

Rheingau Riesling Trocken “Quarzit” Weingut Peter Jakob Kühn 2006

The Rhine turns westward just past Mainz, flowing along a 30-kilometer stretch of warm, southerly exposed vineyards that have been a center of German wine production since Roman times. It was in the Rheingau that Riesling’s potential was first realized and developed, through an unprecedented collaboration between the church, the nobility, and the peasants. Peter and Angela Kühn, at their 12-hectare estate outside of Oestrich, honor this tradition with finely honed Riesling of the first order. The “Quarzit” trocken, redolent of lime, earth, and spice, fills the palate with rich flavors buoyed by brilliant acidity.

Regional History

Viticulture in Germany is mentioned by the Stoic philosopher Posidonius of Rhodes (135-51 BC), who wrote, “...the [Germans] drink a lot of undiluted wine...” It’s known that the Romans first planted many of Germany’s finest vineyard sites. With the rise of the early Christian church, the vine had been intimately intertwined with religious and secular history. Charlemagne supported winemaking directly with vine planting projects and indirectly, by his support and encouragement of monastic orders. By the late 18th century, it was the Church who was responsible for quality controls such as laws against the adulteration of wines, replacement of lesser-known varietals with the noble Riesling grape, and the custom of distinguishing certain vineyard sites as being superior. The Rheingau has a long-standing reputation (famous for being famous) as the finest wine producing region in Germany. The small village of Oestrich (in the heart of the region) holds two of the most esteemed vineyards, Doosberg and Lenchen. The micro-climate is tempered by the Rhein River, and the soil is more calcereous (reminiscent of Burgundy) than that found in other famous Riesling Vineyards.

The lighter German wines are excellent with classic regional dishes such as wiener schnitzel, spaetzle (noodles) in butter or delicate cream sauce & kudlen (dumplings). The heavier Spätlese & dry or off-dry Auslese wines are excellent with fish (including sushi & sashimi), poultry, and other white meat dishes. German wines pair particularly well with reduction sauces having an edge of caramelization and the addition of cream or crème fraiche. German wines are naturally well suited to cut through the edge of sweetness and fat from these elegant sauces. In contrast, garlic-laden, tomato-based sauces and olive-oil preparations combat the delicate aromas and texture of most German wines.



moore brothers
WINE COMPANY

moorebrothers.com