



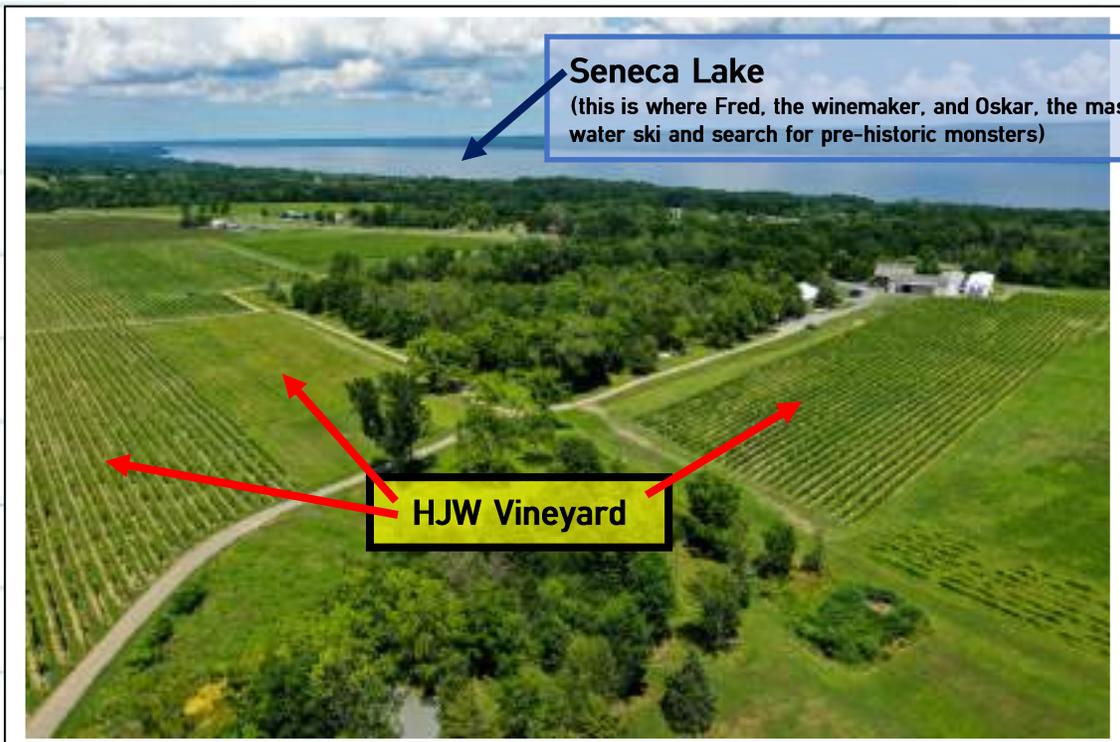
RIESLING SINGULARITY i: Riesling disguised as purity and righteousness

Hermann J. Wiemer, *HJW Vineyard*, 2019, Seneca Lake

HAPPY HOUR*	Glass 6oz.	Taste 3oz.
18.00*	20.00	10.25

(Total Acidity 7 gr. / Residual Sugar 6 gr.)

- the vineyard was planted in 1977, by Hermann J. Wiemer, with clones #110, #198, #237...Hermann didn't call them clones... they were just Riesling to him. The cuttings came from his father's nursery in Germany, arrived in Canada, and then were driven in a bakery truck across the border into the U.S.A...they are not suitcase clones or gumboot clones *but* croissant clones...CRAZY!!!
- the first Riesling was produced here in 1979 and was named the Wine Spectator Top 100 Wine...just kidding, that would never happen
- the vineyard has very shallow topsoil and rests on shale bedrock; it resides on the west side of Seneca Lake, in a very cool pocket
- the grapes were harvested in four pickings, on October 5th, 6th, 30th and November 4th (Riesling just needs to hang out and develop, like my oldest son Linus)
- the grapes were whole-cluster pressed, then fermented and remain on the gross lees for 7 months



Seneca Lake
(this is where Fred, the winemaker, and Oskar, the master blaster, water ski and search for pre-historic monsters)

HJW Vineyard

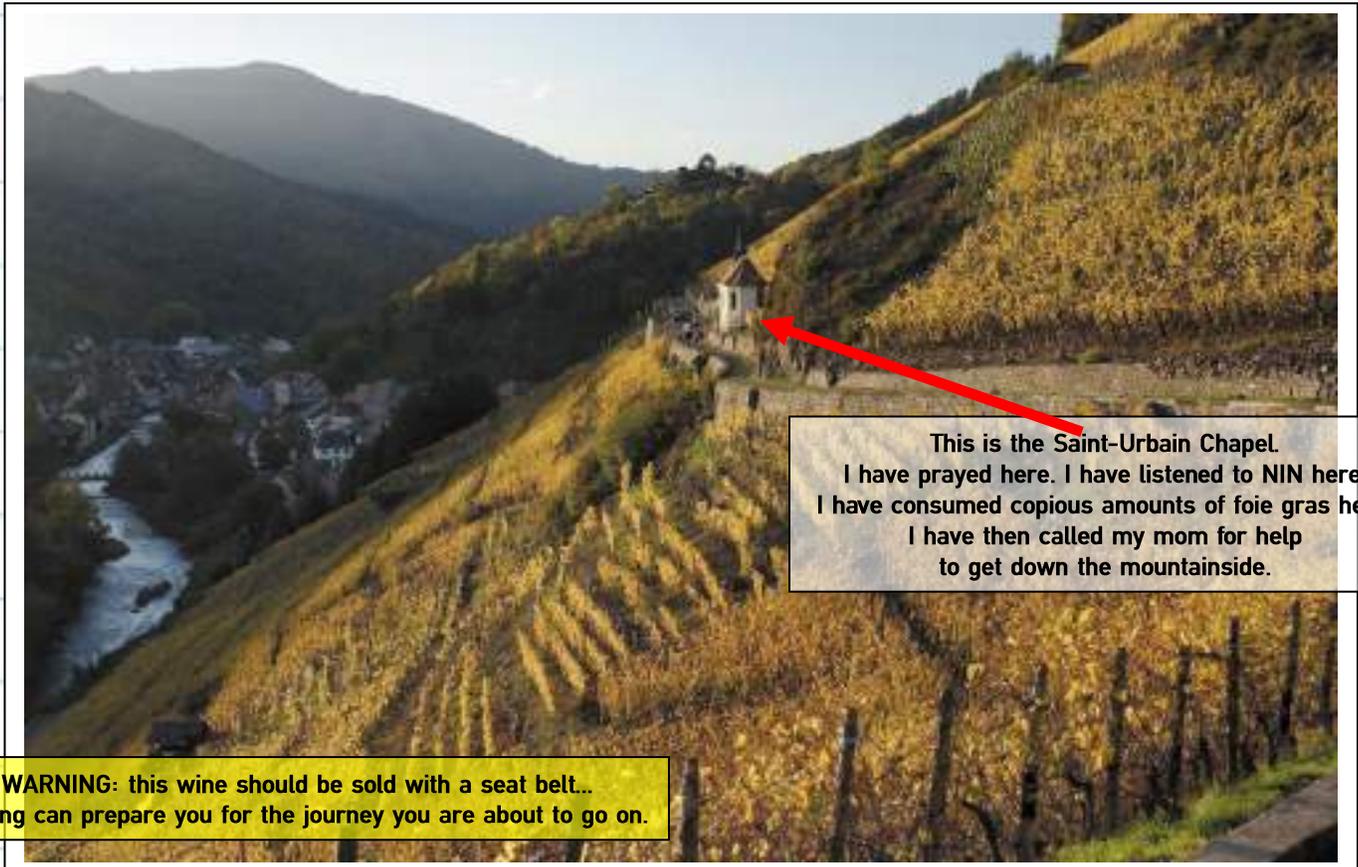


RIESLING SINGULARITY ii: Riesling disguised as the Holy Roman Emperor

Schoffit, *Grand Cru Rangen "Clos Saint-Théobald,"* 2018, Alsace HAPPY HOUR* Glass 6oz. Taste 3oz.

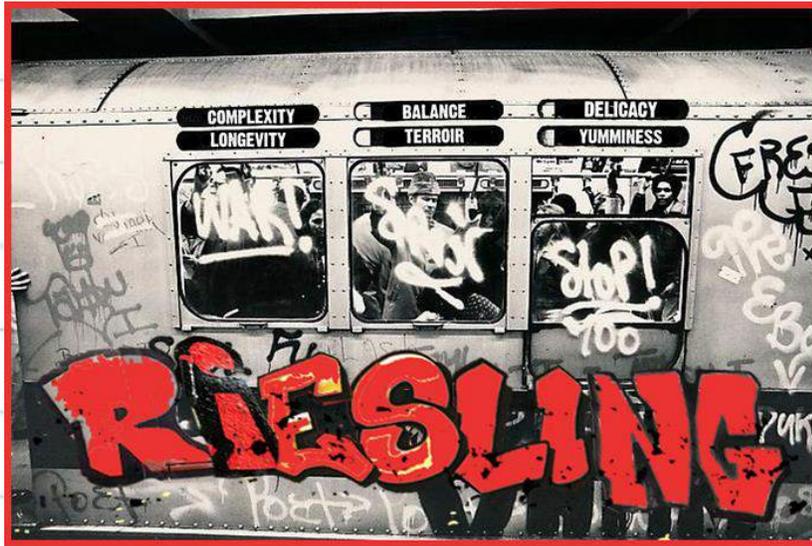
(Total Acidity 5.5 gr. / Residual Sugar 3.5 gr.)

- well, mammmmma, we are now in the vinous Promised Land of France. Truly, with all due respect to the Burgundians, the Bordelais, the Champenois, the blah, blah, blah, they ain't got nothing compared to this majestic hillside, above the River Thur, near the town of Thann
- the slope is at 60°...just ponder for a moment how steep that actually is...if Romanée-Conti was that steep, we would be spending \$10,000 per bottle. But this is not Burgundy; this is Alsace. And Alsace does not get enough respect or acclaim from wine folks. BUT YOU ARE GOING TO CHANGE THAT TONIGHT BY SCREAMING TO THE HEAVENS HOW PROFOUND THIS EXPRESSION OF TERRA FIRMA ACTAULLY IS!
- the vineyard measures 18.5 hectares in size – Bernard Schoffit owns 6.5 hectares and Olivier Humbrecht essentially owns the rest
- the vineyard is adjacent to the Vosges fault and it lies on volcanic-clastic rocks...it is very stony soil and it retains heat
- the vineyard faces due south
- to be honest, I just need to shut up and you need to start savoring this wine...you are definitely going to see stars



This is the Saint-Urbain Chapel. I have prayed here. I have listened to NIN here. I have consumed copious amounts of foie gras here. I have then called my mom for help to get down the mountainside.

WARNING: this wine should be sold with a seat belt... nothing can prepare you for the journey you are about to go on.



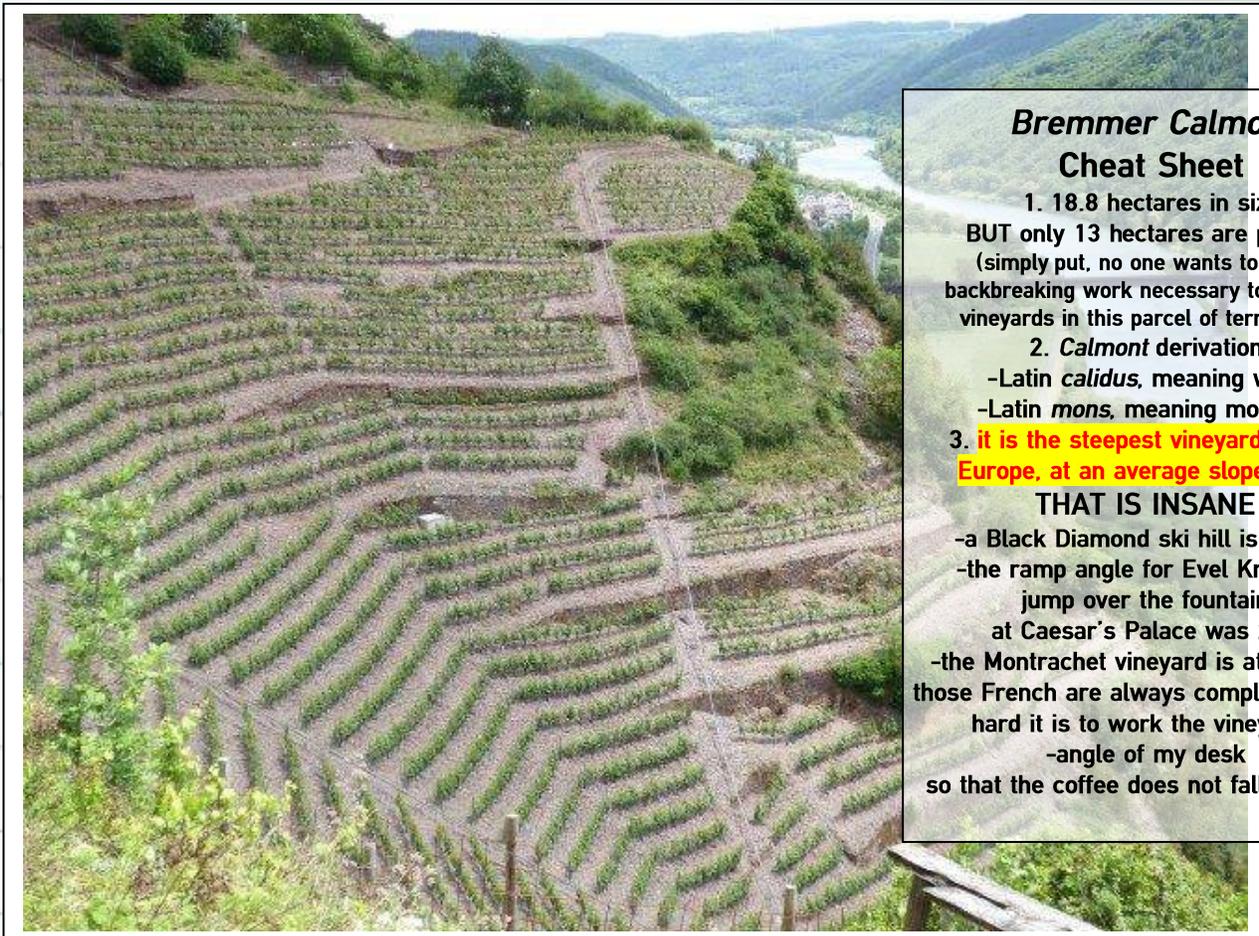
RIESLING SINGULARITY iii: Riesling disguised as holy f*#king s@^t balls

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, 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
- angle of my desk so that the coffee does not fall off is 0°