



In Issue 1109 of *eRobertParker.com*, David Schildknecht writes about some of our selections from Peter Lauer:

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## WEINGUT PETER LAUER

### 2007 Peter Lauer Ayler Kupp Riesling Trocken Fass 6 Senior

A Riesling Dry White Table wine from Kupp, Ayl, Upper Mosel, Mosel Saar Ruwer, Germany

Source: *eRobertParker.com* # 1109 – Nov 2009

Reviewer: David Schildknecht

Rating: 90

Drink -

Cost: \$26

The Lauer 2007 Ayler Kupp Riesling trocken Fass 6 Senior perpetuates a family tradition of designating one completely fermented wine as being of the sort Florian Lauer's grandfather – or his family's restaurants' patrons of a certain advanced age – would favor. I'm pretty partial to it myself, and only recently drank my last bottle of the delicious 1992 (which was bottled in liters because "old timers would also like a bit more wine," as Peter Lauer once told me!). Mint, lavender, lime and grapefruit zest, along with crushed stone in the nose usher in a dense yet buoyant mouthful of bright, tart citrus, fresh pear, cherry pits, and herb with (despite the wine's dryness) a subtly honeyed note that manages to avoid discord. The finish here is suffused with suggestions of stone and salt, lip-smacking in its refreshment, and I suspect unlikely to flag for at least the better part of a decade.

Florian Lauer is gaining in self-assurance and in aptitude for capturing and preserving distinctive personalities in each of his bottlings, most of which are site specific, even though – despite what a long-standing labeling convention, which he perpetuates, appears to suggest – a given bottling seldom any longer comes from one specific casks. The labels here also no longer refer to a Pradikat, unless the wine is unabashedly sweet. (While residually sweet Rieslings have always represented a small minority at this address, young Lauer is proving impressively adept in that genre. For more on the recent evolution of this estate, consult issue 179.) These 2007s were bottled in May, only very soon after many of them finished fermenting, and I wonder – as in fact does Florian Lauer – whether in some instances a throwback to an earlier family tradition and to later bottling might have been beneficial.

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### 2007 Peter Lauer Ayler Kupp Riesling Fass 12 Unterstenbersch

A Riesling Dry White Table wine from Kupp, Ayl, Upper Mosel, Mosel Saar Ruwer, Germany

Source: *eRobertParker.com* # 1109 – Nov 2009

Reviewer: David Schildknecht

Rating: 88

Drink -

Cost: \$42

The Lauer 2007 Ayler Kupp Riesling trocken Fass 12 Unterstenbersch refers (in Moselfränkisch dialect) to the lower of two small sections of the Kupp where it bends and overlooks the river, and is another wine most tasters (including Florian Lauer) would call "dry" even if it is not legally trocken. Apple and pear at high-toned distilled strength laced with the cyanic bitterness of their pips fill the nose and mouth. A flatteringly silken and subtly oily texture seems to have been purchased at the price of a bit of clarity and refreshment, and this finishes with impressive tenacity but a certain residual bitterness. It will be worth revisiting, and quite possibly for 6-8 years.

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**2007 Peter Lauer Ayler Kupp Riesling Fass 15 Stirn**

A Riesling Dry White Table wine from Kupp, Ayl, Upper Mosel, Mosel Saar Ruwer, Germany

Source: eRobertParker.com # 1109 – Nov 2009

Reviewer: David Schildknecht

Rating: 92

Drink -

Cost: \$54

Form high up on the presently-defined Kupp, where it turns to face the river, Lauer's 2007 Ayler Kupp Riesling Fass 15 Stirn smells of Bartlett pear, pineapple, high-toned herbal distillates, and lily of the valley. With ravishing inner-mouth perfume and utmost delicacy (at 10.5% alcohol), it at once caresses and invigorates the palate, with a glycerin-rich, subtly oily texture, and with tart fruit skin, stone and salt accenting a long, almost explosively bright, juicy finish. The residual sugar here (30 grams) is perfectly-balanced, supportive yet unobtrusive. I would anticipate this being worth following for at least 15 years. Before Florian Lauer's tenure, I wine like this would have been called a Spatlese.

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**2007 Peter Lauer Ayler Kupp Fass 9 Kern**

A Riesling Dry White Table wine from Kupp, Ayl, Upper Mosel, Mosel Saar Ruwer, Germany

Source: eRobertParker.com # 1109 – Nov 2009

Reviewer: David Schildknecht

Rating: 90

Drink -

Cost: \$54

The 2007 Ayler Kupp Fass 9 Kern – from very old vines near the northern edge of the Kupp – is redolent of brown spiced, fresh apple, pink grapefruit, and peach. Lusciously fruity yet suffused with crushed stone mineral suggestions, this finishes a bit more austere than the rest of the wine would have led me to believe, but there is such purity and penetration here that I am confident the wine will only get better, and should be worth following for 15-20 years.

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