

# Featured Flight of the Week

## Mosel, Germany “Grand Cru” Rieslings

2019er TROCKEN, WEISER-KÜNSTLER ‘TRARBACHER’  
RUWERTAL REGION  
\$22|\$79



Considered among the finest growers in Mosel, Konstantin Weiser and Alexandra Künstler are as soulful as the vineyards they farm; this is a micro-estate with only around 4 hectares total. They very literally do everything by hand, working the sites both organically and biodynamically. They are in the vines daily and it’s immediately obvious that this is where they’re most comfortable – it’s obvious that they *love* their vineyards. The wines, which are herbicide and pesticide free, are primarily fermented by ambient yeasts in a deep, cool cellar underneath their property. Weiser-Künstler uses a combination of stainless-steel vats [to keep the acidity] and old oak Fuder casks [wood helps to round it out], along with some second-hand barriques. The 2019er Trarbacher Trocken, as it is referred to on the consumer label, comes from the Schlossberg and Kräuterhaus, and was fermented down to bone-dry levels of residual sugar (2.5 g/l). It offers a wonderfully perfumed and spicy nose of vineyard peach, green apple, minty herbs, grapefruit, and lime, all wrapped into a hint of apricot, smoke, and pineapple.

ALCOHOL: 11.5%

2019er SPÄTLESE TROCKEN, STEIN ‘PALMBERG-TERRASSEN’  
BURG COCHEM REGION  
\$32|\$115



While Dr. Ulrich "Ulli" Stein’s wines are not widely known in the U.S., he has nothing less than a fanatical following in Europe. He farms meaningful parcels of land that have a few important things in common: They are not easy to work. They are commercially unknown. And, most importantly, Ulli *loves* them. The Palmburg Spätlese Trocken is about as grand and deep as a Mosel Riesling maybe should ever be. It has power and grandiosity, without losing the lift and the tension that made the Mosel what it is. This is Stein’s equivalent of a “GG” [the German equivalent of a Grand Cru] and it should be considered as such; it is the top dry bottling. The Palmburg is a vineyard to measure against any other vineyard in the Mosel, period. It is an awesome site, an ancient wall of vines filled with ungrafted plantings that are 90+ years old. Stein’s 2019 Palmburg is beautifully stony on the palate with a fine, tense, linear structure.

ALCOHOL: 13%

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### Mosel, Germany “Grand Cru” Rieslings



2018er TROCKEN, WEISER-KÜNSTLER ‘STEFFENSBERG’  
RUWERTAL REGION  
\$38|\$137

The Steffensberg vineyard in Enkirch is planted with forty-five year-old vines, on the south-facing slope of grey slate, and it is always a superb wine in the Weiser-Künstler cellars. This 2018er Steffensberg, as it is referred to on the consumer label, has the telltale nose of peach, pear and tangerine. It saw some pre fermentation cold soak (14 hours) and this comes through on the palate, where it still proves full of grip and structure. The wine is beautifully elegant and long, and leaves a gorgeously spicy feel in the finish.

ALCOHOL: 12.5%



2019er KABINETT, JULIAN HAART ‘GOLDTRÖPFCHEN’  
BERNKASTEL REGION  
\$33|\$119

Julian’s first vineyard buy was an awesome parcel in the grand cru site Ohligsberg, just downstream from the Goldtröpfchen. The following year (2011), Haart expanded the estate with two grand cru sites, the Goldtröpfchen and Schubertslay. The Goldtröpfchen parcel includes terraces established in the early 20th century and the Schubertslay, one of the smallest single-vineyards in all of the Mosel with only about one hectare under vine, flaunts ungrafted vines around 100 years old. The 2019er Goldtröpfchen Kabinett, as it is referred to on the red and silver consumer label, was pressed with an old basket press, and was fermented down to fruity-styled levels of residual sugar (40-45 g/l). It offers a gorgeously complex nose of yellow peach, almond cream, pear, bergamot, a hint of apricot, and smoke. The wine proves superbly fruity and juicy on the creamy palate of a Spätlese and leaves the playful and refreshing side of Kabinett in the long, zesty, and pure finish. The after-taste of this delicious and nicely playful Kabinett is all about pear sorbet and passion fruit.

ALCOHOL: 8.5%