

DR. LOOSEN

2009 BLUE SLATE RIESLING KABINETT



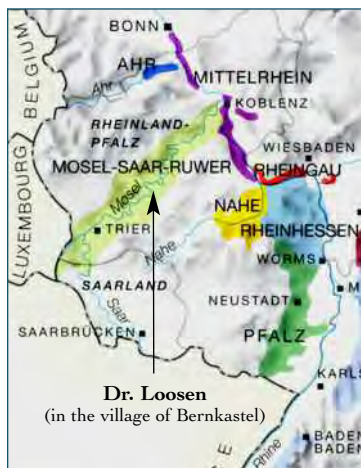
THE DR. LOOSEN ESTATE

The Dr. Loosen estate has been in the same family for over 200 years. When Ernst Loosen assumed ownership in 1988, he realized that, with ungrafted vines averaging 60 years old in some of Germany's best-rated vineyards, he had the raw materials to create stunningly intense, world-class wines. To achieve that, Ernst dramatically restricts crop size, uses only organic fertilization, insists on very strict fruit selection, and employs gentle cellar practices to allow the wine to develop its full potential with a minimum of handling.

THE MOSEL REGION

The Mosel's steep, south-facing slopes create the perfect climate for Riesling, giving the vines ideal exposure to the sun. Generally cool conditions allow the grapes to ripen slowly while retaining bright acidity. Rocky outcroppings and stony soil reflect sunlight and hold in heat, creating very warm microclimates in the best sites and helping to ensure excellent ripeness. Thin topsoil forces the vines to dig deep for water and nutrients, producing vibrant wines that capture the strong minerality of the soil.

Dr. Loosen's single-vineyard vines average 70 years old, all on original rootstock (phylloxera can't survive in the Mosel, so ungrafted vines are allowed here). Old vines produce naturally lower yields, resulting in higher concentration and richness.



THE MOSEL VALLEY'S BLUE SLATE

Blue slate is the most typical type of slate in the Middle Mosel, and is the primary soil in the villages of Bernkastel, Graach and Wehlen.

Rich in potassium, it provides vital nutrients to the vines and gives the wines a pronounced mineral edge that enhances the naturally high acidity of Riesling.

In addition to the heat-retaining blue slate soil, the vineyards of Germany's Mosel Valley are characterized by incredibly steep slopes, a favorable position near the river and excellent drainage. This combination results in zippy, mineral-drenched wines that are fruity, crisp and very refreshing to drink.



2009 BLUE SLATE RIESLING KABINETT



Now in its third vintage, the Blue Slate Kabinett is our answer to the increasing challenge of producing true Kabinett in the grand cru single-vineyard sites. In today's generally warmer climate, it is more difficult to harvest these vineyards before they reach Spätlese

or even Auslese ripeness. By moving farther up the slope, where it is cooler, we can select fruit that is perfectly ripe for Kabinett.

This wine comes from parcels owned by Dr. Loosen in the blue slate villages of Bernkastel, Graach and Wehlen. It is bright and pure with the classic white peach fruit and floral, flinty minerality that is so typical from blue slate. A plush attack on the mid-palate leads to a deliciously firm, delicate finish. This wine makes an elegant aperitif and is an excellent match for seafood, spicy Asian cuisine and lighter dishes.

PRAISE FROM THE PRESS

[89] *Wine Spectator*

"A white with great cut offsetting its richness, providing the poles for the lime, apple and white peach flavors. There's a touch of slate on the finish."

ACCOLADES FOR ERNST LOOSEN

- Man of the Year 2005, *Decanter*
- White Wine Maker of the Year 2005, *Wine International*
- World's 50 Most Influential Winemakers, *Wine & Spirits*
- Germany's Winemaker of the Year 2001, *Gault Millau*