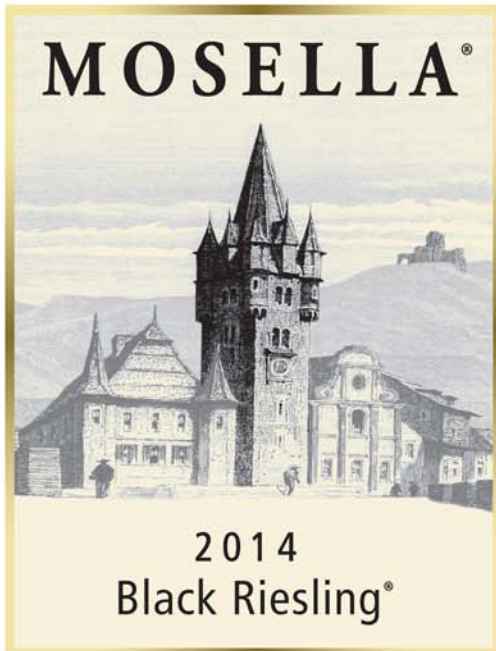


MOSELLA

Black Riesling



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Vintage: 2014
Varietal: Schwarzriesling, 100%
Appellation: Mosel River, Germany

The Mosel River is the fifth largest wine growing region in Germany and second to none when it comes to Riesling and Schwarzriesling, also known as Müllerrebe. Schwarzriesling is valued in the Mosel region for its resilience to frost, making it an integral part of the German winemaking heritage. The Mosel Valley boasts a lengthy ripening period and a unique convergence of vine, microclimate and slate soil. The result: characteristic, fragrant wines that carry the slate signature as a badge of honor. The region's unique soil retains heat from the sun during the day and delivers it to the vines at night. The roots of the vines penetrate deep into the ground, reaching for water and minerals. During the ripening period (which often extends as late as mid-October), the vines collect natural sugar, minerals and vitamins. The skilled MOSELLA winemakers maximize nature's potential and capture its essence in every bottle, upholding the region's stature as a top-producing region.

Drink: Before 2025

Vinification: MOSELLA grapes are hand selected. Wine production is limited to ensure top quality at state of the art facilities in Bernkastel, Germany. Here the musts are fermented with select yeast in stainless steel under temperature controlled conditions. After minimal filtration and storage in stainless steel tanks, the wine is estate bottled within view of the Mosel River and steep vine covered hillsides completing the sense of place that MOSELLA wines are famous for.

Analysis: Alcohol 12.5% ■ Residual Sugar 21g/l, 2.1% ■ Acidity 4.5%
Production: 444 cases
Awards: German Gold Medal, Landwirtschaftskammer Preis

Tasting Notes: Literally "Black Riesling," this varietal is ruby red, rich and enigmatic. An earthy bouquet of cherry pie and raspberries gives way to wild berry, black cherry, licorice and velvety chocolate on the palate. An extraordinarily unique wine that delivers a refreshing turn on a centuries-old favorite.

Food Pairings: This wine is an exceptional companion to shellfish, roasted game, soft cheeses and desserts. It's a standout with sushi, seared ahi tuna, lobster poppers or hot and spicy shrimp. Pair it with lighter fare, such as salads or hearty soups as well.