

SUMMER OF RIESLING

Own the moment with the artistry of German wine
in a specially designed tasting of fresh and elegant whites.

LIVING ROOM BAR & TRACE

JUNE 26 - AUGUST 31

RIESLING FLIGHT \$20

2oz pour



**2013 Luminance,
S.A Prum, Mosel
Kabinett***

Savory tones of saffron and pollen. Hints of white blossoms and lemon brighten the mid palate, leading a crisp, clean finish.

**2016 Albert Seltz, Alsace,
France
Halbtrocken***

Subtle notes of citrus blossom, tangerine and mineral. It is full and fleshy in the mouth with outstanding clarity and focus. RS 6g/l

**2016 Essence,
R. Prum, Mosel
Feinherb***

Subtle notes of crushed mineral and lime, lush tangerine and orange flavors in this off-dry, concentrated wine. RS 21.3g/l

Stay tuned for a Riesling dinner in October 2018, highlighting the only female to be making wine for the Prüm* family since the 1100's. Follow us for upcoming details.

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RIESLING

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Qualitätswein is determined by a minimum ripeness of grapes and it must be produced with grapes from only 1 of the 13 regions (aka “anbaugebieten”). Qualitätswein-level wines commonly use terms on the label to indicate the wine’s level of sweetness.

Trocken/Selection: A dry wine with ~9 g/l RS or less. The term “Selection” is specifically for the wines of Rheingau that have been hand-harvested.

***Halbtrocken/Classic:** A “half-dry” or slightly sweet wine with up to 12 g/l RS (up to 15 g/l RS for “Classic”).

***Feinherb:** An unofficial term to describe an off-dry wine similar to Halbtrocken.

Liebliche: A sweet wine with up to 45 g/l RS.

süß or Süss: A sweet wine with more than 45 g/l RS.

Prädikatswein Riesling wines are traditionally sweet and this quality-level is commonly used in the Mosel of Germany. Prädikatswein has an additional level of classification based on the ripeness of the grapes when they are harvested. The sweeter the grape, the higher the potential alcohol and/or sweetness in the wine. The classification also has a category for ice wine (aka eiswein).

***Kabinett** The lightest style of Riesling, made from grapes that have a sweetness level of 67-82 Oechsle (148–188 g/L sugar). Kabinett wines range in style from dry to off-dry.

Spätlese means “late harvest” and grapes have a sweetness level of 76-90 Oechsle (172–209 g/L sugar).

Auslese means “select harvest”, Auslese is even sweeter picked at 83–110 Oechsle (191–260 g/l sugar) where the grapes are hand-selected and have noble rot. Wines are sweeter or bold and high alcohol when labeled “Trocken.”

Beerenauslese means “berry select harvest”, these wines are much more rare because the grapes are basically raisinated noble rot grapes picked at 110-128 Oechsle (260+ g/l sugar!). Expect precious dessert wines sold in half-bottles.

Trockenbeerenauslese means “dry berry select harvest” and the most rare wine of the group made from raisinated grapes that dried out on the vine picked at 150-154 Oechsle.

Eiswein is when grapes freeze on the vine and are pressed when frozen (usually in the middle of the night) this can be classified as a true ice wine. These wines will have between 110-128 Oechsle (260+ g/l sugar!) when picked.

*The Prüm family has roots in Mosel region of Germany that date back as far as 1156, making it one the country's preeminent winemaking dynasties. Since 1971, under the direction of Raimund Prüm and the involvement of his daughter Saskia, the property has become one of the regions most successful wineries in the production of exquisite Rieslings and Saskia, the only female to be making wine for the Prüm family since the 1100's.