



BEX

RIESLING 09



THREE COUNTRIES INCLUDING GERMANY, FRANCE AND LUXEMBOURG LIE WITHIN THE MOSEL VALLEY. ROUGH SLATE STONES AND STEEP HILLSIDES SUPPORT TERRACED VINEYARDS ALONG THE MOSEL RIVER AND UP ITS BANKS. THE MINERAL LADEN SLATY SOIL CONTRIBUTES AN EARTHY OR FLINTY NOTE TO MANY OF THE WINES AND SETS THEM APART FROM OTHER RIESLINGS.

IN 2009, THE MOSEL ONCE AGAIN EXPERIENCED A VERY LONG GROWING SEASON. GOOD WEATHER IN GERMANY NOW NO LONGER OCCURS ONCE EVERY FEW VINTAGES. THE REGION HAS GONE OVER TEN YEARS WITHOUT A DIFFICULT RIPENING HARVEST. ALL OF THAT WARM WEATHER TOGETHER WITH A HIGHER RAINFALL IN THE SUMMER OF 2009 BROUGHT TREMENDOUS GROWTH. DILIGENT MOLD CONTROL AND HAND WORK IN THE VINEYARDS KEPT THE FRUIT IN GOOD SHAPE. BY AUGUST AND SEPTEMBER, THE RAINS CEASED AND TEMPERATURES REMAINED EXCELLENT. HARVEST STARTED THE FIRST OF OCTOBER, ALMOST TWO WEEKS EARLIER THAN NORMAL.

FERMENTED AND AGED IN STAINLESS STEEL TANKS, BEX RIESLING TASTES AS FRESH AS THE FRUIT FROM THE VINE. IN ORDER TO MAINTAIN THAT FRESH CHARACTER, ONLY SCREWCAPS ARE USED TO SEAL THE WINE. THIS MODERN INVENTION HELPS TO MAINTAIN BRIGHT FRUIT FLAVORS AND IS PERFECT FOR WINES ENJOYED 1-7 YEARS AFTER BOTTLING.

THE 2009 VINTAGE SHOWS AROMAS OF BRIGHT GRAPEFRUIT, FRESH PEARS, HONEYSUCKLE AND ORANGE BLOSSOMS. ENJOY BRIGHT GREEN APPLE, HONEYDEW MELON AND LEMON CITRUS FLAVORS WITH A TOUCH OF MERINGUE. YOU MAY ALSO NOTICE A SLIGHT SPRITZ TO THE WINE UPON OPENING. THIS SMALL AMOUNT OF EFFERVESCENCE HELPS THE AROMAS FILL THE GLASS WITH LESS SWIRLING REQUIRED.

THE 2009 DISPLAYS A TREMENDOUS BALANCE. IT IS SWEET ENOUGH TO BRIGHTEN THE FRUIT, ACIDIC ENOUGH TO SUPPORT THE TYPICAL GERMAN CREAMY TEXTURE AND RICH ENOUGH TO SHOW THE DEPTH OF FLAVORS.

BEX IS BEST DESCRIBED AS A “TWEENER” OR AN OFF-DRY STYLE—NEITHER TOO SWEET NOR TOO DRY. ENJOY AS A PERFECT APERITIF, SUMMER SIPPER, ACCOMPANIMENT TO LIGHT OR SPICY CUISINE OR AS A FINALE SERVED WITH DESSERT.

ALCOHOL: 10.51% TOTAL ACIDITY: 8.2 G/L PH: 3.22 RS: 3.18%

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