

for the Pfalz with lovely acidity and a filigree quality to its fruit. Last digits of A.P. Nr.: 14 06. The *Wachenheimer Gerümpel Spätlese trocken* is less mineral in the nose and shows delicacy with steeliness but needs more time for the fruit to emerge. Wolf's *Forster Pechstein Spätlese trocken*, from one of my favorite Pfalz vineyards, does not disappoint. It is lightly earthy in the nose and intense and deep on the palate with light earthy flavors, some delicacy, and firmness. The *Forster Jesuitengarten Spätlese trocken* displays lovely lime blossom aromas, with succulence and roundness in the mouth and lime blossom flavors. The *Forster Ungeheuer Spätlese trocken* is dense, intense, wiry, and delicious with mouth-watering acidity but this wine still needs a year or two to develop. The *Wachenheimer* is a dry wine with delicious cinnamon peach and apricot aromas and flavors and plenty of firmness on the palate. Now-2013. Last digits of A.P. Nr.: 1906. The *Wachenheimer Belz Spätlese* has slightly herbal (in the good sense) and earthy aromas, followed by some sweetness on the plate and roundness, but the wine is a touch soft. About 5% botrytis. The *Forster Pechstein Spätlese* has floral aromas, and is pure, deep, and nervy with filigree fruit. There isn't a lot of sweetness showing (stated alcohol is 11.5%, indicating that a lot of the sugar went to alcohol), but the wine is more elegant and filigreed than its trocken counterpart. Importer: Loosen Bros. USA, Ltd., Salem, OR.

VILLA WOLF

2005 ROSE DE PINOT NOIR 75/F
2005 RIESLING 80/F
2005 PINOT GRIS 86/A-

The *Pinot Gris* is unoaked and does not show the complexity of top Pinot Gris, but it is medium-weight (12.5% stated alcohol) with enlivening acidity and typical apple and walnut flavors with a touch of minerality and a little butter on the finish. Last digits of A.P. Nr.: 0206. Importer: Loosen Bros. USA, Salem, OR.

WÜRTEMBERG

GRAF ADELMANN

2005 PINOT GRIS TROCKEN 90(+)A
This is an eye-opener, coming from Württemberg. Floral and mineral in the nose, with mouth-watering acids, but there is also softness to the yellow plum flavors and brightness to the fruit. Importer: Cellars Int'l, Carlsbad, CA.

FRANKEN

For Riesling, at least, this appears to be the best Franken vintage since 2001. The wines are difficult to find, but they are worth the search: arguably the greatest dry Riesling area in the world, and certainly the greatest area for Sylvaner.

BICKEL-STUMPF

2005 (THÜNGERSHEIM) JOHANNISBERG † 92(+)A-
This wine shows hazelnut aromas and flavors that are quite intense, and the balance is lovely. Last digits of A.P. Nr.: 16-06.

BÜRGERSPITAL ZUM HEILIGEN GEIST

2005 DRY LIMESTONE (MÜLLER-THURGAU) 81/D
2005 WÜRZBURGER PFAFFENBERG
SYLVANER KABINETT DRY 92/A
2005 WÜRZBURGER PFAFFENBERG KABINETT DRY 92/A
2005 WÜRZBURGER STEIN "HAGEMANN"
SPÄTLESE DRY † 94/A
2005 WÜRZBURGER STEIN SYLVANER † 88(+)B-
2005 WÜRZBURGER STEIN-HARFE † 92(+)A
SCHEUREBE KABINETT 90/A
2005 WÜRZBURGER STEIN-HARFE SPÄTLESE 90/B+

The *Würzburger Pfaffenberg Sylvaner Kabinett dry* showed floral elements in the nose. In the mouth, the wine showed great depth with pure, stony, liveliness in the attack. Last digits of A.P. Nr.: 44 06. The *Würzburger Pfaffenberg Kabinett dry* is stony, earthy, and pure, with Riesling grip and finesse on the palate. Last digits of A.P. Nr.: 019 06. The *Grosses Genüchs Würzburger Stein "Hagemann" Spätlese dry* shows green tea and

floral aromas. In the mouth, the wine is pure with great grip and attack and outstanding minerality that comes from the limestone soils. Last digits of A.P. Nr.: 048 06. Probably, the *Grosses Genüchs Würzburger Stein-Harfe* is even better, but I tasted it earlier, and it was not as open. Mineral and slightly leesy in the nose and in the mouth, the wine is not entirely dry but is impressive. 2008-2014. Last digits of A.P. Nr.: 049-06. The *Grosses Genüchs Würzburger Stein Sylvaner* is very earthy in the nose with medium weight and some fruit, but no special character. Last digits of A.P. Nr.: 050-06. The *Würzburger Stein-Harfe Scheurebe Kabinett* has a spicy, herbal nose that is identifiably Scheurebe. In the mouth, the wine is smooth and creamy with long lime flavors. Now-2014. Last digits of A.P. Nr.: 032 06. Last, the *Würzburger Stein-Harfe* has pure mineral aromas and flavors with a touch of cinnamon on the palate, and fine length. Last digits of A.P. Nr.: 009 06. Importer: Morandell Imports, L.A.

CASTELL

2005 FRENZY (MÜLLER-THURGAU TROCKEN) 83/C+
2005 SCHLOSS CASTELL SYLVANER TROCKEN 88/A
2005 CASTELL KUGELSPIEL SYLVANER TROCKEN 90/A
2005 (CASTELL) SCHLOSSBERG † 92(+)A-
2005 CASTELL RIESLANER SPÄTLESE 92/A

The estate *Schloss Castell Sylvaner trocken* has some roundness and elegance for a Sylvaner with some red cherry aromas and flavors. Plastic cork, so drink in the next year or two. Last digits of A.P. Nr.: 015-06. The *Castell Kugelspiel Sylvaner trocken* is a step up in class with cherry blossom aromas, power in the mouth, and prickly acidity, richness, and pear and cherry blossom flavors. Last digits of A.P. Nr.: 023 06. The *Grosses Genüchs Schlossberg* displays wonderful earthy aroma and flavors with excellent acidity. Last digits of A.P. Nr.: 065-06. It took me some time to understand Rieslaner as separate from Riesling, but now that I do, there is a lot to appreciate when top estates take their hand to it. The estate *Rieslaner Spätlese* is creamy and racy with medium sweetness and lemon curd aromas and flavors. Last digits of A.P. Nr.: 021 06. Importer: Valckenberg, Int'l, Tulsa, OK.

RUDOLF FÜRST

2005 WEISSBURGUNDER PUR MINERAL (TROCKEN) 91(+)A+
2005 MÜLLER-THURGAU PUR MINERAL (TROCKEN) 90/A
2005 SYLVANER PUR MINERAL (TROCKEN) 88/A
2005 BUNTSANDSTEIN-TERRASSEN
ALTER SATZ VON RIESLING & SYLVANER TROCKEN 90/A
2005 (BÜRGSTADT) CENTGRAFENBERG KABINETT TR 91/A
2005 (BÜRGSTADT) CENTGRAFENBERG SPT TR 94/A
2005 (BÜRGSTADT) CENTGRAFENBERG SPT TR "R" 94/A
2005 (BÜRGSTADT) CENTRAFENBERG † 92(+)A-

Another consistent, topflight vintage here. Fürst's *Weissburgunder pur mineral* shows that Pinot Blanc is capable of when properly treated. The wine has shy floral elements in the nose, and shows great delineation and layering in the mouth with finesse and length. Drink over the next four years. Last digits of A.P. Nr.: 010-06. The *Müller-Thurgau pur mineral* is, like the Müller-Thurgau from Rebholz (although very different in style), a revelation. The wine is spiced in the nose and mouth with crystalline purity, layered qualities, firmness, and depth. Drink over the next 3-4 years. Last digits of A.P. Nr.: 001 06. The *Sylvaner pur mineral trocken* is good, everyday Sylvaner with earthy aromas and flavors and some chalkiness on the palate. Drink over 4-6 years. Last digits of A.P. Nr.: 002 06. Every vintage, I seem to fall in love with Fürst's *Buntsandstein-Terrassen trocken*, a blend of Riesling and Sylvaner from old vines that are terraced on colored sandstone slopes. The wine shows white and yellow flower aromas, followed in the mouth by an elegant, medium-weight body with a light minerality to it. Now-2011. Last digits of A.P. Nr.: 008-06. The *Centgrafenberg Kabinett trocken* is gorgeous for its purity and the white flower quality of its Riesling aromas, followed by minerality on the palate. Now-2014. Last digits of A.P. Nr.: 004-06. It is not clear to me if the following three wines are in fact separate. I have tasted all of them with the last digits of the A. P. Nr. being 05-06, and as you can see, the overall qualities are very close. Fürst's *Centgrafenberg Spätlese trocken* is quite a spe-