



Balthasar Röss
EXPOSÉ
2007
Balthasar Röss
Hattenheimer Schützenhaus
Riesling Kabinett

SINGLE VINEYARD WINE

Wine from classified single vineyards are distinctive in character. The influences of soil and microclimate lend these wines an inimitable note. In accordance with VDP guidelines, we use vineyard names only if the site meets the criteria for classification set forth in 1999.

<i>Must weight [° Oechsle]:</i>	79
<i>Existing alcohol [% by vol.]:</i>	9.62
<i>Residual sugar [g/l]:</i>	33.6
<i>Acidity [g/l]:</i>	8.2

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

2007 was an unusual year – marked by meteorological factors, starting with unusually high temperatures in April, during which vegetation progressed up to three weeks ahead of schedule, followed by blossoming in mid-May – the earliest ever recorded in the Rheingau. After warm days and sufficient precipitation in July, favorable weather continued into late summer and early autumn. These warm, sunny days in combination with cold nights were ideal for the development of aromas. Thanks to ample water supplies, considerable quantities of minerals were released in the soil and absorbed by the grapes. As such, the wines are very rich in extract.

Vineyard site

West of the village, directly above the Pfaffenberg site, Schützenhaus faces south-southwest and rises in altitude from 100 meters/328 feet above sea level (slightly sloping) to about 150 meters/492 feet. The site is relatively long and slopes toward the west, thereby protecting it (in German, “schützen”) from cold easterly winds. The name probably derives from a vineyard hut (“Haus”) that afforded the vineyard “keepers” who watched over the vineyards prior to the harvest a shelter during inclement weather. The

vineyard “guards” used blank cartridge pistols to ward off starlings from munching on the tasty sweet grapes.

Harvest

The grapes were selectively harvested by hand, then gently transported to the cellar in containers that can be emptied over the wine press, thus making it possible to completely dispense with crushing and pumping.

Vinification

Fermentation took place in temperature-controlled stainless steel tanks after the musts settled.

Grape variety

100% Riesling

Tasting notes

Tart apple tones combined with delicate vineyard peach. A filigree of well-ripened acidity with a fine sweetness.

Helge Hagen (Sommelier, Kronenschlösschen/Hattenheim)

Food affinities

Lobster à la nage (boiled in court bouillon).

Helge Hagen (Sommelier, Kronenschlösschen/Hattenheim)

Aging potential

The wine should develop well until 2012 - 2013.

Helge Hagen (Sommelier, Kronenschlösschen/Hattenheim)

Awards:

International Wine Challenge [2007]: bronze medal.

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