



Ürziger Würzgarten Vineyard



We had heard that the Mosel was one of the strongest links in 2001 but were not prepared for the treasure chest of wines we would find.

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Despite a range of good to great quality wines from some regions, 2000 was unfortunately destined to carry a blemish both in the press and in consumers' eyes. So, with rains hitting once again in September 2001, there was a lurking fear a sequel was in the making. After such a pleasant, dry May and June, it hardly seemed fair that another climactic roller coaster was looming. Would Frank John (at von Buhl) make good on his threat and "go somewhere it is easy to make wine...like California or Australia" should another spirit-wrecking harvest occur? Many winemakers hinted that another vintage like 2000 would be akin to unlocking the Seventh Seal. With the September rains falling once more so close to harvest, there was concern on both sides of the Atlantic. Was it again time to pay the piper for over a decade of super vintages from Germany? In 2000 growers spent 70% more and worked twice as hard to make half the wine. There was no doubt 2001 would have to be a rebound vintage.

There was, however, a saving grace in 2001: temperature. It was cool air that favored the ripening grapes without the threat of rot that a warmer climate would have facilitated. Furthermore, a glorious Indian Summer in October capped the season. Pickers rejoiced in warm, sunny weather and some even worked in shorts and t-shirts. Clear, ripe fruit structure was the repeated report from most estates and it was soon apparent that not only would 2001 be the success all had hoped for but a truly great vintage on its own...and a perfect way to usher in a new millennium for German wine!

The weather during our trip to Germany was nearly an echo of those dicey weeks ending 2001. The rumored harsh, cold, wet winter broke mid-January and we had pleasant, unseasonably moderate weather with just a spit of rain turning to snow the day we returned home. One of our portfolios' yet to be discovered super stars, **Emrich-Schönleber** in the Nahe, offered us the first glimpse of the infamous fruit we'd been hearing so much about. Here, wine tasted from both barrel and tank was dense and concentrated, yet possessed great purity and already showed bright details and good clarity of flavors. Even the simplest wines were packed with unctuous fruit and finely drawn mineral designs plus hints of the

higher Prädikats being sexy and dangerous. This profile was to ring clearly throughout the trip, from Ahr to Franken.

There's no crime to doing time in Nackenheim when good cop / bad cop Agnes and Fritz Hasselbach are on patrol. Their **Gunderloch** estate continues to be the correctional facility for Riesling with a dark side...or should we say *red* side? The rusty Rothenberg dirt is always an infectious underground influence in Rieslings trying to be good and pure. Once again Sheriff Hasselbach has the whole gang of suspects, from QbA to TBA, locked up in the vault.

Anyone who missed Doris Eymael's breathtaking Scheurebes in 2000 merely as a result of journalistic assassination of the vintage was simply a victim of fashion. Those of you who were lucky enough to tap into the sap know that nature often plays with two decks...and **Pfeffingen** walked away from the table without taking the beating von Buhl did, just a town away. This year, thankfully, both **Pfeffingen** and **von Buhl** rebounded with great wines. 2001 rewarded **von Buhl** with dazzling wines from QbA through TBA and Doris has another wonderful collection of Scheurebe, Gewürztraminer, and Riesling Spätleses at **Pfeffingen**.

Finely crafted wines are once again available from **Heger** where his excellent dry Pinot Gris and exotic Riesling Spätleses are a testament to the vintage's success in Baden. 2001 is good in Franconia as well and the wines from **Wirsching** and **Fürst** are first rate as usual. When will the public see past the bottle shape and realize some of the greatest wines in the world herald from this beautiful region? Ironically, the negative press of the 2000 vintage tainted Franken wines and consumers *missed* the best Franken vintage since 1990, a banner vintage, due to blatant generalizations.

The Rheingau is *exceptional* in 2001. **Künstler** showed us a dizzying lineup of dry Spätlese and Auslese wines. Gunter's fruity style Reichststal Kabinett, Kirchenstück Spätlese and Hölle Auslese are magnificent, plus there are two Eisweins from the Hölle and Kirchenstück vineyards. In the village of Oestrich at **Wegeler**, Oliver Haag and Thomas Drieseberg have put

together another great collection. The Wegeler wines include an absolutely stunning Estate Riesling, delicious Kabinett, as well as dandy Spätlese and Auslese selections and a Geisenheimer Rothenberg Eiswein. At **Weil**, in Kiedrich, the estate line is the best we've ever tasted, and we feel the Kiedricher Gräfenberg wines are the greatest ever produced. There are very few estates that can keep up with Weil when Wilhelm is behind the wheel. The hood ornament of the vintage is a monstrous Kiedricher Gräfenberg TBA at 204 Öchsle!



*QbA - TBA at Robert Weil*

Every year we visit the Ahr to lap up the incredible advances **Meyer-Näkel** continues to make with Pinot Noir and Dornfelder. It's one stop we do very little spitting. Red wine from Germany is still a dark horse in the market but we will continue to champion the cause with some of the most delicious, finely tuned, elegant, terroir-driven reds on the planet. We'll gladly take the Pepsi challenge with Burgundy. We are lucky to receive small lots from **Meyer-Näkel** as demand always outstrips supply. The darkly exotic Lembergers, Pinot Noirs and Dornfelders at **Graf-Adelmann** in Württemberg are mouth-watering temptations as well. We will continue to promote the juicy, fine Pinot Noirs from **von Buhl** and **Heger**, plus **Fürst's** red power chords vibrating in Franken.

The Saar and Ruwer had the hardest work in 2001. For some unexplainable reason the vines could not recover from September's rain and cool temperatures. Even with the warm October, photosynthesis had all but stopped and most estates were only able to harvest Kabinett and Spätlese wines. But even at these levels, the wines maintain the pure and ripe fruit character 2001 is already famous for.

At **Bert Simon** in Serrig we tasted very good Estate Riesling and Kabinett wines while Hanno **Zilliken**, in Saarburg, was able to select up through Spätlese. Luckily, there are some older vintages available (from both estates) that we will tease you with later. Both the Zilliken Kabinett and Spätlese are superb. The only Saar estate in our portfolio able to select above Spätlese was **von Hövel**. Eberhard von Kunow at von Hövel harvested an amazing collection of wines in 2001 including Auslese and GKA. Christoph Tyrell, owner at **Karthäuserhof** in the Ruwer, is very happy. His 2001 selections range up through BA and include several Eisweins.

We had heard that the Mosel was one of the strongest links in 2001 but were not prepared for the treasure chest of wines we would find. The middle Mosel is definitely "slated for greatness" in 2001.

At **Fritz Haag** in Brauneberg, we soon found ourselves writing as much notation for simple QbA and Kabinett as we usually do for the bigger wines. Wilhelm Haag compares the vintage to 1975. In the village of Lieser, Thomas Haag at **Schloss Lieser** harvested every Prädikat level up through TBA from the Niederberg Helden vineyard. The Schloss Lieser wines always offer a very sophisticated, refined and elegant style.

Robert Eymael easily trumped every other vintage he's crafted at the **Mönchhof** in Ürzig. We tasted three different Spätleses plus many Ausleses from the Erdener Treppchen, Erdener Prälai, and Ürziger Würzgarten vineyards. The crown jewel here is an Ürziger Würzgarten Eiswein, the first since 1975. Robert feels the vintage is similar to 1975 but with better acid structure. His Estate Riesling is the best he's ever made.

Next door to **Joh. Jos. Prüm** at **Dr. F. Weins-Prüm** in Wehlen, Bert Selbach has produced an absolutely spectacular vintage. These are easily the best wines to ever come from the Dr. F. Weins-Prüm estate, and a collection that can surely be considered as one of the best of the Mosel in 2001. At **Joh. Jos. Prüm**, Manfred reluctantly allowed us a peek at the vintage with a couple of tank samples: a smoky, tropical 2001 Wehlener Sonnenuhr Spätlese and an expansive fruit basket of an Auslese from Graacher Himmelreich. If these two wines are any indication of what lies in the cellar at Joh. Jos. Prüm, aficionados should start saving their money.

Marcus **Milz** in Trittenheim offered another solid vintage including Eisweins from both Trittenheimer Apotheke and Trittenheimer Felsenkopf vineyards. At **Wegeler's** Mosel estate in the village of Bernkastel the collection is most similar, perhaps, to 1990. The 2001 collection includes a Bernkasteler Doctor TBA. The wines offer superb acidic grip while maintaining a bright fruit structure.

Just when we thought it couldn't get any better, we visited **Reinhold Haart** in the village of Piesport and Theo treated us to yet another mind-blowing collection. It's safe to say that the wines from Reinhold Haart can be earmarked as one of the great collections of the vintage. Theo feels the vintage is similar to 1990 or 1994, but with better fruit concentration. All Prädikat levels were produced including BA and TBA.

2001 is a dream vintage, a crystalline pure fruit fantasy. While the vintage has great purity, the wines offer great intensity, concentration and complexity all without much botrytis clouding the layers and layers of fruit. Considering all but a few of the wines were unfinished and a majority were tank or barrel samples (and mostly unfiltered) we were amazed at the clarity and focus of these sparkling gems.

Overall, the core of the 2001 vintage is packed with great quality Estate Riesling through Auslese with nary a fumble. Estates that were able to select BA, TBA and Eiswein are destined to have Olympic star power; all with awe inspiring athletic grace and style. Let the games begin!

## *Phenological Data - Mosel*

<i>Vintage (Riesling)</i>	<i>2001</i>	<i>2000</i>	<i>1999</i>	<i>1998</i>	<i>Long Term Average</i>
<i>Bud Break</i>	05/01	04/24	04/20	04/30	05/02
<i>Flowering</i>	06/22	06/09	06/14	06/14	06/25
<i>Start of Ripening</i>	08/23	08/23	08/22	08/29	09/07
<i>Start of Harvest</i>	10/26	10/15	10/11	10/19	10/21



*Schloss Lieser's Niederberg Helden*



*Pfeffingen's Ungsteiner Herrenberg*

## *Phenological Data - Pfalz*

<i>Vintage (Riesling)</i>	<i>2001</i>	<i>2000</i>	<i>1999</i>	<i>1998</i>	<i>Long Term Average</i>
<i>Bud Break</i>	04/29	04/22	04/20	04/25	04/26
<i>Flowering</i>	06/14	06/06	06/09	06/09	06/19
<i>Start of Ripening</i>	08/16	08/14	08/19	08/16	08/23
<i>Start of Harvest</i>	10/10	10/05	10/05	10/22	10/16

## *Weather Data - Mosel*

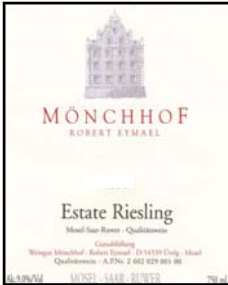
<i>Month</i>	<i>2001 / 2000 Temperature in °C</i>	<i>2001 / 2000 Hours of Sunshine</i>	<i>2001 / 2000 Rain in Millimeters</i>	<i>Long Term Average Temperature in °C</i>	<i>Long Term Average Hours of Sunshine</i>	<i>Long Term Average Rain in Millimeters</i>
<i>April</i>	9.2 / 11.8	129 / 174	58 / 42	9.3	149	51
<i>May</i>	16.9 / 16.1	252 / 179	9 / 96	13.8	199	61
<i>June</i>	16.9 / 19.0	201 / 258	86 / 49	16.8	202	68
<i>July</i>	20.6 / 16.6	227 / 137	71 / 219	18.5	211	72
<i>August</i>	20.4 / 19.3	216 / 258	50 / 45	17.7	183	76
<i>September</i>	13.2 / 15.8	70 / 107	75 / 166	14.7	135	55
<i>October</i>	14 / 11.6	109 / 80	47 / 63	10.0	87	57
<i>Average</i>	11.2 / 11.8	122 / 119	62 / 79	14.4	120	57

## *Weather Data - Pfalz*

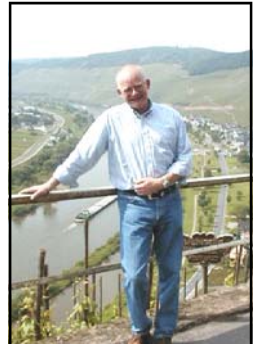
<i>Month</i>	<i>2001 / 2000 Temperature in °C</i>	<i>2001 / 2000 Hours of Sunshine</i>	<i>2001 / 2000 Rain in Millimeters</i>	<i>Long Term Average Temperature in °C</i>	<i>Long Term Average Hours of Sunshine</i>	<i>Long Term Average Rain in Millimeters</i>
<i>April</i>	8.9 / 11.5	167 / 204	51 / 39	10.1	173	48
<i>May</i>	17.1 / 16.2	260 / 223	13 / 80	14.3	208	50
<i>June</i>	16.7 / 19.2	213 / 291	43 / 50	17.5	213	71
<i>July</i>	21.0 / 17.0	273 / 164	27 / 119	19.2	234	59
<i>August</i>	20.6 / 19.6	253 / 250	40 / 38	18.2	221	59
<i>September</i>	13.0 / 15.3	109 / 146	89 / 74	15.2	168	51
<i>October</i>	13.5 / 11.4	135 / 94	34 / 58	10.0	109	46
<i>Average</i>	11.2 / 11.5	163 / 149	53 / 58	10.1	144	54.9

## Mosel-Saar-Ruwer

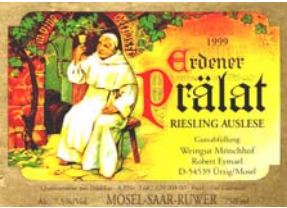
### Mönchhof



This is the best vintage since Robert Eymael has taken charge. It may seem that Robert Eymael says this every year but the wines continue to improve. We've tasted many Mönchhof wines from the great 1975 vintage and feel 2001 soundly trumps them. Ironically, the last time an **Eiswein** was made at the Mönchhof was in 1975 and the 2001 is an elegant behemoth from the Ürziger Würzgarten, picked at 135 Öchsle. It offers ripe, electric pear fruit, with pineapple, grapefruit and lemon zest. Robert will also be offering his best **Estate Riesling** to date. The '01 has a beautiful slate pear nose, with intense grapefruit and red fruit notes on the palate. The **Ürziger Würzgarten Spätlese** was picked at 95 Öchsle, an Auslese in any other vintage (or most other non-VDP estates!) This is a monster Spätlese with an ominous acid structure and threatening peach and citrus fruit all infected with the dangerous Würzgarten spice. Take your pick from three **Ausleses**, an **Ürziger Würzgarten** at 110 Öchsle, **Erdener Prälät** at 106 Öchsle or **Erdener Treppchen** at 108 Öchsle. The botrytis notes here are more of a honey lace rather than the date and fig sledgehammer you might expect, hence the fruit is not clouded and the wines remain clear and pristine even at this level. The Ausleses definitely flirt with tropical notes, all floating in a peach, citrus, banana oil concentration that's difficult to comprehend... like a fruit cocktail grenade with star anis shrapnel. These are intense fruit missiles all capped with activated acid / terroir warheads.



Robert Eymael



### Wegeler (Mosel)



Of all the estates in our program, Wegeler may have the most *1990-esque* wines of the Mosel. The harvest was a miniscule 48 hectoliters per hectare with must weights ranging from 75 to 170 Öchsle, so when Cellarmaster Norbert Breit dials back the residual sugar the acid structure really shines through. The 2001 Wegeler **Bernkasteler Doctor Kabinett** has an intense mineral / citrus nose and hints at mango, peach and cherry. It is lush and silky on the palate (remember this is a Kabinett) and the firm acidic grip highlights its elegance and grace. The **Bernkasteler Doctor Spätlese** shows more deeply woven yellow fruit in the nose and on the palate, simmering in a powerful acid broth. The **Doctor Auslese** shows touches of honey, and has a slightly lower acid level than the Kabinett and Spätlese yet exhibits a long, lush mouth feel that remains fine and focused. There was minimal botrytis, and a smooth operating **Bernkasteler Doctor TBA** was delivered with Norbert's heroic surgical precision.



Norbert Breit

### Joh. Jos. Prüm



Although he draws confident analogies with both 1990 and 1999, we still have to prod Dr. Manfred Prüm to go down to the cellar and snatch some still fermenting wine of the new vintage to taste. Each year he offers us a small peek into the window, and this year it was through the half-drawn shades of 2001 Wehlener Sonnenuhr Spätlese and Graacher Himmelreich Auslese. The **Wehlener Sonnenuhr Spätlese** shows very ripe, concentrated fruit in the nose. Still fermenting, the acid seemed to scream from behind a shower curtain for a little privacy. But what we could peep at was bright, slender, compact and curvaceous with tangy, swinging mangos and passion fruit...plus a nice smoky squirt of oily terroir fogging up the mirror. On the other hand, the **Graacher Himmelreich Auslese** was almost a finished wine with a juicy peach, grapefruit and tropical nose. There is a huge mouth feel sprinkled with hints of concentrated peach, apricot, orange and pear on the palate supported by a very, very ripe acid structure...truly a great Auslese. The starbursts of the vintage are a **Wehlener Sonnenuhr BA** and a **Bernkasteler Johannisbrünchen Eiswein**. The harvest yielded 55 hectoliters per hectare, must weights ranging from 75 to 150 Öchsle, very ripe acids (plenty of tartaric) and minimal botrytis (except, of course, in the GKA, LGKA and BA).



Dr. Manfred Prüm & Mrs. Amei Prüm

## 2001 Vintage Report

### Dr. F. Weins-Prüm



After our meeting at Joh. Jos. Prüm we were off to the estate next-door, Dr. F. Weins-Prüm. If anyone from the Mosel were going to impress us in 2001, they'd need an almost heroic collection of wine. Well, Bert Selbach has just that. He feels it is his best effort since taking over the estate in 1978 and it compares favorably with (if not surpasses) his excellent 1990 vintage. We started off with a terrific grapefruit and gravel-driven Estate Riesling...fresh and juicy with a firm fruit core and slate profile throughout. Next were **Kabinetts**, an **Ürziger Würzgarten**, **Graacher Domprobst** and **Wehlener Sonnenuhr** that were all unique and stunning. The Wehlener is the most citrus toned, compact and elegant while the Graacher is tropical and ripe with broad, well-integrated soil murmurs. The Ürziger is a flower patch surrounded by wet pavement...peaches and pears and plenty of good, wholesome dirt. As fine as these Kabinetts were, the heart and soul of Dr. F. Weins-Prüm in 2001 are Spätlese and Auslese wines. The extremely high consistency of exceptional quality between the four Spätleses and three Ausleses tasted is something we've rarely seen. We tasted **Spätleses** from **Graacher Himmelreich**, **Graacher Domprobst**, **Wehlener Sonnenuhr** and **Erdener Prälät**. The **Sonnenuhr** has an alluring citrus perfume, with a very finely detailed and focused minerality, all balanced on a plate of slate. It's obviously a declassified Auslese, with its dense yellow peach, orange, red fruit, banana and hint of mint. The **Prälät Spätlese** has great purity and concentration. It is huge, with cans of pear cocktail syrup, red fruit and chalk dust. At the Auslese level it only gets better with a Wehlener Sonnenuhr and Erdener Prälät. We were unable to taste a Wehlener Sonnenuhr LGKA, picked at 130 Öchsle. This is one of those tastings where you leave dumb-founded, shaking your head wondering exactly how was it done.



Bert Selbach

### Schloss Lieser



There is a very low yield at Schloss Lieser in 2001, only 50 hl/ha. Thomas Haag compares his range of QbA to Spätlese favorably to the 1993 vintage and in the Auslese selections upward to his 1994s. However, in either case he feels it is his best vintage to date. These are dense and concentrated wines with high extracts, ripe acids, which are still incredibly filigreed and delicate. These characteristics pair well with Thomas Haag's winemaking style; it is one of understated elegance. In 2001 the **Schloss Lieser Estate Riesling** and **Kabinett** both have juicy pear fruit balanced by layers of oily yet elegant, slate earth tones. The **Niederberg Helden Spätlese** has a significant increase in concentration over the Kabinett with more yellow peach, apricot and raspberry, as well as an intriguing sour plum surprise. It finishes with a whiff of smoky earth. At the **Auslese** level Thomas adds to the customary selection with an

Auslese\*, Auslese \*\* and an Auslese\*\*\*. After a short ping-pong of notes we decided to order the Auslese and Auslese \*\*. The **Niederberg Helden BA** is 100% botrytised at 150 Öchsle, and shows yellow peach, apricot, honey, and hints of fig, date and white pepper. It is sleek and powerful. The purity, elegance and focus of the 2001 silhouette is maintained throughout the selections including the BA. A second BA plus a TBA picked at 195 Öchsle were not available to taste. Amazing wines one and all.



Thomas Haag

### Fritz Haag



Wilhelm Haag uncorked a '75 to illustrate the correlation with his brilliant 2001's. There's no denying these vintages are similar. We believe the 2001 Haag wines offer better concentration and, more importantly, Wilhelm feels it is one of the great vintages he's produced since he started in 1957. When you find yourself waxing poetically about an Estate Riesling, you have some idea of what's in store for the rest of the tasting. Luckily there will be more of Wilhelm's wine available than in the past, including several different Ausleses and a spread of GKA, Long GKA, BA and TBA (which we couldn't taste at the time.) The 2001 **Haag Estate Riesling** is incredibly complex for a "basic" QbA so don't let the Qualitätswein name fool you. The nose has an intensely ripe pear perfume, with little dashes of raspberry and slate. There is a graceful impression on the palate with fine gravelly mineral tones, pear, lemon and red fruit notes, and a very long finish for an Estate Riesling. Wilhelm has decided to return to bottling a 2001 Brauneberger Juffer Kabinett as opposed to the Haag Estate Kabinett. The **Juffer Kabinett** offers peach and raspberry notes in the nose. You'd guess this is Spätlese with its tremendous

## 2001 Vintage Report

### Fritz Haag - continued

concentration on the palate. Its long, mineral-driven finish has you pouring another glass. The **Brauneberger Juffer Sonnenuhr Kabinett** has a similar perfume as the Juffer Kabinett, but shows more slate, and is denser and sleeker - if that is possible. It's all packed in a light, almost ethereal form, yet offers incredibly intense fruit for a Kabinett. The **Brauneberger Juffer Sonnenuhr Spätlese** actually smells tangy, with its zesty orange and citrus spritz, and hints of banana as well. It is super-concentrated and long with good weight in the mouth and an even bigger hit of slate. Lastly, Wilhelm's **Brauneberger Juffer Sonnenuhr Auslese (#6)** is very tropical and pure with no botrytis. The shy, soft aromas finally give way to whiffs of iris and pear oil. The palate is spanked with a hammer slam of banana juice, spicy peach and elegant red fruits. Sophisticated, poised and slate-stroked from beginning to end, this is a prototype that defines why people drink wine.



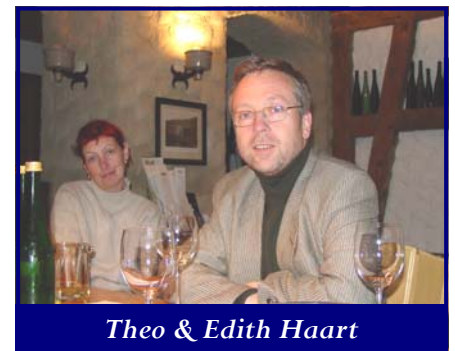
Wilhelm Haag

### Reinhold Haart



Even with a great Mosel vintage like 2001 there will be some "stand out" estates, and we feel Reinhold Haart is a perfect example. Theo feels this vintage mirrors aspects of both 1990 and 1994 but with better concentration considering the miraculous average must weight of 94 Öchsle (from a range of 83 to 175 Öchsle.) No doubt the high extracts and grand sweep of tartaric acid is due to a scant production of just 40 hectoliters per hectare.

There is glorious fruit on wing with Theo plucking the strings showing angelic selections from QbA up through TBA. And while these delights seem heaven sent, there is still the expected devilishly foreboding shadow of Haart's ominous terroir lurking beneath. Apparently even Theo was uncertain at the moment how all his separate exponents would add up as he led us through a display of many juicy fractions that will undoubtedly result in some very fine math. We were romanced by a couple of young things that will most likely evolve into the **Piesporter Goldtröpfchen Kabinett**. Raspberries, peaches, nectarines and celery leaf are swirled together with a heady mix of deep, diesel slate. There is a reduced 'oil of fruit basket' at the core, very ripe, deep and pure, with remarkable pinches of yellow peach, raspberry, strawberry, orange cream, and grapefruit. The library of information in the **Goldtröpfchen Spätlese** selections speaks volumes of banana ash, coco, cassis, raspberry, cherry, and slate earth to the palate. There is almost a hedonistic implosion of dense yellow peach, coco and spice, with hints of honey and red fruits. The lascivious texture nearly lubricates the palate with an unnatural dimension of undulating, organic syrups and winks at the dark secret of soil and slate in the basement. The BA and TBA were not available to taste, but Theo did reveal an Auslese from the **Wintricher Ohligsborg** picked from "virgin" vines at 105 Öchsle. Stand back, dangerous diesel fruit anvil jam at work. This is a HUGE concentration of life essences and is probably illegal in some states! Dare to ride this tilt-o-whirl of bright flashing fruit color: berries, peach and pear in a swirling capsule of spicy caramel-stenciled designs. You can't help but catch a whiff of the grinding, dark, oily machinery underneath. The final ride in this carnival is the **Piesporter Goldtröpfchen TBA** at 175 Öchsle but you'll have to stand in line for a ticket. Haart has one of the best shows of 2001.



Theo & Edith Haart

### Milz-Laurentiushof



Markus Milz is very happy with the '01 vintage. The core of the vintage stretches from Spätlese to Auslese, plus two Eisweins from Trittenheimer Felsenkopf and Trittenheimer Leiterchen at 137 Öchsle. As with many estates, wines still in fermentation preempted a concise survey. We concentrated on two of our favorites that will most likely be ordered. The **Trittenheimer Felsenkopf Spätlese**, with its tropical / coconut aromas, slender pear-oil stuffing and spicy minerality is a show of power and elegance. Secondly, the **Trittenheimer Leiterchen Auslese**, with its spread of nectarine, banana, cherry and grapefruit aromas punctuated with a fine latticework of minerals is a perfect picture of exotic abandon vs. stylish restraint. The finish hints of cassis, apricot pits and hazelnuts.



Markus Milz

## 2001 Vintage Report

### Karthäuserhof



For you terroir freaks out there, the Karthäuserhof is a slam-dunk in 2001. These are real 'Ruwer Rieslings', motivated by the classic Karthäuserhof mineral structure, from a meager 50 hectoliters per hectare with no must weights below Spätlese level. The **Eitelsbacher Karthäuserhofberg Kabinett** is primarily citrus toned with hints of ripe grapefruit and red fruit on the palate but the finish is pure stony minerals and earth. The **Eitelsbacher Karthäuserhofberg Spätlese** adds to the fruit profile with rich peach and strawberry fruit flowing over a mineral bed showing great definition and play on the finish. The **Karthäuserhof Auslese** is the most exotic of the group. With a diesel dabbed pear and cassis in the nose it still manages to frame red fruit, and apple within its colossal yet compact ashy mineral structure. A botrytised **Karthäuserhof GKA** wipes the nose with hints of dates, figs and ash all floating around an apricot / cherry core. **Karthäuserhof's BA** is darker than the GKA, with a more tropical nose and hints of orange. It mirrors the date, fig and dried apricot of the GKA on the palate, but in a more concentrated form. Finally we tasted the '01 **Karthäuserhof Eiswein**, with its electrified apricot, peach, mango and date with a hazelnut crust. The first Eiswein was selected at 120 Öchsle, just ten days before Christmas with a second, picked at 140 Öchsle, harvested on December 14<sup>th</sup> and 15<sup>th</sup>.



Christoph Tyrell

### von Hövel



Of all our Saar estates, von Hövel has the greatest collection of wine. With a meager harvest of only 35 hl/ha, Eberhard von Kunow feels that 2001 is easily better than 1990. Essentially, everything picked at von Hövel in 2001 is Spätlese quality and higher. The only downside to this success is that there will probably be no 2001 "Balduin" Estate Riesling, but there is good continuity with the 2000 "Balduin". Eberhard first showed us a wonderful 2001 **Oberemmeler Hütte Spätlese** with a bright, candied citrus / peach nose spotlighting concentrated grapefruit and pear oil. It's a lively dirt-jelly dance on the tongue, with compact strawberry, tangerine and grapefruit. The soil influences are stretched throughout. Fairly elegant for an Auslese, the **Oberemmeler Hütte Auslese** maintains the juicy stuffing of the Spätlese but is sleeker with a lush raspberry/lime oil impression. There is a brilliant acid structure driving it towards a citrus profile with glimmers of tart red fruit and a lemon cream pie on the finish. Finally, Eberhard presented an **Oberemmeler**

**Hütte GKA**, picked at 125 Öchsle, that is essentially an Eiswein selection. Sizzling grapefruit notes are balanced by hints of apricot, passion fruit, cassis, cherry-apple cider and coco dust. With nearly 90% botrytis, there are also hints of caramel, saffron and white pepper. Electric on the palate, the wine is a reduction of bright yellow peach, apricot, black cherry, lime skin, caramel, and a crackling 1.2% acid! A super collection.



Eberhard von Kunow

### Zilliken



As his fans already know, there is a wonderful ethereal quality in Hanno Zilliken's wines...*the unbearable lightness of being*, perhaps. Similar to his wonderful 1993 collection (with even better concentration at 48 hectoliters per hectare), 2001 is no exception but with the additional stuffing of bright, firm fruit components that we are beginning to see as a constant thread throughout the vintage. The **Zilliken Estate Rieslings** (both medium-dry and fruity) are ripe, juicy, compact and refreshing with vibrant peach and raspberry fruit, and that signature Zilliken

minerality at heart. The **Saarburger Rausch Kabinett** exhibits a tempting stony, mineral spice in the nose. There's a big hit of tangy peach and raspberry fruit on the palate along with a superb mineral structure balanced with great acidity. Silky and finely formed, there is very long, racy finish for a Kabinett. The **Saarburger Rausch Spätlese** has a powerful concentration in the nose, with peach fruit and floral notes and a hint of spice (40% botrytis) that adds a wonderful honey lace component. There is that typical rose petal hint in the aroma. A lush javelin of peach and citrus is launched on the palate with hints of a peppery orange, all hovering in a spicy mineral puddle. Hanno also produced a mind-splitting '01 Spätlese and GKA that will be released at auction.



Hanno Zilliken

## 2001 Vintage Report

### Bert Simon



Bert probably suffered more than any of our estates in this vintage. While his 2001 QbA and Kabinett are very good, one can only wonder how good the Spätlese and Auslese might have been had the vines recovered from the cool, wet September. Malady affected both the Herrenberg and Würzburg vineyards causing the stems to thin out and become quite fragile, just barely holding onto the fruit. The vine could no longer provide nutrition to the grape and photosynthesis essentially shut down. One

would have expected the warm, sunny October to trigger the vines back into production, but this sadly wasn't the case and must weights on the first of November were, unfortunately, the same as on the first of September. Bert simply ended up with very fine Estate Riesling and Kabinett. The **2001 Bert Simon Estate Riesling** has a dense, almost jammy nose with flashes of spiced peach, raspberry and lime. On the palate it offers lush pear fruit laced with spicy soil details, and is very elegant and focused. The Bert Simon **Serriger Herrenberg Kabinett** has a more intense citrus note with soft restrained floral aromas and a hint of red fruit. The compact design really drives home the essence of peach, citrus and raspberry on a slate frame...very ripe, pure, bright and clear. In response to a shorter list of wines this year Bert has agreed to release to us some cookies from the vault. Be on the lookout for some wonderful wines with a decade of cellaring from Bert's secret stash!



*Bert Simon*

### Rheingau

### Robert Weil



Most Riesling aficionados know that Weil has built its name with noble sweet wines. The great Kiedricher Gräfenberg wines have carved out a near cult status for collectors around the world. We approach the Weil line in two categories; the Weil "Estate" wines QbA through Spätlese, and then the second tier of Kiedricher Gräfenberg single vineyard selections from Spätlese upward. Both are inspiring in 2001. The **Estate offerings** are consistent up through the Spätlese Prädikat, offering a classic round and rich Rheingau style, all with wonderful peach, orange and citrus notes. There are very few estates that can keep pace in the 2001 race with the Gräfenberg entry once Weil shifts into **Auslese** gear. Picked at (gulp) 127 Öchsle, there's a botrytised honey note laced into the peach fabric. The palate turns more sinister with hints of caramel, apricot, and yellow peach fruit, all arranged in a very

elegant and rich package. The Weil **Gräfenberg BA** is elegant syrup selected at 155 Öchsle (TBA quality), and has intensely spiced peach and mineral pear aromas. The texture on the palate is luxurious with oily peach cream, tangerine, apricot and date all dressed in a caramel robe, but remains firm in its great acid structure (1.2%) at the finish. Next on the noble sweet wine dance card is the **Gräfenberg Eiswein**, its sizzling acid kicking up in the nose like a cumbia along with percussive apricot and orange notes. It has the concentration of the BA, but the searing Eiswein acidity makes it tango on slate and caramel at the finish.

If that isn't enough, there's also a **Gräfenberg TBA** picked at 204 Öchsle. Drag your nose through this dense, shimmering puddle of pear, apricot, saffron, grapefruit ash and white pepper. This is a concentrated brick of juice. The wine already has a beautiful golden yellow color and breathtaking concentration on the palate with hints of orange, apricot, date, fig, and smoked ham. This revved-up apricot roadster hits a huge peach nectar oil slick, spins for a mile and brakes in its stop-on-a-dime acidity. This is one of the great wines of the vintage.



*Wilhelm Weil*

## 2001 Vintage Report

### Franz Künstler



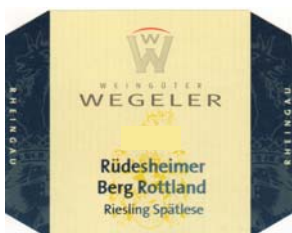
The deep clay soils of Hochheim were not compatible with the vast amount of rain and warm weather in 2000 and if anyone needed a turnaround vintage it was Franz Künstler. Gunter had been on a rampage since the 1996 vintage, culminating in '99 with one of the best collections we've ever offered. Fans rejoice! In 2001 Künstler is back with a collection that includes Eisweins from both the Hochheimer Hölle and Kirchenstück vineyards, picked at 165 and 183 Öchsle respectively. Gunter first guided us through an excellent array of trocken, or *dry*, Rieslings. Spätlese trockens from the Hochheimer Hölle, Stielweg, and Kirchenstück all show great breed. Our core trocken wine from Künstler, the **Hochheimer Stielweg Spätlese dry**, displayed ripe peach and cassis in the aromatics, with little tropical hints of banana chip and pineapple. A



Gunter Künstler

finely detailed, dark clay terroir carries the spread of grapefruit, lime, pineapple and raspberry spun around an intriguing mineral/acid framework with a chew of tobacco leaf spice. There is great elegance and texture at work in the 2001 fruity wines. The **Hochheimer Reichstal Kabinett** is firm and smooth with juicy peach fruit and mineral peppered orange / citrus over a tangy acid structure. The **Hochheimer Kirchenstück Spätlese** adds a near botrytised fruit note to the exotic spray of sour plum, dandelion, kirsch, and peach oil spiked with little nutty aromas. It's rich, long and silky on the palate, yet tangy and compact with subtle peach, orange and toasted cashew. Künstler's **Hochheimer Hölle Auslese** is mind-grinding with its heavily botrytised nose of burnt cashew oil, date, fig ash, peach, apricot sorghum, and porcini mushroom all stewing together. On the palate it's a spooky underground tiara of sparkling juice; expressive, haunting, silky and dark...like Goya painting oil-on-velvet matadors in the twilight zone. There are additional notes of caramel oil, smoky peach, burning orange and forest mushrooms all organized on a dense, rich, silky chessboard, picked at 120 Öchsle. There are two very good Eisweins but, alas, no GKA, BA or TBA selections. The **Hochheimer Hölle Eiswein** is crowded with concentrated aromas of spiced apple cider, pear shellac, dried dates and figs in a coco lace. On palate the wine shows dried apricots, sweet spiced apple, plum and a garnish of wild mushrooms, all delicately balanced with the dazzling acid you expect from an Eiswein. The **Hochheimer Kirchenstück** will take the longest to unfold, with its complex strata of fruit embryos still buried in primordial molten apricot goo as it hatches a swarm of dates, oranges, mushrooms and coco, all bubbling to the rich creamy surface.

### Wegeler (Rheingau)



We've always said with Oliver Haag (son of iron-fisted Mosel heavy weight Wilhelm at Fritz Haag) at the helm of the cellar in the Rheingau, it's only a matter of time before the Wegeler estate is running (and nipping) with the big dogs. Great strides were made in 1999 and just a year later Wegeler had produced, in our opinion, the best collection of 2000 Rheingau wines. Wegeler now offers significant competition for Weil and Künstler up through the Auslese level with their collection in 2001. The **Wegeler Estate Riesling medium-dry** is dynamic with fresh peach, raspberry and lilac aromatics. Ripe and concentrated, clean and pure

with bright grapefruit, strawberry, and orange crème spooned across a firm mineral and acid structure. The **Wegeler Kabinett** has a dense orange and peach nose with piquant blasts of terroir pepper and Spätlese-like concentration on the palate. This is an *Estate* Kabinett that mops the deck with most single vineyard Kabinetts. The **Rüdesheimer Berg Rottland Spätlese** displays fresh strawberry, orange and pear aromas with a density that hints of a brewing fruit storm. It is pure Rheingau in texture; stylish, sophisticated and compact with a lively yet elegant acid structure balancing the spicy strawberry, peach and sour plum influences. The **Geisenheimer Rothenberg Auslese** reveals a jam like fruit, not quite as ripe and juicy as the others but with delicate citrus and floral aromas as well. Picked at 103 Öchsle, it is quite stony with a reduced peach character, sleek and elegant with firm mineral details throughout. The **Geisenheimer Rothenberg Eiswein** is the crown jewel of the Wegeler vintage with a must weight of 155 Öchsle. A shopping cart of raspberry, mango, orange, cherry, banana, yellow peach, and grapefruit smacks you in the face. Still cloudy from the tank, it retains clarity of focus drilled through with long mineral bits and spinning acid.



Oliver Haag

## 2001 Vintage Report

### Pfalz

#### Pfeffingen



Pfeffingen was one of the only Pfalz estates to escape Mother Nature's wrath in 2000 as Doris Eymael's stunning Scheurebes testify. Her 2001 selections are back in full force with must weights ranging from 86 to 107 Öchsle and a production of 63 hectoliters per hectare. There is a lovely (non-chaptalized) **Estate Riesling dry** with marvelous mineral lemon and peach perfume. It's round, broad and spicy with solid pit fruit details covered by a peppery orange skin and subtle acid network delivering a very dry finish. The **Pfeffingen 'Pfeffo' Kabinett medium-dry** has fresh floral and citrus aromas augmented with a briny mineral lace; and pipes the palate with juicy, spice-dusted peach and earthen minerality, racking up a long, finely tuned finish. The **Ungsteiner Herrenberg**



Doris Eymael

**Riesling Spätlese** is an aromatic drum machine of ruby grapefruit, raspberry, pear, tangerine, black cherry and celery leaf. Delicate fruit hammers tap out exotic rhythms on the palate with juicy pear and cherry counterpoint, and the total composition is a statement on power and grace. The **Ungsteiner Honigsäckel Gewürztraminer Spätlese** is perhaps the best Pfeffingen has ever crafted with its dark rose petals, smoky pear, cassis, caramel, and white pepper floating in a nutty, rich orange spiced oil. Sensual and seductively textured, the seamless, silky fruit filling is peppered with tangy soil sprinkles and a superb acidic nerve. **Ungsteiner Herrenberg Scheurebe Spätlese** is a fruit cocktail

of ruby grapefruit, pear oil, raspberry, passion fruit, lime leaf, geranium and a twinkling of cantaloupe and cherry. There is a long, silky thread of banana and grapefruit to chew through, elegant and fine with a firm acidic bond. The **Ungsteiner Herrenberg Scheurebe Auslese** is a heady cologne of caramel, condensed milk, apricot grappa, cinnamon and cedar wood spices. Dense layers of rich, tropical fruit muscle are stretched over a broad acidic rib cage, poised with spring-loaded feline power and grace.

#### von Buhl



Easily the hardest hit estate from our portfolio in 2000, von Buhl struggled to produce Estate Riesling and Kabinett last year. Happily, 2001 was a God-send vintage yielding wines up through TBA. There is a mouth tingling display of *dry* wines, from QbA to Spätlese, just coming into focus. The **Kabinett dry** has delicate, beckoning aromas of iris, pear, orange and celery leaf and a lush, ripe, broad mouth appeal. The long, elegant, soil-flecked finish is rubbed with lemon oil for a shimmering glow. The **Spätlese dry** provided a subtle, muted nose of red fruits, lemon and pear with a soft floral perfume.

The glimpse of ripe, tangy pear and lemon evolving into a bright, focused presentation reminds us of the wonder of winemaking, knowing this work in progress will continue to reveal the detailed soil patterns and network of acidity that will brace the final form into a broad, elegant display. All von Buhl's vineyards will be represented in a finished cuvee of **Spätlese dry**, labeled as **Maria Schneider Jazz Selection**. An **Estate Riesling medium-dry** is fragrant with cassis, pear and orange aromas and a tangy, bright, apply composure showing intense citrus sparked minerality. The **'Armand' Kabinett** is one of the best ever crafted at von Buhl with captivatingly bright, juicy peach and red fruit while a bus load of minerals slows down to offer a nice acidic lift. Imagine a mineral



Frank John

waffle cone with scoops of yellow peach, sour lemon, dandelion, lime skin, raspberry tea leaf, grapefruit and spicy pear and you've got the **Forster Jesuitengarten Spätlese**. It is juicy peach fruit fencing with a firm acid frame and fine chain link of a botrytised honey finished with a shovel of dark, heavy terroir in the backyard. The next door neighbor, a **Forster Ungeheuer GKA**, is very bright and focused for the style, showing long, persistent decorations of honeyed orange, apricot, and tangerine fruit with hints of date and fig on the finish. Just ten days before Christmas, **Eisweins** were picked in the **Forster Jesuitengarten** and **Forster Ungeheuer** vineyards with must weights in the 165 Öchsle range. **Scheurebe** and **Riesling TBA's** were still percolating so we respected their privacy, at least, for the time being. The harvest yielded a low 45 hl / ha with most of the wine at Kabinett, Spätlese, and Auslese Prädikat levels.

# 2001 Vintage Report

## Franken

### Wirsching



People missed drinking some of the finest wines produced in Franconia due to highly generalized reviews of the 2000 vintage. Not since 1990 had Wirsching reveled in such a banner year. While 2001 might not have the high must weights of 2000, it is still another first-rate vintage, and Riesling faired particularly well. The 2001 **Wirsching Rivaner "Summer Wine"** has bright floral and pear aromas and an elegant, stony grapefruit and pear presence. The **Iphöfer Kronsberg Silvaner Kabinett dry** has focused gravelly pear notes, with a round mouth feel and a persistent, mineral washed citrus and pear fruit on the finish. The **Iphöfer Julius Echter Berg Silvaner Kabinett dry** offers additional complexity in the nose with a layer of raspberry, iris perfume and earthy piquance. It is refreshing and ripe with a more filigreed mineral structure off set by a tart, lemony closure. Showing more like a Spätlese on the palate, the **Iphöfer Julius Echter Berg Riesling Kabinett dry** is a rich wind-up of tangy citrus and cherry batted in with a smooth gravel swing. The long, long finish is out of the park. Even more powerful is the **Iphöfer Julius Echter Berg Spätlese dry**, flexing ripe pears, mangos, cherries and hints of tropical fruit around rich, round athletic structure. A finely filigreed, *fruity* **Riesling Spätlese** from the **Iphöfer Kronsberg** (a diversion for Wirsching) is laden with juicy grapefruit, pineapple, and raspberries; balanced, firm, and seamless. The **Scheurebes** from the **Iphöfer Kronsberg** are once more superb. A densely compacted powerhouse Spätlese soars past the (barely noticeable) 14.5% alcohol with grapefruit, red fruits, with hints of cassis toward a bright, long finish. A **Riesling Auslese** from the **Iphöfer Julius Echter Berg** flirts its 50% botrytised fruit with white pepper and saffron aromatics. Picked at 111 Öchsle, there are very fine, seamless layers of apricot, honey, and date spun into a rich, oily texture with great length and power. At the ripest end of 2001 are several BAs from both Pinot Gris and Scheurebe, but the two wines which stand alone at the top, are a **Rieslaner TBA** (175 Öchsle) and a **Riesling Eiswein** (225 Öchsle), both from the Iphöfer Julius Echter Berg vineyard.



Dr. Heinrich Wirsching

### Fürst



A recent addition to our portfolio, Paul Fürst continues to dazzle us with his freethinking advances in red and white wine alike from his meager 37 acres in the Bürgstadter Centgrafenberg and the Volkacher Karthäuser. His **2001 Silvaner Kabinett dry** has creamy aromas of lime and spiced pineapple and is elegant, focused, refreshing and finely drawn in minerals. Every year, Fürst's delicious **Müller-Thurgau Kabinett dry** (a must for the summer months) smacks of pear, raspberry, lemon and orange aromas and is molded with bright, racy grapefruit and cassis, strikingly balanced by a nervous mineral element. The **Riesling Kabinett** shows even more of that creamy citrus and pineapple in the nose with snapping, electrical raspberry and limejuice reacting with bright flashes in the mouth. There is a reoccurring motif of finely structured, interlocking tropical, berry and citrus fruit components in all of the four separate tanks of **Spätleses** we sampled. The final model will no doubt reveal the signature architecture Paul's wines always employ, with a foundation set clearly in the formative terroir of the region reminding us more of Mosel or Nahe Rieslings. We were also treated to a sleepy little **Riesling Eiswein**, picked at a



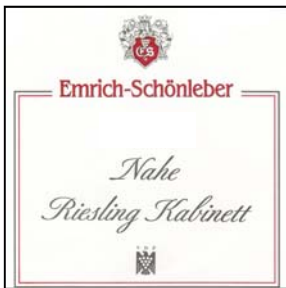
Paul Fürst

demure 215 Öchsle just eleven days before Christmas, tasting of bread dough (yeast from fermentation), lime and fruit cocktail syrup...but surprisingly bright, focused and persistent despite the interrupted science project. In addition to the Eiswein there is also a **Rieslaner TBA** picked at 167 Öchsle, but it was unavailable to taste. Of sixteen barrel samples of a variety of clonal selections from Pinot Noir and Frühburgunder, the 2001 **'Parzival'** is the likely contender for our book. This raspberry meat wagon is an assemblage of various Pinots clones (67%) and Domina (33%), a virtual squid-inked tenderloin in blackberry catsup, tight and firm with a green oak girdle. It's a juice-missile asleep in the silo just waiting to be launched. Boom.

## 2001 Vintage Report

### Nahe

#### Emrich-Schönleber



Delighted with his 2001 collection, Werner Schönleber compares the line up with his thrilling '90s, minus the aggressive acid structure. **The Emrich-Schönleber Estate Riesling medium-dry** is heavily mineral toned with pear, peach, and a hint of orange blossom, finishing with a spanky citrus tang...a pretty fruit basket in the dirt. The superbly structured fruity **Estate Kabinett** (picked at over 90 Öchsle) has intensely bright pear and apple wattage, citrus shaded, and an almost gooey peach finish. The lemon oil and celery leaf scented **Monzinger Halenberg Spätlese** is like turbo-concentrated peach jam on the palate, revving with peach, banana, and citrus, all working harmoniously with piston precision in a very elegant machine. Tasting more like a GKA, the monster **Monzinger Halenberg Auslese** is



Werner Schönleber

huge and scary. It's tweaked to yet another power level, like a juice bomb with citrus fall-out. A darker, more botrytised nose for an Auslese, there is great power and elegance creeping behind the nutty, peach and date profile where the talons of acidity sink in and shake the juice to its core. In conclusion, Werner presented us a **Monzinger Halenberg Eiswein**, harvested just a week before Christmas at 160 Öchsle. Exploding cans of apricot honey, banana oil, toasted nuts, orange marmalade and pineapple concentrate remind us of his 1999 Eiswein as much as a detonated pastry chef's pantry! Still sequestered during the trials of fermentation, this tank sample is clear and lucid, absent the blistering acids you might expect. Richly textured and as elegant as any BA, this sleeping beauty is worth the wait.

### Rheinhessen

#### Gunderloch



One of the most consistent estates we are fortunate enough to represent, Gunderloch has time and again proved itself among peers in the Rheinhessen as well as the whole of Germany, this year not being an exception. Fritz and Agnes Hasselbach are ecstatic with their 2001s, having picked from QbA through TBA, and feel the vintage compares favorably to 1990. Even at the simplest level, the Gunderloch **Estate Riesling dry** is a driving force with its rich, bright-styled peach fruit and defiant Nackenheimer Rothenberg earth at the finish. The '**Jean Baptiste**' **Kabinett** is still a work in progress with selections from the Nackenheimer Rothenberg (ripe, extracted, broad and tangy) and Niersteiner Hipping (elegantly focused and earthy). There is a great acid structure forming, with citrus and peach speckled fruit afloat, and a brazen dark, earthy swagger at the finish. The **Nackenheimer Rothenberg Spätlese** is a snoot full of diesel framboise, pushed to the brink by the ominous red earth. This sparkling raspberry-peach and grapefruit jam is extracted from volcanoes and hammered into an eternal form on a red dirt anvil. Fritz then served up the **Rothenberg Auslese \*\*\* (medium dry)**, showing an intense Rothenberg earth perfume of dusty red rock, spicy peach and tropical hints of pineapple and mint. The **Nackenheimer Rothenberg Auslese** is revelatory. The 60% botrytis splatters spiced apricot, banana and burnt honey on a wall of red dirt. Tropical fruit cocktail syrup gurgles with bubbles of passion fruit and twangy grapefruit, gently squeezed by the sturdy acidity. The **BA and TBA** were not available for comment but Fritz did coax a **Rothenberg GKA** from its isolation



Fritz Hasselbach

booth. It's no surprise to find figs, apricot and date ash in the nose, considering it is 100% botrytised. It ambushes the senses, loaded with dangerous, ultra-ripe jam bullets...guava, peach, nectarine and passion fruit, and all elegantly balanced in a swirling hail of acidity and deep red slate.

## 2001 Vintage Report

### Württemberg

#### Graf Adelmann



Württemberg is perhaps not the first region you think of when you think of fine German wine. Nonetheless, Graf Adelmann is generally regarded as the top estate in Württemberg producing a wide array of wines. The 2001 vintage reminds Count Michael Adelmann of 1989, a vintage that also had very good, firm fruit structure, especially for red wines. The primary focuses at the Adelmann estate are wines made from the brooding, mysterious Lemberger, packed with wild dark berries, coffee, pungent pepper shades and game. There is a snappy blueberry / orange cuvéé with an attractive kick of dirt at the tail end as well as

some haunting blends (**Lemberger, Pinot Noir, Cabernet Sauvignon and Dornfelder**) just now taking form and learning to walk in the laboratory. These wines should not remain a secret in our book for anyone fearless enough to crack the code of German red wine. There are also some high quality whites from Adelmann, including Riesling and Pinot Gris. The overall harvest yield was 57 hectoliters per hectare with the top must weight of the vintage being a **Riesling Auslese** at 115 Öchsle. One interesting fact provided by Adelmann was that October of 2001 was the warmest in 200 years (the city of Stuttgart has been recording weather data since 1792).



Graf Adelmann

### Baden

#### Dr. Heger & Weinhaus Heger



Mastermind Joachim Heger was not available to taste with us in January, but Walter Bibo from Heger's sister estate Fischer took us through the 2001 vintage. The tasting was the usual coma inducing Heger-rally through 60 some odd wines, made from seven or eight varietals. The focus for us is always the collection of Pinot Gris, Pinot Blanc, Pinot Noir, Muskateller and Rieslings and they are marvelous in '01. Both the **Pinot Gris and Pinot Blancs** have good body, with a wonderful stony, mineral terroir underpinning a wide range of bright tropical, red berry and citrus nuances. There is a very good, very dry **Ihringer Winklerberg Riesling Spätlese**, with an intense peach fruit focus, balanced on the palate with that smoky Winklerberg volcanic minerality.

The final assemblage of the **Weinhaus Heger Pinot Noir QbA** had not been finished but the various barrels all showed excellent ripe, bright cherry, cranberry, rhubarb and raspberry fruit with wonderfully integrated black tea and coffee tones, finished with a healthy twist on the volcanic pepper grinder. On the noble sweet end, there's a **Scheurebe BA** at 150 Öchsle and a **Muskateller TBA** at 190 Öchsle, both were unavailable for tasting. The overall yield was 55 hectoliters per hectare, with above average acids and sugar free extracts.



Joachim Heger

#### Fischer



Fischer's heavy soils in the village of Bottingen are clearly different in comparison to Heger's and are apparent in the wines. Both the Fischer **Pinot Blanc and Pinot Gris** are quite concentrated, compact, with clean bright fruit flavors of melons, gooseberries and pear. The juicy earth terroir provides for a complex finish. The **Pinot Noirs** have shown considerable improvement over the last few years and lean favorably toward a Burgundian profile with smoky, meaty flavors punctuated with spicy red fruits and peppery terroir.

## 2001 Vintage Report

### Ahr

### Meyer-Näkel



#### Voted Germany's 2001 winemaker of the year by Feinschmecker magazine!

Werner Näkel continues to make remarkable strides in the production of red wine in the Ahr, one of the most beautiful wine regions in Germany...(imagine the dramatic slatey slopes of the Mosel condensed down to a Disney theme park scenic drive.)

We've been touting the accomplishments of Werner Näkel for two years now. His Dornfelder has gained a following with its purple squid-inky color and exotically spiced blackberry fruit. What wine clown wouldn't enjoy getting hit in the face with a smokin' black peppered blueberry pie like this (for under \$20.00 retail)? The **2001 Dornfelder** is the most elegant, well-structured release yet, with its well-focused blueberry / blackberry fruit and spice lace. Even better are the Pinot Noirs. Werner feels 2001 is easily his best vintage. He won't get an argument from us as the '01 Pinots reveal a concentration, power and texture that previous vintages have merely hinted at. His **Pinot Noir "S"** shows blueberry, blackberry, raspberry, cherry syrup demi-glacé on a little venison steak topped with volcanic black pepper. It has incredible weight and power on the palate, dense and silky, with a long, tobacco spiced finish and just a wink of oak. It's rare to see this kind of ripeness and extraction countered with such sleek elegance and nervy minerality...without being clobbered with an oak stoked forest fire.



Werner Näkel

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