

## WINE-EXPERTISE

<b>Vintage:</b>	2003
<b>Name:</b>	Riesling Auslese
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Auslese
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	77,2 g/l
<b>Acidity:</b>	7,5 g/l
<b>Alcohol:</b>	6,0 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

### Vineyard site

Markus Molitor chooses the grapes for this wine from traditional steep vineyard sites along the Middle Mosel. The old parcels (up to 50 years old) with finely splintered slate soils were harvested by hand, fermented with natural yeasts and raised for a long time on its fine lees.

### Vinification

The grapes were harvested in November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### Tasting notes

Aromas reminiscent of fully ripe peach, orange zest, flint and camomile. Very thick and creamy. Opulent play of fruit and acidity. Impressively long finish and good ageing potential.

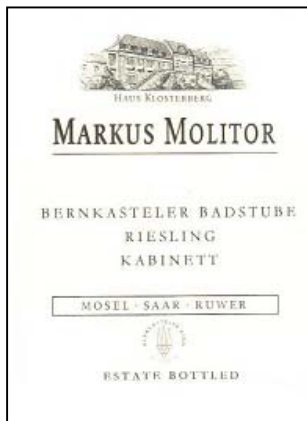
### Serving temperature:

45°-53° Fahrenheit

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Robert M. Parker, Jr.'s  
**The**  
**WINE**  
**ADVOCATE**®

90



<b>Vintage:</b>	2004
<b>Name:</b>	Bernkasteler Badstube
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Kabinett
<b>Taste:</b>	semi-dry
<b>Residual sugar:</b>	21,2g/l
<b>Acidity:</b>	7,6 g/l
<b>Alcohol:</b>	10,01 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

*"The 2004 Bernkasteler Badstube Riesling Kabinett feinherb (to be labeled for the U.S. without the word "feinherb") offers a clear, pure aromatic and palate impression of the black cherry so typical of the best Bernkastel sites, and infectious juiciness, satiny texture, and a long cherry, spice, lime, and wet stone finish. I could hardly believe my eyes when I saw the suggested U.S. retail price for this wine, which displays real elegance and refinement and is a terrific bargain."*

### **Vineyard site**

The grapes for this wine come from the oldest parcels of the steep site, fine earthy slate soil with good water reserves resulting in fresh and delicately fruity wines with a lively balance of sweetness and acidity.

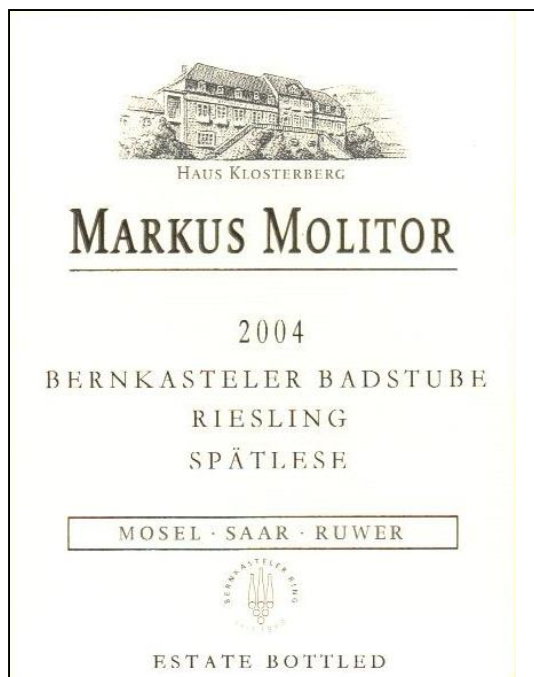
### **Vinification**

The grapes were harvested in October. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### **Tasting notes**

Aromas reminiscent of lychee, nectarine, pear and apple. Vibrant, and juicy with fresh, upfront fruit. Long finish with a fine lasting minerality.

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## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	Bernkasteler Badstube
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Spätlese
<b>Taste:</b>	Semi-dry
<b>Residual sugar:</b>	27,9 g/l
<b>Acidity:</b>	8,1 g/l
<b>Alcohol:</b>	10,0 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

### Vineyard site

The grapes for this wine come from the oldest parcels of the steep site, fine earthy slate soil with good water reserves resulting in fresh and delicately fruity wines with a lively balance of sweetness and acidity.

### Vinification

The grapes were harvested in October. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### Tasting notes

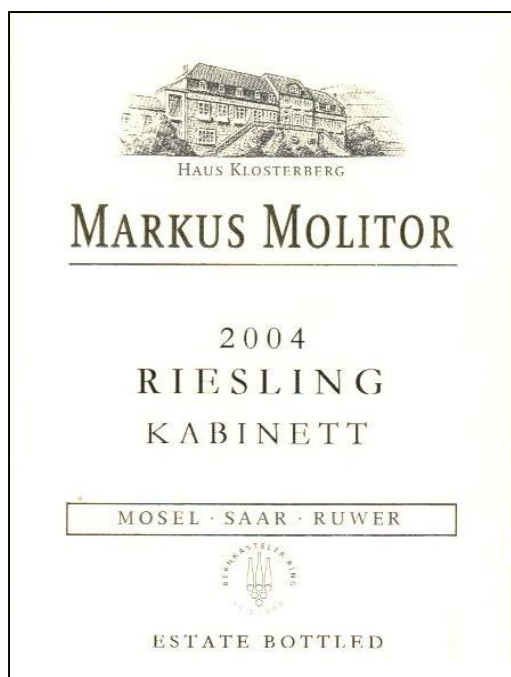
Aromas reminiscent of apricot, mango, passion fruit and flint. Lively and juicy with a vibrant, well balanced acidity resulting in a complex and lasting finish.

### Food recommendation

Terrine of venison and goose liver with sauce Cumberland and butter brioche  
Marinated tranche of salmon with Asian style rice noodle salad and wasabi sabayon

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	Riesling Kabinett
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Kabinett
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	70,0 g/l
<b>Acidity:</b>	8,0 g/l
<b>Alcohol:</b>	7,5 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

### Vineyard site

Markus Molitor chooses the grapes for this wine from traditional steep vineyard sites along the Middle Mosel. The old parcels (up to 50 years old) with finely splintered slate soils were harvested by hand, fermented with natural yeasts and raised for a long time on its fine lees.

### Vinification

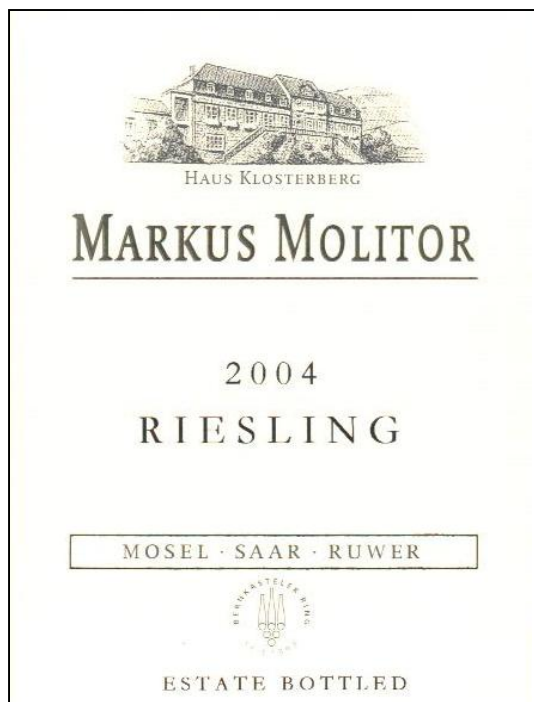
The grapes were harvested in November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### Tasting notes

Aromas reminiscent of yellow fruits, apricot, pear and flint. Wonderful balance between sweetness and acidity. Fine slate minerality. Long finish.

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	MOLITOR Riesling
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	QbA
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	32,2 g/l
<b>Acidity:</b>	8,7 g/l
<b>Alcohol:</b>	10,5 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

### Vineyard site

Markus Molitor chooses the grapes for this wine from traditional steep vineyard sites along the Middle Mosel. The old parcels (up to 50 years old) with finely splintered slate soils were harvested by hand, fermented with natural yeasts and raised for a long time on its fine lees.

### Vinification

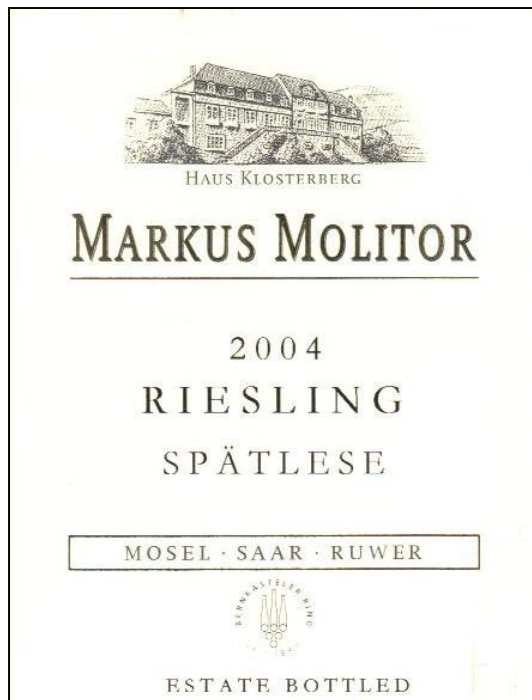
The grapes were harvested in November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### Tasting notes

Aromas reminiscent of ripe yellow fruits and spicy notes. Fine vibrant minerality. Balanced and long on the palate.

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	MOLITOR Spätlese
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Spätlese
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	88,6 g/l
<b>Acidity:</b>	8,2 g/l
<b>Alcohol:</b>	7,5 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

### Vineyard site

Markus Molitor chooses the grapes for this wine from traditional steep vineyard sites along the Middle Mosel. The old parcels (up to 50 years old) with finely splintered slate soils were harvested by hand, fermented with natural yeasts and raised for a long time on its fine lees.

### Vinification

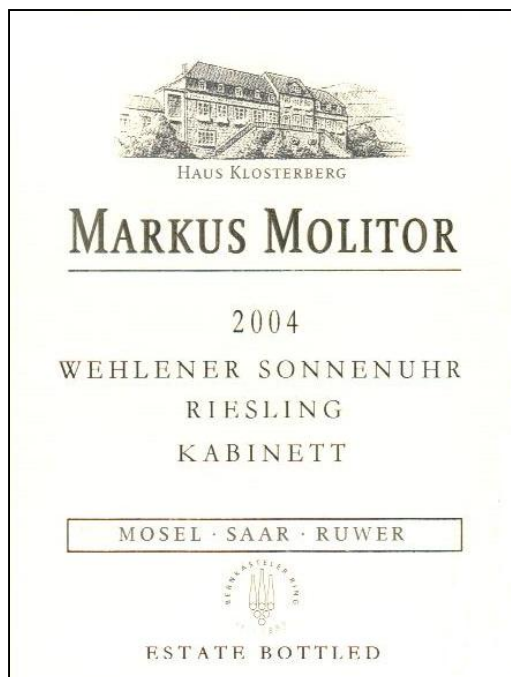
The grapes were harvested in November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### Tasting notes

Aromas reminiscent of vineyard peaches, honeysuckle, cinnamon and honeydew melon. Juicy and elegant with rich, extra ripe fruit balanced with complex mineral notes. Good ageing potential.

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	Wehlener Sonnenuhr
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Kabinett
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	56,8 g/l
<b>Acidity:</b>	7,5 g/l
<b>Alcohol:</b>	8,0 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

### Vineyard site

The grapes for this wine include some fruit from 80 year old ungrafted vines. This famous, extremely steep vineyard site has various levels of complex soil characteristics including a deep, stony layer of Devon slate which gives our wines their unique mineral character.

### Vinification

The grapes were harvested in November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### Tasting notes

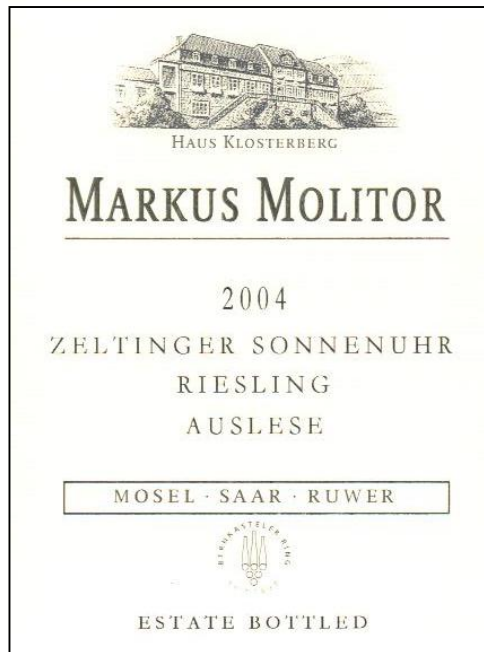
Aromas reminiscent of apricot, tangerine, pear and flint. Complex balance between fruit and acidity. Long mineral finish.

### Food recommendation

Young goat cheese with grape ragout and thyme-honey-crostinis  
Fruit salad with wild berries and pear sorbet

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	Zeltinger Sonnenuhr
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Auslese
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	76,4 g/l
<b>Acidity:</b>	7,2 g/l
<b>Alcohol:</b>	8,0 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

### Vineyard site

The grapes for this wine come from old parcels of vines, including some ungrafted vines up to 100 years old. The soil consists of many layers of complex minerals, including the very distinctive blue Devon slate. Markus Molitor is currently the largest property owner within this very famous, small 20 hectare vineyard site recognized as one of the best wine areas along the Middle Mosel.

### Vinification

The grapes were harvested in November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After the maceration the must was spontaneous fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which resulted in a fine fruity and well balanced wine.

### Tasting notes

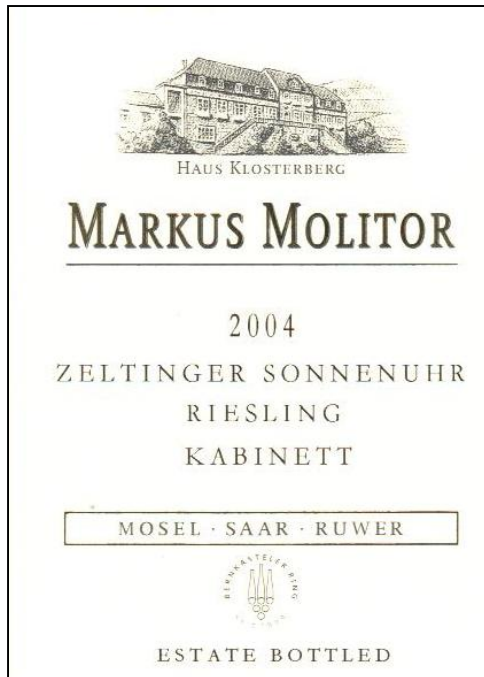
Aromas reminiscent of peach and apricot nectar, lychee and oranges. Perfect balance; brilliant and clear minerality. Concentrated, great potential.

### Food recommendation

Mousse of white chocolate with marinated orange filets and blue berry ice-cream  
Terrine of Mascarpone and Gorgonzola dolce with honey nuts and Ciabatta

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	Zeltinger Sonnenuhr
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Kabinett
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	62,4 g/l
<b>Acidity:</b>	7,6 g/l
<b>Alcohol:</b>	8,0 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

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### Tasting notes

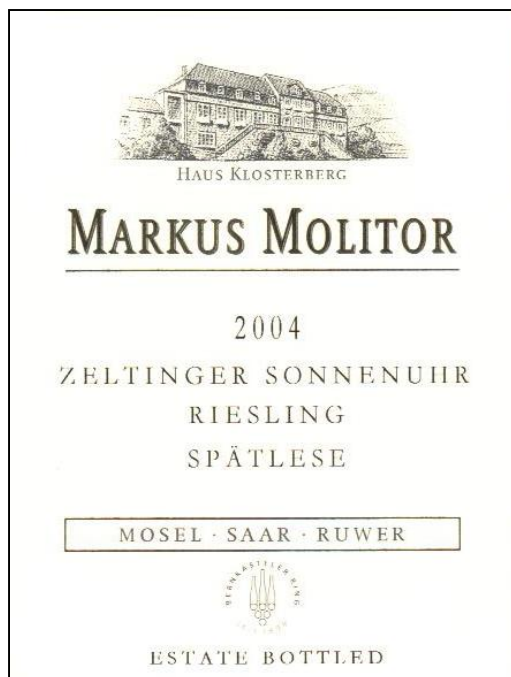
Aromas reminiscent of yellow fruits, pear and light grape jelly. Impressive minerality with a fine fruity finish.

### Food recommendation

Game pasty with honey brioche and Waldorf salad  
Tarte Tartin with Bourbon-Vanilla-sauce and Cassis-Sorbet

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2004
<b>Name:</b>	Zeltinger Sonnenuhr
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Spätlese
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	78,1 g/l
<b>Acidity:</b>	7,6 g/l
<b>Alcohol:</b>	7,5 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

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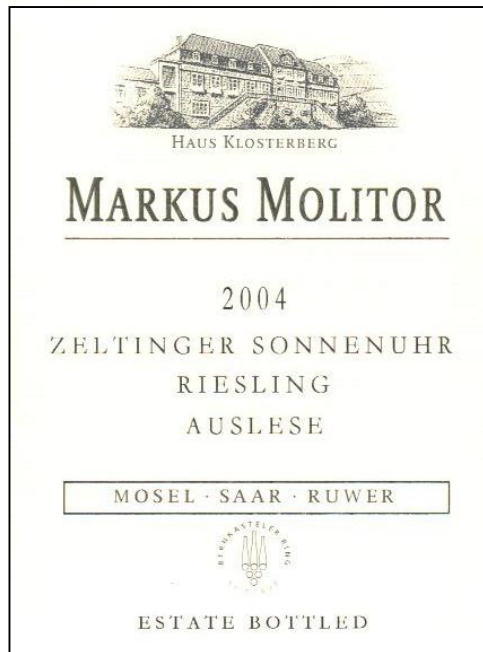
Aromas reminiscent of ripe apricots, peach nectar, mango, mace and linden-blossom honey. Dense, lively balance of sweetness and acidity. Long on the palate.

### Food recommendation

Jerk chicken salad with red onions, green peppers and mint  
Tarte of white vineyards peach with Bourbon-Vanilla-sauce and sorbet of wild berries

### Serving temperature:

45°-53° Fahrenheit



## WINE-EXPERTISE

<b>Vintage:</b>	2005
<b>Name:</b>	Zeltinger Sonnenuhr
<b>Grape variety:</b>	Riesling
<b>Quality:</b>	Auslese
<b>Taste:</b>	Sweet
<b>Residual sugar:</b>	76,4 g/l
<b>Acidity:</b>	7,2 g/l
<b>Alcohol:</b>	8,0 vol%
<b>Bottle size:</b>	750ml
<b>Specialties:</b>	

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### Tasting notes

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### Food recommendation

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Terrine of Mascarpone and Gorgonzola dolce with honey nuts and Ciabatta

### Serving temperature:

45°-53° Fahrenheit