

DR. LOOSEN

2009 WEHLENER SONNENUHR RIESLING SPÄTLESE



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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Spätlese [SHPAYT-lay-zuh] is German for "late picked." It has more richness and body than Kabinett because the grapes are allowed to ripen for an extra week or more. This Prädikat (ripeness level) often gives you the purest expression of the vineyard's terroir, because

the fruit is fully ripe, but without any influence of over-ripeness or botrytis.

In this vintage, there's something extra-special about the wines from Wehlener Sonnenuhr. Even in their infancy, the 2009s from Wehlen stand out, perhaps even more so than the typically forward wines from Erdener Treppchen. The 2009 Wehlener Sonnenuhr Spätlese is extremely fine and bright, as you would expect, but with dense, concentrated fruit and a liveliness that is positively kinetic. The texture has a seductive silkiness to it that is full-bodied, yet playful and delicate.

PRAISE FROM THE PRESS

[93] Wine Spectator

"Really seductive up front, delivering baked apple and peach flavors accented by smoke and mineral notes. The long, creamy finish offers hints of citrus peel. Very lush and buoyant."

[90] Wine Advocate

Heady heliotrope and honeysuckle on the nose...follow on a ripely apply, caramel-touched, alluringly creamy and buoyant palate and a saliva-inducing, salt- and stone-tinged finish. This should keep well for the better part of a quarter century."