to Ksenija and John, drinking an Ovum wine is like listening to AM radio, in stereo, on acid.
Felton Road, *Bannockburn*, 2022, Central Otago  
Henschke, *Peggy’s Hill*, 2022, Eden Valley  
Bink Wines, *Outlaw*, 2021, Barossa Valley  
Best’s, 2021, Great Western  
Best’s, *Foudre Ferment*, 2021, Great Western  
Pewsey Vale, *The Contours “Museum Reserve,”* 20???, Eden Valley  

**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 rootstocks and originate from those 1847 Gilbert plantings (located in a nearby vineyard)...truly, **PEOPLE OF AMERICA**, this is some crazy Riesling history.

Frankland Estate, *Evadale Ridge*, 2016, Western Australia  
Frankland Estate, *Evadale Road*, 2017, Frankland River
Rouvalis, 2021, Aigialeia —*HOLY CRAP, THIS IS A GREEK RIESLING ALERT*—

-So, this is a first...and I am sort of shocked that we went to Greece for a Riesling...but we did (because my last name means the Greek). We have ventured to the northern part of the Peloponnese, the homeland of the ancient Achaeans. The vineyards are located at 3300’, the aspect is north, the soil is as poor as my knowledge of Taylor Swift’s discography.

Ca’Viola, *Clem*, 2022, Piedmont

Kuen Hof, *Eisacktaler Kaiton*, 2021, Trentino — Alto Adige

San Leonardo, 2016, Trentino — Alto Adige

Moya Maeker, 2021, Elgin

88.

84.

78.

90.
Castel Juval*, Vigna Windbichel aka, windy hill, 2019, Trentino – Alto Adige

(Total Acidity 7.5 gr. / Residual Sugar 3 gr.)

-these grapes come from HERE...WHAAAAAAAAAAAAAAAAAAAAAAAT!!!! This vineyard was planted in 1996 and is perfectly south-facing / the grapes are picked at their ripest and juiciest state, indicated by the arrival of the 3-eyed raven from north of the Wall

*Castel Juval winery was created in 1992 when the proprietor of the property, Reinhold Messner (yes, that Reinhold Messner, the mountain man!!) leased the land to Gisela & Martin Aurich (Martin is an agronomist specializing in fruit grown at altitudes and precipices that make me queasy). The soil, if you can call it that, is gneiss (formed from the metamorphosis of granite) over granite. The real glory of this terroir is the bright sunlight and heat during the day juxtaposed against the massive dip in temperature at night...mom calls that the diurnal swing. In addition, maybe the fact that 99% of the population speaks German comforts the Riesling grapes and adds a degree of tension that a soft-talking Italian proprietor could not do (I also think the locals play Beethoven during the growing season, at Vol 11).

Can we all agree: this is Queen of the Seven Kingdoms / Mother of Dragons-esque viticulture...heroic viticulture is not growing grapes on the valley floor of a valley north of San Francisco or on a 15° slope in the most expensive agricultural land on the planet in a country named after the Franks

We should note and then applaud Gisela and Martin because, when they arrived here in 1990, all they found were old apple trees, bushes and a small, dead vineyard. Everything that is now thriving on this property was then planted, with back breaking and vertigo-inducing work...holy crap. The clones of Riesling came from Geisenheim, Weinsberg, Freiburg (all in Germany) and Colmar (Alsace)