

HIGHLIGHTS FROM THE PRESS – DR. LOOSEN 2014



DR. L RIESLING 2014

[88] *Wine Enthusiast*

– Best Buy –

A dusting of pollen and saffron accentuates this bright, sunny Riesling full of peach and nectarine flavors. Off dry in style, it's juicy and thirst quenching, but thoroughly four-square in structure, bolstered by a foundation of fresh, revitalizing acidity. *April 2016*

DR. L RIESLING DRY 2014

[90] *Wine Enthusiast*

– Best Buy –

Juicy streaks of grapefruit and pineapple in this spry, dry Riesling are cut by laser-focused acidity and rocky edges of slate. It's approachable and fresh yet abundantly elegant. *April 2016*

[87] *Wine & Spirits*

– The Best for \$15 or Less –

– Year's Best German Riesling –

The release of the dry version of Dr. L, this is leaner and tarter than the regular Dr. L, but it is just as friendly and giving, with keen acidity keeping its juicy lemon flavors focused. *December 2015*

[87] *Wine Spectator*

Offers hints of iodine to the apple and green peach flavors. Lemongrass notes add freshness midpalate, with hints of snow pea on the finish. *Web Only 2016*

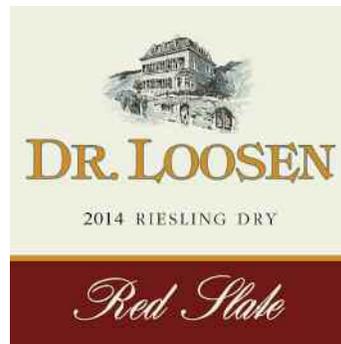
DR. L RIESLING SPARKLING NON VINTAGE

[91] *Wine Enthusiast*

Exuberant green floral perfume, melon and peach abound on this profoundly aromatic sparkler. It's delicate with soft, persistent bubbles and deeply penetrating flavors of stone fruit and tangerine. A remarkably elegant sekt with a gentle price tag. *April 2016*

The Somm Journal

Honeycrisp apple, honey and peach finishes mostly dry with just a whisper of sweetness—the acid here makes sure of it. *April/May 2016*



DR. LOOSEN RIESLING DRY "RED SLATE" 2014

[87] *Wine Advocate*

Light-footed and very mineral on the medium-bodied palate. Displays a stimulatingly crisp, salty and grippy finish. *March 2016*

[87] *Mosel Fine Wines*

This nice wine delivers a delicate and elegant feel of yellow fruits with a hint of apricot and strawberry on the nose. It coats the palate with great minerals and fruits and leaves a crisp fiery yet not too sharp feel in the nicely long finish. *October 2015*

[16] *Jancis Robinson*

Very slight hint of mushrooms on the nose but dominated by lemon and a little peachy. Tastes pretty dry and the dry texture accentuates this well. Juicy and steely. *June 16, 2015*

**DR. LOOSEN BERNKASTELER LAY
RIESLING GG 2014**

[91] *Wine Advocate*

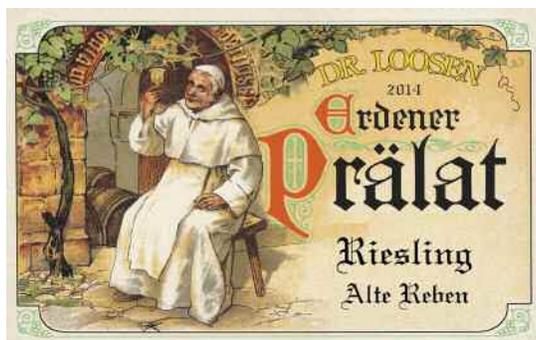
White and yellow peach aromas, along with delicate flinty flavors on the nose lead to a very fine and elegant palate with a rich and intense, very juicy fruit. The finish is long, complex and very salty. This is an excellent dry Riesling. *March 2016*

[87-89] *Mosel Fine Wines*

This deliciously spicy wine delivers some grapefruit, lemon and pear as well as herbs on the nose. It has a playful side on the palate as well as a nice and direct smoky and slate-infused feel in the crisp finish. *October 2015*

[16.5] *Jancis Robinson*

Peachy, rich and honeyed. There is a pleasant floral quality on the finish. *September 11, 2015*



**DR. LOOSEN ERDENER PRÄLAT
RIESLING GG ALTE REBEN 2014**

[94] *Wine Advocate*

Displays a deep, rich and intense, yet also subtle bouquet with herbal, nutty and slate-like flavors. Very elegant and round on the palate, with lots of salt and minerals in the finish, this is another big and very expressive Riesling grand cru with an impressively long and complex finish. Rich and creamy. Fruit a bit more tropical; but it is the lingering salinity and the ripe acidity that makes this an extraordinary Riesling. *March 2016*

[91] *Wine Spectator*

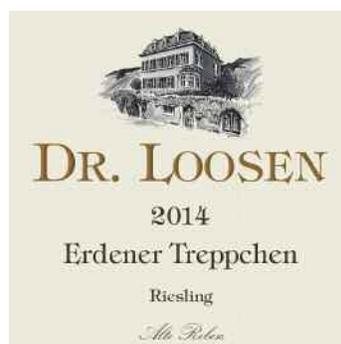
Shows lots of up-front zest, with flavors of lemon curd and ripe lime accented by some custardy hints. Notes of dried mint and sage emerge on the mouthwatering finish, revealing bacon fat details. *Nov. 30, 2016*

[91-93+] *Mosel Fine Wines*

This offers a still quite shy nose of yellow fruits, pineapple, citrus and almond. The wine is stunningly refined and delicate on the palate and the finish is playful and long. *October 2015*

[17] *Jancis Robinson*

Floral. Fringed with mint leaf and richly fruited on the palate. Harmonious now - very accessible. *September 11, 2015*



**DR. LOOSEN ERDENER TREPPCHEN
RIESLING GG ALTE REBEN 2014**

[94] *Wine Advocate*

Deep and very dense, yet subtle bouquet of nectarines along with beautifully fine slate and flinty aromas. Round, intense and very elegant on the palate, this fully ripe and full-bodied Riesling is piquant and fresh. Spectacular in the finish, reveals a noble, rested, perfectly balanced and highly expressive Riesling with an extremely long, complex finish. *March 2016*

[90] *Wine Spectator*

Svelte, with fresh acidity structuring the concentrated flavors of white currant, raspberry and apple. Hints of ripeness show on the racy, mineral finish. *Nov. 30, 2016*

[89-92] *Mosel Fine Wines*

A very elegant and spicy nose of brown sugar, yellow peach, ginger and star anise leads to a slightly sharp feel on the palate (where the acidity makes the wine feel tart) and in the still restrained yet powerful finish. The overall balance is however impeccable. *October 2015*

[16.5] *Jancis Robinson*

Modern, fleshy fruit with a honeyed, lengthy palate. Opulent, full bodied and broad-shouldered. *September 11, 2015*

**DR. LOOSEN GRAACHER HIMMELREICH
RIESLING GG 2014**

[91] *Wine Advocate*

Pale in its white-yellow color, it offers a fresh bouquet with tropical fruit flavors and very fine slate aromas.

Clear, fresh and piquant on the pure and salty palate, this is a dense, round and juicy dry Riesling with a powerful, complex, persistently mineral finish and a lovely, great grip. *March 2016*

[87-90] *Mosel Fine Wines*

This is driven by a slightly tropical blend of mirabelle, pineapple, yellow and white peach and grapefruit, paired with herbs and spices. The wine delivers this with a nice creamy feel on the palate and leaves a nice playful feel of apricot and rosewater in the medium intense after-taste. *October 2015*

[17] *Jancis Robinson*

Modern, sun-drenched fruit. Thick mouthfeel, pithy and grippy on the palate. Fine perfume to the finish - very forthright in style. *September 11, 2015*

**DR. LOOSEN ÜRZIGER WÜRZGARTEN
RIESLING GG ALTE REBEN 2014**

[93] *Wine Advocate*

Shows lovely purity and flintiness on the deep nose, which displays notes of crushed stones, lemon juice and also ripe fruit pips. Rich, ripe and piquant on the palate, this full-bodied Würzgarten is very mineral, but also has a certain sweetness and juiciness that is almost rounder than round, and results in a big and more opulent Riesling. *March 2016*

[92] *Decanter*

— Highly Recommended —

Wonderful bouquet with passion fruit, mango, pineapple and herbal notes. Supple texture with a hint of toffee and a touch of spice. Exciting, pure. *August 2016*

[91] *Wine Spectator*

Pure and powerful, with crunchy green apple and lemon-lime flavors matched to dried green herbal accents. Slate and flint details show on the piercingly fresh finish. *Nov. 30, 2016*

[89-92] *Mosel Fine Wines*

This delivers a gorgeous nose of yellow peach, red berry fruits, whipped cream and spice. This wine is nicely zesty yet creamy on the palate, offering good presence and even power in the quite long finish. *October 2015*

[17] *Jancis Robinson*

Fairly generous body and ripe fruit. There is great charm to the fruit. *September 11, 2015*



**DR. LOOSEN WEHLENER SONNENUHR
RIESLING GG ALTE REBEN 2014**

[93+] *Wine Advocate*

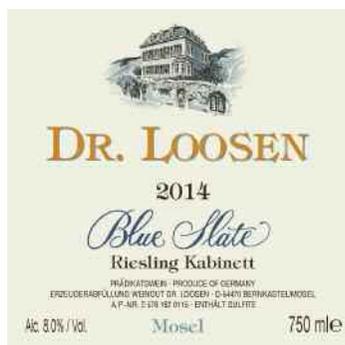
Offers a noble, very clear, elegant, intense and subtle slate bouquet. Highly elegant and expressive on the palate this is a beautiful dry Riesling with perfect sweetness and balance. This wine is full-bodied, piquant and mineral, very complex and persistent. A great Mosel Riesling. *March 2016*

[89-91] *Mosel Fine Wines*

Hints at citrus, grapefruit, slate, mirabelle and yellow peach. The finish shows with herbs, spices and fresh fruits coming through in the after-taste. *October 2015*

[17] *Jancis Robinson*

Smoky and slaty on the nose. Expressive and multi-layered with fine, focused fruit. Finishes with a light smoky scent. *September 11, 2015*



**DR. LOOSEN RIESLING KABINETT
“BLUE SLATE” 2014**

[92] Natalie MacLean

Beautiful peach blossom nose then a surprising but delightful juicy, mouth-watering attack on the palate that is ultra-refreshing. Medium-bodied with terrific refreshment in this classic German Riesling. *October 31, 2015*

[90] Wine Enthusiast

Trademark hints of flint and smoke often attributed to the Devonian-era slate of the middle Mosel abound in this sprightly off-dry Riesling. Its mineral backbone doesn't deflect, however, from buoyant white grapefruit and peach flavors that penetrate through the finish.

April 2016

[88] Wine Spectator

Offers refreshing acidity, with lively flavors of dried apple, ripe pear and melon that are well-spiced. Hints of honey and cream show on the plush finish.

Web Only 2016

**DR. LOOSEN BERNKASTELER LAY
RIESLING KABINETT 2014**

[91] Wine Enthusiast

More blossomy and mineral than ripe or ruddy, there's a demure elegance to this bristling off-dry Riesling. Crisp, almost crystalline flavors of tangerine and yellow peach accentuate and lengthen the palate. It's a deftly cutting wine. *April 2016*

[91] Mosel Fine Wines

This offers a joyful nose of quince, grapefruit and earthy spices. The wine is nicely light and playful on the palate and the finish is full of mouthwatering charm. This is superbly well done in a direct and irresistible style, with nice underlying complexity. *October 2015*

[89] Wine Spectator

A fruity style, with hints of anise to the apple, pear and citrus accents, featuring notes of candied citrus. Lightly spiced finish. *Web Only 2016*



**DR. LOOSEN ERDENER TREPPCHEN
RIESLING KABINETT 2014**

[92] Wine Enthusiast

Plump and powerful yellow plum and cherry flavors seem peppered by spice and tea leaves in this lithe but penetrating wine. Sunny, ripe flavors don't detract from the 2014 vintage's trademark acidity—the finish is pure citrus refreshment. *April 2016*

[91] Mosel Fine Wines

This offers telltale scents of mirabelle, grapefruit and brown sugar, with, in addition, some pineapple adding a tropical side to experience. The wine is nicely crisp and zesty on the palate and leaves a delicious feel of minerals and citrusy herbs in the nice and easy finish.

October 2015

[89] Wine Spectator

Minerally and quite zesty, with flavors of apple and pear tart. Open-textured midpalate, featuring an off-dry finish that offers spicy dried apple notes. *Web Only 2016*

[89] Wine Advocate

Displays a deep and pretty intense bouquet with ripe Riesling flavors intermixed with fine slate aromas. Medium-bodied and juicy, quite intense, very mineral and grippy on the palate, this Kabinett provided a nice phenolic structure and a delicate mineral acidity that makes it taste drier than it really is. Very good finish. Excellent. *March 2016*

(Continues)

[17] *Decanter***– Steven Spurrier recommends –**

Grown on high terraces with red slate soil that gives it inherent vigour, this fine 2014 has a lovely early summer florality and fine purity. *December 2015*

[16.5] *Jancis Robinson*

A light herbal note gives way to intense, ripe lemons. Ripe on the mid palate too and a long tangy finish.

June 16, 2015

**DR. LOOSEN ÜRZIGER WÜRZGARTEN
RIESLING KABINETT 2014****[92] *Wine Enthusiast***

Spine-tingling acidity cuts a fine edge through this buoyantly fruity but nuanced wine. The palate is lip-smackingly sweet-tart, bursting of ripe raspberry and yellow cherry flavors that stretch out a long, spicy finish.

April 2016

[92] *Wine Advocate*

Opens with a bright and herbal, very delicate ripe fruit aroma that leads to an intense, very mineral and silky textured palate with a very long, salty finish. This is stunningly good and expressive Kabinett from the spectacular grand cru vineyard. Highly elegant and perfectly balanced. Lovely! *March 2016*

[90] *Mosel Fine Wines*

This delivers a rather shy nose of herbs, slate and minerals, with some red berry fruits waiting in the background. The balance on the palate is nicely tense and zesty and a touch of sweetness buffers off the still quite zesty and tart side of the long finish. This is telltale Kabinett in the making. *October 2015*

**DR. LOOSEN WEHLENER SONNENUHR
RIESLING KABINETT 2014****[92] *Wine Enthusiast***

Bold, penetrating yellow cherry and pink grapefruit flavors are calibrated by steaks of lime, lemon and slate in this invigorating kabinett. Kicks of saffron and spice accentuate its pert, racy style. Fresh, fruity refreshment.

April 2016

[90+] *Mosel Fine Wines*

This delivers a telltale nose of yellow and white fruits, white flowers and herbs on the nose. A slightly weightier side comes through on the palate and the finish has the presence and delicate fruity creaminess of a light Spätlese. *October 2015*

[90] *Wine Spectator***– Kim Marcus Recommended –**

Shows lively minerality to the peach and ripe flavors, offering luscious pastry notes. Tangerine and blood orange details emerge on the savory finish. *July 31, 2016*

[16] *Jancis Robinson*

Invitingly spicy citrus aroma, with a definite slaty nose. Sweetish, relatively light on the finish but clean and zesty. *June 16, 2015*

The Australian

A brilliant wine from Dr. Erni Loosen, from the “sundial” vineyard of Wehlener. Complex mouth-watering aromas of lime and grapefruit, with the cool minerality and purity of a mountain river stream. Racy and positively refreshing, the spine-tingling acidity keeps the touch of residual sugar on its toes, all the way to a satisfying, fresh and long finish. *June 25, 2016*

**DR. LOOSEN ERDENER TREPPCHEN
RIESLING SPÄTLESE 2014****[94] *Wine Enthusiast***

Bursting of sweet yellow cherries, tangerines and peaches, this fragrant, finely filigreed spätlese screams classic Mosel. Searing lemon-lime acidity with a crystalline haze of honey and nectar. It’s stunning. *April 2016*

[93] *Wine Spectator***– Kim Marcus Recommended –**

This offers lots of creamy accents to the pure, fresh flavors of apple cobbler, peach and dried apricot. The long, succulent finish echoes with rich, silky notes of dried green herbs and lemongrass.

April 30, 2016, July 31, 2016

(Continues)

[92] *Wine Advocate*

Very rich and intense on the nose, with floral and tropical fruit aromas. This is a nobly textured, concentrated yet very fine and delicate Riesling with a perfect balance of fruit, minerals and acidity. Absolutely delicious and provided with a long and stimulatingly salty finish. *March 2016*

[90] *Mosel Fine Wines*

This delivers great freshness and elegance on the nose as quince, pear, brown sugar, herbs, slate and a hint of cream emerge from the glass. A touch of perfumed rose-water comes through on the palate and leads to a delicately zesty, sharp, tart and focused finish. This is nicely made in a gorgeously easy and direct style. *October 2015*

**DR. LOOSEN GRAACHER HIMMELREICH
RIESLING SPÄTLESE 2014**
[93] *Wine & Spirits*

— Year's Best German Riesling —

All the light spice and floral notes give a lacy feel, while underneath, there's a wealth of smooth, slately minerality and lightly sweet, green plum flavor. Those flavors last with clarity and vibrancy. *December 2015*

[93] *Wine Enthusiast*

— Cellar Selection —

Whiffs of Assam tea and honey permeate throughout this bright, bristling spätlese accenting succulent yellow peach and tangerine flavors. It's vibrant and brisk, but finishes on a sweet, meandering marmalade kiss. Stunning already but structured enough to evolve beautifully. *April 2016*

[92] *Wine Spectator*

Focused, with powerful minerality and loads of green apple, gooseberry and citrus zest flavors, wrapped in an airy structure. Jellied citrus and apricot notes linger on the pure finish. *April 30, 2016*


**DR. LOOSEN ÜRZIGER WÜRZGARTEN
RIESLING SPÄTLESE 2014**
[95] *Wine Enthusiast*

— Editors' Choice —

This intensely fruity, floral nectar hits the palate with electric force, catapulting vibrant acidity against sweet, tangy flavors of tangerine, peach and honey. A favorite amidst an excellent showing of 2014 Mosel spätlese, it's delicious now. *April 2016*

[91] *Wine Spectator*

This is loaded with red peach and white cherry flavors that are fresh and juicy. Cream and allspice details carry through on the lush finish, showing notes of wild herb. *April 30, 2016*

[91] *Mosel Fine Wines*

This offers a gorgeous nose of strawberry, pineapple, orchard fruits and cassis, with a delicately creamy side coming through on the palate. The wine has good presence on the palate and leaves a smoky feel in the zesty finish of this wine styled along the lines of an Auslese. *October 2015*

[16.5] *Jancis Robinson*

Mineral on the nose and a slight herbal note. Then both ripe and zesty on the palate but the texture is gentle. *June 16, 2015*



**DR. LOOSEN WEHLENER SONNENUHR
RIESLING SPÄTLESE 2014**

[94] *Wine Enthusiast* – Cellar Selection –

Touches of exotic spice and crushed minerals lend complexity to sun-kissed peach and melon flavors in this medium-sweet Riesling. It's punchy and spry, full of high toned acidity and lift, but finishes long, lean and elegant. It's youthful and exuberant now but should continue to meld beautifully. *April 2016*

[91] *Wine Spectator*

Lush, with a creamy texture and flavors of gooseberry, glazed apricot and apple cobbler, matched to spicy notes. The honey-accented finish has some minerality hints. *April 30, 2016*

[90+] *Wine Advocate*

Offers a nice flinty flavor intermixed with ripe Riesling aromas. Racy and piquant on the palate, but also rich and very juicy, with the sweetness well masked by the piquant and racy nature. *March 2016*

[90] *Mosel Fine Wines*

A rather restrained nose gives way to ripe yellow fruits including pineapple and peach paired with almond and honey. Apple and peach lead the juicy and intense feel on the palate. The finish is lighter and fresher. This is a classy wine made in a gorgeous style. *October 2015*

[16] *Jancis Robinson*

Blue slate. Creamy, spicy, citrus plus a definite stony quality. Creamy texture too, shot through with clean-cut citrus. *June 16, 2015*

**DR. LOOSEN ERDENER PRÄLAT RIESLING
AUSLESE GOLDKAPSEL 2014**

[95] *Wine Advocate*

Spicy flavors (cumin, fennel seeds) underline the perfectly ripe peach and Riesling aromas on the highly elegant nose. Generous and highly elegant on the palate, this is a sweet but also very salty and finesse-full Riesling, with a creamy texture and some nutty aromas, but also a stunning purity in the background, with a long and stimulating finish. This is a spectacular Auslese. *March 2016*

[94] *Mosel Fine Wines*

This superb effort delivers a gorgeously complex nose of yellow peach, anise, mango, papaya and coconut. A hint of honey and loads of creamy fruits coat the palate with rich flavors. Some juicy acidity then comes through in the after-taste and lifts up the aromatics. This is a great Prälät, loaded with juicy fruits and the creaminess of a small BA. *October 2015*

[90] *Wine Spectator*

Well-sculpted, with a savory twist to the red peach, glazed apricot and ripe grapefruit flavors. Delivers intense minerality midpalate. The finish offers hints of sea salt and spice. *Nov. 30, 2016*

**DR. LOOSEN ERDENER TREPPCHEN
RIESLING AUSLESE 2014**

[93+] *Wine Advocate*

Open and refined on the clear, coolish and herbal-flavored nose with its subtle slate and black olive aromas. Very sweet and intense on the palate, with a pure background and a piquant mineral acidity. Concentrated and elegant Riesling. *March 2016*

[92+] *Mosel Fine Wines*

This offers an impressive rather than expressive nose of almond, spices and herbs. This leads to a great zesty feel on the palate, with almond paste, white and yellow fruits packed into a zesty acidity. *October 2015*

[91] *Wine Spectator*

Shows mouthfilling richness to the red peach, pear tart and glazed apricot flavors, glistening with a plush creaminess. The honeyed finish lingers with savory hints. *Nov. 30, 2016*

**DR. LOOSEN ÜRZIGER WÜRZGARTEN
RIESLING AUSLESE 2014**

[93+] *Wine Advocate*

Pure and slate-like on the nose, with some flinty flavors and a lot of terroir expression and stones. Pretty, piquant and racy on the palate, this is a compact minerally-structured Auslese. It is deep, piquant and mineral on the finish with its saltiness and raciness that makes this a terroir-driven, stimulating Riesling. Very promising.

March 2016

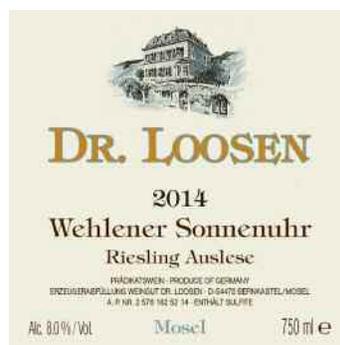
[93] *Wine Spectator*

Lithe, focused and pure-tasting, featuring concentrated red peach, currant and plum flavors, backed by fresh acidity. Savory minerality shows midpalate, with creamy touches on the spicy finish. *Nov. 30, 2016*

[91+] *Mosel Fine Wines*

This is still quite primary as it only hints to some ripe red berry fruits and almond on the nose. The wine is nicely zesty, with a hint of creaminess to buffer off any rough edges on the palate. This leads to a clean and focused finish, where only the feel of sweetness is still in need of integration. There is plenty of upside here.

October 2015



**DR. LOOSEN WEHLENER SONNENUHR
RIESLING AUSLESE 2014**

[94] *Wine Spectator*

This offers a rich, powerfully mineral essence to the flavors of peach, ripe apple and pear. Creamy, with a plush finish loaded with honey cream and dried sage notes. Complex and finely textured. *Nov. 30, 2016*

[92] *Wine Advocate*

Opens deep, ripe and mineral on the nose, with very ripe but rather healthy fruit flavors. Racy and piquant in the first mouth-attack, this is a pretty sweet but elegant Auslese with a compact structure and good grip. There are nectarine and yellow plummy flavors in the aftertaste. *March 2016*

[92] *Mosel Fine Wines*

This delivers gorgeously ripe yellow fruits, almond, coconut, grapefruit and a hint of apricot. A refined feel of honeyed fruits comes through on the delicately zesty palate which leads to herbs and more fruits in the long finish. This is impeccably well made. *October 2015*