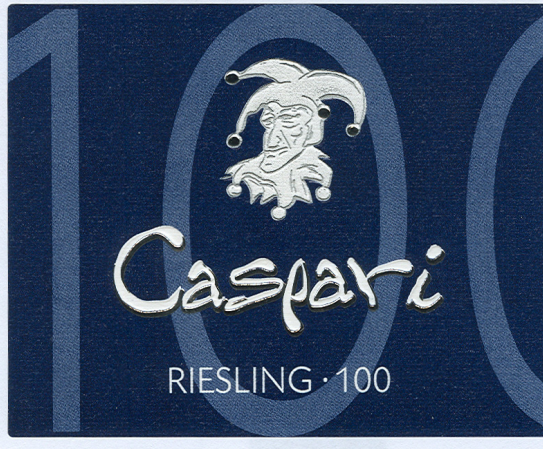


## The Wines of Weingut Caspari-Kappel Enkirch on the Mosel, Germany



- Caspari is in the romantic wine village of Enkirch on the Mosel
- The winery was established nearly 600 years ago by Caspar of Mönchhof, one of the Earls on Sponheim. He was also responsible for planting the famous vineyards at Mönchhof.
- Today, the winery is still owned and operated by the Caspari family. The current generation, Thomas Caspari, is an important figure in the German gastronomy scene. The wines reflect his passion for making wines that pair perfectly with food.
- The winemaker for the estate, Uwe Jostock, is one of the most respected young winemakers in the Mosel. During the 1990's until 2002, Uwe was the winemaker for the Immich-Batterieberg estate. Under his leadership, Batterieberg made their finest wines and the winery became one of only 8 Mosel estates to obtain a 5 out of 5 star rating from Germany's top wine critic, Gerhard Eichelmann.
- 89 points - 2008 Riesling Hochsgewächs Riesling Trocken - Wine Enthusiast
- 87 points - 2008 Riesling Hochsgewächs Riesling Feinherb - Wine Enthusiast

<b>Owner:</b>	Thomas Caspari
<b>Winemaker:</b>	Uwe Jostock
<b>Vineyard Area:</b>	7 Hectares
<b>Annual Production:</b>	25,000 bottles
<b>Best Vineyards:</b>	Steffensberg, Ellergrub, and Trabener Gaispfad
<b>Soil Types:</b>	Blue Devon and Red Slate
<b>Grape Varieties:</b>	100% Riesling
<b>Average Yield:</b>	45 hl/ha
<b>Fermentation &amp; Aging:</b>	Large neutral oak barrels



### Riesling Hochsgewächs Trocken 2009

This is a cuvee of Rieslings from three different vineyards. The Hochsgewächs is dry Riesling has intense slatey minerality from the blue slate vineyards combined with bright orchard fruits. 1,333 cases produced. 12.5% Alc. 8 grams RS/L. 6.8 grams acidity.

### Riesling Hochsgewächs Feinherb 2009

The Feinherb is the half-dry version of the Hochsgewächs Riesling. The wine is made from the same three blue slate vineyards. Taste the two wines side-by-side and compare how ripeness levels impact the variety of fruit flavors in the wine. This wine shows more Fuji apple and pear flavors with pink grapefruit on the finish. 416 cases produced. 12% Alc. 15 grams RS/L. 6.7 grams acidity.

### Riesling Hochsgewächs Süss 2009

For customers looking for a QBA that drinks like a Spatlese, try this Riesling. 40% of the grapes for this wine were infected with botrytis. This wine has wonderful ripe peach and lemony citrus flavors with honeyed tones from the botrytis. The wine's high acidity creates a dynamic tension between the sweet fruit and the crisp finish. This is a cuvee of Rieslings from three different vineyards. 291 cases produced. 7.5% Alc. 67 grams RS/L. 7.7 grams acidity.

### Enkircher Batterieberg RieslingKabinett 2008

Enkircher Batterieberg is a famous vineyard that was created in 1850 by blowing up a mountainside with dynamite. This wine provides a cornucopia of orchard fruits; ripe apples, apricot, peach and pear provide an intense fruit rush to the front of the palate, while the well integrated acidity allows the wine to finish cleanly, leaving the palate devoid of a sweet aftertaste. 7.5% Alc. 67 grams RS/L.