



Germany 2004: Classic Virtues (Part II: Mosel-Saar-Ruwer) – February 2006

The notes that follow cover the Mosel-Saar-Ruwer region(s). For notes on wines from the Mittelrhein, Nahe, Rheingau, Rheinhessen and Pfalz growing regions, as well as general considerations of the 2004 vintage, please consult the introduction to my coverage in [Issue 161](#). As will readily become apparent, the successes from 2004 along the Mosel and its tributaries aptly illustrate this vintage's gustatory virtues of healthy ripeness, clarity, minerality, and bracing acidity, and are more than capable of standing comparison with the successes of 2002 or even 2001. That said, there was slightly more danger this year than in some other regions that acids would veer into an overly intense or less-than-entirely ripe zone. Balance, however, is less a matter of measurable acidity and residual sugar than of those imponderables of flavor that are determined by a year's worth of viticultural strategy, culminating in the precise moment of picking. And, as in all of Germany's Riesling-growing regions, picking strategy was complicated this year by variable weather throughout the window of opportunity. All of the wines covered below – with the exception of a few collections sent to me as samples – were tasted in the course of my August visits to 76 German estates. Following standard *Wine Advocate* conventions, wines tasted prior to bottling are given a parenthetical point spread rather than a specific score. Those seeking guidance on how these scores relate to my former, digit-less rating practices, are urged to consult the introduction to my Austrian report in [Issue 160](#). In Issue 161, where they will also find conventions and clues for unraveling some of the often lamentably convoluted nomenclature of German wine. —David Schildknecht

Mönchhof

Whether or not his collaboration with Hans-Leo Christoffel - whose vineyards he leased in 2001 – has been instrumental, it is undeniable that Robert Eymael's wines are becoming more interesting and successful. Importantly, though, they speak with their own voices and would never be confused with those of Christoffel, who incidentally tasted them along with me this year, since Eymael was abroad during the time of my visit.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463.

2004 Weingut Robert Eymael Mönchhof Riesling Auslese Ürziger Würzgarten

Rating: **92 points**

Producer: Weingut Robert Eymael Mönchhof

From: Würzgarten, Ürzig, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$45.00

Source: *Wine Advocate* #163 (Feb 2006)

Notes of sassafras and fennel in the nose of Eymael's 2004 Ürziger Würzgarten Riesling Auslese remind me more of Erdener Treppchen, although strawberry and honey are also present. (Naturally, I was delighted to have my terroirist prejudices confirmed by a glance out the window as Christoffel pointed to the parcel in question – above the sundial – which, sure enough, is smack up against Treppchen and Prälat.) In the mouth this exhibits a gorgeous creaminess, with nut paste, herbal essence and strawberry jam all contributing to a sappy, intensity and palate cling. Not for this wine the weightless refinement of, say, a Christoffel “one star” Würzgarten Auslese, but instead a sense of gravity and tactile substantiality that are as impressive in their own right. The finish is polished, long, and opulent, with flavors of caramel, malt, sassafras, nut paste, strawberry jam, and honey. This is the most exciting wine from the Mönchhof that I can recall tasting in the five years since I began paying closer attention. —
David Schildknecht

2004 Weingut Robert Eymael Mönchhof Riesling Spätlese Ürziger Würzgarten

Rating: **90 points**

Producer: Weingut Robert Eymael Mönchhof

From: Würzgarten, Ürzig, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Drink: 2006-2026

Estimated Cost: \$28.00

Source: *Wine Advocate* #163 (Feb 2006)

Eymael's 2004 Ürziger Würzgarten Riesling Spätlese smells of strawberry jam, honey, malt, and white raisin and is positively thick and plush on the palate. In short, it acts every bit like a subtly botrytised Auslese. But who wants to quibble about the name when the wine (not to mention the price) are this persuasive? Brown spices and smoky botrytis notes complexity the flavors of strawberry jam, and the finish exhibits no end of sap and stamina. This exceedingly full and rich yet vigorous and lively Riesling should easily remain so for up to a couple of decades. —David Schildknecht

2004 Weingut Robert Eymael Mönchhof Riesling Auslese Erdener Prälat

Rating: **90 points**

Producer: Weingut Robert Eymael Mönchhof

From: Prälat, Erden, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$55.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Erdener Prälat Riesling Auslese offers a sweet nose of sassafras, birch beer, mango, and blood orange. The palate impression is imposingly creamy and plush, somewhat candied in its sweetness, with flavors of musk melon, honey, mango, orange cream, and birch beer. As Rieslings from the Prälat can tend to be, this is almost over-the-top in richness, and vivacity or refreshment are not part of the equation. Still, it is impossible not to be immensely impressed with the concentration, purity, and length that Eymael has achieved. —David Schildknecht

2004 Weingut Robert Eymael Mönchhof Ürziger Würzgarten Riesling Kabinett

Rating: **89 points**

Producer: Weingut Robert Eymael Mönchhof

From: Würzgarten, Ürzig, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$20.00

Source: *Wine Advocate* #163 (Feb 2006)

The Mönchhof 2004 Ürziger Würzgarten Riesling Kabinett smells of fresh strawberry and lemon. The palate is then treated to a pure, refined and delicate expression of Würzgarten fruit and slate, with a hint of creaminess yet also attractive briskness of ripe acids. The finish is clear and bright, adding an alluring note of brown spice. —David Schildknecht

2004 Weingut Robert Eymael Mönchhof Riesling Auslese Erdener Treppchen

Rating: **87 points**

Producer: Weingut Robert Eymael Mönchhof

From: Treppchen, Erden, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$45.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Erdener Treppchen Riesling Auslese smells of glazed pineapple, fresh tangerine, and candied lemon. In the mouth, this generously offers the citric side of the Treppchen for inspection, finishing with a rather Eiswein-like counterpoint of brightness, verve with a glazed, candied expression of sweetness. This is lovely as far as it goes but seems to want just a bit for complexity, which time may well bring. —David Schildknecht

Joh. Jos. Prüm

There tend to be multiple Prüm bottlings of a given combinations of site and Pradikät, but I am never privy to an overview of these. To sin on the side of safety, I have noted the A.P. # for wines I tasted from bottle, but Manfred Prüm routinely seeks to assure me that any alternate bottlings will not differ substantially from those I have tasted, and consistent excellence – like ageworthiness – has long been a hallmark of Joh. Jos. Prüm Rieslings. Picking this year – until the middle of December – culminated in Eiswein harvests several days earlier than the vast majority of those essayed in 2004. I did not have opportunity to taste the embryonic results of those pickings, nor did I taste Prüm's 2004s from Bernkastel and Zeltingen sites.

Imported by Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463.

2004 Joh Jos Prüm Wehlener Sonnenuhr Riesling Auslese A P #12

Rating: **93 points**

Producer: Joh Jos Prüm

From: Sonnenuhr, Wehlen, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Drink: 2006-2031

Estimated Cost: \$43.00

Source: *Wine Advocate* #163 (Feb 2006)

A promising batch of Riesling originally intended to be this year's unique non-auction "gold capsule" bottling ended up finding its way into the 2004 Wehlener

Sonnenuhr Auslese A.P. #12. The result is a wine exhibiting great richness of fruit, subtle notes of noble rot, and a combination of gripping flavor intensity with delicacy of touch that has been a hallmark of the better Prüm Auslesen for decades. The wine's intense aromas – still overlaid with considerable primary yeastiness – are of baked and fresh apple, honeysuckle, fresh orange, and vanilla. In the mouth, this is bracing and dripping with fresh fruit, yet subtly-tinged by honey and spice from botrytis. It is audaciously ripe, mouth-coating and golden-berried in fruit character, yet light and delicate to the touch, suggestively creamy and soothing, yet preserving an animating core of fresh fruit acidity. The long finish is similarly rich, honeyed and coating yet bracing and invigorating with its fresh fruit, fruit skin and wet stone elements. As is generally the case with Auslesen from this estate, how long you choose to cellar it will depend in large part on how much of its abundant fructose and overt sweetness you want to taste, but it will certainly mature impressively for more than a quarter century. — David Schildknecht

2004 Joh Jos Prüm Wehlener Sonnenuhr Riesling Spätlese A P #13

Rating: **92 points**

Producer: Joh Jos Prüm

From: Sonnenuhr, Wehlen, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$37.00

Source: *Wine Advocate* #163 (Feb 2006)

When tasted in August, the 2004 Wehlener Sonnenuhr Riesling Spätlese A.P. #13 (or another, similar lot – because I was tasting them without benefit of identifying A.P. numbers) was richer in texture and more complex in flavors – if more restrained in their expression - than its Graach counterpart. Tasted in November, this A.P. #13 displayed significantly more sheer intensity. The aroma of cinnamon, honeysuckle, and vanilla-tinged watermelon and apple leads to a mouth-coating, rich yet delicate palate with nut oil, vanilla, and wet stones underlying the wine's exuberant, juicy fruit. Vividly fresh apple and melon along with salted lime, nut paste, honey, and wet stones inform a persistent finish and complete a picture balancing ripeness and considerable overt sweetness with delicacy and lift that is typical for the long-lived wines of this estate. —David Schildknecht

2004 Joh Jos Prüm Graacher Himmelreich Riesling Auslese Long Gold Capsule

Rating: **(92-95) points**

Producer: Joh Jos Prüm

From: Himmelreich, Graach, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)
Drink: 2006-2036
Estimated Cost:
Source: *Wine Advocate* #163 (Feb 2006)

I tasted in August a wine Prüm expected to bottle as 2004 Graacher Himmelreich Riesling Auslese Long Gold Capsule and intended to auction. Lemon zest, wood smoke, brown spices, and pear and apple nectar in the nose were followed by a lemon meringue palate impression, a strikingly lean and firm texture, and an enormously penetrating, clear finish of lemon, apple jelly, pear nectar and pungent spice. Embryonic yet already exciting, this should be a 30-plus-year Auslese. —David Schildknecht

2004 Joh Jos Prüm Graacher Himmelreich Riesling Auslese A P #14

Rating: **92 points**

Producer: Joh Jos Prüm

From: Himmelreich, Graach, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Drink: 2006-2026

Estimated Cost: \$37.50

Source: *Wine Advocate* #163 (Feb 2006)

The nose of the 2004 Graacher Himmelreich Riesling Auslese A.P. #14 is tinged by whiffs of primary yeastiness, CO₂, and SO₂, but it responds well to a good shaking and begins to pour forth aromas of spiced green apple, blackberry, kiwi, honey, flowers, and a hint of white raisin. The wine bursts onto the palate with juicy fruit intensity, abundant spice, fruit skin pungency, and wet slate and salty minerality, leading to a long, eloquently thirst-quenching and lip-smackingly intense finish of apple, kiwi, black currant, flowers, and honey. This wine also exhibits a flattering, subtle sense of oiliness of texture. Look for some short term gain in clarity and then – based on a long-standing track record at this estate – two or more decades satisfying development in bottle. —David Schildknecht

2004 Joh Jos Prüm Graacher Himmelreich Riesling Spätlese A P #23

Rating: **91 points**

Producer: Joh Jos Prüm

From: Himmelreich, Graach, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Drink: 2006-2018

Estimated Cost: \$33.00

Source: *Wine Advocate* #163 (Feb 2006)

Aromas of Granny Smith apple, cinnamon, lime, honeydew melon, and vanilla pour from a glass of the Prüm 2004 Graacher Himmelreich Riesling Spätlese A.P. #23. Saturating the palate with juicy spiced apple, melon, and lime fruit while remaining delicate to the touch, this Riesling finishes with persistent fruit augmented by distinctive wet stone, salt, green tea, fresh lemon, and a pleasantly pungent note akin to peppermint. A light hint of primary yeastiness, mingled with CO₂, had considerably diminished between the time when I first tasted this wine in August and then re-tasted it in November, and its personality will continue to grow short term, as well as inviting a dozen and more years of cellaring. —David Schildknecht

2004 Joh Jos Prüm Wehlener Sonnenuhr Riesling Kabinett A P #9

Rating: **88 points**

Producer: Joh Jos Prüm

From: Sonnenuhr, Wehlen, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Drink: 2009-2026

Estimated Cost: \$29.00

Source: *Wine Advocate* #163 (Feb 2006)

Prüm's 2004 Wehlener Sonnenuhr Riesling Kabinett A.P. #9 is redolent of apple blossom, clover, honey, vanilla, lemon, and fresh yeasty notes, significantly more forthcoming than was the nose on the corresponding Graacher. In the mouth, it manages to seem virtually weightless, yet pleasantly soothing and mouth-coating in texture and satisfyingly insistent in its ester-rich apple blossom and clover inner-mouth florality. It finishes with long, pure but discrete apple, almond, and wet stone. Typically for this wine, one can look for it to gain complexity over three to five years in bottle and give pleasure for two decades. —David Schildknecht

2004 Joh Jos Prüm Riesling Dr M Prüm A P #4

Rating: **87 points**

Producer: Joh Jos Prüm

From: Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$21.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Riesling Dr. M. Prüm A.P. #4 was blended especially for importer Rudi Wiest from pickings in Wehlen's lesser Klosterberg and Nonnenberg vineyards. A light shaking disperses a shroud of CO₂ and fermentative aromas to reveal ripe pear, apple, and herbs. In the mouth, lovely fruit reinforced by subtle sweetness with accents of lime zest and wet stone are displayed. The finish is generous and

juicy, at once soothing and invigorating, with mineral and herb in a matrix of orchard fruits and green tea. —David Schildknecht

Dr. F. Weins-Prüm

2004 Dr F Weins-Prüm Riesling Spätlese Graacher Himmelreich

Rating: **91 points**

Producer: Dr F Weins-Prüm

From: Himmelreich, Graach, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$28.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Graacher Himmelreich Riesling Spätlese presents an enticing aroma of honeysuckle, clover, and honeydew melon. In the mouth it exhibits lovely polish, gloss, and lightness of touch, with a persistent impression of floral inhalation. The finish is pure, elegant, and refined, subtle but long. This classic expression of Middle Mosel terroir comes off like a Kabinett in weight but with the ripe flavors of a Spätlese, and it manages to carry 60 grams of residual sugar with aplomb. Importer: Rudi Wiest, Cellars International, Carlsbad, CA (800) 596-9463. — David Schildknecht

2004 Dr F Weins-Prüm Riesling Spätlese Erdener Prälät

Rating: **90 points**

Producer: Dr F Weins-Prüm

From: Prälät, Erden, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$34.00

Source: *Wine Advocate* #163 (Feb 2006)

With the 2004 Erdener Prälät Riesling Spätlese we arrive at a Riesling exhibiting low-level botrytis. The nose is of orange cream, sassafras, and vanilla, and the expression of these characteristics on the palate is sherbet-like in its combination of creaminess and generosity. Spicy, nippy botrytis notes and a faint note of white raisin mingle with the aforementioned flavors in a long, creamy, satisfying finish. Creaminess, roundness, and sheer richness are frequent characteristics of Prälät Rieslings, but there is an overall elegance and interplay of elements that is missing from many a more monolithic example. Importer: Rudi Wiest, Cellars International, Carlsbad, CA (800) 596-9463. —David Schildknecht

2004 Dr F Weins-Prüm Riesling Spätlese Wehlener Sonnenuhr

Rating: **89 points**

Producer: Dr F Weins-Prüm

From: Sonnenuhr, Wehlen, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Drink: 2006-2026

Estimated Cost: \$31.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Wehlener Sonnenuhr Riesling Spätlese, like so many 2004s from this site, is brisk and raw-fruit in character. Fresh apple, clover, and a pungent note of green wood impact the nose, with grapefruit, apple, and honey characteristics filling the mouth. The strong finish evinces fascinating layers of fresh and baked apple as well as tart apple skin and pungent spice and herbal notes. Overall, this offering displays a lovely vivacity and interplay of fruit and slate, along with a subtle hint of creaminess apt to come out as the wine matures. And certainly this crop of Weins-Prüm Spatlesen will do so nicely for at least 15 or 20 years.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA (800) 596-9463. — David Schildknecht

2004 Dr F Weins-Prüm Riesling Spätlese Graacher Domprobst

Rating: **88 points**

Producer: Dr F Weins-Prüm

From: Domprobst, Graach, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$28.00

Source: *Wine Advocate* #163 (Feb 2006)

The Weins-Prüm 2004 Graacher Domprobst Riesling Spätlese offers spiced apple and tropical fruit aromatics, a creamy, custardy texture, and considerable grip and complexity of tropical fruit, nut oils, and mineral nuances in the finish, although it lacks the poise and refinement of the corresponding Himmelreich.

This manages to balance an amazing high level of residual sugar. Importer: Rudi Wiest, Cellars International, Carlsbad, CA (800) 596-9463. —David Schildknecht

2004 Dr F Weins-Prüm Graacher Domprobst Riesling Kabinett

Rating: **87 points**

Producer: Dr F Weins-Prüm

From: Domprobst, Graach, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$20.00

Source: *Wine Advocate* #163 (Feb 2006)

Peach pit and apple pip notes in the nose of the 2004 Graacher Domprobst Riesling Kabinett add a nice counterpoint to its site-typical baked apple and nut oil aromas. Like its Himmelreich counterpart, this wine is wafting and delicate on the palate, with juicy citrus, piquant underlying nuttiness, and a rich fruit pit character followed by a satisfying finish.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA (800) 596-9463. — David Schildknecht

2004 Dr F Weins-Prüm Riesling Halbtrocken A P #14

Rating: **86 points**

Producer: Dr F Weins-Prüm

From: Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$15.00

Source: *Wine Advocate* #163 (Feb 2006)

Bert Selbach's team undertook a pre-harvest on October 23, dropping any defective bunches, and then launched directly into the real deal. The wines were all bottled very early in Spring. His 2004 Riesling halbtrocken A.P.#14 – composed of fruit from the Ruwer plus fruit contracted from Zeltingen and pressings from Wehlen and Graach – is labeled “medium dry” in its American version, which may not convey the correct message for what is essentially a dry-tasting Riesling. Baked apple, red currant, and coffee aromas and flavors - along with hints of smoke and spice - inform a glossy, juicy, satisfyingly mouth-filling, good value Riesling. Importer: Rudi Wiest, Cellars International, Carlsbad, CA (800) 596-9463. —David Schildknecht

Schloss Lieser

2004 Schloss Lieser Lieser Niederberg Helden Riesling Auslese Gold

Capsule A P #8

Rating: **94 points**

Producer: Schloss Lieser

From: Niederberg Helden, Lieser, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Lieser Niederberg Helden Riesling Auslese** Gold Capsule A.P. #8

displays aromas of white peach preserve, lemon, and apple pip. Pure pit fruit and melon flavors saturate the palate, accented by botrytis, honey, fruit pit, and citrus zest. The texture is creamy, yet the wine exhibits lift and delicacy. The fruit and noble rot come together for a pure and complex, opulent, and honeyed yet still somehow juicy and refreshing finish of truly formidable persistence. Incidentally, this wine is labeled with two stars, but has a gold capsule. Haag prefers to refer to it as “gold capsule” and has said he intends to eliminate stars from his labels in future vintages. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Schloss Lieser Lieser Niederberg Helden Riesling Auslese A P #9 (Auction)

Rating: **93 points**

Producer: Schloss Lieser

From: Niederberg Helden, Lieser, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Drink: 2006-2026

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

Haag's 2004 Lieser Niederberg Helden Riesling Auslese A.P. #9 was auctioned. Smelling of ripe peach, dried pear, and subtle white raisin, along with a pungent overlay of botrytis spice, it spreads out in the mouth with tremendous richness and a spiced fruit cake set of layered fresh, jellied, caramelized and dried fruit flavors. The texture is faintly oily and flatteringly creamy. The finish exhibits formidable torque and length, with salt, brown spice, and malt accents as well as a honeyed overlay to its opulent, peachy fruit. All that is needed to show its best, I suspect, is around twenty years in a cellar. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Schloss Lieser Lieser Niederberg Helden Riesling Spätlese A P #6 (Auction)

Rating: **93 points**

Producer: Schloss Lieser

From: Niederberg Helden, Lieser, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

Haag's 2004 Lieser Niederberg Helden Riesling Spätlese A.P. #6 was offered at auction. This Spätlese is opulent and creamy – almost custardy - on the palate, enveloping in its richness and featuring white peach preserve, marzipan, and

toasted walnut. Yet it does not lack for efficacious acidity. Less juiciness or minerality is exhibited than in the “regular” Niederberg Helden Spätlese, but significantly more richness and opulence, while exhibiting no less elegance or refinement. This gorgeous wine, Haag explains, resulted from highly selective picking of one prime parcel, resulting in a small crop of tiny, scarcely botrytized berries. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Schloss Lieser Brauneberger Juffer Sonnenuhr Riesling Auslese A P #12

Rating: **92 points**

Producer: Schloss Lieser

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Drink: 2006-2009

Estimated Cost: \$38.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Brauneberger Juffer-Sonnenuhr Riesling Auslese A.P. #12 offers an especially transparent personality when tasted from a bottle that had been open for a day. Peony-like sweet floral perfume ally themselves with scents and flavors of apple and musk melon. The palate’s deep concentration of ripe, rich fruit never detracts from a sense of lightness and elegance, and is accompanied by salty mineral notes. The flavors crescendo on the palate before ebbing to a long, subtle finish. This really has class, clarity and poise, and should age interestingly for three decades. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Schloss Lieser Lieser Niederberg Helden Riesling Auslese A P #7

Rating: **91 points**

Producer: Schloss Lieser

From: Niederberg Helden, Lieser, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$36.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Lieser Niederberg Helden Riesling Auslese A.P. #7 features aromas and flavors of flowers, white peach, and pink and white grapefruit. The palate is creamy in texture and features luscious sweet citrus. Again, “refinement”, “elegance” and “clarity” are the watchwords, in a wine that displays drive and energy if not quite the intensity and complexity of the Juffer-Sonnenuhr Auslese.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht

2004 Schloss Lieser Lieser Niederberg Helden Riesling Spätlese A P #5

Rating: **90 points**

Producer: Schloss Lieser

From: Niederberg Helden, Lieser, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$29.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Lieser Niederberg Helden Riesling Spätlese A.P. #5 is strikingly creamy and polished on the palate with nutty richness and an almost Chablis-like, brothy expression of minerality. The acidity is not at all obvious as overt citricity but is enough to balance out the wine's high residual sugar and energize it. The aromas of white peach, honeydew melon, and nectarine with which the wine introduces itself deliver succulent fruit expression in an expansive, mouthwatering and mineral-suffused finish.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht

2004 Schloss Lieser Brauneberger Juffer Riesling Kabinett

Rating: **89 points**

Producer: Schloss Lieser

From: Juffer, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$23.00

Source: *Wine Advocate* #163 (Feb 2006)

Haag now has holdings in Brauneberg, which will make the steady qualitative evolution of this estate even more fascinating to watch. His 2004 Brauneberger Juffer Riesling Kabinett is delicate and fine grained, feather-light on the palate, and yet subtly creamy in texture and saturated with aromas and flavors of clover, marigold, fresh apple, nectarine, sweet herbs, and lime. The finish is incisively salty and slate-y, with persistent, juicy fruit, and subtle underlying suggestions of nut oils.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht

2004 Schloss Lieser Brauneberger Juffer Sonnenuhr Riesling Auslese Gold Capsule A P #14

Rating: **88 points**

Producer: Schloss Lieser

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$50.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Brauneberger Juffer-Sonnenuhr Riesling Auslese Gold Capsule A.P. #14 reveals some obscure fermentative aromas on the nose but they blow off to reveal overripe pear, musk melon, and pungently floral marigold scents. In the mouth, this is quite sweet, but has buoyancy and a citric brightness that keep it from seeming cloying despite its residual sugar. As it spends time in the air, this wine reveals - particularly in the finish - nut oil, citrus and wet stone. It needs only a short while, I suspect, for its richness to benefit from something like the clarity and purity that the Niederberg Helden Auslese exhibits today. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463.—David Schildknecht

2004 Schloss Lieser Brauneberger Juffer Sonnenuhr Riesling Spätlese

Rating: **86 points**

Producer: Schloss Lieser

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$31.00

Source: *Wine Advocate* #163 (Feb 2006)

The nose of the 2004 Brauneberger Juffer-Sonnenuhr Riesling Spätlese is both yeasty and floral. On the palate it is subtly honeyed, persistently floral, and almost as delicate as this year's Juffer Kabinett. Nor does it lack for an obvious measure of minerality. But there is too much reduction and fermentative overlay to get a clear view.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

Fritz Haag

2004 Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Auslese Gold Capsule A P #13

Rating: **97 points**

Producer: Fritz Haag

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Drink: 2006-2051

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

This year's auction lot 2004 Brauneberger Juffer-Sonnenuhr Auslese Gold Capsule A.P. #13 incorporates the tiny amount of fruit that was collected for Beerenauslese but subsequently deemed insufficient in volume. Even so, the combined lot was too tiny for a cask and was vinified in stainless steel. It smells of peach jam, mango, and melon. A well of honeyed, brown spice-tinged pit fruit, tropical fruit, and melon pools on the palate. A mineral as well as mysteriously carnal complexity lurks beneath this wine's deep pool of fruit. The texture is somewhere between custardy and doughy, yet this preserves the elegance and refinement that are watchwords of the entire vintage. The finish offers no end of layers and dynamic interplay of animal, fruit, and mineral. It builds from a sort of organ pedal point of nutty, meaty, stony depth through gloriously rich middle registers of chutney-like nut paste, spice and fruit concentrates, to high-toned distilled fruit, floral and citric notes of piercing clarity. This wine should effortlessly make it to mid-century.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese A P #14 (Auction)

Rating: **96 points**

Producer: Fritz Haag

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

One of this year's two auction offerings, 2004 Brauneberger Juffer-Sonnenuhr Riesling Spätlese A.P. #14 announces itself with an astonishing aromatic fanfare of flowers, diverse herbs, grapefruit, candied lime, mango, apricot, and slate that rivet one's attention. In the mouth, this extraordinarily polished, creamy, rich yet delicately-poised wine offers a breadth and intensity of flavor one would scarcely think possible in a wine of merely seven percent alcohol. Furthermore, it doesn't taste sweet -- or at least, one simply overlooks its sweetness in the course of comprehending its complexity. The finish soars seemingly weightlessly with a

refined, high-flying interplay of flowers, fruits, and salty minerality that defies gravity. Due to its sheer delicacy and precocious complexity, this is hard to resist drinking right now, and why indeed resist? Still, yet luckier are those who can revisit a bottle in 15, 20 or even more years. (Incidentally, I tasted this wine twice, and it was even more expressive in November than it had been in August.)
Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Fritz Haag Brauneberger Juffer Riesling Auslese Gold Capsule A P #9

Rating: **95 points**

Producer: Fritz Haag

From: Juffer, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$91.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Brauneberger Juffer Riesling Auslese Gold Capsule A.P. #9 consists of a selection of very tiny and in small measure botrytised berries. Smelling of peach jam and fresh lemon, this comes onto the palate with meaty, low toned richness, like a medley of veal stock, honey-drenched toasted nuts, and spice-tinged caramelized pit fruits. A lavishly creamy texture is pit against insistently bright citrus, yet the flavor marriage is harmonious and the long finish ultra-pure, elegant and without heaviness. The layering of honey, caramelized and fresh fruits, citrus, and slate displayed is surely worthy of three decade's worth of archeological investigation. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Auslese A P #6

Rating: **94 points**

Producer: Fritz Haag

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$55.00

Source: *Wine Advocate* #163 (Feb 2006)

The current cadre of Haag Auslesen – which tended to be harvested late, in a year when picking ran through November - begins with a 2004 Brauneberger Juffer-Sonnenuhr Riesling Auslese A.P. #6 that perpetuates the delicate, wafting themes of this year's auction Spätlese. White peach, pink grapefruit, and sweet lily florality in the nose lead into a pure, polished, honeyed, elegantly light yet concentrated palate impression. Persian melon, pink grapefruit, white peach

preserves, honey, and heady, dripping florality cavort in a whirlpool of flavor. The clarity, poise, and sheer length of finish are remarkable in themselves, not to mention in a wine with such honeyed, rich personality.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese A P # 7

Rating: **93 points**

Producer: Fritz Haag

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$40.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Brauneberger Juffer-Sonnenuhr Riesling Spätlese A.P. #7 smells of ripe peach and pineapple. Refined and elegant on the palate, it juxtaposes creaminess and brightness, filling the mouth with sweet lime, pink grapefruit, pineapple, peach, and a generous dollop of honey. The theme of richness-with-delicacy persists in a finish of amazing poise and persistence. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Fritz Haag Brauneberger Juffer Riesling Kabinett

Rating: **92 points**

Producer: Fritz Haag

From: Juffer, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$28.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Brauneberger Juffer Riesling Kabinett sticks with a style that Wilhelm Haag has chosen for this wine in recent vintages: relatively dry-tasting and in his view “traditional.” (The Selbachs are pursuing a similar stylistic path with most of their Kabinett wines.) Amazingly, though, so efficacious are the acids and dry extract of 2004, that the Haags went all the way up to 45 grams of residual sugar this year in order to achieve a merely subtly sweet character. Scents of fresh lime, pear, honeydew melon, and grapefruit set one’s mouth watering to receive a brightly wrapped package of fruits, herbs and minerals that keeps a cool, refreshing, “green” side without tasting in the least under-ripe. Hints of honey and brown spice subtly warm up the palate picture. The impeccably-balanced finish is juicy, elegant, transparent to a wealth of subtle for-lack-of-a-better-word “mineral”

nuance and fascinating in its intricate sense of interplay. Freely admitting my own stylistic predilections – which I have nevertheless tried to abstract from in arriving at a numerical score – this is my kind of Kabinett. I would recommend enjoying it over the next couple of years, then waiting until it has had 10 to 12 years to rediscover how much complexity is inherent in the wine. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Auslese A P #10

Rating: **92 points**

Producer: Fritz Haag

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

Reflecting slightly deeper soils with more fine particulate slate than the A.P. #6, the Haags' opulent and baroque 2004 Brauneberger Juffer-Sonnenuhr Riesling Auslese A.P. #10 smells of melon, nougat, and honey. In the mouth, its high-fat content and candied personality, when combined with Mosel minerality, result in an impression, not just of nougat and marzipan, but of salt water taffy. If that sounds over-the-top to you, yes, no doubt some tasters will find this gaudy and overdone in opulence. But at the same time, the wine manages to be delicate in weight and deploys its abundant flavor as well as sweetness in a finish of crystalline clarity in which a juicy citrus character emerges to leave the palate refreshed and ready – if not indeed yearning – for the next sip. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Fritz Haag Riesling

Rating: **89 points**

Producer: Fritz Haag

From: Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$20.00

Source: *Wine Advocate* #163 (Feb 2006)

The off-dry Haag generic 2004 Riesling displays aromas and flavors of melon, peach, grapefruit and nut oils, giving a richer and more generous account of itself than this year's dry wines. There is a substantial, almost custardy heft and feel to the palate. A fresh, juicy, satisfying finish preserves a brothy expression of slate and exhibits an ideal balance, its 20 grams of residual sugar supporting the fruit

flavors yet hewing close to a dry taste impression. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese Trocken

Rating: **88 points**

Producer: Fritz Haag

From: Juffer Sonnenuhr, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Drink: 2012 and after

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

The Haags' 2004 Brauneberger Juffer-Sonnenuhr Spätlese trocken suggests peach kernel, apple pit, and wet stone in its pungently austere nose. This impinges on the palate with a tactile sense of mineral density as well as glossy richness, but also fresh, juicy citrus that sets up a counterpoint with the wine's piquant, faintly bitter notes. It is in the finish that this wine puts a bit of distance between itself and its generic Estate Riesling stable mate. Grapefruit, lemon, and a brothy rich expression of slate stone character combine for a long, clear, if relatively austere finish. For an analogy, think "Chablis", then try giving this around a half dozen years in your cellar. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Fritz Haag Brauneberger Juffer Riesling Spätlese

Rating: **87 points**

Producer: Fritz Haag

From: Juffer, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$33.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Brauneberger Juffer Riesling Spätlese might not be the best visitors' card for this excellent site. It sticks with relatively simple though juicy and generous apple fruit and firm slate underpinnings, without exhibiting the subtlety of texture and flavor interplay, nor the impeccable balance that characterize most of the wines here this year. The finish is full of slate, sap, and snappy – if relatively single-minded – apple fruit, and displays considerable overt sweetness. Could it be that this just needs time to work off bottle sickness and sheer sweetness, and that the sort of complexity and interplay one would expect this vintage will in time emerge? "I too am asking myself 'What's with this wine?'"

says Oliver Haag. To be revisited. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

Reinhold Haart

2004 Reinhold Haart Riesling Auslese Piesporter Goldtröpfchen

Rating: **94 points**

Producer: Reinhold Haart

From: Goldtröpfchen, Piesport, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$44.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Piesporter Goldtröpfchen Riesling Auslese furthers the themes of elegance and refinement. After a faintly yeasty note, the nose opens to an orchard's worth of apple and quince, augmented by black currant, pineapple, pink grapefruit, and sweet floral perfume. The palate is creamy, almost custardy, yet lively and uplifting, loud and clear in its treble range of ripe citrus, yet possessed of lovely low tones of toasted nuts and wet stone. The finish is persistently juicy and vivid in its flavors of pineapple, quince, faintly tart berry skin, and wet stone. This ravishingly refined and bell-clear expression of Goldtröpfchen Riesling should evolve fascinatingly over more than three decades. Haart is holding aside a small additional lot – which I did not taste - for future release, probably as a gold capsule Auslese. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Reinhold Haart Riesling Kabinett Piesporter Goldtröpfchen

Rating: **92 points**

Producer: Reinhold Haart

From: Goldtröpfchen, Piesport, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Piesporter Goldtröpfchen Riesling Kabinett smells of fresh apple, black fruits, and gardenia. It exhibits uncanny lightness, lift and buffering out of its high residual sugar, with orchard, tropical, black and citrus fruits executing a pointy-toed ballet on a shimmering expanse of wet slate. “Frankly,” says Haart, “I was surprised to find must weights and delicacy suitable to Kabinett, given how low the yields were.” He found them in the nose bleed section of the Goldtröpfchen's massive slate bleachers. The elegance, refinement, lift, interplay and sheer

length of finish on exhibit (which doesn't lack for distinctly saline and wet stone elements) are truly amazing.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Reinhold Haart Wintricher Ohligsberg Riesling Spätlese

Rating: **92 points**

Producer: Reinhold Haart

From: Ohligsberg, Wintrich, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

From a superb if little-known site downstream and around a narrow horseshoe bend of the Mosel from Piesport comes Haart's 2004 Wintricher Ohligsberg Riesling Spätlese. Peach, pear, and pink grapefruit aromas lead to a juicy, refreshing, invigorating and yet rich palate amply endowed with pit fruits and citrus. There is a suggestion of creaminess but also a dynamic interplay of citrus and wet stone with subtle fruit pit and nut oil characteristics helping to add depth and draw one's attention completely away from what is on paper astonishingly high residual sugar. The finish ratchets up the intensity of both fruit and salt and wet stone minerality vis a vis this wine's Goldtröpfchen counterpart, yet elegance and refinement continue to be appropriate watchwords. There is also an Ohligsberg Auslese this year, but Haart had decided by the time of my visit that it was not yet ready for prime time, and he will not release it before 2006. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Reinhold Haart Riesling Spätlese Piesporter Goldtröpfchen

Rating: **91 points**

Producer: Reinhold Haart

From: Goldtröpfchen, Piesport, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$39.00

Source: *Wine Advocate* #163 (Feb 2006)

Haart's 2004 Piesporter Goldtröpfchen Riesling Spätlese smells primarily of grapefruit, gardenia, and blackberries, setting themes of juicy brightness and invigorating (but well-integrated) tartness that lend this wine its dynamic personality. In the mouth, richness and sweetness by no means preclude a certain sense of delicacy and a delightful interplay of fruit and mineral elements. The finish is more intensely fruity and richer, if perhaps at present a bit more

obvious, than that of its Kabinett counterpart. Don't hesitate to cellar this – or Haart's other 2004 Spatlesen – for 20 or more years, but don't neglect them in the interim, either. His 1990s, 1991s, and 1993s, for example, are glorious today. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Reinhold Haart Riesling QbA Haart To Haart

Rating: **90 points**

Producer: Reinhold Haart

From: Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost: \$17.00

Source: *Wine Advocate* #163 (Feb 2006)

Designed for early drinking is the 2004 Riesling “Haart to Heart” – drawn from a wide range of vineyard sites particularly in Piesport and Drhon. Smelling of ripe citrus, flowers and nut oils, it makes a very juicy yet delicate palate impression, with pineapple, grapefruit, black currant and blueberry fruit suggestions. The finish is juicy and invigorating as well as ingratiating. Although we're at ten percent alcohol, and the wine (despite 22 grams of residual sugar) tastes nearly dry, it nevertheless exhibits the delicacy of a Kabinett. Lightness, elegance and interplay but also stuffing: you couldn't find a better way to sum up this excellent value wine, nor for that matter the vintage as a whole. Haart has instituted village-designated wines not so much in order to source far beyond the terroir of the Goldtröpfchen (which, like most famous Germany vineyards, was enormously expanded in 1971, wiping the names of smaller sites from the legal slate) as in order to fit a pattern of early pre-harvesting. Fatter or otherwise less promising bunches are removed in order to strengthen the character of the wines labeled “Goldtröpfchen” that will result from later pickings. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Reinhold Haart Piesporter Riesling Kabinett

Rating: **87 points**

Producer: Reinhold Haart

From: Piesport, Middle Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$23.00

Source: *Wine Advocate* #163 (Feb 2006)

Haart's 2004 Piesporter Riesling Kabinett smells of black currant, banana, apple, and grapefruit. Generous, juicy, it offers faintly but attractively tart berry skin and citrus notes that somewhat offset the wine's sweetness. The finish displays

liveliness and lift, with tart fruit and wet stone slate character by no means overridden by residual sugar.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

Karthäuserhof

2004 Karthäuserhof (Christoph Tyrell) Eitelsbacher Karthäuserhofberg Riesling Auslese Nr 55 A P #14

Rating: **91 points**

Producer: Karthäuserhof (Christoph Tyrell)

From: Karthäuserhofberg, Trier, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

Following an oddly strident, Eiswein-inflected Auslese A.P.#13 that pitted celery seed against jellied red currant, a 2004 Eitelsbacher Karthäuserhofberg Riesling Auslese “Nr. 55” A.P. #14 brought considerably better integration of its high acidity. Scents and flavors of jellied red currant, fresh lime, honey, spice, while laced with penetrating, sharp and Eiswein-like acids, are also lashed to deeper slate and smoked nut tones, and the wine’s overall sense of stuffing and density helps hold things together. One hundred and fourteen grams of residual sugar are barely in evidence thanks to this Riesling’s amazingly efficacious acidity and extract. “Harmony” is hardly a word that would occur to one in contemplation of this whirling dervish of an Auslese. I expect it will still enliven one’s taste buds and conversation thirty years from now, but certainly acidity this intense is always capable of poking a sharp and icy finger in your mouth when you least suspect. Tyrell bottled Gold Capsule and Long Gold Capsule Auslesen and two Eisweins this year as well but did not offer them to taste. Given how wrung out my mouth felt from the acidity of the two numbered Auslesen I did taste, perhaps it was as well to leave those further wines for another year. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Karthäuserhof (Christoph Tyrell) Eitelsbacher Karthäuserhofberg Riesling Spätlese Feinherb

Rating: **90 points**

Producer: Karthäuserhof (Christoph Tyrell)

From: Karthäuserhofberg, Trier, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Drink: 2009-2026

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Eitelsbacher Karthäuserhofberg Riesling Spätlese feinherb keeps us in the domain of red currants, coffee, and lime, with caraway, bittersweet herbs, and gooseberry shading the aromas and flavors in a Sauvignon-like direction. The residual sugar supplies excellent support and balance without getting in the way. In fact, if you want to try Karthäuserhof Riesling as an alternative to a Pouilly-Fume (a course I highly recommend for educating and pleasing one's palate) it is to this "feinherb" version rather than the "trocken" that I would turn. There is a lovely glyceric character and cling, and the faint berry skin tartness and citrus zest bitterness are nicely integrated into the low toasted nuts, caraway and coffee tones. A few years in the cellar will emphasize the depth inherent, and even 15 or 20 years of aging will not bring this wine to ground. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Karthäuserhof (Christoph Tyrell) Riesling Auslese Eitelsbacher Karthäuserhofberg

Rating: **90 points**

Producer: Karthäuserhof (Christoph Tyrell)

From: Karthäuserhofberg, Trier, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$41.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Eitelsbacher Karthäuserhofberg Riesling Auslese smells of ripe honeydew melon, red currant, lime, and brown spices. It offers a penetratingly bright palate impression with pure, clear flavor delineation and clings with salts, red berries, lime, honey, wet stone, caraway, and spice. This is a surprisingly lean wine overall but it is impressively endowed and without question capable of a quarter century's interesting maturation. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Karthäuserhof (Christoph Tyrell) Eitelsbacher Karthäuserhof Riesling Spätlese Trocken

Rating: **89 points**

Producer: Karthäuserhof (Christoph Tyrell)

From: Karthäuserhofberg, Trier, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Estimated Cost:

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Eitelsbacher Karthäuserhofberg Riesling Spätlese trocken adds scents of coffee to those of red currant and lime. In the mouth this is brothy in its mineral expression, clear, citric, bright and tart red berry-flavored, resinous, sappy, salty, and mouthclinging. The finish is uncompromisingly bright and clinging, tart yet not under-ripe. At table – or with a few years in bottle – this will prove to be quite striking and promising. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Karthäuserhof (Christoph Tyrell) Riesling Kabinett Eitelsbacher Karthäuserhofberg

Rating: **89 points**

Producer: Karthäuserhof (Christoph Tyrell)

From: Karthäuserhofberg, Trier, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$25.00

Source: *Wine Advocate* #163 (Feb 2006)

My note on the 2004 Eitelsbacher Karthäuserhofberg Riesling Kabinett may seem a bit like a broken old L.P., because again one smells and tastes red currant, coffee, lime, and caraway. There is a cool, bright, melony juiciness on the palate that nicely augments the tartness of red berry and pungency and faint bitterness of coffee, caraway, and lime. Like so many of the best 2004s, this manages to combine real stuffing and overt minerality (neither of which, come to think of it, are ever missing at this address) with a sense of true Kabinett refreshment and clarity. Attractive notes of cinnamon spice I associate with ripe Ruwer nicely supplement the berryish finishing fruit.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Karthäuserhof (Christoph Tyrell) Eitelsbacher Karthäuserhofberg Riesling Kabinett Feinherb

Rating: **87 points**

Producer: Karthäuserhof (Christoph Tyrell)

From: Karthäuserhofberg, Trier, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$25.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Eitelsbacher Karthäuserhofberg Riesling Kabinett feinherb is noticeably like its trocken counterpart, with scents and flavors of red currant, herbs, and coffee, bright citrus and tart berry flavors clinging resolutely along with

a salty mineral persistence. The bit of extra residual sugar does not prevent the wine from tasting dry but adds satisfying support to the red berry side of the wine's personality. The Q.b.A. labeled "feinherb", by contrast, evinced noticeable sweetness that was not well knit with its acidity.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

von Hövel

2004 Weingut Von Hovel Scharzhofberger Riesling Auslese

Rating: **92 points**

Producer: Weingut Von Hovel

From: Scharzhofberg, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$44.00

Source: *Wine Advocate* #163 (Feb 2006)

Brought in at the end of October and thus relatively early in the context of the vintage, the 2004 Scharzhofberger Riesling Auslese displays the impressive purity and clarity that come from a strict selection of over-ripe but healthy berries. Fresh apple and peach aromas lead to a juicy, pure, mouth-filling, and creamy yet delicate and refreshing palate impression. White peach, honey, and subtle mineral salts inform a refined, ravishingly long finish. This is as fine a Scharzhofberger as I can recall from the von Hovel estate, for once upstaging their signature Hütte. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Weingut Von Hovel Riesling Spätlese Oberemmeler Hütte

Rating: **90 points**

Producer: Weingut Von Hovel

From: Hütte, Oberemmel, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)

Drink: 2006-2018

Estimated Cost: \$27.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Oberemmeler Hütte Riesling Spätlese – after a light yeasty or reductive note blows off – smells of pear, apple, clover, and cinnamon, then comes onto the palate with clear, refined fruit, delicate weight, and lovely spice and slate. The finish is delicate but focused and long. Given patterns at this estate, I would have said, "Don't hesitate to hold this wine for ten or a dozen years," but von Kunow thinks his 2004s may be relatively early developers, and

heaven knows you couldn't go wrong enjoying this today.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht

**2004 Weingut Von Hovel Oberemmeler Hütte Riesling Auslese Gold
Capsule A P #11**

Rating: **89 points**

Producer: Weingut Von Hovel

From: Hütte, Oberemmel, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$39.00

Source: *Wine Advocate* #163 (Feb 2006)

The auctioned 2004 Oberemmeler Hütte Riesling Auslese** Gold Capsule A.P. #11 smells of apple jelly, mango, and pungent botrytis spice. The theme of great richness and flavor concentration combined with palate lightness is perpetuated, but the acids are blazingly bright and nippy (an evident legacy of frost) which sets up a somewhat awkward contrast with the hints of caramel in the apple-rich, tropical finishing fruit. When this electrically intense wine has mustered and organized all of its forces, and if its somewhat obstreperous acids calm down, we shall be able to enjoy a wine as satisfying as it already is formidable. How many years that might take, I am not at all confident in predicting. With this wine, comments von Kunow, "We just kept harvesting over and over – every time it was dry for two days in a row."

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht

2004 Weingut Von Hovel Oberemmeler Hütte Riesling Auslese A P #8

Rating: **88 points**

Producer: Weingut Von Hovel

From: Hütte, Oberemmel, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$39.00

Source: *Wine Advocate* #163 (Feb 2006)

The nose of the 2004 Oberemmeler Hütte Riesling Auslese A.P. #8 offers minty overtones to aromas of pear, cherry and spiced apple. Pure and rich on the palate, with an attractive creaminess of texture, at least today it misses the clarity and focus of the corresponding Spätlese. The finish offers a decisive sense of slate and strong fruit, encouraging one to believe that additional clarity and complexity may follow in time. Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —David Schildknecht

2004 Weingut Von Hovel Riesling Kabinett Scharzhofberger

Rating: **87 points**

Producer: Weingut Von Hovel

From: Scharzhofberg, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a dry white table wine)

Estimated Cost: \$22.00

Source: *Wine Advocate* #163 (Feb 2006)

Ebernard von Kunow's 2004 Scharzhofberger Riesling Kabinett is site-typically peachy in aroma, delicate, juicy and satisfyingly palate-tingling. It displays clear fruit accented by salty minerality in the finish, this year atypically out-performing its counterpart from the Hütte.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht

Zilliken

2004 Zilliken Saarburger Rausch Riesling Auslese A P #3

Rating: 92 points

Producer: Zilliken

From: Rausch, Saarburg, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a sweet white table wine)

Estimated Cost: \$51.00

Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Saarburger Rausch Riesling Auslese A.P. #3 exhibits enhanced acidity vis a vis Zilliken's "regular" Rausch Spätlese (A.P. #4) so that it comes off tasting no sweeter, but also exhibits more verve, lightness, and lift. Yet it doesn't lack for the richness and near-over-ripeness one would expect from a high-grade Auslese. Aromas and juicy, succulent flavors of fresh apple, pineapple, and persimmon play against mineral salts and wet stones in a creamy yet nearly-weightless oral environment. The finish really grips, featuring flavors of pineapple and persimmon without their astringency and a satisfyingly slate-y sense of place.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht

2004 Zilliken Saarburger Rausch Riesling Auslese Gold Capsule A P #1

Rating: 91 points

Producer: Zilliken

From: Rausch, Saarburg, Upper Mosel, Mosel Saar Ruwer, Germany
Variety: Riesling (a sweet white table wine)
Estimated Cost:
Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Saarburger Rausch Riesling Auslese Gold Capsule A.P. #1 is an auction lot, picked in December under the influence of botrytis as well as frost. But here – unlike in the Spätlese A.P. #2 – we're dealing with a single parcel and picking, that exhibited both of those influences. Tart yellow plum and plum preserve mingle with honey, lemon, and brown spices in the ominously smoky nose, and then on the palate, where a bracing, almost raucous dynamic is set up. Tart apple skin notes, pungent lemon zest, and slightly sharp botrytis spice certainly all add interest, but the result is, at least as yet, not entirely harmonious. Plum preserve, apple jelly, brine, and fresh lemon dominate in a finish that continues to send out high-pitched Eiswein-like signals after the rest have died away. Time will have to tell, but there is no denying the wine's sheer concentration or fascination.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Forstmeister Geltz-Zilliken Riesling Kabinett Saarburger Rausch

Rating: 90 points
Producer: Forstmeister Geltz-Zilliken
From: Rausch, Saarburg, Upper Mosel, Mosel Saar Ruwer, Germany
Variety: Riesling (a dry white table wine)
Estimated Cost: \$23.00
Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Saarburger Rausch Riesling Kabinett – culled from fruit of legally low-grade Auslese must weight – preserves the same sense of delicacy with intensity and the ability to make one forget its high residual sugar that characterized Zilliken's Kabinett from Ockfener Bockstein. Here we have an animated, open, generous expression of herb-tinged ripe apple and cherry fruit playing against salted nut and wet stone mineral notes and leading to a satisfyingly layered and refreshing finish, yet another of Zilliken's frequent triumphs in this genre.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Zilliken Saarburger Rausch Riesling Spätlese A P #4

Rating: 88 points
Producer: Zilliken
From: Rausch, Saarburg, Upper Mosel, Mosel Saar Ruwer, Germany

Variety: Riesling (a medium dry white table wine)
Estimated Cost: \$33.00
Source: *Wine Advocate* #163 (Feb 2006)

The 2004 Saarburger Rausch Riesling Spätlese A.P. #4 evinces much riper character than the wines that went before. Smelling of ripe peach and mango, it comes onto the palate luscious and juicy, rich, yet with delicate notes of green apple skin and wet stone supplying flavor counterpoint and a sense of place. The finish adds suggestions of nut oils to the rich fruit character but misses the vividness or overall harmony and gustatory satisfaction of the corresponding Kabinett.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Zilliken Riesling Butterfly A P #9

Rating: 88 points
Producer: Zilliken
From: Germany
Variety: Riesling (a dry white table wine)
Estimated Cost: \$17.00
Source: *Wine Advocate* #163 (Feb 2006)

A second lot, and an excellent value, 2004 Riesling "Butterfly" A.P. #9 offers an additional bit of complexity and finishing clarity to the themes already set by A.P. #14. largely on account of an extra six weeks in cask (the blends being as close to identical as Zilliken could make them), which among other things resulted in diminished CO₂. Green apple, pineapple, cherry, and salted almond flavors unite in a rather creamy, yet light and refreshing meld, with a marginally more refined, saltier and less tart finish than the A.P. #14.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. — David Schildknecht

2004 Forstmeister Geltz-Zilliken Riesling Kabinett Ockfener Bockstein

Rating: 88 points
Producer: Forstmeister Geltz-Zilliken
From: Bockstein, Ockfen, Upper Mosel, Mosel Saar Ruwer, Germany
Variety: Riesling (a medium dry white table wine)
Estimated Cost: \$23.00
Source: *Wine Advocate* #163 (Feb 2006)

Zilliken's 2004 Ockfener Bockstein Riesling Kabinett offers arguably simple but ravishingly generous and juicy salted apple flavors and manages to make 54

grams of residual sugar virtually disappear. (Zilliken points to 2004's unusually high levels of dry extract as well as efficacious tartaric acidity to explain this uncanny buffering of sweetness.) The delicate yet intense finish of apple, apple skin, lemon, and slate is archetypal Bockstein.

Importer: Rudi Wiest, Cellars International, Carlsbad, CA; tel. (800) 596-9463. —
David Schildknecht