

RIESLING SINGULARITY iii: Riesling described only as holy f*#king s@^t balls

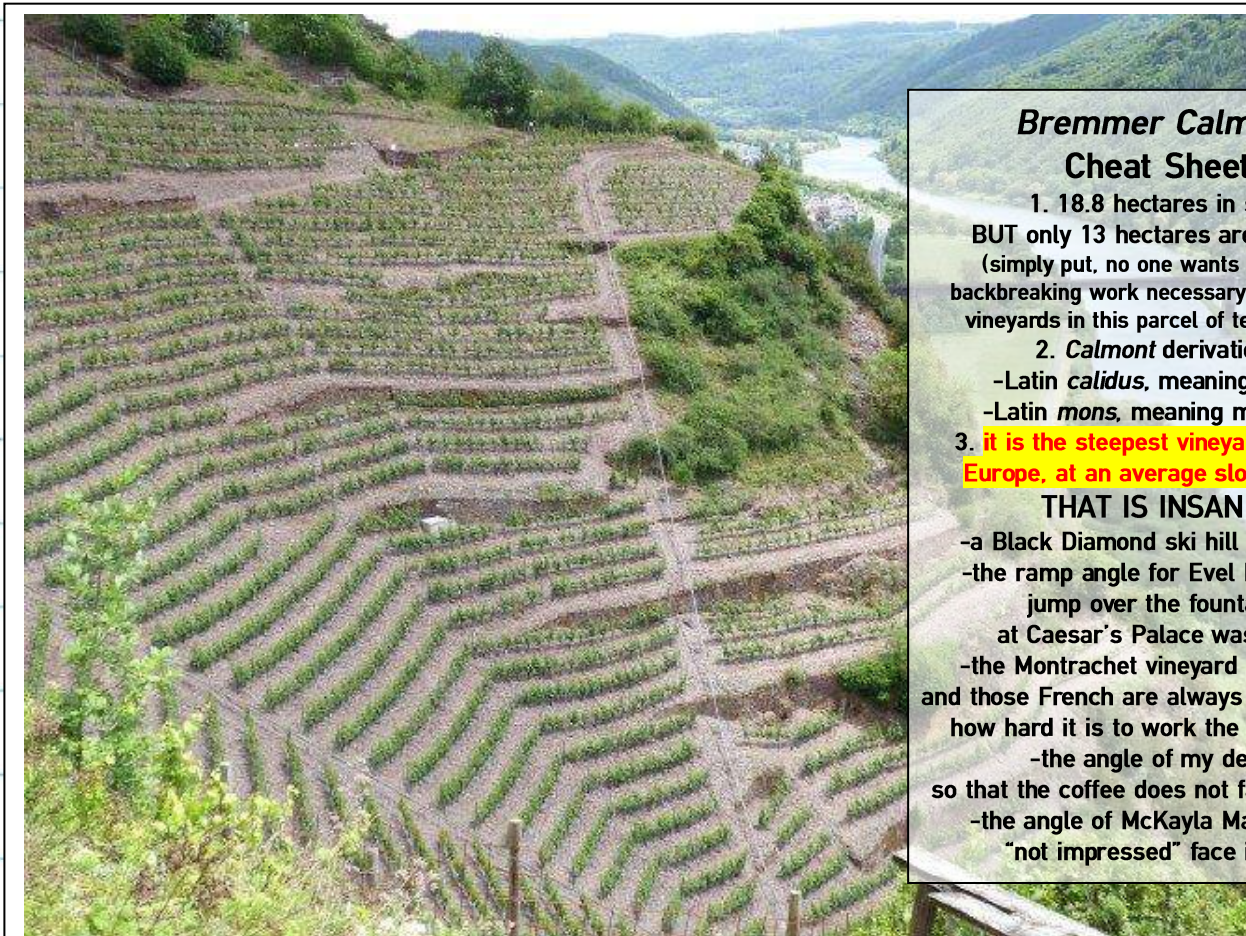
Kabinett, Bremmer Calmont, Franzen, 2019, Mosel

HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

18.00* 20.00 10.25

(Total Acidity 6.8 gr. / Residual Sugar 50.8 gr.)

- these grapes come from the youngest plantings, in a reclaimed section at the top of *Calmont*, a site called *Fachkaul*; it was re-planted by Kilian Franzen's papa...needless to say, it was all done by hand...aka, a tractor has not been invented to work a 65° slope!
- the vineyard *Calmont* faces southeast / south / southwest
- Calmont* is composed of weathered, red Devonian slate, with veins of quartzite
- Calmont* stands 900 feet above the Mosel River
- the town of Bremm does not yet have a Starbucks or a Duane Reade but it does have a GameStop
- the wine was fermented, with indigenous yeasts, in stainless steel...it then went through ML



Bremmer Calmont Cheat Sheet

1. 18.8 hectares in size
BUT only 13 hectares are planted
(simply put, no one wants to do the backbreaking work necessary to maintain vineyards in this parcel of terra firma)
2. *Calmont* derivation:
 - Latin *calidus*, meaning warm
 - Latin *mons*, meaning mountain
3. **it is the steepest vineyard in all of Europe, at an average slope of 65°**
THAT IS INSANE!
 - a Black Diamond ski hill is at 40°
 - the ramp angle for Evel Knievel's jump over the fountain at Caesar's Palace was 20°
 - the Montrachet vineyard is at 15° and those French are always complaining how hard it is to work the vineyards
 - the angle of my desk so that the coffee does not fall off is 0°
 - the angle of McKayla Maroney's "not impressed" face is 8°



**HAPPY Glass Taste
HOUR* 6oz. 3oz.**

RIESLING DUALITY vii: Riesling from a Doctor*...yes, a f*#kin' doctor!

Kabinett, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch, Erben Thanisch, 2019, Mosel	18.00*	21.00	10.75
(Total Acidity 8.4 gr. / Residual Sugar 55.2 gr. / 9.5° / harvested on October 8 th , 2019)			
Spätlese, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch, Erben Thanisch, 2019, Mosel	22.00*	26.00	13.25
(Total Acidity 8.1 gr. / Residual Sugar 83.8 gr. / 8.5° / harvested on October 8 th , 2019)			

***Flight of Two Tastes of these Two Tasty Wines 20.00**

****unfortunately, these two wines are NOT part of the *Summer of Riesling* Riesling Flights****

***YOUR PRESCRIPTION FOR YOUR WINE HEALTH...AND EVERYONE YOU LOVE:**

-the Archbishop Elector of Trier, Boemund II, was gravely ill as he travelled through the Middle Mosel in 1360CE. None of his doctors could cure his ailments. But during a stay at Landshut Castle (located near Berncastel), he was given a flask of wine by a local grower. Upon consumption of this wine, he was miraculously cured. He then proclaimed that "**the wine is the true doctor**" and the vineyard that produced that wine was forever to be known as the *Doctor*. He then rode off into the night to see a Cure show at the Roman Forum in Koblenz. So, People of America, with each sip of this wine, all of your ailments will forever be banished (please know that I am only a wine person and not a medical doctor and therefore stand very gingerly behind this claim).

I once attended a rave here. There were only three of us...my priest, my shaman, me. It was a heavenly night.

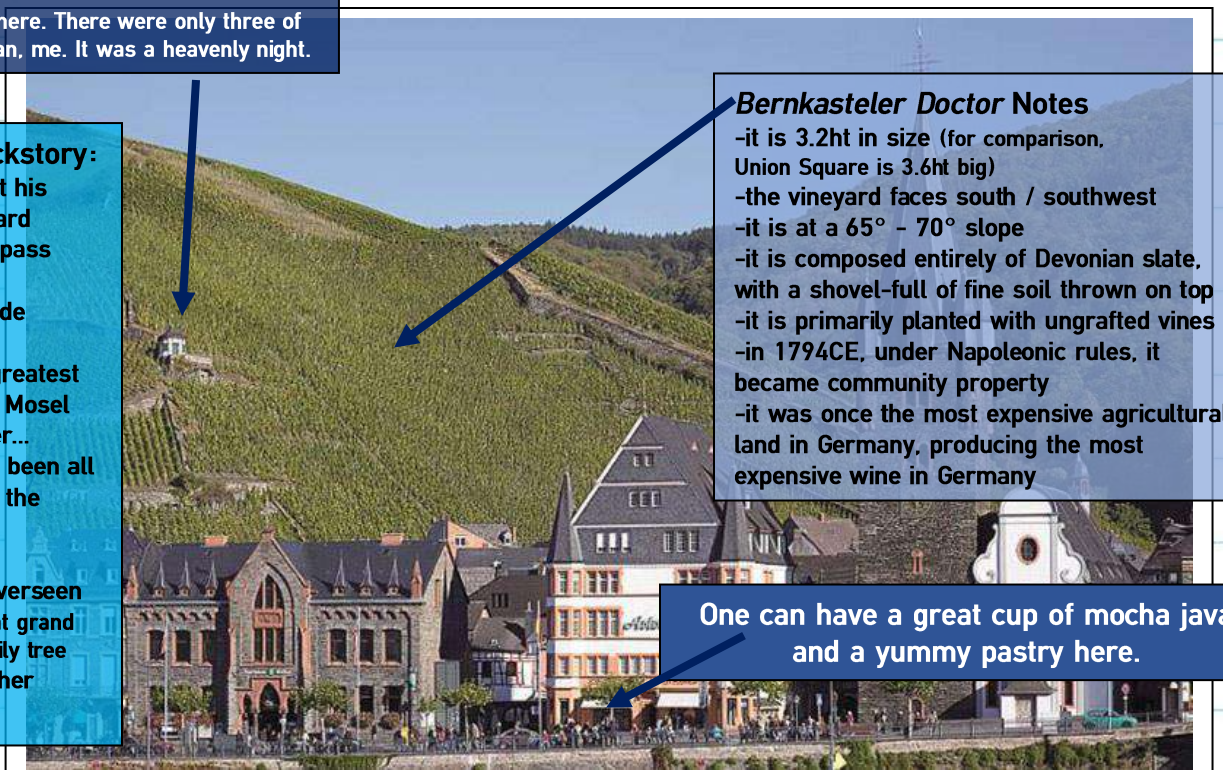
Your Dr. Thanisch Backstory:

-Dr. Hugo Thanisch bought his parcel of the *Doctor* vineyard in 1882 and proceeded to pass this mortal coil in 1895
-his widow, Katherine, made the 1921 Riesling TBA, *Bernkasteler Doctor*, the greatest wine ever produced in the Mosel
-"Wwe" stands for widower... meaning that women have been all important in the history of the Thanisch estate and the *Doctor* vineyard
-presently, the estate is overseen by Sofia Thanisch (the great grand niece of Katherine, if my family tree construction is correct) and her daughter Christina

Bernkasteler Doctor Notes

- it is 3.2ht in size (for comparison, Union Square is 3.6ht big)
- the vineyard faces south / southwest
- it is at a 65° - 70° slope
- it is composed entirely of Devonian slate, with a shovel-full of fine soil thrown on top
- it is primarily planted with ungrafted vines
- in 1794CE, under Napoleonic rules, it became community property
- it was once the most expensive agricultural land in Germany, producing the most expensive wine in Germany

One can have a great cup of mocha java and a yummy pastry here.





	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING SINGULARITY vi: Riesling's origin, as envisioned by Charlemagne			
Spätlese, Grünlack, Schloss Johannisberg, 2018, Rheingau	22.00*	25.00	12.75

(Total Acidity 6.9 gr. / Residual Sugar 71 gr. / 9°)

JUST BETWEEN US, CAN I ADMIT THAT I GET ALL HOT & BOTHERED JUST PONDERING THIS ESTATE...

Okay, Mom would be so pissed right now that I actually committed that statement to paper. But we have agreed to be honest with each other, because that is how our Riesling world interacts. And my palpable temperature rising and psychic, guttural rumblings are due solely to the number of **firsts** that have happened on this hillside, slouching towards the Rhein River, in the Rheingau Region of Germany (we are about an hour's drive from Frankfurt Airport).

FIRST #1: the Emperor Charlemagne noted in 772 that the snows on this hill melted **first** and therefore it would probably be a perfect place to plant grapes (his son, Ludwig der Fromme, **first** noted a production of 6000 litres of wine in 817)

FIRST #2: in 983, Emperor Otto II gave rights to the western part of the Rheingau to the Archbishopric of Mainz and the **first** Benedictine monastery was built on Bishop's Hill in 1100 (in 1130, the name of the village, hill and monastery were changed to Johannisberg in honor of St. John the Baptist)

FIRST #3: in 1716, Konstantin von Buttlar, the Prince-Abbot of Fulda, purchased the estate and made the **first** movements towards Riesling supremacy (he demolished the monastic buildings and built a new baroque manor and a massive cellar, to join with the already existing 900 year old cellar. Now the **first** signs of *cladosporium cellare* appear; it is a very desirable mold which regulates humidity)

FIRST #4: in 1719 and 1720, the **first** movement towards a Riesling monopole is taken with the planting of 294,000 Riesling vines -here begins the period where Riesling is not just referred to as Riesling but as Johannisberg Riesling

FIRST #5: in 1775, the **first** harvest of late harvested grapes – spätlese – is recorded. This was by no means purposeful but due to the late arrival of the messenger from Fulda with the permission to begin harvest (word was that he was waylaid by a young vixen named Cindy). The resulting wines made from these late-harvested grapes, partially affected by noble rot, were a revelation – "I have never tasted such good wine" stated Johann Engert, estate manager, on April 10th, 1776. Such was the success of these wines that an ordinance was instituted leaving the harvest date up to the individual local authority as opposed to a common assent through the entire region

FIRST #6: to be continued...or just ask Caitlyn or Steven or Jamba or Clyve or Sarah or Tom or Phoebe or Chloe or Amber



NOTES I: your Spätlese grapes are harvested **HERE**

NOTES II: I once camped by these pictured trees...needless to say, I dreamed that I was being chased by Salome