

Red Feet Wine Market
HANG TIME “Alsace vs. Germany”
Thursday, May 1, 2008

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing is OK!)

Hugel Gentil 2006 (Alsace, France)
(Sylvaner, Riesling, Pinot Gris, Muscat and Gewurztraminer)

\$15 each - \$13.50 (6) - \$12.75 (12)

Nose of honey, orange flower, and minerals. Rich tropical fruits join with minerals on the palate of this medium-bodied wine with a dry finish.

Kuentz-Bas Riesling 2006 (Alsace, France)

\$18 each - \$16.20 (6) - \$15.30 (12)

Classic Alsatian Riesling with green apple and petrol on the nose. These continue, joined by melon in this crisp, very dry wine. Try with sushi.

Hugel Muscat 2005 (Alsace, France)

\$20 each - \$18 (6) - \$17 (12)

Much drier than the aromas of spicy orange, honey, tangerine, and peach suggest. Full and concentrated, with grape, apple, and fruit peel flavors.

Dr. Fischer 2005 Riesling Classic (Mosel-Saar-Ruwer, Germany)

\$13.50 each - \$12.150 (6) - \$11.48 (12)

Peach and apple aromas. Round and off-dry, with flavors of ripe apricot, pear, and apple.

Selbach Riesling Kabinett 2007 (Mosel)

\$17.50 each - \$15.75 (6) - \$14.45 (12)

Lovely nose of citrus pit, stone, and baked apple. Zippy acidity balanced by honeyed peaches and apricots. Complex and charming. This semi-dry Riesling provides a see-saw between acidity and sweetness/fruit, so it's highly refreshing.

Zilliken Ockfener Bockstein Riesling Kabinett 2001 (Mosel-Saar-Ruwer, Germany)

\$24 each - \$21.60 (6) - \$20.40 (12)

Flinty nose with charcoal, peach, and ripe melon. Rich, creamy, full, and complex, with flavors of peach and pear and a stony finish. Age has knit this semi-dry wine together.

See you next Thursday for HANG TIME!
Our subject will be “Passionate Pinot Noir.”
EXPLORE THE WORLD IN YOUR GLASS.

Alsace and Germany

These two wine areas share commonalities—they both have cool climates; both grow their grapes mainly on mountain slopes; both are primarily white wine producers, with stunning wines at many levels of sweetness; and both have over two millennia of wine history. There are also differences.

Alsace is a long, narrow area in northeast France that has belonged to both France and Germany over the last few centuries. Across the Rhine from Germany, it is isolated from

France by the Vosges Mountains, which limit its rainfall. Its winters are cold, but average only two weeks of freezing temperatures; summers and autumns are warm and sunny. There are over 2,000 growers who bottle and sell their own wine; even the largest 175 estates (which produce 80% of the wine) tend to be family owned and operated. Sustainable, organic, and biodynamic viticulture are common. Wines are generally made with wild yeasts, no secondary fermentation, and no new oak. **Riesling** is very susceptible to the effects of different soil types; it is also sensitive in the cellar, requiring extreme cleanliness. Although we tend to drink it young, high-quality Riesling ages well for 20 years, changing in both flavor (apple, flint, flowers, and citrus to peaches and ripe tropical fruit) and texture (racy to almost oily). **Kuentz-Bas** was established in 1795; it became hyphenated in 1918.

Demolished in WW2, it was rebuilt, the vineyards reclaimed and expanded, and its reputation reestablished in five years. **Hugel** has been located in Riquewihr since the 17th century, with the 14th generation of the family now at the helm. Even the entry-level wines are made from grapes far riper than the legal minimum, so the wines are rich. **Gentil** is an old word meaning blend, and this lively mix of Gewürztraminer, Muscat, Pinot Gris, Riesling, and Sylvaner pairs well with seafood or spicy Asian dishes. The **Muscat** is a mixture of two types of Muscat grapes; its aromas and tastes of rose petals, oranges, tangerines, and citrus make it a winner with spicy food.

Germany has seven major wine regions, but today we focus on the Mosel and its tributary, the Saar. The area produces only whites, with Riesling the queen. The mountainous terrain is suitable for little other than grape production, and the best vineyards are steep terraces, south facing to capture warmth. As in Burgundy, the most famous vineyards are often shared by several producers. Wines are characterized by low alcohol, high acidity, a sparkling quality, fragrance, and fruitiness. **Selbach** can be thought of as the “second label” of the famed Mosel producer Selbach-Oster. The **Fish Riesling** is a Kabinett, the lightest of the “Special Quality” (*Prädikat*) levels of German wines. German wine law classifies wines based on sugar weight at harvest, which determines the highest alcohol possible, and to some extent, the sweetness of the wine. **Dr. Fischer** and **Zilliken** are located on the Saar River, near the town of Ockfen. The former is an entry level Riesling with typical Saar spiciness. The Zilliken family has been making Riesling in this area since the 1700s, and, like many of our producers, believes wine happens in the vineyards. This wine is from the famed Bockstein vineyard and the superb 2001 vintage. See what older Riesling is about!