

DR. LOOSEN

2008 ERDENER TREPPCHEN RIESLING KABINETT



The Erdener Treppchen vineyard

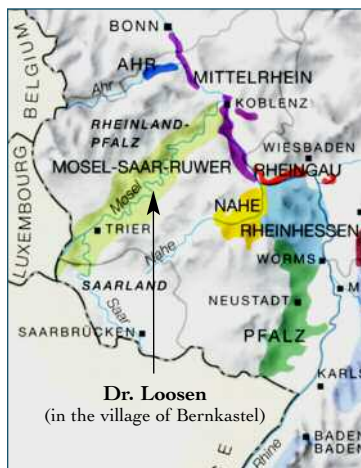
THE DR. LOOSEN ESTATE

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.

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Kabinett is the lightest and most delicate style of Riesling in Germany, but light doesn't necessarily mean weak. This Kabinett, from a "grand cru" vineyard in the village of Erden, combines extraordinary concentration and

length with a bracing minerality. An elegant yet muscular wine, it makes an ideal aperitif, as well as an excellent partner for lighter seafood and poultry dishes. This wine benefits greatly from a few years in the bottle.

PRAISE FROM THE PRESS

[92] *Wine Spectator*

Loaded with peach and nectarine flavors, this juicy Riesling picks up a slate element that carries through the finish. Shows lovely balance and harmony...

[91] *Wine Advocate*

Pineapple, tangerine, saffras, and lime...lusciously yet delicately saturate the palate...delivers all the citric refreshment and vivid red slate smokiness one could ask for...outstanding value.

[91] *Wine & Spirits*

This wine's peachy fruit is rich in texture, supported by bright, citrusy acidity...its structure and length are superb.

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*