



LOOSEN BROS. USA LTD.

DR. LOOSEN & J.L. WOLF

A guide to the wines of Ernst Loosen

ONE WINEMAKER

ERNST LOOSEN (pronounced LOH-zen) took over the family winery in 1988 and has since made it one of the top wine estates in the world. Internationally acclaimed, he has trotted the globe preaching about Riesling for over 20 years and is widely recognized as one of the prime forces in the current Riesling revival. Recent honors include: 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 German Wine Guide*.

TWO WINE ESTATES

DR. LOOSEN is located in the heart of the Mosel valley and has been in the family for over 200 years. Since Ernst Loosen took it over, the focus has been on concentrated, flavorful wines that clearly express their origins. Dr. Loosen is consistently ranked among the top ten wine estates in Germany, alongside such renowned producers as J.J. Prüm, Fritz Haag, Egon Müller, Robert Weil and Hermann Dönnhoff.

J.L. WOLF is in Wachenheim, at the heart of the Pfalz region along the Rhine in Southern Germany. Ernst took over this winery in 1996 because he wanted to make the traditional drier style of Riesling from this area, as well as wines from other grape varieties (Pinot Gris, Pinot Noir, Gewürztraminer, Silvaner).

TWO REGIONS OF GERMANY

MOSEL. A very cool, northerly (50° latitude) region where Riesling thrives on steep, south-facing slopes with slate soil. The wines here are the lightest and most delicate in the world. The key points about this region are:

- **Regional climate.** The Mosel river has a moderating effect on the cold, northern climate. The surface of the river also reflects sunlight and warmth into the vineyards.
- **Steep, south-facing vineyards.** Southern exposure is a key element of the best sites. Their steepness also provides a more direct inclination from the low-lying sun for better heat accumulation.
- **Slate soil.** The mineral-rich Devonian slate of the Mosel gives the wines a remarkably light texture and distinctive minerality. It also absorbs heat from the sun, warming the vineyard and protecting it at night.
- **Old, ungrafted vines.** Phylloxera cannot survive in the well-drained slate soils, so it is still allowed to plant ungrafted vines here. All of Dr. Loosen's grand cru vineyards are on original rootstock, with an average age of 70 years. Replacement vines are cultivated with cuttings from the best old vines.

PFALZ. Much warmer and drier than the Mosel, the Pfalz produces bigger wines that are generally in a drier style. In addition to Riesling, this region has a long tradition with all of the same grape varieties as in Alsace, which lies directly south along the Rhine valley. The key points about this region are:

- **Regional climate.** The low-lying Haardt Mountains protect the Pfalz from cold, wet Atlantic weather, making it one of the warmest and driest regions in the country (it is often referred to as "the Tuscany of Germany"). The resulting higher ripeness and softer acidity are ideal for dry-style wines.
- **Sandstone soil.** The predominant soil in this area is weathered sandstone, which can be very stony on the slopes of the Haardt Mountains or very light and sandy in the Rhine plain. This warm, well-drained soil gives the wines a very pure expression of fruit and a characteristic stony taste.

THE WINES

MOSEL RIESLING

- DR. L — High-quality, entry-level Riesling (QbA) from steep, slate-soil vineyards throughout the Mosel valley. Our “welcome to the Mosel” wine, this captures the characteristically crisp, mineral-inflected style of the area. Not 100% estate-grown, this is made primarily with fruit from contracted growers. A very reliable glass pour wine, as well as retail.
- KABINETT — The earliest picking in estate-owned vineyards. Kabinett is the lightest and most delicate style of Riesling. Its low alcohol (7.5 to 8.5%) and refreshingly crisp taste make it an excellent apéritif. Also works well with light appetizers, such as sashimi, smoked trout or mildly salty cheeses. Spicy Asian fusion cuisine is also a natural fit.
- SPÄTLESE — (pronounced SHPAYT-lay-zeh) This is made from riper grapes picked a week or two later than the Kabinett. Longer hang time gives Spätlese (“late-picked”) more richness and concentration, which makes it ideal for richer chicken or fish dishes. Palate-cleansing acidity make it especially nice with butter or cream sauces.
- AUSLESE — (OWS-lay-zeh) The ripest of the non-botrytis grapes, Auslese (“selected picking”) is very rich and concentrated. It is beautiful on its own, but also has the power to enhance rich curry dishes, sharp cheeses or pâté.
- AUSLESE GOLDKAPSEL — The first selection of botrytis grapes, Gold Capsule Auslese is quite rich and full. Although sweet, it is usually not sweet enough for most desserts and is best enjoyed on its own as “liquid sorbet.”
- BEERENAUSLESE — (BEAR-en OWS-lay-zeh) The second botrytis selection, “BA” is made from grapes that have shriveled down about halfway. It is an intense, concentrated dessert wine that works well with rich, fatty dishes (such as foie gras) or with desserts that feature fresh fruits.
- EISWEIN — A vibrant, concentrated dessert wine made from grapes that have frozen on the vine.
- TROCKENBEERENAUSLESE — TBA is the pinnacle of German dessert wines, made from grapes that have been totally dried to raisins by botrytis. It is the most dense, concentrated (and expensive) wine possible.

SINGLE-VINEYARD WINES — We have six grand-cru classified vineyards at Dr. Loosen: Bernkasteler Lay, Graacher Himmelreich, Wehlener Sonnenuhr, Ürziger Würzgarten, Erdener Treppchen and Erdener Prälat. A single-vineyard designation is used only for Prädikat wines, and only from the six grand cru sites.

TRUE PFALZ

- VILLA WOLF — This is a line of value-priced varietal wines that show the true character of each variety as it is grown in the warm and sunny Pfalz region. Villa Wolf wines are made with J.L. Wolf estate fruit supplemented with grapes from contracted growers. Varieties include Pinot Gris, Gewürztraminer, Riesling, Silvaner and Pinot Noir (red and rosé). Like the Dr. L, these are excellent glass pour wines, as well as great values on the retail shelf.
- WACHENHEIMER RIESLING — A J.L. Wolf estate-grown Riesling from “village” quality vineyards in Wachenheim. The light, sandy soil here produces exceptionally pure, fruit-driven wines. This is a Kabinett by quality, but we de-emphasize the Prädikat level since we only make one wine per vineyard at Wolf. Drier in style than the Mosel wines, this also has an excellent price for glass pour at finer restaurants serving fresh, “farm to table” cuisine.
- WACHENHEIMER BELZ RIESLING — A single-vineyard estate wine from the wholly owned “second-growth” Belz vineyard. This site is unique because it is the only vineyard with an abundance of chalk in the soil. The wine has a stony, Loire-like quality that gets more intense with a few years in the bottle.
- PECHSTEIN RIESLING — Spätlese quality Riesling from the “first-growth” Pechstein vineyard in the village of Forst. Black basalt stones (“Pechstein,” pronounced PESH-stine) mixed in with the sandstone soil give this wine a firm, mineral edge. As with the Belz, this also benefits from a few years of bottle age to allow the sappy minerality to develop.