



LOOSEN BROS. USA<sup>LD</sup>

## Highlights from the press — J.L. Wolf

### Wine & Spirits

December 2005

**91** | J.L. Wolf

**2002 Pfalz Wachenheimer Belz Riesling Spätlese**

This starts off honeyed and mossy, then opens to luscious tangerine, peach and litchi flavors. Exotic notes of ginger and clove persist into a long, refined finish. It would be best with another year or two in the cellar, but if you open it now, decant it and serve with seared scallops.

**89** | J.L. Wolf

**2004 Pfalz Pinot Gris Villa Wolf**

This balances fragrant pear and lemon flavors with an underlying leesy richness. Clean and bright, it fills the mouth with broad aromas and a texture like soft-water sake, finishing dry and stony. Try it with broiled hamachi.

*Exceptional Value.*

**87** | J.L. Wolf

**2004 Pfalz Wachenheimer Riesling Kabinett**

This shows the pear, green apple and lime notes so prevalent in 2004, underlined by a chalky minerality and vibrant structure. Try it with *bo nuong lot*, Vietnamese grilled beef wrapped in betel leaves.

### WINE ENTHUSIAST

MAGAZINE

August 2004

**86** J.L. Wolf 2004 Villa Wolf Riesling QbA (Pfalz) \$11 Round and medium-bodied, this relatively low-acid Riesling is soft and easy to drink. Mineral and spice notes accent ripe pear and melon flavors. *Best Buy.*

### Wine Spectator

April 30, 2006

**90 J.L. Wolf Riesling Spätlese Pfalz Forster Pechstein 2004; \$28**

Plump and spicy, featuring grapefruit, white pepper and peach flavors. It's intense and attractive at once, with a lingering peppery aftertaste.

**85 J.L. Wolf Riesling QbA Pfalz Villa Wolf 2004; \$11**

Rich, offering peach and grapefruit flavors, with a lively structure offsetting the roundness. Good mouthwatering finish.

March 31, 2006

**89 J.L. Wolf Riesling Spätlese Pfalz Wachenheimer Belz 2004; \$20**

A tasty mix of grapefruit, mineral and white pepper supported by lively acidity combines for a rich, balanced white with personality, length and a sense of place.

**89 J.L. Wolf Riesling Spätlese Trocken Pfalz Forster Jesuitengarten 2004; \$28**

Subtle white peach, quince and mineral aromas and flavors are the highlights, matched to a rich texture and firm structure. It needs a little time to integrate these elements. Good, lingering finish.

March 31, 2005

**88 J.L. Wolf Riesling Spätlese Pfalz Wachenheimer Belz 2003; \$20**

A lovely, creamy Riesling, exuding mineral, peach and orange notes in an open structure. Surprisingly delicate and Mosel-like in style. Drink now through 2010.

**87 J.L. Wolf Riesling Spätlese Pfalz Forster Pechstein 2003; \$28**

Generous in texture and ample, this is austere in flavor. A fruit bomb, offering tropical fruit, citrus and mineral notes with structure. Moderate length. Less interesting than the Belz today. Needs time. Best from 2006 through 2010.



**When:** Chill La Vieille Ferme's '04 Côtes du Ventoux Rosé for drinking within view of the beach; screw the cap off the Côtes de Ventoux Rouge for lamb chops grilled over rosemary.  
**Importer:** Vineyard Brands, Birmingham, AL.

TOP 2 GERMAN VALUE BRANDS

FRIEDRICH-WILHELM-GYMNASIUM

**What:** Crisp, slate-driven riesling from top vineyards in the Mosel.  
**Standout:** The '04 Graacher Himmelreich Riesling Kabinett (\$15) is focused and pure, with racy acidity and a slate-driven pungency.  
**Where:** The winery is located in the city of Trier in the Mosel Valley, and it owns vineyards throughout the Mosel.  
**When:** The Kabinetts are delicious for their fresh, vibrant fruit, but don't be afraid to leave them in the cellar for a decade or more, where they'll develop an inimitable complexity and grace.  
**Importer:** Chatham Imports, NY.

J.L. WOLF

**What:** This Pfalz estate is best known for its dry single-vineyard rieslings, but the pinot gris and QbA rieslings can offer excellent value.  
**Standout:** The dry, fragrant and richly textured 2004 Villa Wolf Pinot Gris is a steal at \$10.  
**Where:** Wachenheim, south of Bad Dürkheim in Germany's Pfalz.  
**When:** Enjoy the pinot gris while it's youthful and fresh, with poultry or richer fish such as yellowtail. The dry rieslings show best with five to eight years of age, and their pronounced minerality is a sophisticated foil to Chinese steamed fish or salt-and-pepper crab.  
**Importer:** Loosen Bros. USA, Oregon City, OR.

TOP 3 GREEK VALUE BRANDS

BOUTARI

**What:** Polished, affordable wines from Greece's best indigenous grapes.  
**Standout:** The delicate, floral moschofilero from Mantinia (\$15).  
**Where:** Boutari has called the northern region of Naoussa home for

more than a century, and it has wineries throughout Greece.  
**When:** Drink the Mantinia whenever there's seafood on the menu, and while you're waiting the decade it takes for the Grande Reserve Naoussa to reach its peak.  
**Importer:** Paterno Wines Int'l., Lake Bluff, IL.

CRETA OLYMPIAS

**What:** Whites that are changing the perception of the vilana grape—and Crete's wines in general—with their freshness and zing.  
**Standout:** A lemony, mineral 2004 Vin de Crete (\$11).  
**Where:** The winery is in Heraklion, on the northern coast of central Crete, and it sources grapes from different parts of the island.  
**When:** These whites shine with a platter stacked high with raw oysters, clams and other shellfish.  
**Importer:** Hellas Import, Brookline, MA.

TSANTALI

**What:** Tsantali makes dozens of wines; the best are the exotic reds from rare local grapes like moschomavro and limnio.  
**Standout:** The heady, spicy, violet-scented 2004 Makedonikos Moschomavro (\$8).  
**Where:** Halkidiki, not far from Thessaloniki in far northern Greece.  
**When:** Sip the sauvignon-assyrtiko blend while waiting for the fennel sausages to cook; when they're done, break out the fragrant moschomavro or tannic limnio.  
**Importer:** Fantis Imports, Carlstadt, NJ.

TOP 4 ITALIAN VALUE BRANDS

CASA GIRELLI

**What:** Stony whites from Sicily and richer ones from Puglia.  
**Standout:** The 2004 Feudo di Santa Tresa Janko Grillo (\$15) is a vinous snapshot of a place, from the sun-baked stone flavors to the scent of lemon trees and the sea.  
**Where:** The Girelli family has been based in Trento, Trentino-Alto Adige, since the 1800s; today, it makes wines in nine different regions.  
**When:** Start the night with Girelli's snappy chardonnay-verdeca blend