

DRY RIESLING



Aroma:

Strikingly pure citrus and lime fruit nose with a light delicate mineral finish.

Palate:

Crisp and dry in a classic German Mosel Kabinett style. Citrus and green apple flavors with a clean finish.

Technical Data:

Grape: 100% Riesling (Estate grown and bottled)

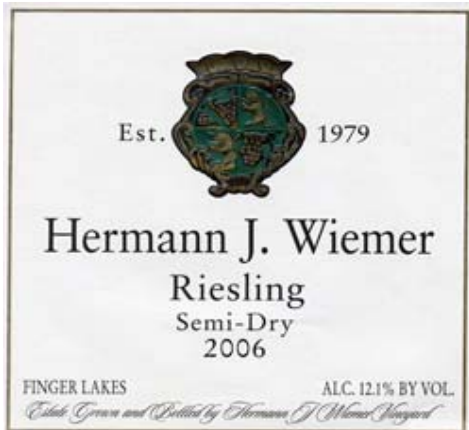
Harvest: October 3 – 5, 2006

Vinification Techniques: Cold Fermentation – Whole Cluster Press

Alcohol by Volume: 12.5%

Residual Sugar: 0.9%

SEMI-DRY RIESLING



Aroma:

Ripe, expressive and full nose with fresh and floral notes of citrus and lime fruit.

Palate:

Semi dry Spätlese Rhine style. Nice texture and some sweetness balanced by complex minerality with a soft lime and citrus finish.

Technical Data:

Grape: 100% Riesling (Estate grown and bottled)

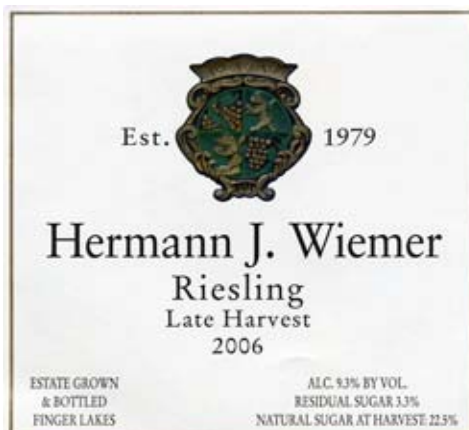
Harvest: October 3 – 5, 2005

Vinification Techniques: Cold Fermentation – Whole Cluster Press

Alcohol by Volume: 12.1%

Residual Sugar: 2.4%

LATE HARVEST RIESLING



Aromas

Forward, sweet melon nose with some fine lemony notes

Palate:

The palate is a rich and broad Alsatian-style with higher residual sugar and also bright acidity holding the melon/lemon fruit in fusion.

Technical Data:

Grape: 100% Riesling (Estate grown and bottled)

Harvest: October 15-25, 2006

Vinification Techniques: Cold Fermentation – Whole Cluster.

Alcohol by Volume: 9.5%

Residual Sugar: 3.4%

BUNCH SELECT LATE HARVEST
(TROCHENBEERENAUSLESE)



Aroma:

Rich distinct hints of apricots and peaches.

Palate:

Appealing rich, sweet botrytis palate with lovely fruity character. Melon-like richness with a fresh finish.

Technical Data:

Grape: 100% Riesling (Estate grown and bottled)

Harvest: November 1-5, 2006

Vinification Techniques: Barrel fermented and aged.

Alcohol by Volume: 10%

Residual Sugar: 10.3 %

GEWÜRZTRAMINER



Aroma:

Fruit forward aromatics reminiscent of pears, rosewater, musk and lychee.

Palate:

Rich and good weight with soft texture and great mouth feel, Showing strong varietal flavors of stone fruit, exotic spices, lychee and pear nectar.

Technical Data:

Grape: 100% Gewürztraminer (Estate grown and bottled)

Harvest: Sept 20-25, 2006

Vinification Techniques: Cold Fermentation – Whole Cluster Press

Alcohol by Volume: 11.5%

Residual Sugar: 1.7%