



San Francisco Chapter German Wine Society

One Laurel Lane
Sausalito, CA 94965



Newsletter Vol. 08-09

August 12, 2008

Rare and Unusual Wines from Members' Cellars – September 20th

Our next event will be a very special tasting of rare and unusual bottles from members' personal cellars. We had a similar event last year, and it was one of the most popular tastings of the entire schedule. Here is how it works: Members are cordially invited to look into their cellars, some of which are among the most distinguished collections in the country, for favorite bottlings of German wines to share with all of us. Single bottles are welcome, but two bottles would be even better given members' enthusiasm for this event.

Wines may be donated to the GWS, which is a non-profit organization, and we gratefully provide donation receipts. We also recognize that many interesting and valuable wines are not readily available; we will gladly buy wines at mutually agreeable prices.

Cellar Master Marion Groetschel will be coordinating the selection of wines. Please contact Marion at your earliest convenience at: (707) 528-8120 or marion@vinspiration.net and let her know what wines you would like to suggest.

Everyone is most welcome to attend this tasting – it is not necessary to provide a wine yourself. The event will be very popular; reserve your place now by sending in your check.

Date: Saturday, September 20th
Time: 7 to 9 p.m.
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
One Laurel Lane
Sausalito, CA 94965

Sign-up deadline: Monday, September 15th

New Board Member

We held our annual business meeting during the July 19th event. Revisions to the chapter's By-Laws were approved, and all incumbent management board members were reelected. The new management board position of Officer at Large was approved, and Von Hurson was elected to this office. Von is a wine writer, an author, and a long-time veteran of the wine industry, and we are very pleased to welcome her to the Board.

July Wine Dinner

The consensus of the lively group who attended the July 19th wine dinner at Alioto's Restaurant was enthusiastically positive. The event was held in the upstairs private

dining room overlooking Fisherman's wharf, site of many previous GWS events. The food complemented the wine perfectly, and the wines were much appreciated.

The wines included some well-known favorites and several virtually unknown newcomers not previously imported. Of particular note was the opportunity to compare two wines from the most important German red varietals. The reaction was very positive to both the highly rated 2004 August Kessler Spätburguner and the 2006 Hehner-Kiltz Dornfelder Trocken with group preference evenly split between the two. One of the more unusual wines of the evening was the 2002 Dolgesheimer Schützenhütte Merlot Weißherbst Eiswein. Tasting notes on all the wines served appear below.

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		wynelady@sonic.net
Laura Gregory	Board Secretary	(415) 332-2555	laura@gregorys.org

July 19th Tasting Notes

The following tasting notes are by Jim Hurson. We are very appreciative of GWS members like Jim who are willing to share their insights and discerning pallets.

2004 Solter Rheingau Riesling Brut Sekt

Slightly yeasty, with and citrus and a light Riesling/petrol nose. Excellent balance. Clean and refreshing finish.

1998 Karthäuserhof Riesling Spätlese, Eitelsbacher Karthäuserhofberg (Mosel-Saar-Ruwer)

A definite Riesling/petrol nose with pear and mineral notes. Very viscous with hints of honey in the mouth. The fruit acidity was balanced and softened from age, and everything about this wine came together beautifully.

2001 Fritz Haag Riesling Spätlese, Brauneberger Juffer-Sonnenuhr (Mosel-Saar-Ruwer)

A strong mineral and Riesling/petrol nose with noticeable botrytis. The acidity is soft but definite and the finish medium-short. Very enjoyable.

2006 Becker-Steinhauer Veldenzer Kirchberg Riesling Kabinett Halbtrocken (Mosel)

A mineral nose with strong aromas of honey and smoke. Body was quite viscous, but noticeably lacking in acidity. This wine gave the impression of having been in oak. Medium finish.

1998 Langwerth von Simmern Riesling Kabinett, Erbacher Marcobrunn (Rheingau)

Very light Riesling/petrol nose with honey and pear aromas. The acidity was soft and appropriate for its age. Unfortunately, the wine appears to have gone slightly past its prime and had a faint oxidized character.

2001 Staatsweingüter Kloster Eberbach Riesling Kabinett, Rauenthaler Baiken Gold Capsule (Rheingau)

A beautiful floral and mineral nose. Perfectly balanced with a medium finish. Delightful!

2006 Karl Finkenauer Kreuznacher Gutental Riesling Spätlese (Nahe)

The aromas were tropical fruit and citrus, very much like a Sauvignon Blanc. Light in body with good acidity, but very slight bitterness in the finish. More like a Kabinett than a Spätlese.

2004 August Kessler Spätburgunder, Assmanshausen Höllenberg (Rheingau)

Very smoky gunpowder nose. Balance was excellent, but pronounced alcohol overwhelmed any delicacy in the wine, leaving only flavors of toast and smoke.

2006 Hehner-Kiltz Dornfelder Trocken (Nahe)

Very fruity nose reminiscent of a gamay. Out of balance - extremely fruity and substantially lacking in acidity. Noticeable alcohol made the finish hot and accentuated a slight bitterness.

2001 C. von Schubert Riesling Auslese, Maximin Grünhauser Abtberg (Mosel-Saar-Ruwer)

A strong mineral and Riesling/petrol nose. Balance was perfect with a medium, clean finish. Much lighter than would be expected from an Auslese.

2006 Hehner-Kiltz Schlossböckelheimer Königsfels Riesling Beerenauslese (Nahe)

Definite botrytis nose with aromas of green tea and pear. Very rich and flavorful. Beautifully balanced with a long finish. Outstanding. This wine should easily lay down for 15-20 years.

2004 Dolgesheimer Schützenhütte Merlot Weiss Herbst Eiswein (Rheinhessen)

Intense botrytis nose. Viscous body with good acidity. Very slight bitterness in a medium-long finish.