



S.A. PRÜM

WEHLEN SONNENUHR RIESLING TROCKENBEERENAUSLESE 2006

BACKGROUND

The Prüm family dynasty is one of the oldest and most storied of any winemaking family in the world, dating to the year 1156. In the early 1800s, Sebastian Alois Prüm established the winery name as S.A. Prüm. Two generations later in 1910, the next in line named Sebastian Alois Prüm became a founding member of the Verband Deutscher Prädikatsweingüter (VDP). In 1971, Raimund Prüm continued the tireless work of his forefathers, furthering the S.A. Prüm name as a byword for unparalleled quality while greatly increasing the family's vineyard holdings. Today, S.A. Prüm is owned by Saskia Andrea Prüm. An enology graduate of Geisenheim and Raimund's oldest daughter, Saskia is the first woman in the family's 800-plus-year history to own and lead the winery. Their exceptional portfolio of estate Rieslings spans all styles (bone-dry to lusciously sweet) and categories (single-vineyard designates to everyday classics).

APELLATION

Wehlen Sonnenuhr VDP Grosse Lage, Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

The Wehlen Sonnenuhr vineyard is classified as a VDP Grosse Lage (great site) and is considered a Grand Cru of the Mosel. Prüm family ancestor Jodocus Prüm erected the famous 12' high sundial (Sonnenuhr) in 1842 which became a hallmark for the mid-Mosel. The soil of this vineyard is comprised of ancient Devonian gray slate, with a high tin content which imparts a distinctive, fresh minerality to the wines. The altitude is between 425-1110 feet, with a steep 50-80% slope. The south-southwest facing 100-year-old vines dig 50'+ searching for water, exposing them to complex minerals. Only organic treatments are used in this vineyard. This is the hallmark of S.A. Prüm's dry Riesling selections. This is classified as a GG (Grosses Gewächs) due to its balanced, dry, and age-worthy style.

2006 overall was a difficult year but ended with exceptional quality. An intense hail storm in July was followed by a rainy, cool August. Relief from easterly winds saved the vintage. Perfect weather in September with drying winds shriveled the grapes resulting in a very small harvest (40% less than previous vintages). Harvest was early (October 11th-30th).

WINEMAKING

Trockenbeerenauslese (TBA) is a select picking of dried/raised berries on the vine affected by botrytis at a minimum of 150 Oechsle. Individual grapes are hand-harvested over multiple passes. Yield is 2-5 hl/ha. The grapes are placed in a balloon press for one-two days. They are fermented in 30-40 liter glass bottles, with natural yeast for up to one year at cellar temperature. No oak treatment. The abv is 7% (VDP min 5.5%), vegan filtered through a membrane only. RS is 252.2 g/L (VDP min is 200 g/l). 5-10 hl/ha production.

TASTING NOTES

Amber in color, with an exploding intensity of glazed apricot, butterscotch, saffron and honey, the caramelized body has unctuous viscosity with lemon-lime acidity that lingers on the finish. Stupendously rich and sweet! Can age for 100 years!



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WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

TA: 8.6 g/L
RS: 252.2 g/L
Alcohol
7.0%

