

Riesling [REEZ-ling] Wines - The Wines AWS Tasting May 14, 2011

FRANCE

2007 Bott Geyl Riesling De Zellenberg De Grafenreben (2 bottles)

France, Alsace

Reg Price \$ 26.98 – Sale Price \$ 18.98 Wine Library

Residual Sugar: Alcohol: 12.5%

90 Points - David Schildknecht (*Wine Advocate*)

critical acclaim:

"Bott's 2007 Riesling Grafenreben smells of buddleia, oregano, lemon, apricot, and a whiff of smoke. On a bright, subtly creamy but juicy palate, apricot and citrus are tinged with honey and the piquancy of pits and zest, as well as with chalky, alkaline mineral notes that carry into a long, soothing, understated, flower- and herb- wreathed finish. The balance is impeccable, with the acids restraining the slight bit of residual sugar from expressing sweetness. This is a perfect example of nature knowing what she is doing: the wine took an entire year to ferment while Bott kept his cool and the wine kept its!" 90, David Schildknecht (*Wine Advocate*)

GERMANY

2009 Dr. Loosen Blue Slate Estate Kabinett (2)

Mosel-Saar-Ruwer, Germany

Reg. Price \$18.99 Happy Harry's

Residual Sugar: Alcohol: 7.5%

winemaker's notes:

This estate grown Dr. Loosen Riesling Kabinett embodies the racy, mineral-driven style of steep, blue slate vineyards in the famous middle Mosel villages of Bernkastel, Graach and Wehlen. Dr. Loosen Rieslings from these villages are some of the most elegant white wines in the world, with fine density and subtle power.

Clean, crisp, distinctive ...An elegant aperitif wine, this is also an excellent partner for seafood, spicy Asian cuisine and lighter dishes that emphasize fresh ingredients.

critical acclaim:

"As with all of the Dr. Loosen wines, this blended kabinett is very fruit-forward and direct. The green apple and lime notes are wonderfully pure and balanced. Drink this light, spritely wine over the next few years." 90 Points, *Wine Enthusiast*

2005 Dr. Heidemanns-Bergweiler Wehlener Sonnenuhr Riesling Kabinett

Price \$14.99 Haskell's

Residual Sugar: Alcohol: 8.5%

2003 Joh Jos Prüm Graacher Himmelreich Spätlese

Price \$29.99 Haskell's

Residual Sugar: Alcohol: 8.5%

91 points Wine Spectator; 89 Points - Robert Parker (*Wine Advocate*)

Stephen Tanzer's International Wine Cellar

Quince, vanilla and Chartreuse-like floral and herbal essences in the nose. Quite refined and subtle, with vanilla, candied lemon, quince and flowers in the mouth. Finishes very sweet but at the same time with a bright lemony note. This year, Prum bottled Himmelreich all the way up to gold capsule and long gold capsule Auslese, a multiplicity of bottlings he usually only accords to Wehlener Sonnenuhr.

"Aromatic, this Riesling shows a delicacy and balance in its floral, apricot and citrus notes. It's airy and appealing, with a mouthwatering tanginess. Drink now through 2020." (02/05) According to Pierre Rovani writing for the Wine Advocate: "Light to medium-bodied, it displays a broad, supple personality filled with creamy stones, slate, and smoke. Projected maturity: 2014-2024." (12/04)

2003 Joh Jos Prüm Wehlener Sonnenuhr Auslese

Price \$39.95 Haskell's
Residual Sugar: Alcohol: 8.5%

"Stunning. Very aromatic and expressive, offering rose, apricot, lime and mineral notes allied to a clear, gossamer frame. Well-balanced, though somewhat soft in structure. Forward today, the finish should pick up more intensity with age. Best from 2008 through 2028." 94 points *Wine Spectator*

2003 Schloss Schönborn Rheingau Riesling Beerenauslese (375 mL)

Price \$19.99 (half off) Haskell's
Residual Sugar: Alcohol: 8.5%

2005 Schloss Schönborn Rheingau Riesling Beerenauslese (375 mL)

Price \$19.99 (half off) Haskell's
Residual Sugar: Alcohol: 7.5%

Schloss Nicholas Sparkling Demi Sec

semi dry sparkling wine made with Riesling
Price \$9.95 Haskell's
Residual Sugar: Alcohol: 11.5%

AUSTRIA

2009 Rainer Wess Riesling Pfaffenberg (2)

Austria, Wachau
Reg Price |\$ 34.99 – Sale Price | \$ 29.98 Wine Library
Residual Sugar: Alcohol: 13%
93 Points - *Wine Enthusiast*

"Elegantly perfumed wine, its steely acidity sheathed in bright white currant and green apple crispness. This is an infant, needing many years to develop, although it is already beautifully balanced." (WE)

UNITED STATES

2008 Ravines Riesling Dry (2)

Finger Lakes region, New York
Reg Price \$ 17.99 – Sale Price \$ 14.98 Wine Library
Residual Sugar: 0.3% Alcohol: 12.5%
90 Points - *Wine Spectator*

critical acclaim:

"Floral, with a perfumy hint leading the way for peach, green almond, green apple and melon rind notes that all linger nicely on the taut finish. Bony in style, but not severe. Drink now through 2011."

Poet's Leap Riesling 2009 (2)

Columbia Valley, Washington
Reg Price \$21.99 Wine.com
Residual Sugar: 1.35g/100ml. Alcohol: 12.9%
Wine Enthusiast 95; *Wine & Spirits* 93; *RP* 91; *Wine Spectator* 90

winemaker's notes: Fresh, clean and crisp, the 2009 Poet's Leap offers generous aromas of fresh citrus, star fruit, kumquat and flint with flavors of ripe melon and white peach that dance on the palate. This is a lively Riesling with just a hint of sweetness, wonderfully balanced by its natural acidity and a clean, racy finish.

critical acclaim:

"With residual sugar at about 1.35%, this balances the acidity without seeming sweet. Hand-picked and whole-cluster pressed, this immaculate, fresh, generous and stylish riesling (from Long Shadows) is always at the top of the list of Washington's best. Loaded with grapefruit, citrus and stone flavors, it cleans the palate and piles on the details as it rolls into a finish that lingers for well over a full minute. *Editor's choice.*" 95 Points, *Wine Enthusiast*

"Graceful and elegant, the '09 from Poet's leap is more focused than in previous vintages. Its aromas are a study in apple and pear, marked by a fine, leesy top note. The flavors attack with citrus and passionfruit and then lengthen into Asian pear, relaxing into creaminess as minerality brings the wine home. A lot of wine for the money. Serve it with sole." 93 Points, *Wine & Spirits*

"The 2009 Poet's Leap Riesling is light straw-colored with an alluring perfume of flint, spring flowers, white peach, and melon. Made in a Kabinett style (1.35 grams residual sugar), on the palate it is crisp, vibrant, intense, and impeccably balanced. It can be enjoyed over the next 6 years." 91 Points, *The Wine Advocate*

"Light and tangy, balancing its grapefruit and peach flavors against a delicate sweetness, finishing with verve. Drink now through 2013." 90 Points, *Wine Spectator*

2009 Trisaetum Estate Riesling (2)

Willamette Valley, Oregon

Reg. Price \$26.99 Sale Price \$13.50 Happy Harry's

Residual Sugar: % Alcohol: 11.5%

winemaker's notes:

A light-bodied dry wine with hints of Honeycrisp apple and Valencia orange; serve with fresh fruit, citrus-driven dishes, or other brightly flavored fare.

critical acclaim:

"The 2009 Riesling Estate has more minerality and floral notes as well as 2.0 grams of residual sugar making it slightly sweet. This is nicely offset by the wine's acidity and overall balance. It, too, can be approached now but will acquire more character with additional bottle age." *The Wine Advocate* 91 points: Oct 2010

2009 Trefethen Dry Riesling Oak Knoll District of Napa

California, Napa

Price \$14.95 Haskell's

Residual Sugar: 0.64 g/L Alcohol: 12.5%

winemaker's notes: "2009 was an excellent, even-keeled vintage in Napa Valley." The wine is "mesmerizingly fresh and fragrant with gorgeous jasmine, litchi, green apple, honeyed white peach, ruby red grapefruit and slate aromas. Dry, but succulent, its racy apple, kiwi, lime, guava and quince flavors are powered by bright, mouthwatering acidity and a refreshing minerality that animates the wine's long, lively finish. California Riesling at its finest!

Food Affinities include: "Shellfish, sushi, crab cakes, seared Ahi tuna, lemon chicken, grilled chicken-apple sausages, and a broad assortment of Asian, southwestern and Caribbean dishes (especially green curries)."

AUSTRALIA

2010 Grosset Riesling Polish Hill (2)

Clare Valley, Australia

Reg Price \$ 49.99 – Sale Price \$ 39.98 Wine Library

Residual Sugar: Alcohol: 13%

94 Points - *The Wine Advocate*

critical acclaim:

"The 2010 Polish Hill Riesling is youthfully subdued giving moderately intense aromas of lime juice, orange blossom and fresh herbs with a suggestion of wet slate. Dry, medium-bodied, the palate has amazing tension with very crisp acid cutting through the vibrant citrus and mineral-laced flavors. It finishes long and steely. Leave this one in the cellar for a good 3-4 years and drink it to 2024+."

"More and more stellar Australian Rieslings are emerging from disparate cool climate areas such as Frankland, Canberra District and Tasmania. But it's South Australia that has more of a history and reputation for great Riesling as is still

witnessed by older bottles still in circulation of Pewsey Vale in Eden Valley and many of John Vickery's masterpieces crafted at Leo Buring from the 1960s until his retirement in 2009. Today it is Jeffrey Grosset (a protege of Vickery) and his single vineyard offerings from the higher altitudes of Clare Valley that have been setting the benchmark and setting a very high one at that. Grosset's Polish Hill and Springvale are two of the world's finest dry Rieslings and should be considered must-haves for the cellars of lovers of this style." -94 points - Lisa Perotti-Brown - *Wine Advocate*

NEW ZEALAND

Spy Valley Riesling 2009 (2)

Marlborough, New Zealand

Reg. Price \$21.00 – Sale Price \$17.99 wine.com

Residual Sugar: 1.2 g/l Alcohol: 12.5%

Wine Enthusiast 91

winemaker's notes:

Pale straw in color. A bouquet of citrus fruits dominate the aroma, while floral and mineral notes show classic Riesling expression. The palate is concentrated and intense, with orange peel, limes and a firm drying finish balanced by a clean acid structure.

critical acclaim:

"This is a medium-dry Riesling with plenty of weight and richness, but also wonderfully perfumed aromatics of citrus blossom. Lime and green apple fruit carries the palate, and finishes long, with an almost tactile sense of minerality." 91 Points, *Wine Enthusiast*