



These notes represent a detailed interpretation of the professor's lecture. They are not a transcript of the lecture. TakeNote® is best used as a supplement to your own notes, not as a substitute.

Lecture Date: Wednesday, April 5, 2006.

Announcements:

- A booklet was handed out in class about German wines.
- A week from tomorrow is Prelim 2. If you have a conflict, please contact Sandy Deasy (see the syllabus).
- The exam will cover up to and including today's class, 5 topics.

I. Introduction to the Unique Wines of Germany and Austria

- A. We will mostly be discussing German wines, but there are some very important, trendy wines from Austria as well. We will taste one Austrian wine, a Grüner.
- B. These areas have a cool climate which is similar to our Finger Lakes climate.
- C. Many of the vineyards are on steep slopes in order to get more sun exposure and better drainage (they get a fair amount of rain).
- D. Most of the picking is done by hand because of these slopes, so the process is very labor intensive.
- E. Some of the leaf canopy is often removed to increase sun exposure.
- F. People often have trouble decoding the labels of German wines. They require some interpreting.
- G. *Mosel Saar Ruwer* is one of the most important wine producing regions in Germany. The Mosel is the major river and the Saar and Ruwer are tributaries.
- H. In German, when you want to say something is from a date or place, "er" is added to the end. Ex: 2002er, Grünhauser.
- I. The term "berg" at the end of a vineyard name usually means it is a hillside, sloped vineyard.
- J. Pfalz is another important German region.
- K. *Scheurebe* is a newer cross of grapes now grown in Germany. It has a spicy characteristic.
- L. *Qualitätswein mit Prädikat* is the quality statement. There are many Prädikat levels such as *Kabinet* and *Auslese*. See more on this later in the notes.
- M. *Weingut* is a term that means that the producer did everything.
- N. Marginal climate in Germany for producing wine. The further north, the harder it is to produce wine. The most northern areas do not produce wine, but beer. The wine regions run from the very south of Germany up until about Frankfurt and then north of that, production turns to beer.
- O. Global warming has made the climate slightly warmer and has led to more red wine production. But, Germany is still mostly known for its white wine.
- P. The signature grape of Germany is *Riesling* and Germany produces the best in the world.
  1. There are many different styles of Riesling. The warmer southern areas produce the