

Vin, Vino, Wine

BOTTLE SHOP & TASTING BAR

CLEARANCE SALE – 40 PERCENT OFF GERMAN RIESLINGS

Here we go again, correcting errors in our buying. We re-introduced German Rieslings at VVW with the superb 2005 vintage, after unsuccessful false starts in the 1980s and 1990s. This time they've caught on, they're working, and we are doing a healthy little bit of business. But we did not buy smart from the get-go. We've learned our clientele has a far greater interest in Kabinetts than in Spätleses or Ausleses. Of course we learned this the hard way, by underbuying Kabinetts and overbuying Spätleses and Ausleses for the first few years. We're buying smarter now, but we have a significant overstock of Spätleses and Ausleses from 2005, 2006, 2007, and to a lesser extent 2008. So to re-balance our inventory we've cut prices to the bone, 40 percent off, all Terry Theise imports. Last updated 9/15/11.

	Regular Price	40% Off Price
2005		
2005 Riesling Spätlese “Schlossbockelheimer” (Hexamer)	\$ 48.00	\$ 28.80
<i>“An amazing maiden-voyage from a vineyard that was in some disrepair when our hero took it over; from near the end of the harvest, and a classic middle-Nahe fragrance, straw and sweet hay, Chinese 5-spice and star fruit, lavender; really, is there any greater soil for Riesling than these? This is fiendishly charming stuff, all the pulverized mineral juju of '05 with plummy fruit; great focus with gentle acids and balanced botrytis; stylish and complex. (+)”</i>		
- Terry Theise, Importer		
2005 Riesling Spätlese “Graacher Domprobst #8” (Willi Schaefer)	\$ 58.00	\$ 34.80
<i>“More serious and determined now; this is the fork in the road. Fibrous, apple-skins. Willful thrust of spicy slate. Starts feinting toward Nahe. More corpulent and wild-flowery. This wine is soberly beautiful, not euphorically beautiful — but beautiful it surely is. (+)”</i>		
- Terry Theise, Importer		
2005 Riesling Auslese “Graacher Domprobst #6” (Willi Schaefer)	\$ 88.00	\$ 52.80
<i>“Botrytis is escorted by a mass and piquancy of fruit, still feminine but grown-up, not at all girlish; carbonized slate and grape-hyacinth echo the best Austrians (you could easily imagine this coming from Nigl); Mirabelle and lime and a fruity finish. (+)”</i>		
- Terry Theise, Importer		
2005 Riesling Auslese “Rotlay” (Selbach-Oster)	\$ 88.00	\$ 52.80
<i>“This is firmer than was the '04, more explicitly solid and monumental; statuesque, with great arcs of fruit; solid, chewy and primordially slatey. (++)”</i>		
- Terry Theise, Importer		
2006		
2006 Riesling Spätlese “Kinheimer Rosenberg” (Jakoby-Mathy)	\$ 30.00	\$ 18.00
<i>“A leap up from the Kabinett, and this is a key-limey parfait of pure Mosel prettiness; slate, balsam, aloe, hyssop; wonderfully rich yet buoyant; piquantly racy yet long and full of substance, with a high-cheekboned vigor. The best Jakoby wine of normal ripeness I've ever tasted. (+)”</i>		
- Terry Theise, Importer		
2006 Riesling Auslese “Kinheimer Rosenberg” (Merkelbach)	\$ 30.00	\$ 18.00
<i>“I think this is the best wine I've ever tasted from Merkelbach. My notes said “Perfect!” and I wished I didn't need to write more. But it's gloriously fragrant and perfectly balanced, cox-orange pippins and mirabelle; just a leaping dancing aroma leading to a sleek yet fruit-drenched palate of wonderful slatey length. Forget “Auslese” – this tastes like the most perfect Mosel Spätlese you ever had. (++)”</i>		
- Terry Theise, Importer		

- 2006 **Riesling Spät. “Longuicher Maximiner Herrenberg” (Schmitt-Wagner)** \$ 32.00 \$ **19.20**
“I liked this better than another lot of Spät; though it has a whopping 102° it works in its manic minty way; I mean this is all stone and spearmint and flint and cherry; uncompromising forceful stuff, and quite strikingly beautiful in its angular way.” – Terry Theise, Importer
- 2006 **Riesling Spätlese “Kaseler Nies’chen” (Karlsmühle)** \$ 38.00 \$ **22.80**
“20 fruits and 16 flowers and 11 minerals and their names don’t matter, it is a diction of beauty that explicates something you never understood because it was never quiet enough. It surely won’t be quiet enough in some wretched big tasting, but do the wine a favor – step away, let the next wine wait, it will be there when you get to it, and listen just to the finish of this wine, an amazing pianissimo that takes you into the heart of the silence and mystery. (++)”
– Terry Theise, Importer
- 2006 **Riesling Spätlese “Zeltinger Schlossberg” (Selbach-Oster)** \$ 38.00 \$ **22.80**
“Clearly great, crammed with the essence of the cru. Splendid complexity and filigree and spiel (this lovely word denotes not just interplay of flavors but a playful interplay of flavors. We have no English cognate.) The epitome of a Selbach wine, and mouth-wateringly wonderful. (++)”
– Terry Theise, Importer
- 2006 **Riesling Spätlese “Zeltinger Sonnenuhr” (Selbach-Oster)** \$ 42.00 \$ **25.20**
“More redcurrant here (almost a Nahe note), more resolute and muscular; its sweetness isn’t fruit-weight but muscle-weight; it’s like an Auslese from a “serious” vintage. From gold-ripe berries with just the merest onset of botrytis, and from 60-year ungrafted vines. The empty glass almost smells like a roast chicken you stuffed with a lemon. (+)”
– Terry Theise, Importer
- 2006 **Riesling Spätlese “Wehlener Sonnenuhr” (Willi Schaefer)** \$ 48.00 \$ **28.80**
“Key-lime, verbena, wintergreen, a little drier and with a more pointedly precise acid statement; almost intimidating vigor and penetration. Some incipience of Sonnenuhr has been liberated here. It is again both stingingly brilliant and identifiably Schaefer yet also does something entirely different. (+)”
– Terry Theise, Importer
- 2006 **Riesling Spätlese “Graacher Domprobst #5” (Willi Schaefer)** \$ 58.00 \$ **34.80**
“This is naked slate and gunflint, and as keen as the blade on a sushi knife; more integrated albeit fervidly green; the wine is aerodynamic, it stays aloft so long on the palate; it’s like the continuation of the Domprobst Kab, the air still cold but the trees are flowering, and the stiff cold wind blows a spindrift of blossom. (+)”
– Terry Theise, Importer
- 2006 **Riesling Auslese “Rotlay” (Selbach-Oster)** \$ 88.00 \$ **52.80**
*“I’m going to quote from a letter Johannes sent to Lorena Ascencios of Astor Wines & Spirits when she asked him what ‘Rotlay’ signified.
‘The Rotlay is the single best parcel within the [Zeltinger] Sonnenuhr. Rotlay is an old, local term for a rather unique piece of vineyard which is tucked between a massive wall of slate as the upper border and the large water surface of the river with its mirror effect as the lower border. On the sides it is open and flows into the other local parcels called “Kakerl” and “Lehnschaft” though there [are] some large outcroppings of rock in the border areas, creating a unique geographic scenario, similar to a “clos” in France, with a rather unique microclimate.
‘The slope that comprises “Rotlay” faces straight south here and the soil is very stony, covered with big chunks of blue Devonian slate. (The slate is the compressed silt of the seabed of the giant ocean that once covered most of the earth some 450 million years ago alongside the single continent Pangea.) The inclination of the vineyard ranges between 45 and 60 degrees. Hand labor is a must.
“Rot” in German means “red” and some people interpret this as a sign for the high mineral contents of the soil which is visible where iron components, exposed to the elements, actually do rust. “Rodt,” in older German orthography, also stands for “cleared” in the sense of barren, stripped of vegetation, and some people say it’s the massive wall of rock and the surrounding outcroppings of rock, which are barren, resp. indicate a bald spot in the slope.
‘Either version has its justification since the vineyard is a steep, barren, rocky, hot piece of “dirt” where only deep root systems can survive the always warm, at times hot and arid microclimate. Drought is often a concern here.*

'Selbach-Oster owns the biggest piece of the Rotlay and, in 2004 we began to pick "Rotlay" as a single block, with no selections pulled from the vineyard prior to harvesting. This brings the unique, diverse mix of greenish-yellow, golden, slightly overripe copper-colored, as well as botrytised berries together, creating a truly wholesome wine which reflects the true expression of this great site's "terroir," without the influence of human selection.

'We refrain from skimming through this vineyard but rather prefer a long hangtime to pick at optimum ripeness without pushing for over the top sugars.'

"Terry here again: I'll pick up on an implication inherent in Johannes' thinking here, which is that the en bloc picking is in essence a search for truth. All the wine books tell you that Auslese is/was made by successive passes through the vineyard – indeed it's what "Auslese" means – and yet 20-30 years ago only a few growers had the wherewithal to accomplish this. Usually they waited as long as they could bear and then gathered it all. As Hans Selbach was old enough to have lived through those days, I'm sure he contemplated what might have been lost in the modern obsession with skimming the cream from the vineyard in search of higher must-weights (and the 'points' such wines engender). Put concretely, you lose a holistic flavor containing both the ultra-ripe grapes plus the less-ripe ones and the grip and green they impart. And which also constitutes terroir. It's not much of a leap to infer this is a quest for a deeper authenticity; it's one thing to select which flavors you want and another thing to pick the whole magilla and see what flavors you get. See why I love this man?"

"But to the wine in question, which by the way is a masterpiece: this was 'scratching 140° and is a hugely stony, masculine Vendage Tardive style; has a primordial Mosel nose, like slate and apples at the dawn of time. The wine has almost intimidating power and truth; it isn't even strictly 'agreeable,' it's like artillery volleys of ancient smoldering earth. (++)"

- Terry Theise, Importer

2006 Riesling Auslese "Graacher Domprobst #14" (Willi Schaefer) \$ 115.00 \$ 69.00

"An utterly mind-warping wine here! Willi's greatest wine since the legendary 1990 BA.

"It was immediately not just great but Great, a wine of profound stature, clearly both complex and magnificent; every vintage tributary comes together in a single great river of amazing elegant grandeur; at once lacy and endlessly juicy, with sublime botrytis; a singing, lyric wine of perfect pitch. (+++)"

- Terry Theise, Importer

2007

2007 Riesling Spätlese Feinherb "Bopparer Hamm Ohlenberg" (Weingart).. \$ 38.00 \$ 22.80

"Again this site shines. This time the extra fructose extends the aloe into quince and mirabelle and cox orange; this has swollen density but within that density is tightly packed fruit and snapping acidity and seemingly endless minerality and a minty sort of "sweetness;" virtually perfect at table, and splendid Riesling. Look, as you see I really liked the Trocken version—it's a great example of its type—but if you want to see the benefits of residual sugar, just compare the two wines! (++)"

- Terry Theise, Importer

2007 Riesling Spätlese "Kaseler Nies'chen" (Karlsmühle) \$ 42.00 \$ 25.20

"I like my note last year about the pianissimo of the finish here. One studies such a wine as if it were a jewel; you turn it over to see the gradations of light and gleam. Wines like this are the antidote to the pall of the market, the quiet room you enter to escape the thumpa-thumpa-thumpa of the party, because here all that matters is how it tastes. Let me repeat that slowly: how . . . it . . . tastes. This is simply great Riesling (as it's been the past several vintages), as elegant and filigree and beautiful as petals and snowflakes; pure silken texture; incomparable fruit complexity leads inexorably to an esoteric lingering finish with overtones of wintergreen and guava; this is the wonder of '07 at its best; substance, transparency, evanescence and solidity, repose but also animation. No other type of wine comes near the qualities of wines like this. (++)"

- Terry Theise, Importer

2007 Riesling Spätlese "Graacher Domprobst #12" (Willi Schaefer) \$ 50.00 \$ 30.00

"Fuder #12; now we're into the rocks, and this is a lyric of slate now; cool, almost starched, snappy as a winter breeze, impeccable, the posture of a soldier at attention, and all green apple. Like just-polished silver. (++)"

- Terry Theise, Importer

2007 Riesling Spätlese “Graacher Domprobst #5” (Willi Schaefer) \$ 68.00 \$ 40.80
“Fuder #5; the “1-star” quality; even for Schaefer there’s an extraordinarily complex aroma, and the palate is a sorcery of spice; this one isn’t impeccable, it is wicked and pointed and stingingly arch and extravagantly expressive. This one jolts and sizzles. (++)”
 - Terry Theise, Importer

2007 Riesling Auslese “Rotlay” (Selbach-Oster) \$ 88.00 \$ 52.80
“My wine of the vintage in this offering, and an astonishing wine; since 2004 this has had what I call the ‘1975 fragrance’ (perhaps the most beloved of all recent Mosel vintages) as it does now again; there’s also a brashness of pure apple; but my god, the palate! Explosive, shattering intensity of what’s at core a tender thing, zen-tender, calm in confidence of its perfect firm strength; endlessly generous but without gushing or bellowing; a mentholated high-toned apple vein fills out the finish, which seems to spiral outward into eddies and whorls of complexity. (+++)”
 - Terry Theise, Importer

2008

2008 Riesling Spätlese “Zeltinger Sonnenuhr” (Selbach-Oster) \$ 38.00 \$ 22.80
“This is a German Riesling paradigm; plush but firm, aristocratic, ‘important’ but neither forbidding nor haughty; it’s salty and plummy and deeply grounded. Mosel! (++)”
 - Terry Theise, Importer

2008 Riesling Spätlese “Graacher Domprobst” (Selbach-Oster) \$ 38.00 \$ 22.80
“Streamlined, twiggy, quinces and pistachio; just a quicksilver stream of precise terroir and taut fruit and copious herbs, green apples, mint and pepper. Not as plush as its fellow Späts, but a more satiny feel than, say, Schaefer’s wines. (+)”
 - Terry Theise, Importer