



S.A. PRÜM

GRAACH HIMMELREICH RIESLING EISWEIN 2004

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).

APPELLATION

Graach Himmelreich, VDP Grosse Lage, Mosel, Germany

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

This estate bottled, single vineyard Riesling is produced from grapes grown in the Himmelreich vineyard in the village of Graach, which sits atop the Dompobst vineyard at 900 feet asl. The vineyard has natural mineral springs which add mineral character to this Grand Cru classified vineyard (Grosses Lage). The average age of the vines is 40 years old while the soil is classic blue-gray slate. This Eiswein (Icewine) is produced from grape bunches frozen on the vine- a rare phenomenon (becoming even rarer as global warming increases).

2004 The quality of this vintage was quite even with a difficult growing season. The low-precipitation winter months were followed by an equally low-precipitation and sunny spring. The vegetation phase for Riesling began with budding around April 25, a week before the long-term average. Due to frequent rainfall, the flowering was very inconsistent. The summer brought sufficient precipitation and warm weather. July and August had below-average hours of sunshine; however, the temperature in 2004 was 1.5 F higher than the average. Ripening began on August 30 followed by a dry, warm and sunny September ensuring proper conditions for ripening. The must weights increased again in a warm and sunny October, as the fruit acid decreased accordingly. The harvest was late December.

WINEMAKING

Hand selected by the bunch in late December- frozen, healthy grapes, no botrytis, pressed immediately under high pressure. Yields of only 10-15 HL/HA. No maceration- the water, ice, skins are immediately separated after pressing. Fermentation is 1 to 3 months on cultured yeast.

TASTING NOTES

Gold in color, gorgeous aromas of peach, pineapple, and mango with citrus and lime overtones on the nose. The palate is harmonious and beautifully structured, showing concentration and finesse, with dried apricot. The high acidity lingers with a sweet apple finish. A rare wine to enjoy for sheer pleasure, and outstanding with a variety of desserts. Can age for multiple decades.

WINEMAKERS

Raimund Prüm
Saskia Prüm

TECHNICAL DATA

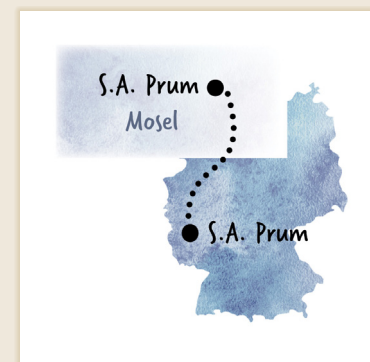
TA: 17.2 g/L
RS: 183 g/L

Alcohol
8.0%

S.A. Prüm



EXQUISITE RIESLINGS
TO PLEASE EVERY PALATE



TAUB FAMILY
SELECTIONS