



San Francisco Chapter German Wine Society

One Laurel Lane
Sausalito, CA 94965



Newsletter Vol. 10-1

March 5, 2010

Tasting January 6th, 2010

The 13 wines poured at the January 6th tasting were enjoyed by a full house of appreciative members. Opinions were divided regarding the best wine of the evening, which is indicative of the high regard commanded by all these wines. The 2001 Fritz Haag Braunberger Juffer-Sonnenuhr Kabinett was definitely among the most appreciated wines, even favored by some over the exquisite 2001 Hans Lang Hattenheimer Wisselbrunnen TBA. Tasting notes on all the wines by our member Rich Meinecke appear below.

Bernkasteler/Doctor Tasting – Thursday, March 25th, 2010

Among the storied vineyard sites of the Mosel-Saar-Ruwer, Bernkastel is one of the best known and most highly rated areas and the Bernkasteler Doctor vineyard is world-renowned. We have assembled a remarkable collection of these wines, many from private cellars, for our next event. This will be an extraordinary tasting that you will not want to miss. The wines to be poured will include:

2001	Wegeler	Bernkasteler Doctor	Spätlese	Mosel
2003	Wegeler	Bernkasteler Doctor	Spätlese	Mosel
1983	Joh. Jos Prüm	Bernkasteler Badstube	Spätlese	Mosel
2003	Dr. Thanisch	Bernkasteler Doctor	Spätlese	Mosel
2003	Wwe Dr. Thanisch, Erben Thanisch	Bernkasteler Doctor	Spätlese Auction	Mosel
1988	Dr. Thanisch	Bernkasteler Badstube	Auslese	Mosel
1996	Dr. Thanisch	Bernkasteler Doctor	Auslese	Mosel
1997	Dr. Thanisch	Bernkasteler Doctor	Auslese	Mosel
2005	Joh. Jos Prüm	Bernkasteler Badstube	Auslese	Mosel
2003	Dr. Thanisch	Bernkasteler Doctor	Auslese	Mosel
1995	Dr. Thanisch	Bernkasteler Doctor	Beerenauslese	Mosel
2003	Wegeler	Bernkasteler Doctor	Beerenauslese	Mosel
2005	Wegeler	Bernkasteler Doctor	Beerenauslese	Mosel

This event will take place on:

Date: Thursday March 25th
 Time: 7 to 9 p.m.
 Location: Gate House, Fort Mason
 San Francisco, CA
 Price: Members Price: \$40
 Guest Price \$60

Recall that each member may bring one guest at the member's price, and first time guests may attend at the members' price. To reserve your place, please send your check made out to the German Wine Society to:

Laura Gregory
 GWS Board Secretary
 One Laurel Lane
 Sausalito, CA 94965.

Other Events of Interest

Our member Keith Mattrick has passed along notice of a Riesling tasting of possible interest to GWS members at March 6th in Berkeley. Sorry for the short notice, but interested persons can contact Matt at Vintage Berkeley Elmwood matt@vintageberkeley.com

Become Involved with Running the Chapter

We need your input, inspiration, and creativity. Our educationally oriented tasting events for members and guests have been guided by opinion, but fresh ideas are vital. Our chapter, which is affiliated with the National German Wine Society, is run by a board of directors composed entirely of volunteers. Being part of the board is fun and a great way to learn more about the wonderful wines of Germany. We typically have six events annually, and the board usually meets once or twice before each event, usually over a meal and a shared bottle or two from board members' own cellars. Board members agree to serve for the twelve months after election, which occurs mid-year. Wine expertise, while welcome, is not required to join the board. We encourage interested persons to contact the nominating committee (Von Hurzon or Jim Gregory) or any present board member, for more information.

Other Upcoming Tasting Events in 2010

Event Date	Theme	Venue
Thu., Mar. 25	Bernkasteler Wines Featuring the Doctor Vineyard	Fort Mason
Fri., Jun. 11	Wines of a single producer	Fort Mason
Wed., Aug. 25	Wines to compliment the meal	SF Restaurant TBD
Thu., Oct. 14	Other German wine regions (including red wines)	Fort Mason
Fri., Dec. 3	Sparklers and Stickies	Fort Mason

Best regards from your board,



GWS S.F. Chapter Management Board Members

Jim Gregory	President	(415) 332-2555	gws@gregorys.org
Marion Groetschel	Cellar Master Membership & Trade Liaison	(707) 528-8120	marion@vinspiration.net
Harris Holzberg	Treasurer	(415) 945-8820	coachharris1@comcast.net
Von Hurson	Member at Large	(707) 545-6880	wynelady@sonic.net

Tasting Notes from German Wine Society Event on January 6, 2010

by Rich Meinecke

1. 1996 Hauth-Kerpen Wehlener Sonnenuhr Kabinett (Mosel)
 - o Slate and a slight bit of petro/gun powder in the nose. Medium in weight with a dry finish. This wine is mature with none of the “baby fat” of fresh fruit you get in young wines.
2. 2004 Willi Schaefer Graacher Domprobst Kabinett (Mosel)
 - o Some spritze or residual CO2 in the taste. Fruit present in this wine. Medium body and dry finish. In the finish is a hint of brown sugar. Would go well with food.
3. 2006 Joseph Rosch Leiwener Klostergarten Kabinett (Mosel)
 - o More tart in taste, this wine appears to be an infant. This wine has a little more grip and grit in the finish. This wine needs more time to show its stuff.
4. 2007 von Schubert Maximin Grünhäuser Abtsberg Kabinett (Mosel)
 - o Some sulfur in the nose. Definitely young. Seems a little closed and tight. There is a tight core of fruit in the mid-palate of this wine. Wine will open up and be more accessible in the future.
5. 2001 Fritz Haag Braunberger Juffer Sonnenuhr Kabinett (Mosel)
 - o Mature but silky. Great harmonious full mouth. The tongue is coated with flavor. Nose explodes in the glass. Great length. Best kabinett and maybe the best wine in the tasting.
6. 2001 Fritz Haag Braunberger Juffer Sonnenuhr Spätlese (Mosel)
 - o Interesting contrast with the kabinett from the same vineyard. Nice balance and harmonious. Maybe a little young. Dry/minerally finish with great length. Carmelized sugar in the nose. Not overly complex but should evolve with time. Bravo!
7. 2006 Schäfer-Frölich Bockenauer Felsenberg Gold Cap Spätlese (Nahe)
 - o Slight spritze in the taste and some zing in the finish. Good depth but young. A lot of baby fat in this wine. Hint of peaches in the taste. Harmonious and pleasant.
8. 2006 Hauth-Kerpen Wehlener Sonnenuhr Spätlese (Mosel)
 - o A little astringent and closed. Slate in the finish with a flowery/grapey nose. Full bodied and extracted. Good balance and more dense.
9. 2006 Zilliken Saarburger Rausch Spätlese (Mosel)
 - o Some SO2/wet newspaper in nose. Closed, not complex. Some glycerin in the finish. Round mouth feel.
10. 2006 Erben von Beulwitz Kaseler Nies'chen Alte Reben Spätlese (Mosel)
 - o Good depth. Fun and pleasant. Bite in the mid-palate and minerality in the finish. Taste lasts to the back of the throat.
11. 2005 Fritz Haag Braunberger Juffer Sonnenuhr Auslese (Mosel)
 - o Seems young. Reisling nose. Nice wine. Tight/closed. Does it need to open up? Hard to tell. Light on its feet for an auslese. As it opened up pleasant but dense. Where will this wine go?
12. 2005 J.J. Prüm Graacher Himmelreich Gold Cap Auslese (Mosel)
 - o Nose of lemon/citrus with a hint of grapefruit. Definite late harvest in style. The minerality you expect from Graacher. Crisp finish. This wine will continue to improve with bottle age.
13. 2001 Hans Lang Hattenheimer Wisselbrunnen TBA (Rheingau)
 - o The color of this wine was deep golden to honey. The nose was late harvest and reminded me of cognac. The taste was round and fat and surprisingly does not appear to be heavy for its size. Incredible length with apricots in the finish. Great harmony in the taste that lasts through the finish. Great legs and a lot of glycerin. For a TBA, there was not pronounced acid, which made this wine very enjoyable for its young age.