



The WEC presents

# RIESLING REDISCOVERED

featuring historian,  
educator and author  
John Haeger

**WEC** | WINE EDUCATION  
COUNCIL



The Wine Education Council is a nonprofit educational organization that supports the development and effectiveness of wine professionals by providing high-quality training programs and enrichment opportunities.

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## *Special Thanks*

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## TYPICITIES OF RIESLING BY REGION

MOSEL	Apple, pear, quince, lemon and grapefruit	Relatively high acid and low alcohol Often expressive of “minerality” Sometimes edgy or brittle when made very dry
RHEINGAU	Citrus, nectarine, peach and apricot	Deep, elegant wines with substantial body More angular and mineral near Rudesheim Rounder east of Johannisberg
NAHE	Herb-infused, pungent and kaleidoscopically fruit- and flower- flavored upstream of Kreuznach;  Fruitier downstream	Overall, more elegant than opulent Intense, brilliant and texture-driven upstream; Rounder and a bit broader-shouldered downstream
RHEINHESSEN	Fruit-forward on the Roter Hang; Vibrant with acidity and salinity in the Wonnegau	Showy and opulent on the Roter Hang; Lean, lanky and exuberantly “mineral” in the Wonnegau
PFALZ	Yellow rather than white-fruited wines	Combined power and finesse Variable expressions of “minerality”
ALSACE	Generous fruit; herb and flower components in supporting roles	Wide range of structural properties, but typically round at mid-palate, with length and generosity Often heady, with finished alcohol =>14°
LOWER AUSTRIA	White-to-yellow-to-orange fruited wines Occasional expressions of botrytis	Tangy, energetic and mineral wines Sometimes “riper” than typical German editions of Riesling; occasionally >14°
ALTO ADIGE	White fruit and lemon custard	Intense and muscular Noticeably “mineral”; sometimes heady
FINGER LAKES	Fruity and mild, combinations of apple and citrus	Taut and relatively low in alcohol (<13°)
WASHINGTON	Aromas and flavors of resinous herbs; often noticeably phenolic	Ample, firm and clean
WILLAMETTE VALLEY	A spectrum of citrus fruits plus honeysuckle	Round and borderline flamboyant from sedimentary soils; Leaner and brighter from basaltic and volcanic soils
LOS ALAMOS	Full flavored and stone-fruited	Persistent; sometimes with hints of “minerality”

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## Tasting Order

### 1st Flight

#### THE GERMAN RHINE

1

Clemens Busch Falkenlay GG 2012

2

Dönnhoff Roxheimer Höllennpfad GG 2015

3

Phillip Wittmann  
Westhofener Morstein GG 2015

4

Weingut von Winning  
Forster Kirchenstück GG 2013

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G. D Vajra  
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### 2nd Flight

#### ALSACE

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Dirler-Cadé  
Belzbrunnen de Guebwiller 2012

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Dirler-Cadé  
Saering de Guebwiller GC 2012

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Marcel Deiss  
Schoenenbourg de Riquewihr GC 2010

### 4th Flight

#### THE NEW WORLD

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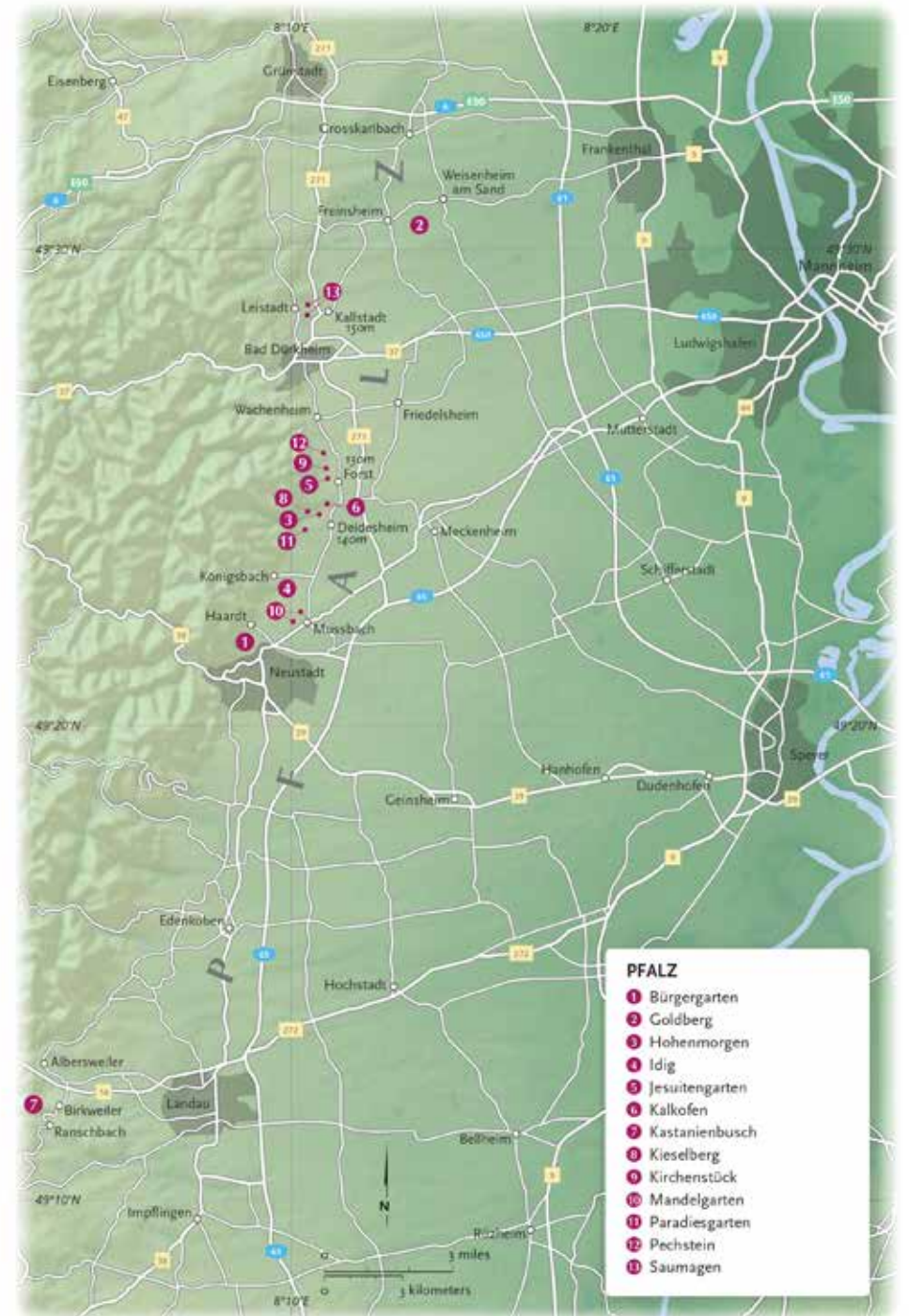
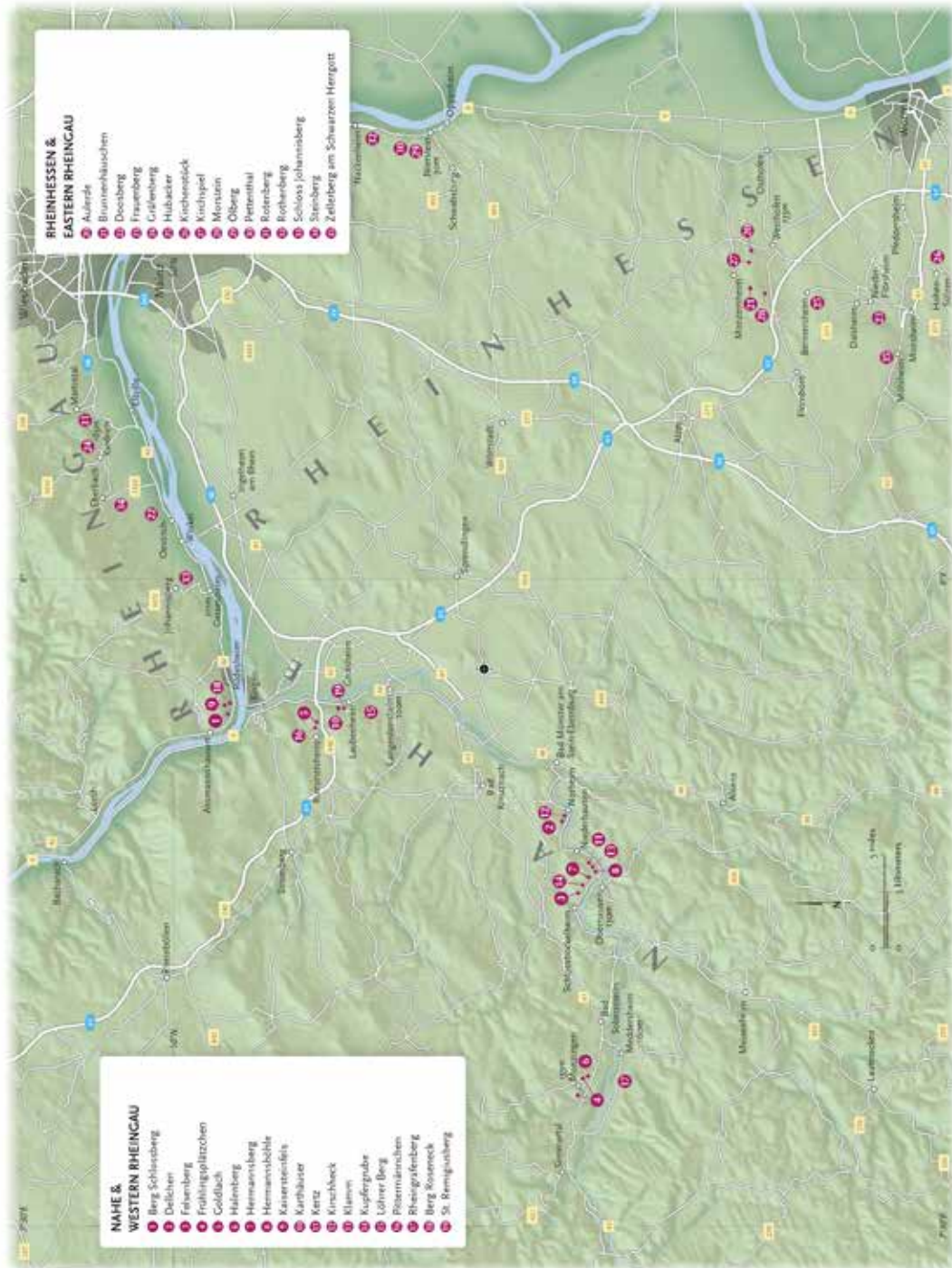
Grosset  
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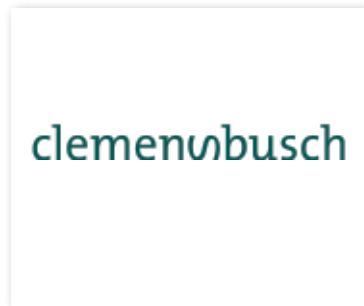
Brooks  
Orchards Fold Riesling 2014

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Kick-On Ranch Riesling 2014



## 1 Clemens Busch Falkenlay GG 2012



Clemens and Rita Busch, along with their son Johannes, biodynamically farm 16 hectares of vines in and around the town of Pünderich in the middle Mosel. 80% of the wines are fermented and aged in very old 1000l barrels; the youngest are 48 years old. Nothing is ever added to the wine but a low dose of sulfur at bottling. The wines are never fined, and the capsule color indicates the type of soil the vines grow in. Best-known for their baroque, richly textured dry whites grown in their ungrafted blocks in the lieu-dit Marienburg, they produce a range of wines at various sugar levels, including a blanc de Noir.

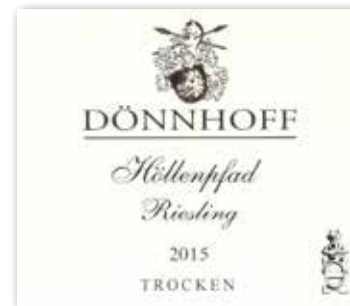
### PÜNDERICHER MARIENBURG *Riesling Rediscovered*, pp. 220-222

-79 ha (of which 19 VDP Grosse Lage); 100-190 m  
S-facing except at the upstream end, where SSE-facing  
Mostly broken grey slate over bedrock slate, except blue slate in Farhlay and red slate in Rothenpfad; some unplatable outcroppings of sheer rock; downslope some areas of humus and clay; mostly terraced (Middle Mosel)

**Website:** <http://www.clemens-busch.de/>  
**Importer:** The Source Imports, <https://thesourceimports.com/>

TASTING NOTES

## 2 Dönnhoff Roxheimer Höllepfad GG 2015



Weingut Dönnhoff is the preeminent producer in the Nahe region. Founded 200 years ago, Helmut Dönnhoff has been making the wine since 1971, and now his son Cornelius works alongside him in the winery and in their 25 hectares of Erste Lage vineyards. Their holdings represent some of the best in the Nahe and all of Germany. Although the Nahe is a dry region, Dönnhoff does not water their vineyards but covers them with organic material like straw and compost to preserve water and to avoid evaporation and erosion in heavy rains. The vines are grown on wire frames, low to the ground to benefit from the warmth of the stony topsoil, at a density of approx. 6000 vines per hectare. The Riesling vines in all of their vineyards are old clones sourced from the sites in Niederhausen and Schloßböckelheim. Grapes are always picked by hand and pressed within 3 hours of harvest. Wines are fermented in traditional German casks (1200L and 2400L) and in stainless steel with spontaneous fermentations.

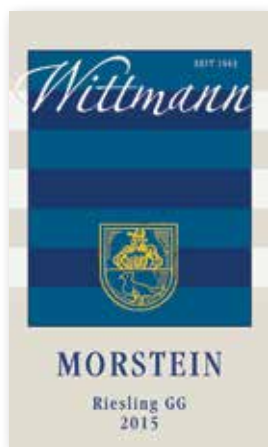
### ROXHEIMER HÖLLENPFAD -4 ha; -220 m

S-facing  
Steep (15-50%) slope on the left bank of the Katzenbach, a tributary twice-removed of the Nahe; red sandstone soils that are highly permeable to vine roots; the site is often described as a hybrid of the upper and lower Nahe, combining the generosity of the latter with the fine raciness and lingering salinity of the former (Nahe)

**Website:** <http://www.doennhoff.com/>  
**Importer:** Skurnik Wines, <http://www.skurnik.com/>

TASTING NOTES

### 3 Phillip Wittmann Westhofener Morstein GG 2015



The Wittmann family has grown grapes and made wine in the Rheinhessen village of Westhofen since 1663. The estate cultivates 62 acres of vines in the rolling limestone hills just west of the Rhine river valley. They were early adopters of organic (1990) and biodynamic (2004) viticulture. Riesling is Wittmann's dominant grape variety, accounting for 65% of the estate's vineyard area. They also produce the three Pinot varieties (Pinot Blanc, Pinot Gris and Pinot Noir), as well as Silvaner, along with small quantities of Scheurebe, Chardonnay and others.

**WESTHOFENER MORSTEIN**  
*Riesling Rediscovered*, pp. 223-26

144 ha (of which 30 ha VDP Grosse Lage); 240-280m

S-facing

Gentle to moderate hilltop slope; a thin layer of lime-rich clay-marl over generously fissured limestone bedrock easily penetrated by vine roots; panoramic view across the Rhine to the Odenwald; highest and coolest of the Westhofen vineyards (Rheinhessen)

**Winery Website:** <http://www.weingutwittmann.de/>

**Importer:** Loosen Brothers USA, <http://loosenbrosusa.com/>

TASTING NOTES

### 4 Weingut von Winning Forster Kirchenstück GG 2013



Von Winning winery was founded in 1849 and now farms 40 hectares of some of the oldest parcels of Grosses Gewächs vineyards spread across Forst, Deidesheim, and Ruppertsberg. Leopold von Winning was the son-in-law of Dr. Andreas Dienhard, and now, under the same ownership and winemaking team, the Dr. Dienhard label is designated for fruitier wines vinified in stainless steel while the Von Winning label is reserved for the Grosses Gewächs sites vinified dry and in

wood. Winemaker Stephen Attmann describes his winemaking as "not doing the wrong thing at the wrong time." Gentle clarification, a natural and spontaneous fermentation and no fining creates wines with a distinctive, very elegant style.

**FORSTER KIRCHENSTÜCK**  
*Riesling Rediscovered*, p. 90

3.7 ha; 120-140 m

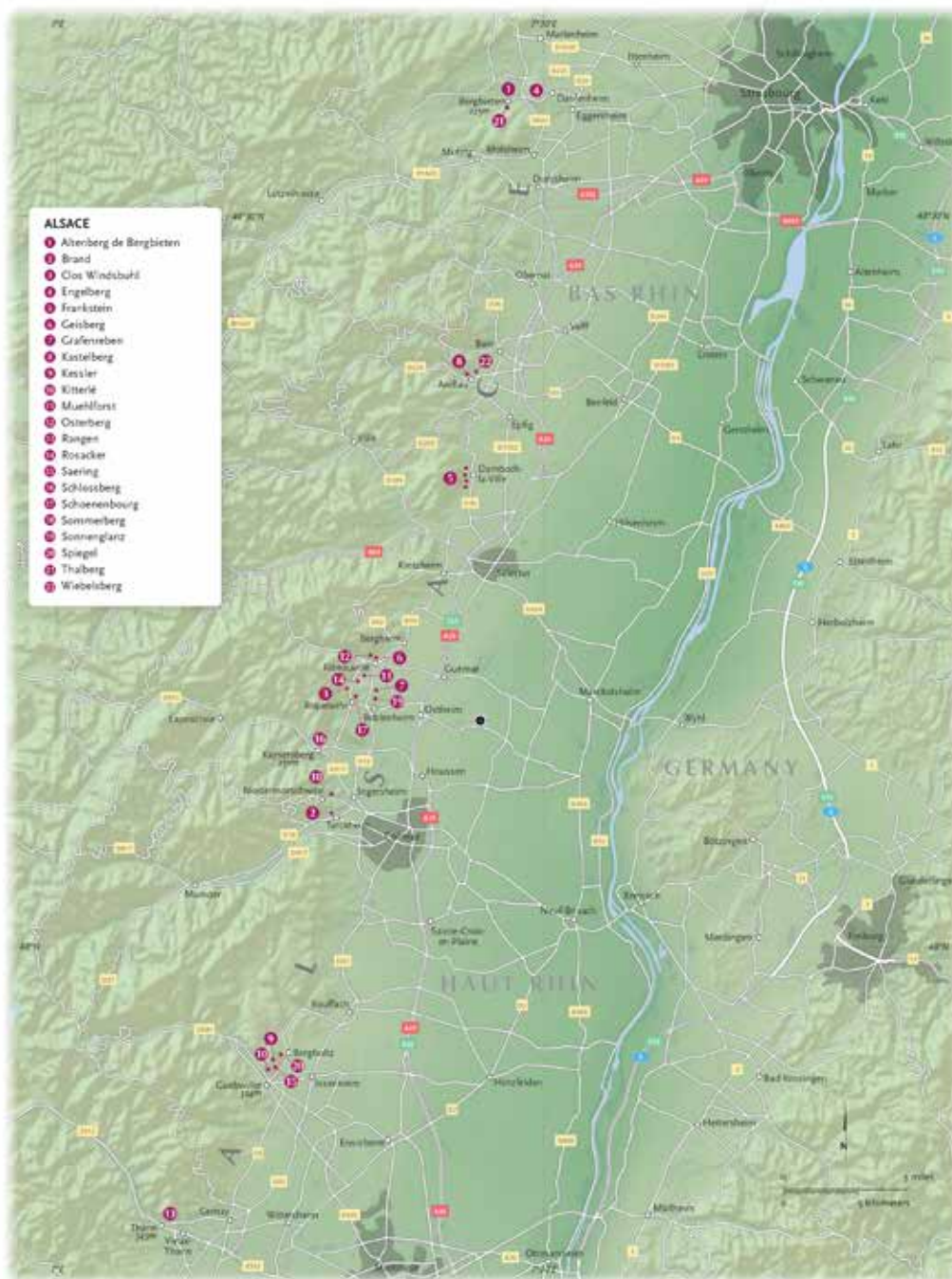
E- and SE-facing

Mostly weathered sandstone with broken basalt; chunks of limestone; deep clay-and-lime layer is found ca. 2m below the present soil surface; a waist-high sandstone wall surrounds the site; postcard view of the parish church of St. Margareta on the E side of the vineyard (Pfalz)

**Winery Website:** <http://www.von-winning.de/>

**Importer:** Skurnik Wines, <http://www.skurnik.com/>

TASTING NOTES



## 5 Dirlers-Cadé Belzbrunnen de Guebwiller 2012



Dirlers-Cadé was founded in 1871 in the small Alsace village of Bergholtz. 5th generation winemaker Jean Dirlers married Ludivine Cadé in 1998 and in 2000, her family's nearby vineyards were added to the Dirlers sites, resulting in the Dirlers-Cadé label. Adopting biodynamic farming procedures in 1998, they currently farm 18 hectares (43.2 acres) of vines, 42% of which are classified Saering, Spiegel, Kessler or Kitterlé Grand Cru. Their commitment to biodynamics in the vineyard is paralleled by their conservative practices in the cellar. Since 1987, each parcel within a single vineyard is whole-cluster pressed large oak foudres or stainless steel tanks. The juice is left to ferment for 3 weeks to 3 months depending on the cuvée, and the wine is aged on its fine lees for 9-12 months before a light filtration and bottling.

### **BELZBRUNNEN DE GUEBWILLER** *Riesling Rediscovered*, pp. 165-68

10ha;

-250-290 m

SE-facing

Modestly sloped site nestled between Saering and Spiegel, just downslope of Kessler, and overlooking Bergholtz. Planted inline with the slope. Deep sandy soil with a light admixture of clay. Dirlers' parcels are found at the high W end of the vineyard, adjacent to Kessler (Alsace)

**Winery Website:** <http://dirlers-cade.com/>

**Importer:** APS Wine and Spirits, <http://apswine.com/>

## TASTING NOTES

## 6 Dirler-Cadé Saering de Guebwiller GC 2012



Dirler-Cadé was founded in 1871 in the small Alsace village of Bergholtz. 5th generation winemaker Jean Dirler married Ludivine Cadé in 1998 and in 2000, her family's nearby vineyards were added to the Dirler sites, resulting in the Dirler- Cadé label. Adopting biodynamic farming procedures in 1998, they currently farm 18 hectares (43.2 acres) of vines, 42% of which are classified Saering, Spiegel, Kessler

or Kitterlé Grand Cru. Their commitment to biodynamics in the vineyard is paralleled by their conservative practices in the cellar. Since 1987, each parcel within a single vineyard is whole-cluster pressed large oak foudres or stainless steel tanks. The juice is left to ferment for 3 weeks to 3 months depending on the cuvée, and the wine is aged on its fine lees for 9-12 months before a light filtration and bottling.

### SAERING DE GUEBWILLER

*Riesling Rediscovered*, pp. 165-68

10ha;

-250-290 m

SE-facing

Modestly sloped site nestled between Saering and Spiegel, just downslope of Kessler, and overlooking Bergholtz. Planted inline with the slope. Deep sandy soil with a light admixture of clay. Dirler's parcels are found at the high W end of the vineyard, adjacent to Kessler (Alsace)

**Winery Website:** <http://dirler-cade.com/>

**Importer:** APS Wine and Spirits, <http://apswine.com/>

## TASTING NOTES

## 7 Marcel Deiss Schoenenbourg de Riquewihr GC 2010



The Domaine was founded in 1947 when Marcel Deiss returned home from WWII. Their 26 hectares of hillside vineyards are comprised of some 220 different blocks spread out over nine communes surrounding Bergheim. Jean-Michel Deiss took over the property in 1973 and became intrigued by the character of the individual sites' terroir. Early-on conversion to organic farming evolved to the current biodynamic regimen, as Deiss began focusing on the vineyard sites, rather than following the traditional Alsace approach centered on the specific grape variety. The Deiss Vins de Terroir bottlings were

deemed controversial (if not blasphemous) by the bureaucracy and Deiss's neighbors. The site-specific labeling was considered illegal until 2005, when Jean-Michel Deiss convinced the INAO that his wines were not deleterious to the reputation of the region. Mathieu Deiss is the latest member of the family to assume winemaker responsibilities. In addition to the Domaine Marcel Deiss wines, he also produces the Vignoble du Rêveur wines.

### SCHOENENBOURG DE RIQUEWIHR

*Riesling Rediscovered*, pp. 181-83

53.4 ha; 265-380 m

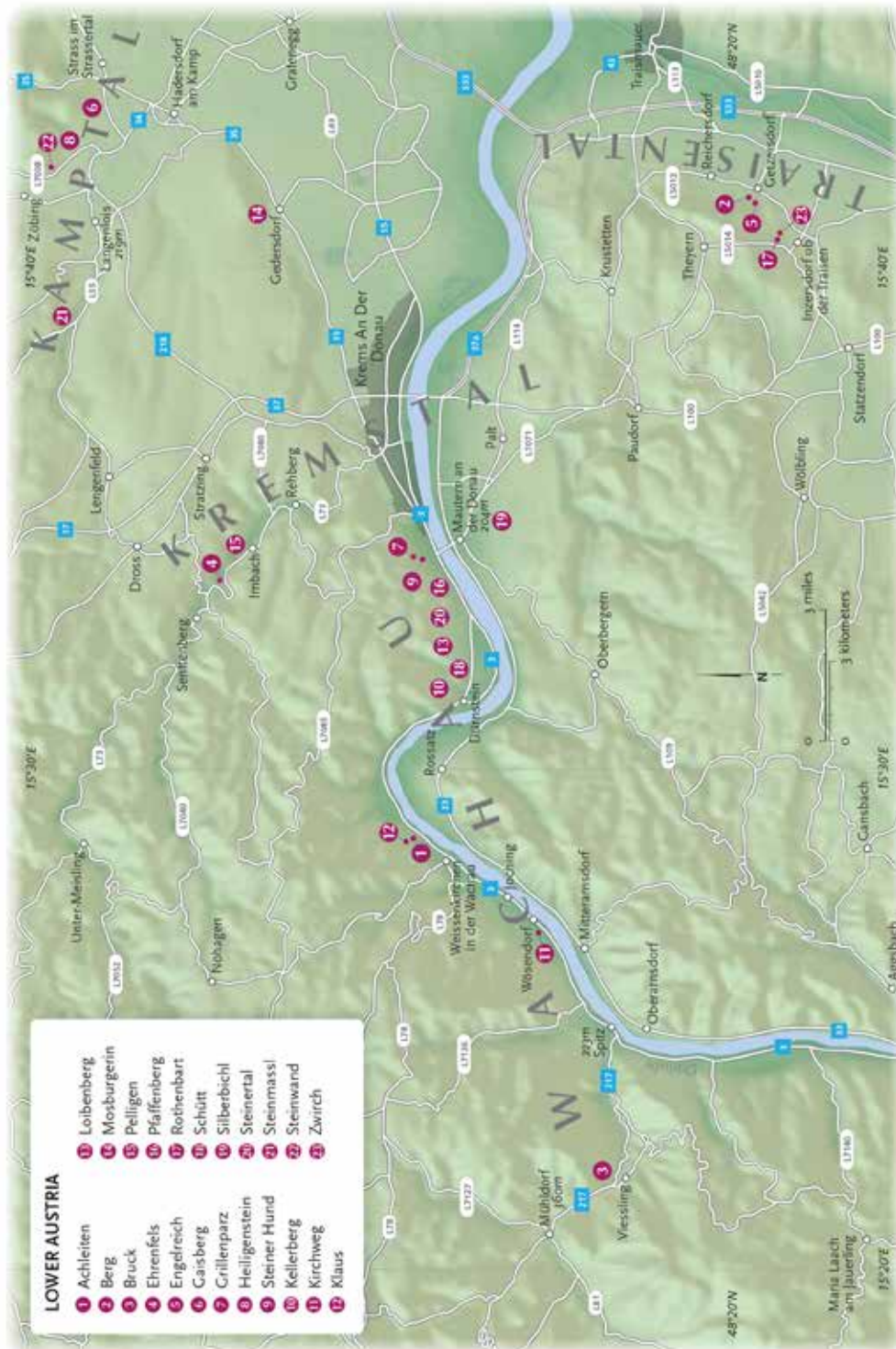
Generally southern exposures from SSW to SE Hill on the N edge of Riquewihr steepest at its midsection but relatively flat on top; geologically heterogeneous but relatively heavy, clay-rich soils strewn with broken sandstone predominate; base rock is mostly mudstone. Clay soils plus humidity arising from the Sembach make most of Schoenenbourg humid; botrytis pressure can be high. The Deiss parcel was planted between 1952 and 1982. (Alsace)

**Winery Website:** <http://www.marceldeiss.com/en/>

**Importer:** Veritas Imports, <http://veritaswine.com/>

## TASTING NOTES





## 8 Loimer Langenloiser Seeberg IÖTW 2015



Winemaker Fred Loimer began practicing biodynamics in 2006 and later became a founding member of Respekt!, a group of Austrian and Italian winemakers who believe that biodynamics don't go far enough when it comes to viticulture. In addition to his 70 hectares in Langenlois (Kamptal), Loimer also farms vineyards in Gumpoldskirchen (Thermenregion). Loimer was an early adopter of the Simonit & Sirch "soft pruning" viticultural method.

**LANGENLOISER SEEBERG**  
**Riesling Rediscovered, p. 112**

34.5 ha, 245-305 m

S-SW-facing

High-elevation but modest slope, averaging 10%

Silt-y and sandy brown topsoil scattered with rock fragments over mica- and schist-based bedrock with amphibolite (Kamptal)

**Winery Website:** <http://loimer.at>

**Importer:** The Winebow Group

<http://www.thewinebowgroup.com/our-brands/weingut-loimer/>

## TASTING NOTES

## 9 Prager Weissenkirchener Smaragd Achleiten 2015



Dr. Toni Bodenstein was already, a biologist, geologist and historian before marrying Ilse Prager and taking over the operation of the Wachau winery. His ability to combine his scholarly approach and passion for biodiversity along with brilliant winemaking has elevated Prager to the highest level of Austrian wine. The estate is made up of 17.5 steeply-terraced hectares planted to 60% Riesling and 40% to Grüner Veltliner, all planted at extremely high densities of up to 15,000 plants per hectare. Bodenstein makes six different wines from the famed Achleiten vineyard alone. Grapes are hand-har-

vested, sorted to eliminate botrytis, and then immediately pressed. Since 1996, all Prager wines have been vinified entirely in stainless-steel tanks. The wines embody the Prager motto: "Vom Stein zum Wein" (from rocks to wine).

### WEISSENKIRCHNER ACHLEITEN

**Riesling Rediscovered**, pp. 233-35

22 ha; 209-358 m

Various exposures from W to SE

Steep, aggressively terraced site with slopes as acute as 77%; uplifted, sedimentary soil with a generally high pH (7.3-8.2) on a foundation of gneiss (Wachau)

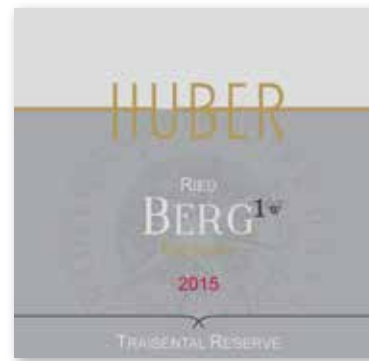
**Winery Website:** <http://www.weingutprager.at/>

**Importer:** The Winebow Group

<http://www.thewinebowgroup.com/our-brands/weingut-prager/>

## TASTING NOTES

## 10 Markus Huber Getzersdorfer Berg IÖTW 2012



Weingut Markus Huber is one of the most renowned producers in Traisenthal. Founded in 1648, Markus and his brother Michael are the 10th generation of Hubers to run the winery. Although Grüner Veltliner comprises the majority of their production, Riesling plays an important role. Viticulture is certified sustainable, with about one-third of their 40 hectares being farmed organically. After harvest, the Huber Berg receives 12 hours skin contact prior to being fermented in stainless steel. It then receives eight months in traditional acacia barrels before bottling.

### GETZERSDORFER BERG

**Riesling Rediscovered**, pp. 250-52

18 ha; 260-340 m

E-facing

Moderately steep and even slope overlooking the Traisen Valley; thin layer of chalk-rich gravel and conglomerate over solid white limestone baserock (Traisental)

**Winery Website:** <http://www.weingut-huber.at/>

**Importer:** Broadbent Selections, <http://www.broadbent.com/>

## TASTING NOTES

## 11 Kuenhof "Kaiton" Riesling 2012



The steep, stony vineyards of KuenHof's Peter & Brigitte Pliger are in Italy's Alto Adige, in the South Tyrol appellation called the Val d'Isarco (or Eisacktal), about 30 miles from the border with Austria. Prior to 1989, the KuenHof fruit was sold to Abbazia di Novacella. Farming is organic, with tendencies toward biodynamics (but not certified). Fermentation occurs with indigenous yeasts and the wines are aged in stainless steel and acacia barrels. The name "Kaiton" is of Celtic origin, and was the name for the area around the estate.

### "KAITON"

**Riesling Rediscovered, pp. 267-69**

6 ha; -500-600 m

SW-S-SE-facing

Several parcels on a steep to vertiginous slope which, averaged across all parcels, is approximately 30%.

A thin layer of sandy clay-loam loaded with gravel and broken slate lies over bedrock composed of slate and phyllite. Terraced throughout; terraces interrupted by outcroppings of bare rock (Eisacktal, Alto Adige)

**Winery Website:** <http://www.fws.it/en/kuenhof/>

**Importer:** Oliver McCrum Wines, <http://omwines.com/kuenhof/>

TASTING NOTES

## 12 G. D Vajra Lange DOC Riesling "Pètracine" 2012



G.D. Vajra was established in 1972. The Pètracine name comes from an old synonym for Riesling, probably born from the synthesis of two evocative words *petra* (stone) and *racine* (root). Traditionalists in terms of their winemaking approach, Vajra's Riesling program uses manual harvesting to preserve the essence of the whole fruit. A triple selection is transacted to preserve quality: first in the vineyard, and later with a double sorting in the cellar. Gentle pressing and a brief cold settling before fermentation lasting for two weeks before being aged in stainless steel for 6+ months before bottling.

### FOSSATI

**Riesling Rediscovered, pp. 82-84**

34 ha; 340-480 m

E- and ESE-facing

A single slope that straddles the boundary between the townships of Barolo and La Morra; uplifted gravel and sandy loam; relatively steep (Piemonte)

**Winery Website:** <http://www.gdvajra.it/>

**Importer:** Rinascimento Wine Company, <http://www.rinascimentowineco.com/>

TASTING NOTES

## 14 Grosset Polish Hill Riesling 2016



Jeffrey Grosset, owner and founder of Grosset Wines, is considered among the most influential winemakers in Australia. He is known for his work to legally allow the word “Riesling” on a bottle of Aussie wine if it indeed was made solely from Riesling – prior to this, a broad range of white varieties were bottled as Riesling (not unlike the mid-century use of “Chablis” on California wine labels). Grosset was also a leader in the Clare Valley’s campaign to bottle everything in the appellation under screwcap, a process he continues to use on his entire lineup.

The Grosset Polish Hill Riesling is produced exclusively from grapes grown on the eight-hectare, estate-owned Polish Hill Vineyard. It has been made every vintage since the winery’s inauguration in 1981 in the township of Auburn in South Australia’s Clare Valley. The vines are relatively closely-planted to three clones (two German and one Oz), this low-yielding, organically farmed vineyard is hand-pruned and hand harvested. Its challenging rocky profile and consequent low yields results in an average of two bottles of wine per vine being produced.

### POLISH HILL VINEYARD

8 ha; ~450 m

E-facing

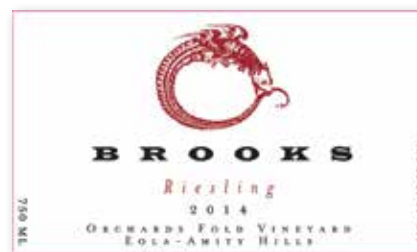
Gentle slope located between Sevenhill and Mintaro on the E side of the Clare; silt and shale at the surface, then clay and gravel, both over ancient blue shale bedrock; extremely low-vigor soil (Clare Valley, South Australia)

**Winery Website:** <https://www.grosset.com.au/>

**Importer:** Hudson Wine Brokers, <http://www.hudsonwine.us/>

## TASTING NOTES

## 15 Brooks Orchards Fold Riesling 2014



Riesling is the heart and soul of the 20 biodynamically-farmed acres in the Eola/Amity Hills owned by Brooks Winery. Founder Jimi Brooks was a visionary who came to wine through his passion for history and philosophy. After traveling the world and experiencing the hard work of winemaking in Europe, Jimi returned to Oregon and found work in the Willamette

Valley before setting up his own winery in 1994. After his unexpected death in 2004, his sister Janie Brooks Heuck teamed with winemaker Chris Williams to continue the winery as a legacy for Pascal Brooks, Jimi’s son.

The Orchards Fold vineyard lies south of Salem, Oregon and was planted by the Von Volkinburg family in 1978. This wine is part of a program wherein small quantities of selected single-vineyard lots are bottled separately, with the remainder being used in other Brooks blends. Production on the 2014 Orchards Fold Riesling totaled 75 cases.

### ORCHARD FOLD VINEYARD

-5 ha; 177 m

-E-facing

Gently sloping hilltop site near the N end of the Eola-Amity formation; silty clay-loam topsoil strewn with broken basaltic and tuffaceous material; good water-retention and fertility (Willamette Valley, Oregon)

**Winery Website:** <http://www.brookswine.com/>

## TASTING NOTES

## Tatomer Kick-On Ranch Riesling 2014



Graham Tatomer began working at Santa Barbara Winery at the age of 16. In 2003, he went to Austria to work a harvest with Weingut Knoll and wound up staying for more than a year. Subsequent visits and work with Knoll led to even more passion for Riesling, culminating in Tatomer's knowledge, experience, and inspiration being put to use in 2008 when he began producing wine under his own name. He now makes a range of Rieslings and Grüner Veltliners, in addition to several Pinot Noirs and a rosé, all grown in Santa Barbara County.

### KICK-ON RANCH

**Riesling Rediscovered**, pp. 333-35

24 ha; -50-60 m

S-facing

Gentle rolling hills almost within sight of the Pacific Ocean; very sandy topsoil, some of it deposited by persistent afternoon onshore winds, over Monterey shale (Los Alamos Valley, California)

**Winery Website:** <https://www.tatomerwines.com/>

## TASTING NOTES

## John Haeger



**JOHN WINTHROP HAEGER**, has written about wine since 1986. His articles have appeared in *Connoisseur*, *Wine & Spirits*, *Sunset*, and *Saveur*, in the San Francisco *Chronicle*, in Singapore-based *Appetite*, and in Japan's *Wine Kingdom*.

His first book about wine, *North American Pinot Noir* (University of California Press, 2004) was named Louis Roederer International Wine Book of

the Year for 2005. The second, *Pacific Pinot Noir: A Comprehensive Winery Guide for Consumers and Connoisseurs*, was published in September 2008.

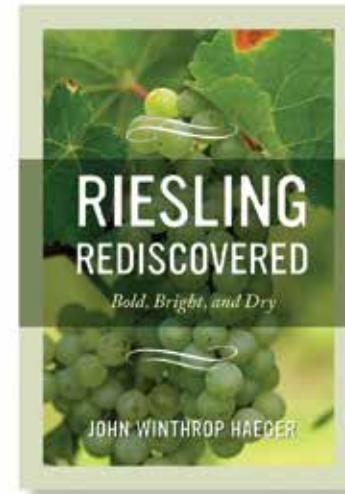
***Riesling Rediscovered: Bold, Bright, and Dry***, was published in March 2016.

He is also an historian, educator and educational administrator. A Princeton University graduate with a doctorate in Chinese history from the University of California, Berkeley, he has taught at Pomona College, Linfield College and the University of California, San Diego, and worked for The Asia Foundation, the Research Libraries Group, the American Council of Learned Societies, and Stanford University.

His interest in wine began in graduate school. He is a member of the Society of Wine Educators and a Fellow of the American Association of Wine Economists.

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## Riesling Rediscovered

Bold, Bright, and Dry  
JOHN WINTHROP HAEGER

Riesling is the world's seventh-most-planted white wine grape variety, and among the fastest growing over the last twenty years. It is a personal favorite of many sommeliers, chefs, and other food and wine professionals for its appealing aromatics, finesse, and minerality, for its uncanny ability to reflect terroir, and for its impressive versatility with cuisines of all types. It is stylistically paradoxical, however. Now usually made dry in most of Europe and Australia, and assumed dry by most German consumers, Riesling is made mostly sweet or lightly sweet in North America, and is believed sweet in the American marketplace irrespective of its origin. Riesling is consequently—but mistakenly—shunned by the mainstream of American wine drinkers, whose tastes and habits have been overwhelmingly dry for two generations.

*Riesling Rediscovered* looks at the present state of dry Riesling across the Northern Hemisphere: where it is grown and made, what models and objectives vintners have in mind, and what parameters of grape growing and winemaking are essential when the goal is delicious dry wine. John Winthrop Haeger explores the history of Riesling to illuminate how this variety emerged from a crowded field of grape varieties widely grown across northern Europe. *Riesling Rediscovered* is a comprehensive, current, and accessible overview of what many consider to be the world's finest and most versatile white wine.

John Winthrop Haeger is a sinologist, historian, and academic administrator who has written about wine since 1985 for *Connoisseur, Wine & Spirits, Saveur*, and other publications. He is the author of *North American Pinot Noir* (2004) and *Pacific Pinot Noir* (2008), both published by UC Press.

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