

To: Paul Greico, God of Wine  
From: Lauren and Sydney

## RIESLING TOUR 2010

### Question #1

If you were hanging off a cliff with nary a chance of survival, which grape would offer the best chance of rescue and why:

Riesling or Chardonnay?

### ANSWER

If we were talking about which vine we would rather have thrown down to help pull us up, I'd have to say Chardonnay. The vines are more robust and would most likely hold our weight better than the gentler Riesling stalk.

However in light of the elapsed time of certain rescue efforts such as the miners recently being trapped for 17 days in Chile and even Baby Jessica in a well for 58 hours in '87, we would hope that a Riesling vine is hanging there with us.

We especially would hope for a German kabinett level or riper being that its grapes have a high sugar content would be able to sustain us from a caloric standpoint and the lower alcohol content of the Riesling versus the Chardonnay would keep the dehydration at bay until rescuers were able to discover our whereabouts and pull us to safety.

Additionally, in the event that we were to perish on that remote cliffside, I would abhor the notion that my body was to be discovered with Chardonnay in my clutches.

### Question #2

Germany is the home of Riesling and is considered by many to be the finest practitioner of the dark arts of the Riesling grape. Austria is relatively new to the pantheon of great Riesling expression. And Alsace rests comfortably and confidently in the middle, at least stylistically.

Please differentiate the Riesling expressions between these three giants of the wine world.

### ANSWER

German Riesling is in general terms lighter in body with a fair amount of residual sugar. They often

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have more subtle and perfumed aromatics and can be more seductive on the nose in comparison to Alsatian Rieslings. The flavor on the palette is one of a lively minerality and fine fresh fruits yielding to a racy acidity.

Alsatian Riesling is typically dryer in style than the German variety with less residual sugars and higher alcohol content.

Generally speaking we find Alsace Rieslings to have a wider breadth of flavor than those of the German and Austrian Rieslings.

Austrian Rieslings are typically the driest and are more full bodied than German or Alsatian Riesling. They tend not to be as juicy or unctuous than the previous two varieties.

We find the Austrian Riesling to be more mineral driven and precisely structured. Austrian Riesling is similar to the German variety in that it can be a bit delicate and pretty in its aromatics.

In Conclusion...

We would just like to say that NO ONE appreciates Riesling like we do and NO ONE will appreciate a Riesling-Centric dinner at Hearth like we will.

I know you'll see it our way.