

DR. LOOSEN

2009 ERDENER TREPPCHEN RIESLING AUSLESE



The Erdener Treppchen vineyard

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.

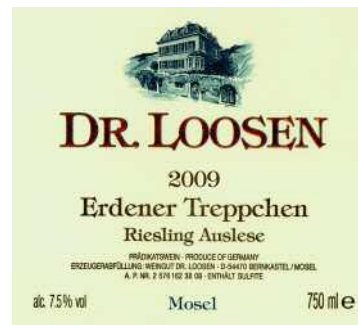


THE ERDENER TREPPCHEN VINEYARD

(The Little Staircase of Erden)

The Erdener Treppchen (pronounced AIR-din-er TREP-shen) vineyard is so steep that long ago, stone steps were built into the hillside to enable workers to reach the vines. This vineyard was rated "First Vineyard" ("Erste Lage") in the 1868 Prussian classification of the Mosel, and is rated "Great First-Class" in the *Wine Atlas of Germany* by Hugh Johnson & Stuart Pigott (1995). The iron-rich, red slate soil produces wines that are muscular and complex, with an intense minerally finish.

2009 ERDENER TREPPCHEN RIESLING AUSLESE



Auslese [OWS-lay-zuh] means "selected from the harvest." With the 2009 vintage, we have modified the interpretation at Dr. Loosen. In the past, our "regular" Auslese was botrytis free, and botrytis-affected grapes were reserved for the Auslese

Goldkapsel. But higher average ripeness levels have blurred the line between Spätlese and Auslese. So beginning with this vintage, we now produce our Auslese from the first botrytis selection, creating a clearer distinction between fully ripe, botrytis-free Spätlese and extra-ripe, botrytis-affected Auslese.

2009 tasting notes

The 2009 Erdener Treppchen Auslese has extraordinary concentration. Beautifully sunny weather at harvest gave us extremely clean botrytis, resulting in exceedingly pure, clean Auslese. The aroma is rather high-toned at this young age, but the luscious fruit is evident on the palate, which offers mineral intensity and elegant juiciness, followed by gently gripping length. In a word: gorgeous.

PRAISE FROM THE PRESS

[90] Wine Advocate

"Musk melon, peach, and pungent peat and brown spices on the nose...a honeyed, faintly oily feel on the palate, where juicy fresh lime and tangerine keep things refreshing...This should delight for a good quarter-century, and may well become more interesting in the process without losing its sensual appeal."

[92] Mosel Fine Wines

"Stunning balance...with great aromatic integration and purity."