The Crystalline Beauty of Riesling
A Comparison of Global Styles

Presented by
Roger C. Bohmrich MW
Society of Wine Educators
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Riesling – origin & names

- Of Germanic (Rhine Basin) origin, 1st recorded in 1435 as “riesslinger” at Rüsselsheim
- Has been variously known since 15th century as Ruessling, Rissling, Rösling, Röslein, etc.
- AKA Weisser or White Riesling, sometimes Rhine Riesling
- Is not the same variety as Welschriesling, Laski Riesling or Riesling Italico
- Incomplete genetic history: the offspring of Gouais blanc (Heunisch) & a sibling connection with Savagnin (Traminer)
- Is party to crosses: Müller-Thurgau (R x Madeleine Royale), Kerner (R x Trollinger), Scheurebe (R x Bukettraube)
Riesling – the vine

- Is relatively “plastic”: grows well in cool to intermediate climates
- Planted on nearly every soil for grape growing from slate to loams, sands, marls, limestone, etc.
- Successful on flat or steep sites, near-desert or relatively wet conditions
- Hardy, generally vigorous vine, often high yielder: 75 hl/ha+, 2 to 6 tons/acre (less productive in warmer climates)
- Withstands very cold winters (as low as – 25°C)
- Buds/ripens late
- needs ideal sun exposure in cool climates/high latitudes (i.e., south-facing slope)
- Scarcity of nitrogen, low pH soils may lead to “petrol” in wine (norisoprenoid TDN)

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Riesling – suitability to climate

Range of Riesling: 13° to 17° C (55° to 63° F)
Average growing season temperature

Length of rectangle = Span of ripening

Grapevine Climate/Maturity Groupings

<table>
<thead>
<tr>
<th>Average Growing Season Temperature (NH Apr-Oct, SH Oct-Apr)</th>
</tr>
</thead>
<tbody>
<tr>
<td>13°-15°C (55°-63°F)</td>
</tr>
<tr>
<td>Müller-Thurgau</td>
</tr>
<tr>
<td>Pinot Noir</td>
</tr>
<tr>
<td>Cabernet Franc</td>
</tr>
<tr>
<td>Malbec</td>
</tr>
<tr>
<td>Table grapes</td>
</tr>
</tbody>
</table>

Length of rectangle indicates the estimated span of ripening for that variety.

“Climate Change and Global Wine Quality”
G. V. Jones et al., 2005

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Riesling – the wine

- Highly aromatic: high terpene content like Muscat variety
- High natural acidity (6 to 11 g/l) & low pH (2.8 to 3.2) = vivid, etched taste & long life in bottle (*malolactic typically blocked*)
- Also means a small amount of sugar *may* (or *may not*) be needed for balance
- Almost never blended with other varieties to preserve its purity & expression
- At best, one of the greatest white varieties, capable of exceptional quality from dry to dessert styles

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© “The Riesling Story” S. Pigott, 2014
The myriad expressions of Riesling

A. Cool Climate or just ripe
- Green apple
- White peach
- Pear
- Star fruit
- Black currant
- Lemongrass
- Fresh herb
- Very high acidity
- Very low pH

B. Intermediate Climate or ripe
- Red apple
- Yellow peach
- Quince
- Mandarin
- Lime leaf
- Honeysuckle
- Spice
- High acidity
- Low pH

C. Warm Climate or high ripeness
- Pineapple
- Passion fruit
- Apricot
- Mango
- Honeycomb
- High acidity still prevails

D. Ice Wine
- Candied lemon & pineapple
- Fresh apricot
- Intense sweetness & acidity

E. Noble Rot
- Honey
- Dried yellow & white fruits
- Almond
- Baked apple
- Piercing/volatile aroma
- High/very high sweetness
- High acidity

dehydration, gain in glycerol, acetic & gluconic acids, enzymes, botryticine

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Riesling – where it ranks

Top Twenty in worldwide plantings:
50,000 hectares (123,500 acres)

<table>
<thead>
<tr>
<th>Grape Variety</th>
<th>Plantings in 1000 Hectares</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td>288.8</td>
</tr>
<tr>
<td>Merlot</td>
<td>267.2</td>
</tr>
<tr>
<td>Airen</td>
<td>252.4</td>
</tr>
<tr>
<td>Tempranillo</td>
<td>232.5</td>
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<tr>
<td>Chardonnay</td>
<td>199.6</td>
</tr>
<tr>
<td>Syrah</td>
<td>184.8</td>
</tr>
<tr>
<td>Garnacha Tinta</td>
<td>181.5</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>111.5</td>
</tr>
<tr>
<td>Trebbiano Toscano</td>
<td>110.8</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>98.7</td>
</tr>
<tr>
<td>Bobal</td>
<td>80.1</td>
</tr>
<tr>
<td>Sangiovese</td>
<td>77.8</td>
</tr>
<tr>
<td>Mazuelo</td>
<td>75.7</td>
</tr>
<tr>
<td>Monastrell</td>
<td>69.7</td>
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<tr>
<td>Grasevina</td>
<td>61.2</td>
</tr>
<tr>
<td>Rkatsiteli</td>
<td>58.6</td>
</tr>
<tr>
<td>Cabernet Franc</td>
<td>53.0</td>
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<tr>
<td>Riesling</td>
<td>50.0</td>
</tr>
<tr>
<td>Pinot Gris</td>
<td>43.7</td>
</tr>
<tr>
<td>Macabeo</td>
<td>40.9</td>
</tr>
<tr>
<td>Cot</td>
<td>40.7</td>
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<tr>
<td>Cayetana Blanca</td>
<td>39.7</td>
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<tr>
<td>Alic. Henri Bouschet</td>
<td>38.4</td>
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<tr>
<td>Aligote</td>
<td>36.1</td>
</tr>
<tr>
<td>Chenin Blanc</td>
<td>35.3</td>
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</tbody>
</table>

Most Planted Grape Varieties Worldwide in 2010
in 1000 hectares; http://www.wine-economics.org/data/
Riesling – countries where it’s planted

Top Ten countries in plantings

Bottom Twenty countries in plantings

Source: University of Adelaide, Australia
Wine Economics Research Centre
www.adelaide.edu.au
Riesling – top 30 regions where it’s planted

Source: University of Adelaide, Australia
Wine Economics Research Centre
www.adelaide.edu.au
We are grateful to all who have donated their wines!

In order of appearance...

- The Henschke family & Laura Coté, Negociants USA – Henschke
- Jeffrey Grosset & Frederick Wildman & Sons – Grosset
- James Frey – Trisaetum
- All the staff at Long Shadows
- The Pennachetti family – Cave Spring
- Kelby Russell – Red Newt
- Bruce Murray – Boundary Breaks
- Kristin Wenderlich, Massanois NY – Karthäuserhof
- Kirk Wille, Loosen Bros. USA – R Weil & Wittmann
- Brian Dunsmore, Michael Skurnik NY – Nikolaihof & Bründlmayer
- Odila Galer-Noel, Frederick Wildman & Sons – Hugel
## DATA SHEET - "THE CRYSTALLINE BEAUTY OF RIESLING" - August 2017 - R Bohrmich MW

### Flight One - New World Expressions

<table>
<thead>
<tr>
<th>No. 1</th>
<th>No. 2</th>
<th>No. 3</th>
<th>No. 4</th>
<th>No. 5</th>
<th>No. 6</th>
<th>No. 7</th>
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</thead>
<tbody>
<tr>
<td><strong>Producer</strong></td>
<td>Henschke</td>
<td>Grosset</td>
<td>Trisaetum</td>
<td>Long Shadows</td>
<td>Cave Spring</td>
<td>Red Newt</td>
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<tr>
<td><strong>Origin</strong></td>
<td>Australia</td>
<td>Australia</td>
<td>USA</td>
<td>USA</td>
<td>Canada</td>
<td>USA</td>
</tr>
<tr>
<td><strong>Region</strong></td>
<td>South Australia</td>
<td>South Australia</td>
<td>Oregon</td>
<td>Washington</td>
<td>Ontario</td>
<td>New York</td>
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<tr>
<td><strong>District/appellation</strong></td>
<td>Eden Valley</td>
<td>Clare Valley</td>
<td>Dunnelle Hills</td>
<td>Columbia Valley</td>
<td>Niagara Beamsville</td>
<td>Finger Lakes</td>
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<td><strong>Chemical analysis</strong></td>
<td>Alcohol % by vol</td>
<td>11.5</td>
<td>12.7</td>
<td>13</td>
<td>12.9</td>
<td>11.5</td>
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<tr>
<td></td>
<td>TA g/l</td>
<td>6.76</td>
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<td>7.5</td>
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<td>8.25</td>
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<td>RS g/l</td>
<td>1.5</td>
<td>1.4</td>
<td>3</td>
<td>12.3</td>
<td>9.6</td>
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<tr>
<td></td>
<td>pH</td>
<td>2.92</td>
<td>2.84</td>
<td>3.06</td>
<td>3.1</td>
<td>2.95</td>
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<td><strong>Vineyard</strong></td>
<td>Type</td>
<td>selection</td>
<td>single site</td>
<td>single site</td>
<td>selection</td>
<td>single site</td>
</tr>
<tr>
<td></td>
<td>Elevation in feet</td>
<td>1,410 to 1,574</td>
<td>1,525</td>
<td>600 to 700</td>
<td>varied</td>
<td>426 to 508</td>
</tr>
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<td></td>
<td>Exposure</td>
<td>north &amp; south</td>
<td>south</td>
<td>mostly south</td>
<td>north/northwest</td>
<td>east/southeast</td>
</tr>
<tr>
<td><strong>Geology/Soil</strong></td>
<td>Top soil</td>
<td>sandy loam</td>
<td>red loam &amp; shale</td>
<td>Jory (volcanic)</td>
<td>sandy silt, loam</td>
<td>limestone, etc</td>
</tr>
<tr>
<td></td>
<td>Parent rock</td>
<td>schist &amp; sandstone</td>
<td>limestone</td>
<td>basalt</td>
<td>fractured basalt</td>
<td>moraine, sandstone</td>
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<tr>
<td></td>
<td>Vines</td>
<td>Clones</td>
<td>110,237, K34, N90</td>
<td>110, 198</td>
<td>110</td>
<td>198,239</td>
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<tr>
<td></td>
<td>Root</td>
<td>own roots</td>
<td>own roots</td>
<td>3309</td>
<td>own roots</td>
<td>SO4</td>
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<td></td>
<td>Average age</td>
<td>48 years</td>
<td>15-20 years</td>
<td>20 years</td>
<td>20 years (’72-’04)</td>
<td>38-42 years</td>
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<tr>
<td><strong>Canopy/Water Management</strong></td>
<td>Training</td>
<td>VSP</td>
<td>VSP</td>
<td>VSP</td>
<td>VSP</td>
<td>Perceboege</td>
</tr>
<tr>
<td></td>
<td>Pruning</td>
<td>care</td>
<td>Cane by hand</td>
<td>care</td>
<td>sprawns</td>
<td>n/a</td>
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<tr>
<td></td>
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<td>yes</td>
<td>yes</td>
<td>yes</td>
<td>yes</td>
<td>no</td>
</tr>
<tr>
<td><strong>Harvest</strong></td>
<td>Hand/machine</td>
<td>by hand</td>
<td>by hand</td>
<td>by hand</td>
<td>by hand</td>
<td>machine (early AM)</td>
</tr>
<tr>
<td></td>
<td>Yield</td>
<td>4 tonnes/acre</td>
<td>2.5 barrels/vine</td>
<td>3 tons/acre</td>
<td>5 tons/acre</td>
<td>3 tons/acre</td>
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<tr>
<td><strong>Farming practices</strong></td>
<td>sustainable &amp; biody</td>
<td>certified organic</td>
<td>sustainable</td>
<td>regular/sustainable</td>
<td>sustainable</td>
<td>sustainable</td>
</tr>
<tr>
<td></td>
<td>Crush regime</td>
<td>deestemed</td>
<td>crush/whole cluster</td>
<td>whole cluster/crush</td>
<td>whole cluster</td>
<td>cluster + destem</td>
</tr>
<tr>
<td></td>
<td>Yeast</td>
<td>selected culture</td>
<td>selected cultures</td>
<td>native &amp; cultured</td>
<td>selected culture</td>
<td>selected cultures</td>
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<tr>
<td></td>
<td>Fermentation</td>
<td>Vessel</td>
<td>stainless tank</td>
<td>stainless tank</td>
<td>oak, steel, concrete</td>
<td>stainless tank</td>
</tr>
<tr>
<td></td>
<td>Temperature °F</td>
<td>48-59</td>
<td>57-63</td>
<td>50-60</td>
<td>58</td>
<td>61-65</td>
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<td><strong>Malolactic</strong></td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
</tr>
<tr>
<td><strong>Maturation vessel</strong></td>
<td>bottled post-vintage</td>
<td>stainless tank</td>
<td>as for fermentation</td>
<td>stainless tank</td>
<td>stainless tank</td>
<td>stainless tank</td>
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<tr>
<td><strong>Filtration</strong></td>
<td>sterile</td>
<td>cross-flow</td>
<td>cross-flow</td>
<td>cross-flow</td>
<td>sterile</td>
<td>sterile</td>
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<tr>
<td>Wine/Vintage</td>
<td>Producer</td>
<td>No. 8</td>
<td>No. 9</td>
<td>No. 10</td>
<td>No. 11</td>
<td>No. 12</td>
</tr>
<tr>
<td>--------------</td>
<td>----------</td>
<td>-------</td>
<td>-------</td>
<td>--------</td>
<td>--------</td>
<td>--------</td>
</tr>
<tr>
<td>Origin</td>
<td>Country</td>
<td>Germany</td>
<td>Germany</td>
<td>Germany</td>
<td>Austria</td>
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<td>Region</td>
<td>Region</td>
<td>Mosel-Saar-Ruwer</td>
<td>Rhein</td>
<td>Rhein</td>
<td>Niederösterreich</td>
<td>Niederösterreich</td>
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<tr>
<td>District/appellation</td>
<td>District/appellation</td>
<td>Ruwer</td>
<td>Rheingau</td>
<td>Rheinhessen</td>
<td>Wachau</td>
<td>Kamptal DAC-1 ÖTW</td>
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<tr>
<td>Chemical analysis</td>
<td>Alcohol % by vol</td>
<td>12</td>
<td>13</td>
<td>13</td>
<td>12</td>
<td>12.5</td>
</tr>
<tr>
<td></td>
<td>TA g/l</td>
<td>7.6</td>
<td>8.3</td>
<td>9.5</td>
<td>7.4</td>
<td>7.6</td>
</tr>
<tr>
<td></td>
<td>RS g/l</td>
<td>7.9</td>
<td>5.5</td>
<td>3.3</td>
<td>4</td>
<td>3.3</td>
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<tr>
<td></td>
<td>pH</td>
<td>3.2</td>
<td>3.1 est</td>
<td>3.2 est</td>
<td>n/a</td>
<td>n/a</td>
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<tr>
<td>Vineyard</td>
<td>Type</td>
<td>single site</td>
<td>single site</td>
<td>single site</td>
<td>single site</td>
<td>single site</td>
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<tr>
<td></td>
<td>Elevation in feet</td>
<td>525 to 902</td>
<td>656 to 820</td>
<td>~ 920</td>
<td>820 to 886</td>
<td>754 to 1,132</td>
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<tr>
<td></td>
<td>Exposure</td>
<td>south/southwest</td>
<td>southwest</td>
<td>southeast</td>
<td>south</td>
<td>south/southwest</td>
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<tr>
<td>Geology/Soil</td>
<td>Top soil</td>
<td>loose shale</td>
<td>phylite, loess, loam</td>
<td>clay, marl, lime.</td>
<td>loess, loam</td>
<td>sandstone</td>
</tr>
<tr>
<td></td>
<td>Parent rock</td>
<td>argillaceous shale</td>
<td>phyllite, slate</td>
<td>limestone</td>
<td>gravel</td>
<td>sandstone</td>
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<tr>
<td>Vines</td>
<td>Clones</td>
<td>? Late 60s/early 70s</td>
<td>24,64,94,110,198,239</td>
<td>massale</td>
<td>massale</td>
<td>massale &amp; 239</td>
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<tr>
<td></td>
<td>Root</td>
<td>N/A</td>
<td>Börner</td>
<td>161-49</td>
<td>504</td>
<td>58B, 5C, 504</td>
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<tr>
<td></td>
<td>Average age</td>
<td>45 years</td>
<td>35 years</td>
<td>30 years</td>
<td>45 years</td>
<td>30-35 years</td>
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<td>Canopy/Water Management</td>
<td>Training</td>
<td>VSP</td>
<td>flat bow</td>
<td>cordon</td>
<td>Lenz Moser</td>
<td>Guyot</td>
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<td></td>
<td>Pruning</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Irrigation</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>yes (anti-drought)</td>
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<tr>
<td>Harvest</td>
<td>Hand/machine</td>
<td>by hand</td>
<td>by hand, 17 passes</td>
<td>by hand</td>
<td>by hand</td>
<td>by hand</td>
</tr>
<tr>
<td></td>
<td>Yield</td>
<td>40 hl/ha</td>
<td>38 hl/ha</td>
<td>30 hl/ha</td>
<td>40 hl/ha</td>
<td>3500-5000 kg/ha</td>
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<tr>
<td>Farming practices</td>
<td>Sustainable</td>
<td>sustainable</td>
<td>cert. biodynamic</td>
<td>cert. biodynamic</td>
<td>cert. sustainable</td>
<td>organic</td>
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<tr>
<td>Crush regime</td>
<td>whole cluster</td>
<td>whole cluster</td>
<td>soft crush w/ stems</td>
<td>whole cluster</td>
<td>whole cluster</td>
<td>whole cluster</td>
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<tr>
<td>Yeast</td>
<td>Type</td>
<td>80% sel/20% native</td>
<td>native</td>
<td>native</td>
<td>native</td>
<td>sel/patented HST 1</td>
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<tr>
<td></td>
<td>Temperature °F</td>
<td>61 - 65</td>
<td>61 - 65</td>
<td>65 - 68</td>
<td>not checked</td>
<td>59 - 68</td>
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<tr>
<td>Fermentation</td>
<td>Vessel</td>
<td>stainless tank</td>
<td>2400L neutral cask</td>
<td>2500L neutral cask</td>
<td>stainless tank</td>
<td>stainless tank</td>
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<td></td>
<td>Temperature °F</td>
<td>61 - 65</td>
<td>61 - 65</td>
<td>65 - 68</td>
<td>not checked</td>
<td>59 - 68</td>
</tr>
<tr>
<td>Malolactic</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>no</td>
<td>yes 30%/no 70%</td>
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<tr>
<td>Maturation vessel</td>
<td>tank</td>
<td>2400L neutral cask</td>
<td>2500L neutral cask</td>
<td>large old oak casks</td>
<td>tank &amp; old casks</td>
<td>bottle</td>
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<tr>
<td>Filtration</td>
<td>diatomaceous</td>
<td>diatomaceous</td>
<td>sterile</td>
<td>kieselsguhr (DE)</td>
<td>cartridge</td>
<td>diatomaceous</td>
</tr>
</tbody>
</table>
The critical role of pH for Riesling

![Diagram showing pH levels and examples of solutions]

**THIS RIESLING IS:**

- **Dry**
- **Medium Dry**
- **Medium Sweet**
- **Sweet**

**IRF RIESLING TASTE PROFILE, TECHNICAL GUIDELINES SUMMARY**

<table>
<thead>
<tr>
<th>SUGAR TO ACID RATIO</th>
<th>pH</th>
<th>pH</th>
<th>SHIFT DUE TO pH</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DRY</strong></td>
<td>&lt; 1.0</td>
<td>3.1 to 3.2</td>
<td>If $&gt; 3.3$</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>$&gt; 3.5$ or $&gt; 3.3$</td>
</tr>
<tr>
<td><strong>MEDIUM DRY</strong></td>
<td>1.0 to 2.0</td>
<td>= or $&gt; 3.3$</td>
<td>Medium Sweet</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$&lt; 2.9$</td>
<td>Dry</td>
</tr>
<tr>
<td><strong>MEDIUM SWEET</strong></td>
<td>2.1 to 4.0</td>
<td>= or $&gt; 3.3$</td>
<td>Sweet</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$&lt; 2.9$</td>
<td>Medium Dry</td>
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<tr>
<td></td>
<td></td>
<td>$&lt; 2.8$</td>
<td>Dry</td>
</tr>
<tr>
<td><strong>SWEET</strong></td>
<td>= or $&gt; 4.1$</td>
<td>$&lt; 2.9$</td>
<td>Medium Sweet</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$&lt; 2.8$</td>
<td>Medium Dry</td>
</tr>
</tbody>
</table>

Source: Woods Hole Oceanographic Institution
FLIGHT ONE
New World Expressions
Australia - South Australia - Eden Valley

Grape Facts - Eden
Riesling is #1 variety in tonnes
7,800 acres of Riesling in Australia
1st planted in 1838

Primary Riesling regions of Australia (% in tonnes, 2015)
- Clare Valley: 22%
- Eden Valley: 14%
- Riverland: 12%
- Riverina: 10%
- Murray Darling: 6%

1 metric tonne = 1.10231 US ton

Eden Valley
The Eden Valley region was established by Charles Crane in 1866 around the nearby North Para River system and is home to Henschke iconic vineyards - Hill of Grace and Mount Edgcumbe.

GDD 2534 °F
Region II
MJT 67° F

Henschke Cellars

34° 38’ S
Henschke Riesling “Julius” 2016

The Henschke family

The Eden Valley Riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. The wine is named after ancestor Julius Henschke, a highly acclaimed artist and sculptor.

2016: “exceptional vintage - Aging potential of 25+ years (from vintage)”
Australia-South Australia-Clare Valley

Grape Facts-Clare
Riesling is #2 variety in tonnes harvested

GDD 3218 °F
Region III
MJT 71° F
Grosset Riesling “Springvale” 2016

“We never use one yeast – always at least five ferments and 2-3 yeasts. Sometimes we leave the juice 5-7 days before inoculating so there may be some indigenous activity but it will then be dominated by the 'neutral' yeasts we introduce.”

Jeffrey Grosset

“We aim to produce the best examples of variety and place; Clare Valley Rieslings which express dramatic differences between soft and hard rock sites and then differences within those broader categories…”
USA - Oregon - Willamette Valley

Grape Facts
800+ acres of Riesling in Oregon/
259 acres in Willamette Valley

GDD 2273 °F
Region I B
MJT 65.9
“t is hard to imagine a future north Willamette Valley that becomes unrecognizable (viticulturally) in the next 25 to 50 years. As in parts of Germany and France, global climate change, so far, has made growing grapes in the Willamette Valley a little less chancy. However, even though it is warmer now (and will continue to become warmer for a very long time into the future), the variations from one vintage to the next are greater than in the past.”

“Can our learning continue to offset the effects of climate change? The answer is, probably, not in the long term.”

David Adelsheim, Adelsheim Vineyard, Newberg, Oregon

Climate Change: Field Reports from Leading Winemakers,
Trisaetum Dry Riesling Wichmann Dundee Estate 2016

“Oregon’s northern Willamette Valley represents one of the few places where climate, soil, and entrepreneurial spirit combine to produce some of the world’s best Pinot Noir, and we believe will soon produce some of the world’s best Riesling as well.”

James Frey, owner & winemaker

Note: partial MLF (50%)
USA-Washington-Columbia Valley

Grape Facts
- 6,300 acres of Riesling in Washington = #1 US state
- 44,100 tons harvested in 2015 = 20% of total WA, #2 variety

Horse Heaven Hills
- GDD 3262 °F
- Region III
- MJT 69.8° F

Armin Diel at the Benches
Riesling vineyard planted with clone 239

Sourcing of 2015 Poet’s Leap

- 46°1' N
- Columbia Gorge
- Horse Heaven Hills
- Columbia Valley

Poet’s Leap
46°1' N 175°48' W
100 acres
Horse Heaven Hills
GDD 3262 °F
Region III
MJT 69.8° F

Poduction:
21,396 cases of Riesling wine
17,132 cases of Sauvignon Blanc
29,800 cases of Chardonnay
1,658 cases of Pinot Noir

Quality Wines
46°1' N 175°48' W
100 acres
Horse Heaven Hills
GDD 3262 °F
Region III
MJT 69.8° F

Sourcing of 2015 Poet’s Leap
Long Shadows Riesling Poet’s Leap 2015

“Our goal is to make an off-dry Riesling that is lively and vibrant, showing the perfect balance between residual sugar, acidity and flavor. We use fruit from four different vineyards and make the wine in separate lots. Vintage influences the composition.”

Gilles Nicault in Wine Business Monthly

2015 Poet’s Leap Riesling brings together a varied collection of Columbia Valley vineyards. Roughly half of the blend is from German clones planted in the Horse Heaven Hills. Yakima Valley’s Phil Church Vineyard (15%) adds bright acidity. Sagemoor Farms Vineyards (21%) bring apricot and honey to the blend. Underwood Mountain (8%) in the Columbia Gorge enhances the wine’s lively, assertive character.
Beamsville Bench is a sloping plateau facing north/northwest. The lake effect is strong, favoring cool nights during the season & slowing ripening.

Cave Spring Vineyard

Grape Facts
1,648 acres of Riesling in Ontario/
510 acres in British Columbia
The Growth Cycle

Bloom (June 10 - 18) to Harvest (October - November) matches other wine regions of the world, with 100 to 112 days.
Cave Spring Riesling CSV 2015

“Our CSV wines are made using approximately the top five percent of grapes from Cave Spring Vineyard. As a testament to our belief that the terroir of the Beamsville Bench is expressed to the fullest degree by Riesling and Chardonnay…”

The 2015 vintage “possesses the structure and weight to develop until at least 2024, and should continue to hold for several years beyond.”

Len & Tom Pennachetti
USA-New York-Finger Lakes

“Lake effect”
Lake Ontario moderates climate of Niagara Peninsula & Finger Lakes

Grape Facts
1,034 acres of Riesling in NY State/
854 in Finger Lakes

Vintage 2013
GDD 2575 °F
Region II

Vintage 2014
GDD 2478 °F
Region Ia
“From 1983 to 2002, the 10-year average GDD accumulation was pretty steady at approximately 2,400 GDDs. As of 2014, it was approximately 2,630 GDDs—almost 10% greater.”

“In addition to significant GDD increases, we are seeing earlier harvest dates, higher brix, lower acidity, and greater complexity in the wines. These changes have contributed to improved quality and higher critical acclaim of our wines.”

“Unfortunately, this warming trend is also generating winter temperature volatility. This is apparent in the extreme low temperatures we received in the winters of 2013–2014 and 2014–2015.”
Red Newt Riesling “The Knoll” – Lahoma Vineyards 2013

“The Knoll is all about pushing how late healthy ripening and harvest dates can go; usually late October with no botrytis.”

Kelby Russell, winemaker

Lahoma Vineyards
Western shore, Seneca Lake
“At Boundary Breaks, we focus entirely on the vineyard. To make our wines, we sought out some of the region’s leading wineries. We asked them if they would be willing to work with us to produce small batches of single vineyard Rieslings. We wanted to create a family of Riesling wines that showcase the winemaking skills from across the region, using the fruit that we have carefully managed in our vineyard.”
“The 198 Reserve is the most exotic (fresh pineapple, passion fruit, papaya) and floral of the trio with a great succulence that then twists into a dazzling citric freshness that not only kept drawing me back to the glass, but was also uplifting in the way that the great Riesling Spätlese wines from the Mosel and Nahe in Germany are.”

Stuart Pigott 7/2/15
FLIGHT TWO
Old World Benchmarks
Grape Facts
13,090 acres of Riesling in M-S-R of 21,677 total = 60%
22% of Germany’s vineyards are planted with Riesling
36% with RED wine grapes
“In Germany, and in the Mosel Valley in particular, climate change has so far exerted mostly positive effects on grape growing. In the past, this northern climate of ours was often far too cold, even for Riesling. Up until the late 1980s, we struggled to reach an average natural ripeness of 8% to 10% potential alcohol in the fruit. These days, the average is closer to 11%. This has given us the chance to produce ripe, well-balanced dry wines without the need for botrytis to increase the must weight.”

“Rather than over ripeness, we are more concerned about keeping acidity, which is the structural backbone of Riesling.”

“One thing we are losing, however, is Eiswein. The general warming trend has definitely reduced the quantity of Eiswein we have been able to produce.”

Ernst Loosen, Dr. Loosen, Bernkastel-Kues, Mosel
Climate Change: Field Reports from Leading Winemakers,
Karthäuserhof Riesling Spätlese Trocken Alte Reben 2015

This site was a settlement practicing viticulture as early as Roman times. Named Karthäuserhof, or “Farm of the Carthusians,” it was founded as a Carthusian monastery in the 11th century.

Karthäuserhof is something of a rarity when it comes to German viticulture. Normally, estates have various plots in vineyards that have a multitude of owners. Here, grapes come from just one vineyard, Karthäuserhofberg, which is in one block and owned exclusively by the Tyrell family.
Germany Rheingau

Kiedrich is situated ~3 km north of Rhein, along Kiedricher Bach, one of many streams flowing into Rhein.

Grape Facts
6,175 acres of Riesling in Rheingau of 7,820 total = 79%

Region 1b
MJT 66° F

GDD 2003 °F

50° 04’ N
Robert Weil Kiedrich Gräfenberg Riesling Grosses Gewächs 2015

Robert Weil estate vineyards in Kiedrich
Grape Facts
13,090 acres of Riesling in Rheinhessen of 65,658 total = 20%
Wittmann Morstein Riesling Grosses Gewächs 2015

Morstein:
“one of the finest sites for dry Riesling anywhere”

John Winthrop Haeger, Riesling Rediscovered

Philipp Wittmann
Austria-
Niederösterreich-
Wachau

Grape Facts
4,980 acres of Riesling in Austria
= 4.4% of total plantings
Grüner Veltliner = 47%
Red wine grapes = 33%
A few words about climate change in the Wachau...

“The Wachau is on the very edge of Austria’s wine-growing zone. The climate is cool, even marginal, and harvests for dry white wines can run until mid-November. However, even in our cool Wachau region, wine-growing conditions have changed over the past 30 years. **Flowering starts 2–3 weeks earlier than it did 30 years ago...**”

“The very obvious effects of climate change that we are currently facing are **dry periods, hot summers, extreme evaporation, sudden heavy rainfall**, and generally un-favorable distribution of precipitation.”

“For us, the increase in average annual temperature that we have seen over the past 30 years would be more than sufficient now; we **do not deem a further temperature increase advantageous.**”

Roman Horvath & Heinz Frischengrube, Domäne Wachau, Dürnstein, Austria

With almost 2,000 years of history, Nikolaihof is the oldest winery in Austria and one of the first in the world to have begun working by biodynamic principles according to the regulations of the Demeter Association.
Heiligenstein sits over Kamp River within Zöbing & overlooking town of Langenlois.

Austria-Niederösterreich-Kamptal

GDD 1821 °F
Region Ia

Mögliche Herkunftsangaben
- Kamptal DAC: Grüner Veltliner, Riesling
- Kamptal DAC Reserve: Grüner Veltliner, Riesling
- Niederösterreich: Qualitätswein - 35 Sorten
- Weinland: Landwein - 50 Sorten

48° 47' N
Weingut Bründlmayer Riesling Zöbinger Heiligenstein 2015
Kamptal DAC – 1 ÖTW

(ÖTW member estates are in Kamptal, Kremstal, Traisental & Wagram)

Heiligenstein: “great Riesling vineyard – one of the five greatest in Europe and thus in the world”

Terry Theise

The river Kamp curves at the foot of Heiligenstein, changing direction from north-south to west-east and flowing on into the open Danube Valley.

Reddish-brown sandstone with a high feldspar content, coarse conglomerates, and siltstone.
France-
Alsace-
Haut-Rhin

Grape Facts
8,359 acres of Riesling in Alsace = 22% of total/
#1 variety

World Atlas of Wine
(partial map of Alsace vineyards)

Schoenenbourg grand cru

Wojdarka Vineyards

GDD 2218 °F
Region Ib
MJT 66.4° F

Grands Crus in purple
Famille Hugel Riesling Grossi Laüe 2010

Grossi Laüe signifies the finest vineyards in Alsace dialect – equivalent to German Grosses Gewächs or Burgundian Grand Cru.

Grossi Laüe replaced “Jubilee” with this vintage, released in late 2015. Note: partial MLF (30%).

“a beautifully clear, precise, intense and fresh bouquet of white fruits, lime, and lemon peels along with discreet caramel and pineapple aromas, as well as some earthy and herbal terroir flavors -- fascinatingly deep and concentrated, yet subtle and very inviting in its youthful maturity, precise fruit and terroir articulation. The attack on the palate is highly intense, elegant and piquant, revealing a concentrated, tightly woven, and well-structured palate with a clear and persistent fruit...”

96 points – Stephan Reinhardt, Wine Advocate, Oct 2015
The Crystalline Beauty of Riesling
A Comparison of Global Styles

Presented by
Roger C. Bohmrich MW
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