

2009 St. Urbans-Hof Ockner Bockstein Riesling Spätlese

WHO: St. Urbans-Hof WHAT: Spätlese Riesling

WHERE: Mosel Saar Ruwer, Germany

WHEN: 2009

The nose is very pretty, magnolia flowers and baked apples with a sprinkle of cardamom. Apples and just-fresh white peaches lead on the palate, barely sprinkled with cardamom and freshly grated nutmeg. Light acidity comes in the flavor of sweet Meyer lemon. Off-dry and creamy, this would contrast beautifully with spicy, peppery sausage. With its sweet creaminess, it is also a sure crowd-pleaser to pour for the pre-dinner kitchen klatch at any party or family gathering. Highly Recommended, DH

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