



San Francisco Chapter German Wine Society

One Laurel Lane
Sausalito, CA 94965



Newsletter Vol. 08-04

April 4, 2008

Mosel Tasting

Attendees at last month's event enjoyed tasting and comparing twelve Kabinett, Spätlese, and Auslese wines from two celebrated and one little-known producer of the Mosel-Saar-Ruwer region, which is now known as simply the Mosel. Vintages ranged from 1994 to 2006. Opinions varied as to the most popular wines, but those from Hauth-Kerpen, which have only recently become available in this country, fared very well. The 1996 Wehlener Sonnenuhr Kabinett was especially well received. Many folks, myself included, also particularly liked the well-balanced 2000 Willie Schaefer Graacher Domprobst Spätlese. More detailed tasting notes are provided below by Marion Groetschel, who is also our new acting Cellar Master (see below).

Wines of the Current Vintage

The early harvest in 2006 "allows for higher quality" according to the German Wine Institute, which noted that "the vintage [should] deliver full-flavored wines with pronounced minerality and a fresh and harmonious balance between fruit and acid". While our tastings usually tend to favor older, less readily available wines, we would like to see whether we agree with that assessment. We will taste some of the highest regarded wines from respected producers from several of Germany's wine growing areas. The specific wines to be poured will be announced in the next newsletter and on our web site, www.gws-sf.org. This should be a popular tasting, so reserve your place now.

Date: Saturday, May 17th
Time: 7 to 9 PM
Location: Gate House, Fort Mason Center, San Francisco
Price: \$40 for members, \$60 for others.
First time guests may attend at the members' price, and each member may also bring one guest at the members' price.

Checks, payable to the German Wine Society, should be sent to:

Laura Gregory
Board Secretary
One Laurel Lane
Sausalito, CA 94965

Sign-up deadline: Wednesday, May 14th

New Cellar Master

We are pleased to announce that Marion Groetschel has agreed to serve as the chapter's interim Cellar Master. Marion, who hails from Lower Saxony in northern Germany, is an active sales and marketing consultant for boutique wineries. She is currently studying in the Wine & Spirits Education Trust diploma program, a stepping-stone to the Master of Wine qualification.

The chapter holds elections each year for this and all other board positions. This year's election will take place at our July 19th event. The board consists entirely of volunteers and anyone interested in becoming involved is encouraged to speak to me or any other board member.

2008 Tasting Program

Mark your calendars for the GWS tasting events for the remainder of the year

Date	Event Theme	Venue
Sat., July 19	Wines of a Premium Producer	Restaurant TBD
Sat., Sept. 20	Rare and Unusual Wines from Members' Cellars	Fort Mason
Thu., Dec. 4	Holiday Event	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	VP-Membership & Trade Liaison Acting Cellar Master	(707) 528-8120	marion@vinspiration.net
Harris Holzberg	Treasurer	(415) 945-8820	coachharris1@comcast.net

Tasting Notes
German Wine Society Tasting Event March 28th, 2008
Rieslings from the Mosel

Tasting Notes by Marion Grotschel:

1996 Hauth-Kerpen Wehlener Sonnenuhr Kabinett

Among my favorites of the tasting, the wine's Mosel roots clearly come through in its intense lime and slate aromas. Hints of petrol and pineapple echo on the palate. The high acidity is balanced out with a hint of sweetness.

2001 Fritz Haag Brauneberger Juffer Kabinett

Enticing aromas of apple, lemon, and peach. Floral notes and an underlying minerality on the palate. Nicely balanced but finishes a bit short.

2006 Fritz Haag Brauneberger Juffer Kabinett

A lot sweeter than the 2001. Green apple dominates in the nose, followed by pear and floral notes. The minerality in the mid palate changes to sweetness on the finish. Higher acidity and less residual sugar would have made this wine more balanced.

2004 Willie Schaefer Graacher Domprobst Kabinett

Refined but not very expressive, this wine shows aromas of Granny Smith apple, citrus and peach. It has a long wet stone finish with medium acidity. It will benefit from further aging.

1994 Hauth-Kerpen Wehlener Sonnenuhr Spätlese

Expressive nose of bruised apple, petrol, almonds and wet rocks. Full mouthfeel and crisp acidity. Finishes with a hint of grapefruit.

2006 Hauth-Kerpen Wehlener Sonnenuhr Spätlese

Floral notes accompanied by candied lemon, sweet apple and pineapple soar out of the glass. It has a lingering finish, but easily needs five to seven years to reach its full potential.

2002 Fritz Haag Brauneberger Juffer-Sonnenuhr Spätlese

Beautiful aromas of peach, grapefruit, honey and perfume. Richly textured, it lingers with minerality and shows its acidity better the second time around. Great capability to improve over time.

2004 Willie Schaefer Graacher Domprobst Spätlese

Light, youthful with intense acidity. On the palate it is more reminiscent of a Kabinett. The nose shows hints of apple, citrus fruit and nuts. Needs time to develop.

2000 Willie Schaefer Graacher Domprobst Spätlese

Another one of my favorites. This golden colored wine reveals notes of apricot, petrol, minerality and sweet apple. It's perfumy and floral and its acidity is well balanced. On the palate, it gives you a yin yang of sweet and sour.

2006 Hauth-Kerpen Wehlener Sonnenuhr Auslese

Too bad this bottle seemed corked. Behind the mustiness the wine showed hints of mango, peach and a good balance between acidity and sweetness.

2002 Fritz Haag Brauneberger Juffer Sonnenuhr Auslese

Surprisingly light and fruity the wine displays a nose of candied lemon, pears, and layers of ripe fruit. Rich and spicy in the mouth. Well balanced with a long finish.

2005 Willie Schaefer Graacher Domprobst Auslese #11

The wine opens to floral notes, baked apple, and apricots. Richly concentrated on the palate. Finishes fruity and long. Needs time to develop.