



In Issue 183 of *The Wine Advocate*, David Schildknecht writes about the following Mosel Wine Merchant selections:

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## WEINGUT CLEMENS BUSCH

### 2007 Clemens Busch Pundericher Marienburg Riesling Falkenlay

A Riesling Dry White Table wine from Punderich, Middle Mosel, Mosel Saar Ruwer, Germany

Source: Wine Advocate # 183 – Jun 2009

Reviewer: David Schildknecht

Rating: 93

Maturity: Drink -

Cost: \$55

Busch's 2007 Pundericher Marienburg Riesling Falkenlay grown on grey slate smells exotically of Persian melon, coconut, buddleia, and heliotrope. Imposingly rich and creamy on the palate, with strong nut paste and coconut milk character and persistent, wafting floral perfume, this is has the positive aspects of a seamless Auslese, but with barely a hint of sweetness, and none of the roughness or aggressive ripeness of the corresponding Fahrlay, even though Busch readily confirms that the impression of botrytis here does not deceive. Grapefruit citricity serves for a sense of liveliness, and – along with the very faint bitterness of botrytis in the finish – serves to keep the formidably long tropically rich, subtly zesty finish here from tasting at all overtly sweet. This is a formidable example of the combination of volume and richness that can if a grower chooses be expressed in Mosel slate, yet all the while projecting elegance and refinement.

Clemens Busch – among the Mosel's few organic vintners, and the undisputed champion of the Lower Mosel's steep Pundericher Marienburg – is also rapidly demonstrating that he is simply one of the collective Mosel, Saar, and Ruwer's exceptional talents, not to mention stylistically free spirits. Most of his top wines are labeled with their old pre-1971 site names. Nature thrust on him in 2006 an unprecedented 9 Auslesen (many distinguished only by number), 3 Beerenauslesen, and single T.B.A. (most of which were reviewed in issue 179). In 2007, an at least slightly more normal – not to mention more marketable – balance of dry-tasting (though not always legally trocken) wines was restored, but success, Busch insists, was possible only by dint of great patience and then, when the time was ripe for picking, in great haste. A considerable number of overtly nobly sweet wine was picked in the process, as there was no lack of botrytis in this fungicide-free zone.

Importer: Mosel Wine Merchant selections (various importers), Trier/Germany, Fax 011 49 (0)651-14551 39

### 2007 Clemens Busch Pundericher Marienburg Riesling Grosses Gewachs

A Riesling Dry White Table wine from Punderich, Middle Mosel, Mosel Saar Ruwer, Germany

Source: Wine Advocate # 183 – Jun 2009

Reviewer: David Schildknecht

Rating: 90

Maturity: Drink 2009 - 2012

Cost: \$61

Busch elected to bottle one lot as simply 2007 Pundericher Marienburg Riesling Grosses Gewachs with no further parcel designation, since it isn't entirely clarified to what extent the VDP might eventually wish to limit growers in the number of – or their choice from among – pre-1971 parcel names that may appear on the label of a Grosses Gewachs. Orange zest, walnut oil, kirsch, and wet stone aromas lead to a low-toned, rich, piquantly nutty palate impression and a long rich finish. This displays a seamlessness that the Rothenpfad lacks, with richness purchased without the price of any alcoholic heat. I would still be inclined to plan on enjoying it over the coming 2-3 years.

Importer: Mosel Wine Merchant selections (various importers), Trier/Germany, Fax 011 49 (0)651-14551 39

### 2007 Clemens Busch Riesling Kabinett Trocken Punderich

A Riesling Dry White Table wine from Punderich, Middle Mosel, Mosel Saar Ruwer, Germany

Source: Wine Advocate # 183 – Jun 2009

Reviewer: David Schildknecht

Rating: 88

Maturity: Drink 2009 - 2012

Cost: \$25

Busch's generic 2007 Riesling Kabinett trocken (previously reviewed in issue 178) – like all of his wines, sourced from steep slate slopes in Punderich – offers a penetrating nose of fresh apple, lemon zest, buckwheat, toasted nuts, salt spray, and pungent herbs. In a fashion typically for his wines, an impressive sense of stuffing, sap, subtle creaminess, and richness (at 12% alcohol) informs the palate, yet there is grace, refinement, and delicacy in this Riesling's interplay of stony, nutty, and saline mineral elements with bright citrus and sappy orchard fruit, leading to a finish of tactile mineral intensity and that provokes both thought and further thirst. Enjoy this over the coming year.

Importer: Mosel Wine Merchant selections (various importers), Trier/Germany, Fax 011 49 (0)651-14551 39

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## WEIN-ERBHOF STEIN

### 2007 Erbhof Stein Riesling Trocken Blauschiefer

A Riesling Dry White Table wine from Bullay, Lower Mosel, Mosel Saar Ruwer, Germany

Source: Wine Advocate # 183 – Jun 2009

Reviewer: David Schildknecht

Rating: 88

Maturity: Drink 2009 - 2012

Cost: \$23

Stein's 2007 Riesling trocken Blauschiefer represents the "pre-harvest" from his various best blue slate sites. It is a fine example of a style that few if any other growers have been able to emulate: completely dry, deliciously full of ripe fruit, and yet with a mere 10.5% alcohol. With typical purpose, Stein says his goal is to get under 10% while retaining the requisite fruit and minerality. He says that only with old, ungrafted, shy-bearing vines can something like this be accomplished, otherwise the wine would taste thin and sharp. Pear skin, fresh lime, tangerine, and herbs mark the nose and a clear, delicate palate through which mineral salts and wet stones veritably shimmer. This delightfully distinctive wine simply has to be tasted. I would do so over the next 12-18 months for the best effect (or look for its successor).

Dr. Ulrich Stein is infamous for such lost causes as serious Pinot and Cabernet on the Lower Mosel; the reclamation of abandoned, frighteningly steep sites; nurturing ancient vines with a fertilizer-free, organic regimen and pruning artistry; and battling the entrenched German Wine Law and powers that be. He is however more David than Don Quixote, because he keeps winning: his reds routinely stump the stars in blind tastings; he has almost single-handedly rescued some of the Terrassenmosel's most exciting acreage; and last year he successfully argued his case before the EU court against Germany's prohibition of vin de paille (Strohwein). I must defer reports on Stein's reds and his "Striehween" for another occasion, but there is plenty to admire among the latest crop of Rieslings.

Importer: Mosel Wine Merchant selections (various importers), Trier/Germany, Fax 011 49 (0)651-14551 39

### 2007 Erbhof Stein St Aldegunder Palmberg Terrassen Riesling Feinherb

A Riesling Dry White Table wine from Bullay, Lower Mosel, Mosel Saar Ruwer, Germany

Source: Wine Advocate # 183 – Jun 2009  
Reviewer: David Schildknecht  
Rating: 88  
Maturity: Drink -  
Cost: \$34

Stein's 2007 St. Aldegunder Palmberg-Terrassen Riesling feinherb comes from a magnificently steep and uniquely sheltered site to which he and his family have been especially devoted. Nearly a mile of stone walls had to be built to restore the terraces of a site that is singularly well-watered thanks to springs and a meadow at the top. This was picked October 20, which was early by Stein's vintage standards. A whiff of yeastiness clears to reveal aromas of kiwi, grapefruit zest, black tea, and mint. Juicy and delicate; pungently zesty and underlain with nut oils and wet stone; this finishes with notably piquancy, and virtually dry.

Importer: Mosel Wine Merchant selections (various importers), Trier/Germany, Fax 011 49 (0)651-14551 39

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## WEINGUT GÜNTHER STEINMETZ

### 2007 Gunther Steinmetz Brauneberger Juffer Riesling Spatlese 1 Star

A Riesling Medium Dry White Table wine from Juffer, Brauneberg, Middle Mosel, Mosel Saar Ruwer, Germany

Source: Wine Advocate # 183 – Jun 2009  
Reviewer: David Schildknecht  
Rating: 92  
Maturity: Drink -  
Cost: \$33

Steinmetz's "one star" 2007 Brauneberger Juffer Riesling Spatlese delivers a remarkable combination of sappy richness of fruit, and caressing, creamy texture, with wafting lightness and what can only be described as tingling, shimmering minerality. Pear, apple, and mint are all generously deployed, with nut oils and honey taking on prominence (without sacrificing any sense of refreshment) in the long finish. I predict that this excellent value in its class will reward holding for at least dozen years, and it should not be missed by lovers of Mosel Riesling as an introduction to Brauneberg Riesling in a decidedly different key than the justly renowned wines from members of the Haag family.

Stefan Steinmetz can mount a persuasive argument that his plush, often relatively low-acid, and generally dry or just off-dry wines represent Mosel Riesling as it was fifty or more years ago. Slow, ambient yeast vinification, long cask maturation, and leisurely release are the norm. (Steinmetz's "Devon" bottling from the Brauneberger Juffer was oddly inexpressive and in need of a re-tasting that I have not yet been able to accord it.)

Importer: Mosel Wine Merchant selections (various importers), Trier/Germany, Fax 011 49 (0)651-14551 39

### 2007 Gunther Steinmetz Veldenzer Graftschafter Sonnenberg Riesling Feinherb

A Riesling Dry White Table wine from Graftschafter Sonnenberg, Velden, Middle Mosel, Mosel Saar Ruwer, Germany

Source: Wine Advocate # 183 – Jun 2009  
Reviewer: David Schildknecht  
Rating: 88  
Maturity: Drink -  
Cost: \$19

A barely off-dry 2007 Veldenzer Graftschafter Sonnenberg feinherb is one of two 2007 Steinmetz bottlings rendered from old vines specifically for his U.S. agent, representing both an excellent value, and further evidenced of the quality potential of vineyards here and in Muhlheim that run perpendicular to the Mosel. Scented with apple, fennel, Bosc pear, and lemon, it offers a bright, sappy palate impression, with ample sense of stuffing, and a suggestion of crushed stone in its long, satisfyingly juicy finish.

Importer: Mosel Wine Merchant selections (various importers), Trier/Germany, Fax 011 49 (0)651-14551 39