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**WINEPAIRINGS**  
*Wine Concierge Service*

Your Source of Wine for Every Occasion

**Notes From The Cellar "NFTC" Newsletter**  
*September 3, 2009*



### **A Perfectly Aged MSR ( Mosel Saar Ruwer)**

Hi wine fans, One quick wine deal today, before everyone gets distracted with all the Labor Day activities. Once again it's one of those little finds that unfortunately don't come around often enough.

I love the Mosel Saar Ruwer area in Germany, I find that the overall quality that comes out of there is tremendous. World class wines for very modest prices. Here you will find some of the steepest vineyards in the world which makes them very labor intensive. This steepness contributes to quick run off of rain water which stresses the grapes to produce very complex fruit, In addition the northern location assures light alcohol content to the wines. The slate based ground imparts a wonderful mineral complexity to these wines which plays off well against the delicate elegant aromatic profile. This combination makes for an extremely versatile and food friendly wine. Tasting through some odd forgotten cases from an importer warehouse I thrilled when I came across today's offering. Lucky for us: This wine, which as far as I know never got reviewed by the major wine publications, tasted way better than some of the more famous highly rated wines that I tasted that afternoon (read more expensive). I love it when this happens as in such a case we score a great deal. Needless to say there is not much of this around.

**\$\$\$ Today's Wine Deal \$\$\$**

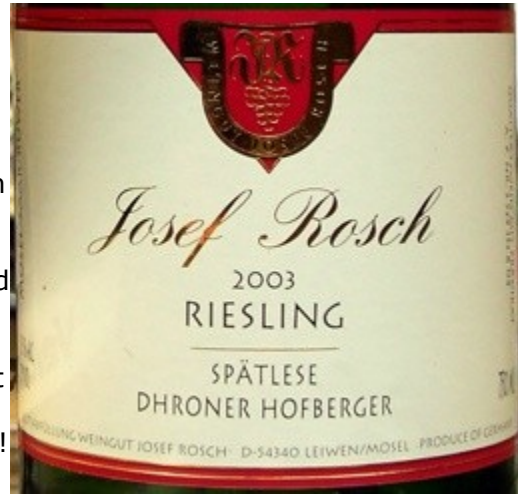
# JOSEF ROSCH Dhroner Hofberger Riesling Spätlese Mosel-Saar-Ruwer 2004

**\$27.50/bottle, or \$26-/bottle- with our cash discount**

(NOTE:PHOTO FROM ANOTHER VINTAGE)

The 2004 was a great vintage in the MSR. Add a good 3 years + of perfect aging and we have something special. First, this wine was surprisingly fresh -a great combination of green apples a touch of lemon and a smooth refreshing mouth feel that just begged me to go back for another taste . It's all here, no need to put this away for a few years like most new releases. Of course this wine will continue to develop as it has the extraction and quality, but a warning is in order - you may find it to be irresistible to keep from opening another bottle!

The Deal: to top it all off - we got a close out price which allows us to offer this perfectly aged wine pretty close to the original wholesale price. Since there is very little of this around I don't want to promote this too heavily, but if you ever wondered why good quality German wines are considered such a great value, here is a perfect chance to experience one that is entering that wonderful drinking zone. Enjoy and have a great Labor Day weekend.



**Thanks for all your support and referrals.**

**Tell your friends, share the wine, & spread the good vibe. Cheers!**

*Paul David*, Chief Fermented Grape Taster.

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