

DR. LOOSEN

2010 WEHLENER SONNENUHR RIESLING KABINETT



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 gives the wine a crisp acidity that perfectly balances the pure peach and lemon fruit. It is an aristocratic and charming wine that dances gracefully on the palate.

2010 WEHLENER SONNENUHR RIESLING KABINETT



With the lightest soil of all the vineyards on the long hillside from Bernkastel to Wehlen, the "sundial" vineyard produces quintessential Mosel Riesling: delicate and refined, with racy minerality. Kabinett is the lightest and most delicate style of German Riesling.

Nothing can compare with its elegance and subtlety, as this wine proves with its fine citrus fruitiness and exquisite balance. As is typical of this site, the wine is extremely pure and delicate, with those ultra-fine details that the British refer to as "filigree." In the charm department, it is a feminine counterpart to the macho allure of Erdener Treppchen.

2010 tasting notes

The 2010 vintage in the Mosel was supercharged with full ripeness, astonishing acidity and dense mineral extract. It's as if nature turned up the volume on every component of the wine. Still, the 2010 Wehlener Sonnenuhr Kabinett retains the elegant style and delicate intensity that is characteristic of this vineyard.

ACCOLADES FOR ERNST LOOSEN

- Star Winemaker, Europe, 2010, *Wine Behind the Label*, 7th ed.
- 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*