featured flight of the month

vom Boden – germany & austria \$45 per wine flight



Why try to find the right words when Stephen Bitteroff, vom Boden founder, already said them:

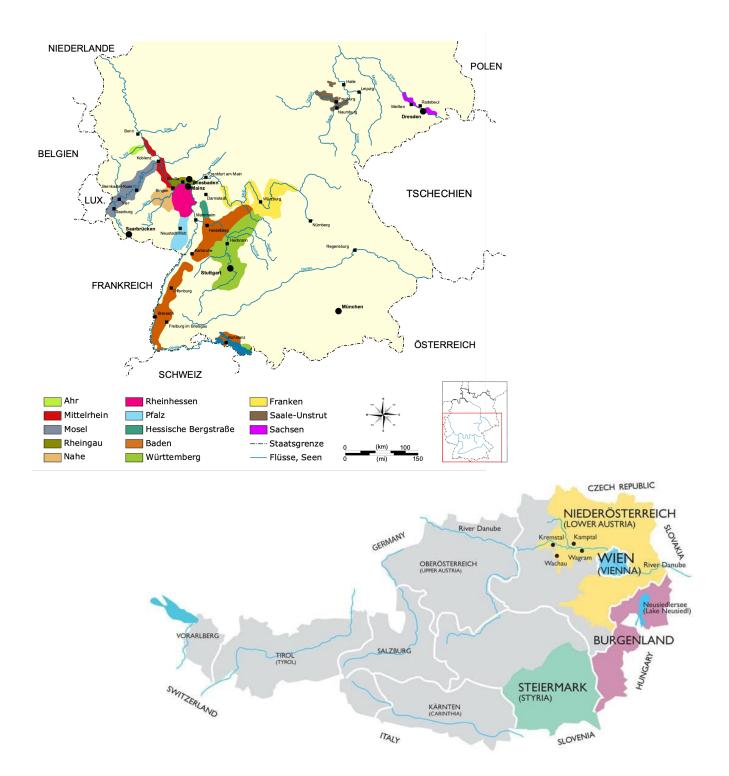
"Importing is logistics and logistics *suck*. In fact, this part of the gig is far and away the least interesting thing we do. The meaningful part of the work is supporting the grower and what *they* do – being the grower's champion, advocate and friend. This is really what it's all about. Funny almost no one talks about it.

Vom Boden is a small company, focusing on small growers, and it will stay that way. The heart of the portfolio is clearly in Germany, though we are proud to represent small estates in Austria, France and the U.S. What is the unifying factor? They are all human-scaled wineries. They are *small*.

It's impossible to overemphasize the importance to us of this 'human scale.' Economies of scale make economic sense, but they also seem to neutralize the detail, the personality, the very thing we are searching for in wine. I do not think there is an import book with a larger number of smaller estates. Yes, we are the biggest of the smallest. I'm proud of this.

All vom Boden winemaker/growers occupy a sort of periphery, either in terms of their geography or how they work in their respective geographies. Vom Boden: the center of the edge. Our growers work their vineyards in methods that respect their vineyards. This is less a matter of dogma and marketing, less a matter of being organic or biodynamic and more a matter of respect for the land, for doing things the right way [yes, most are working or certified organic and biodynamic]. In all these old world countries, good farming is often part and parcel of preserving sites which have been worked for generations, for the next generation. All in all the growers of vom Boden use rather noninterventionist methods – the clichéd 'less is more' thing. The 'geek sheets' for each producer [on their respective pages below] will give you the details on exactly how each grower works.'

Stephen Bitterolf founded vom Boden after nearly a decade in the wine industry. He was the Wine Director at Crush Wine & Spirits in New York City where he helped build one of the nation's largest fine wine programs. He is also the founder of the Rieslingfeier festival in New York City and the author of the provocatively titled book, 'vom Boden: Ten Years of Hocks & Moselles.'



featured flight of the month

2022 grüner veltliner | *öhlzelt 'zöbinger*' | niederösterreich, austria \$19|\$68



Barbara Öhlzelt is turning the region's paradigm completely on its head. Instead of the unctuous, powerful and masculine wines of the famous large estates, Barbara's wines emphasize focus and a quiet, simmering intensity. They are fine, clearly delineated, precisely-etched renditions of Grüner Veltliner and Riesling with just as much depth and persistence as the big boys, but on a lighter, more refreshing frame. They really are like the wines of Weiser-Künstler, but translated into the dialect of the Kamptal - loess, granite and sandstone, rather than slate. It should go without saying, but of course the wines are loaded with mouth-watering acidity and the alcohol levels are carefully restrained. Barbara is soft-spoken but intense; the wines are not unlike their shepherd. These are racy, delicate wines of purity and energy, and are exactly what the next chapter in the story of Austrian wine should be. Aged in acacia wood barrels.

featured flight of the month

2022 'rosé' of pinot noir | *lukas hammelmann* | pfaltz, germany \$33|\$119



These rosés are not rosés; they are Pinot Noirs. He certainly didn't treat either wine as a rosé - the "Grand Cru" Roter Berg had an élevage of around two years before release. Even this "simple" village-level Pinot Noir was in barrel for well over a year. They are lighter and finer than most Pinot Noirs, yet they both show a simply haunting elegance, incredibly silken and polished, with a sleek and perfumed sweet-berry fruit sheened by mineral and acid.

It is lighter in color, lending many to categorize it as a rosé, showing more bright-tart red berry fruit with lots of complex herbal notes from pine needle resin to dried spices, all underpinned by a great illuminating acidity. This is a Pinot Noir 'rosé' grown on limestone and loess soils; zingy, ultra-fine and ultra-light - great clarity and energy.

featured flight of the month

2022 pinot noir [spätburgunder] | *stein 'waechter*' | mosel, germany \$38|\$135



The 2022 Stein 'Wächter' Mosel Spätburgunder is a fresh and elegant red wine from the Mosel Valley, a region in Germany typically known for its Rieslings, but also capable of producing high-quality Spätburgunder [Pinot Noir]. The 2022 vintage benefitted from favorable conditions, allowing for optimal ripeness while maintaining the natural acidity that is a hallmark of Mosel wines.

Winemaker Dr. Ulli Stein is renowned for his commitment to producing wines that express the unique terroir of the Mosel, often with a minimalist approach, letting the terroir and vintage speak clearly through the wine. His belief in the importance of old vines led to the family never grafting to phylloxera-resistant rootstock in the 70s when this practice was the norm. So Ulli now has a profound collection of ungrafted vines, farming around 10% of the ungrafted vines in all of Germany.

The Mosel's steep slopes and slate soils are ideal for growing Spätburgunder, particularly when combined with the region's cool climate. The Waechter Vineyard is among the oldest Pinot Noir vines in the Mosel at 30+ yo. All grapes are harvested by hand, generally in multiple passes. The entrylevel wines are often comprised of the first selection through the vineyards. The percentage of grapes destemmed depends on the vintage and specific wine. Élevage in old barriques.

featured flight of the month

2022 riesling | ludes | mosel \$27|\$97



This is a powerful, broad and silly-complex Kabinett sourced from what Julian thinks is the best parcel they own in the Ritsch – it is also the biggest single parcel at 1.1 hectares, thus it is called the 'monster' parcel. The wine flashes layers and layers of fruit, a fascinating assortment of ripe apples, pear and citrus oils, all of them edged or underlined by a sweet, earthy balsamic. It's so complex, as if an opulent, tropical world of guava and mango was flash-frozen, dusted with citrus and salt. The flavors are exotic, yet the freshness is still there. The fruit is so streamlined, the entire wine so seamless and sheened. Just 36g of residual sugar and an outrageous 11.1g of acid.

## **Degree of Dryness Labelling Terms**

DRY	'Trocken'	VDP
	'Selection'	Grosses Gewächs
	'Classic' 'Halbtrocken' or Feinherb'	<u>Prädikatswein</u> Kabinett*
MEDIUM	'Lieblich'	<u>Prädikatswein</u> Spätslese*
		Auslese*
	'Süss'	Prädikatswein Beerenauslese (BA) Eiswein/Icewine
		<u>Prädikatswein</u> Trockenbeerenauslese (TBA)

\* can be dry, medium dry or sweet if includes 'Trocken' 'Halbtrocken' or 'Süss' on the label.

