

DR. LOOSEN

2009 WEHLENER SONNENUHR RIESLING AUSLESE



The Wehlener Sonnenuhr 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 WEHLENER SONNENUHR VINEYARD

(The Sundial of Wehlen)

This precipitously steep, rocky vineyard consistently yields some of the most elegant and sophisticated white wines in the world. Wehlener Sonnenuhr (pronounced VAY-len-er ZON-en-ooer) is rated "First Vineyard" (*Erste Lage*) in the 1868 Prussian classification of the Mosel, and "Great First-Class" in the *Wine Atlas of Germany* by Hugh Johnson & Stuart Pigott (1995). The mineral-rich, blue Devonian slate soil of the "sundial" vineyard produces quintessential Mosel Riesling: delicate and refined, with racy minerality.

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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.

The 2009 Wehlener Sonnenuhr Auslese shows no obvious botrytis, but is exceptionally ripe and rich. You get classic peach and apricot in ample helpings as the wine's lush texture wraps itself around your palate. Juicy acidity and crisp, clean apple on the finish leave you almost guilty for such pleasure.

PRAISE FROM THE PRESS

[89] Wine Advocate

"...candied and almost over-ripe apple on the nose as well as on a slickly-oily palate....there is admirable delicacy here..."

[93] Mosel fine Wines

"...beautiful nose of peach cream and white flowers, all nicely underlined by a delicate honeyed touch from a noble botrytis. ...rich and suave on the palate, with well integrated acidity giving a great fresh touch to the long and lingering after-taste."

[17] JancisRobinson.com

"Exotic fruit and a touch of honey. Very clean, very fresh."