



Balthasar Röss  
**EXPOSÉ**  
2009

HATTENHEIM NUSSBRUNNEN  
RIESLING AUSLESE

**GRAND CRU**

“Erste Lage” or “Grand Cru” denotes those wines from classified single vineyards that unmistakably reflect the influence of their microclimate and soil structure, and show especially high quality potential. Wines from these top sites are on a par with the finest international growths.

<i>Must weight [° Oechsle]:</i>	101
<i>Existing alcohol [% by vol.]:</i>	7.9
<i>Residual sugar [g/l]:</i>	115.0
<i>Acidity [g/l]:</i>	8,6

**Producer**

The producer is the renowned VDP wine estate Balthasar Röss. Founded in 1870 by the Rheingau hotelier Balthasar Röss, the wine estate numbers among the large, family-operated enterprises in the Rheingau today. Consistently high standards of performance and reliability have been hallmarks of the estate since its

founding. Today the estate is run by Stefan and Christian Röss, who represent the fourth and fifth generations of the founding family.

**Vintage**

In general, 2009 can be viewed as a year of extremes, starting with a winter that was the coldest in ten years. In January, there were days and weeks of double-digit minus temperatures. Fortunately, the vines did not suffer frost damage. Because February and March were just as cold and wintry, we expected a late bud burst. Moody weather in April suddenly changed the picture. Summer-like temperatures and lots of sunshine led to explosive growth in the vineyards. Despite variable weather in May, temperatures remained higher than usual. Development continued ahead of schedule until June, which was a bit too cool, and growth was curbed somewhat. An exceptionally warm July led to another period of rapid growth – about two weeks ahead of schedule – that held until ripening began in mid-August. Must weights rose steadily, and despite the lack of precipitation in September, fantastic weather in October enabled us to harvest our crop under picture-perfect conditions.

**Vineyard site**

The Nussbrunnen vineyard in Hattenheim has a south-southeast exposure. The name derives from a “Brunnen,” or spring, that was once surrounded by nut trees. The source of the spring is still visible today. It lies well protected from cold northerly winds on the lower reaches of the slope, adjacent to the site Wechselbrunnen. Among the finest parcels of vines in the Rheingau is the 1. 6-ha/4-acre parcel within Nussbrunnen that is owned by the Balthasar Röss estate. Its special soil conditions, e.g. deep, loam-loess soils that guarantee an excellent water balance, as well as the prevailing microclimate, are among the reasons that Nussbrun-

nen is such a top site. These are the prerequisites that enable grapes to consistently yield top-quality wines.

**Harvest** The grapes are selectively harvested by hand in several stages, then very carefully and gently transported to the cellar in 40-liter boxes that are manually emptied over the wine press, thus making it possible to completely dispense with crushing and pumping.

**Vinification**

Spontaneous fermentation and aging take place in temperature-controlled stainless steel tanks with as little exposure to oxygen as possible, in order to preserve fruit aromas.

**Grape variety**

100% Riesling

**Tasting notes**

Herbal, exotic and mineral aromas of candied stone fruits with velvety texture. Straight, very sweet fruit with a lively, crisp acidity, herbal notes and earthy minerality. Fantastic exotic finish on the palate. This wine is rich and concentrated!

**Food affinities**

Foie gras, Almond flan with vanilla sauce and cracknel or (sweet) brittle ice cream. It is a perfect match for spicy cuisine, fruits, aged blue cheeses and desserts with dairy, citrus or nuts.

**Aging potential**

The wine should develop well until 2039.

**Ratings**

92/100 Wine Spectator

last update: 22.05.2012