

Dear Wine Enthusiast:

The upcoming Victoria Wine Society tasting will focus on the Riesling renaissance happening around the globe with a few quaffable comparisons and some heavy hitters. The date is set for Monday, May 10<sup>th</sup> at The Hotel Grand Pacific. Please note there is now a three tier pricing to encourage membership.

Also, the Victoria Festival of Wine, Music and Food is running on May 22 and May 23 and we are looking for some volunteers to assist in making this the huge success that it always is! Festival Coordinators are looking for folks to help with pouring, admissions, set-up, takedown and security. In exchange for your time, passes to the tastings, seminars and gala events will be available. There is tons of fun to be had and it is a great opportunity to sample some wines and meet the people behind the scenes of the festival. If you are interested in getting more information, please contact Kelly Moote. Her email is: [kelly.moote@shaw.ca](mailto:kelly.moote@shaw.ca) and phone is: 388-0029.

Stoneleigh 2001 Marlborough Riesling, New Zealand \$16.49  
Gunderloch 2002 Redstone Riesling, Germany \$15.95  
Gehring Brothers 2001 Reserve Riesling, British Columbia \$13.49  
Grosset Polish Hill 2003 Clare Valley Riesling, Australia \$48.63  
Max Richter 2002 Wehlener Sonnenuhr Riesling Spatlese, Germany \$35.58  
Trimbach 1999 Cuvee Frederic Emile Riesling, Alsace \$64.57  
Selbach Oster 1999 Zeltinger Sonnenuhr Riesling Auslese, Germany \$40.62  
Schloss Vollrads 1976 Auslese, Rheinhessen Germany

Speaker: Ceri Meredith-Jones  
Location: Hotel Grand Pacific  
Date: Monday, May 10, 2004  
Time: The tasting commences at 7PM  
Cost: \$30.00 Members, \$35 Member Escorts and \$40 guests

Ceri's notes:

1) Stoneleigh 2001 Marlborough Riesling, New Zealand \$16.49 From the Northern tip of the South Island of NZ on the banks of the Wairau River. Low yielding stony soils.

*-lots of mineral characteristics with ripe juicy fruit, citrus peel aromas, good acidity and a long finish*

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2) Gunderloch 2002 Redstone Riesling, Germany \$15.95 (screwcap) the lower end of the scale for this winery. Their Rothenberg vineyard Trockenberenauslesen has been awarded 100pts by Spectator 3 times('01, '96, '92). The only winery in the world to have ever received this honour. Rheinhessen

*-floral aromas with a hint of smoke, ripe apple and lanolin. Nice green apple flavours*

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3) Gehring Brothers 2001 Reserve Riesling, British Columbia \$13.49 A standout at the tasting, it was picked as 7 peoples first favourite wine. We are very happy to have included it. A good example of what can be done with Riesling in BC.

*-juicy peach and apple characteristics with a nice round palate and a long finish*

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4) Max Richter 2002 Wehlener Sonnenuhr Riesling Spatlese, Germany \$35.58 37 acre estate with only 12 employees. Slate terroir. One of the best sites on the Mosel.

*-ripe and concentrated with a backbone of slate and mineral characters and a pop of acidity on the finish*

5) Grosset Polish Hill 2003 Clare Valley Riesling, Australia \$48.63 5 stars Decanter Magazine. "The finest Australian Riesling I have ever tasted" Robert Parker

*-a whiff of peaches and canned fruit on the nose with unbelievably steely, crisp acidity and a long, long finish. Good buy for your cellar.*

6) Trimbach 1999 Cuvee Frederic Emile Riesling, Alsace \$64.57 Average age of vines in this vineyard is 30yrs. 12 generations of the Trimbach family back to 1686. The only Alsatian wine at the tasting.

*-lightly perfumed and slightly earthy. Medium to light intensity, not showing much fruit or acidity*

7) Selbach Oster 1999 Zeltinger Sonnenuhr Riesling Auslese, Germany \$40.62 Since 1661, Oz Clarke calls it "very pure and elegant". Fermented in traditional 1000litre oak barrels called "Fuder". Mittlemosel.

*-rich butter tart aromas with intense honeyed apple flavours but a bit soft on the finish. Not as much acidity as expected.*

8) Schloss Vollrads 1976 Auslese, Rheinhessen Germany. Inhabited by the Greiffenclaus family since 1330 the last heir died suddenly in 1997 and the Nassau Savings Bank is now the owner. Spectator gave this vintage 96pts. Michael Broadbent calls it "a gloriously ripe vintage"

*-dark golden in colour with concentrated apricot honey and caramel aromas, creamy crème brulee flavours that linger with fresh acidity and wonderful balance.*