



# TORONTO VINTNERS CLUB Inc.

[www.torontovintners.org](http://www.torontovintners.org) 416-209-1442



## 2001 RIESLING-KABINETT-GERMANY GUEST SPEAKER - TBA

**Tuesday, May 10, 2005 6:15 P.M.**

The Ontario Club, 5th Floor, Commerce Court South  
(Northeast Corner of Bay & Wellington Streets)  
Toronto, Ontario Tel: (416) 862-1270

Contrary to popular belief, not all German Rieslings are sweet. Any QmP level up to and including Auslese may be dry ("trocken"). We have carefully selected Kabinetts to reflect the typical off-dry, low alcohol style of German Riesling that makes them so versatile. This tasting includes **nine** wine selections from the fabulous 2001 vintage. The Mosel River is the source of three regions, usually referred together as the Mosel-Saar-Ruwer from which we have five wines. The Rhine River is the source of our second region, the Rheingau containing four selections. Hugh Johnson's Pocket Wine Book states that, "A golden October resulted in the best Mosel Riesling since 1990...The Rheingau, although more erratic was often an exciting vintage for both dry and classic styles, excellent balance." The grape is Riesling. Jancis Robinson's 'Vines, Grapes & Wines' has this telling introduction to the grape: "Nothing testifies more eloquently to France's extraordinary chauvinism and self-confidence as a wine producer than her total disdain (outside her almost accidental Germanic enclave of Alsace) for the great grape of Germany. Riesling is so clearly one of the world's great vines, arguably that which produces the finest white wine of all. Yet, because it is the only one in the top rank that is not firmly and principally established in France, it is not allowed to grow more than 50 kilometres from the German border." "The Riesling is a wonder of a vine. Although it reflects the different soils and microclimates in which it is grown better than any other Germanic vine yet, like the Cabernet Sauvignon, it serves its identity wherever it is grown...and Riesling has enormous ageing potential." Germany's premier vineyard sites have been identified at least since the 18<sup>th</sup> century.

We start in the Saar valley, with the finest vineyard in Ofcken, Bockstein and just opposite of the Saar River, Rausch, Saarbürg's top vineyard. Moving into the Ruwer, we have the fine Eitelsbacher Marienholz vineyard. From the heart of the Mosel, is the renowned Himmelreich of Zelting and the Thanisch estate based in the famous town of Bernkastel. By contrast, the bold style of Rheingau will be apparent in the tasting. We have Schloss Johannisberg, the historic estate and vineyard that are virtually synonymous with quality Riesling and three wines from the town of Hattenheim. The highly regarded Pfaffenberg vineyard starts at the river. Moving further up the hill, we have the Schutzenhaus. At the peak, we have the Steinberg vineyard, which is enclosed like the Clos Vougeot by a Cistercian monks' wall. (See The Back Page for details.)

There are several quality grades in German wines. In the highest category, Qualitätswein mit Pradikat (QmP), (quality wines with distinction), all of the wines are made from the naturally ripest grapes, and chaptalization is illegal. We will taste the first ripeness level, "Kabinett". Lest you have any doubts about the agreeability of Riesling, we will have a special treat for you that will make you a believer!

**NOTE: 80 places. First come basis. No telephone or e-mail reservations. Deadline for reserving & canceling without penalty is May 6. To cancel, call 416-209-1442 or email [events@torontovintners.org](mailto:events@torontovintners.org). If you wish confirmation, please send an email; otherwise you'll be contacted only if we're sold out. Cheques payable to Toronto Vintners Club Inc. (Tip: cut out the address box below & paste it onto your envelope.)**

Names:		
Address (only for unaccompanied guests or for membership info change).		
Bus Tel:	Home Tel:	
Email:		
Guests' Names:		
_____ Member's assessment -	\$39.00 pp	\$
_____ Guest / non-member assessment -	\$46.00 pp	\$
<b>TOTAL</b>		\$
____ I would like to sit at the Newcomers' table with an experienced taster or to meet other members.		

**Germ. Riesling  
May 2005**

**Mail to:**  
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c/o S. Dorosh  
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I understand and accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

# THE BACK PAGE

1. **Zeltinger Himmelreich, Friedrich-Wilhelm-Gymnasium – Mosel** \$17  
This estate was founded by Jesuits in 1561 as an adjunct to their school, which still exists. Zeltigen is a continuation of Wehlen and is south-facing. The best sites are slate soils.
2. **Dr. Erben Müller-Burggraef, Dr H. Thanisch – Mosel** \$19  
The historic Thanisch estate is the site of the first Mosel TBA, Bernkasteler Doktor 1921. The estate was split in the 1980's. The Bernkasteler Badstube Grosslage may only be drawn from the vineyards on the Bernkastel hill itself.
3. **Saarburger Rausch, Forstmeister Geltz Zilliken – Saar** \$20  
Steep, south-facing site looming over Saarburg. Soil is Devonian slate over red loam with iron. A volcanic stone (Diabas) gives mineral tones. Known for high acidity, making the wines long-lived.  
Tasting note: Creamy and succulent in texture, exhibiting peach, talcum powder and mineral aromas and flavors in an elegant, lightweight package. Drink now through 2008. Score: 90. (Bruce Sanderson, www.winespectator.com, Mar. 31, 2003)
4. **Ockfener Bockstein, Reichsgraf von Kesselstatt – Saar** \$23  
Gravelly slate over yellow loam and quartzite. Fairly heavy soil gives relatively broad wines. A large estate with many superb vineyards and consistent quality.
5. **Eitelsbacher Marienholz, Bischöflichen Weingüt – Ruwer** \$20  
Responsible for management of three properties including Priesterseminar, vineyards acquired from the elector of Trier, Clemens Wenzeslaus. Marienholz is perched at the meeting of the Ruwer and Mosel Rivers.
6. **Johannisberger Schlossberg, Schloss Johannisberg Rheingau** \$29  
Monopole of Schloss Johannesburg, it is the steepest and stoniest vineyard, descending from the Schloss terrace. The first estate to adopt Riesling as its sole variety in the 1720s. Legend says the first botrytized wines were made here when the messenger arrived late from the Bishop of Fulda with the authorization to begin the harvest.
7. **Hattenheimer Pfaffenberger, -Schloss Schönborn – Rheingau** \$20  
Allenbesitz (Monopole) of Schönborn. Soil is loess-loam with sand, the wine perfumed and fruity. Tasting note: Pure, focused and juicy, offering peach and spice flavors in a balanced presentation from start to finish. Really elegant and light on its feet. Drink now through 2010. Score: 90. (Bruce Sanderson, www.winespectator.com, Mar. 31/03)
8. **Hattenheimer Schutunhaus, Balthasaar Ress – Rheingau** \$17  
Deep loess and loess-loam soil. Tasting note: Ripe and round, full of apricot, this tastes more like Spätlese ripeness, yet it's all supported by a lively structure and a tangy finish. Fine mineral aftertaste. Drink now through 2010. Score: 89. (B. Sanderson, www.winespectator.com, Feb. 28, 2003)
9. **Steinberger, Kloster Eberbach – Rheingau** \$20  
Kloster Eberbach's, was first planted in 1131 and today is the base of the German Wine Academy, whose goal is to educate the world about German wine. Monopole of the Kloster, the wines are known for their strong personality and pronounced mineral character. Tasting note: Austere, with a bracing structure dominating the apple and mineral notes at this stage. Has a solid core of fruit, so be patient. Best from 2004 to 2010. Score: 87. (B. Sanderson, www.winespectator.com, Feb. 28, 2003).

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## Upcoming TVC Events:

June 14: 1990 Bordeaux (TVC's 30th Anniversary)

September 13: Zinfandel

October 18: Vertical Chianti (Antinori)

November 15: Spanish/Portugese Wines

"Her stories about [the German composer Johannes] Brahms's rudeness and wit amused me in particular. For instance, I loved the one about how a great wine connoisseur invited the composer to dinner. 'This is the Brahms of my cellar,' he said to his guests, producing a dust-covered bottle and pouring some into the master's glass. Brahms looked first at the color of the wine, then sniffed its bouquet, finally took a sip, and put the glass down without saying a word. 'Don't you like it?' asked the host. 'Hmm,' Brahms muttered.

'Better bring your Beethoven!'"

-- *Arthur Rubenstein from My Young Years*

<http://www.wineloverspage.com/quotes/>