

2004 Joh Jos Prum offer



J.J. Prum, founded by Johann Josef Prum in 1911, has for many decades, been thought of as the **best producer of riesling in the Mosel and possibly the world**. The main difference between Prum and the rest of the Mosel lies in their vineyards. The estate owns 13.5ha of vines in total which are spread throughout some of the best vineyards in the Mosel. This is complemented by an older average age of the vines, 70% of which remain ungrafted. Low cropping, late harvesting and careful selection of berries at picking, means that only the best grapes make it into the winery, and wine making process involves as little intervention as possible to allow the final wines to reflect the vintage and terroir.

The 2004 vintage started with a mild, cool summer (cooler than recent vintages but higher than the 30 year average) with cold nights and very little rain meant a long, slow ripening period and little, if any botrytis. The very cool nights retained acidity and slowed the ripening which in turn meant a late harvest for the best producers seeking, as they now religiously do, to balance the wines structure with physiologically ripe fruit. Then followed a “golden October” with bright sunshine and little rain which allowed a continued, even ripening. The average Mosel harvest dates were some two weeks later than 2003, no surprises there, with very clean fruit with high levels of physiological ripeness yet not overly high must weights. In fact the health of the fruit on the vine allowed for a very late harvest and many top producers, including Prum, took advantage of this, only beginning to harvest in the last few days of October.

Vintage 2004 can be summed up as such: There is widespread agreement that **2004 is a terrific vintage across Germany and particularly in the Mosel**. It's a very good year for Riesling and, obviously it is very different to 2003. For those who felt 2003, certainly a great year for Prum, was too rich for their taste, 2004 will awaken their palates with the classic raciness of the Mosel. Whereas 2003 produced textured, opulent heavyweights, the wines of the 2004 vintage are bright, fresh and packed with tangy, juicy Riesling fruit.

Some notes from Stuart Piggott regarding the two Prum vineyards on offer:

“Joh Jos Prüm’s Sonnenuhrs are classic examples of the way in which the best Mosel wine’s natural sweetness magnifies, rather than obscures, their character. These are a perfect marriage of Riesling’s peach-like, floral and mineral aspects. White wine cannot be fresher, more vivid and delightful.” “Prüm’s wines develop more slowly than other MSR Rieslings and the Spätlese need two to four years from vintage to begin giving their best. They can easily stand 20 or more year’ ageing.”

“The finest Himmelreich wines come from the... Joh Jos Prüm estates...Very bright and clear, concentrated and intense. Clean and refreshing, with hints of tropical Graach richness. Peach and cassis, lemony tart, elegant and fine with a layered minerality. There is a huge soil impact tossed with subtle tropical oils. Powerful and lush - super!”

No wine writer has released any specific wine notes yet. We can supply the importer's notes upon request.

All wines are 750ml bottles and are 2004 vintage unless marked otherwise.

Joh Jos Prum 2004

GRAACHER Himmelreich	Kabinett	\$54
GRAACHER Himmelreich	Spatlese	\$68
GRAACHER Himmelreich	Auslese	\$77
GRAACHER Himmelreich <i>Goldkapsel</i> 2003	Auslese	\$186
WEHLENER Sonnenuhr	Kabinett	\$60
WEHLENER Sonnenuhr	Spatlese	\$76
WEHLENER Sonnenuhr	Auslese	\$89
WEHLENER Sonnenuhr <i>Goldkapsel</i> 2003	Auslese	\$205

A 10% discount applies to any mixed 6 bottle purchase.