

# st.pierre ON WINE

pursuing, enjoying, above all celebrating

## *Riesling along with the breeze. . .*

Packing a case of Riesling along on a summer vacation may simply be a matter of logic and good taste—no other wine is going to do all the recreational and gastronomic tasks of the season quite as well (in partnership with a few good reds for the charred burgers, spareribs and steaks). We had a couple of opulent Alsations for the turbot and sole, but the best, most appealing all-rounders, were Germans, deliciously vivacious and lively companions for the occasion as well as the food.

Most memorable was a trio by **Prinz von Hessen**, from the 2010 vintage. It was a difficult one, with a slow start in the Spring, a sharp heat spike in mid-summer, and then long spells of rain. I was surprised, and delighted, at how well the wines turned out. The afternoon and evening sipper was labelled “**H**,” pleasantly light at 11.5 percent alcohol, with a bracing zip of acidity to match the light residual sugar—the sort of wine you never tire of, and wonderful with fresh crabmeat on thin slices of sourdough bread. The “**Kabinett**” was vibrant, a little fuller (12 percent alcohol), nearly dry, with a light touch of citrus, a perfect match for plaice, skate, and John Dory baked with a bit of grapefruit and lots of parsley. “**Dachsfilet**,” from a vineyard on a high slope, was the fullest (12.5 alcohol and partly fermented with the grape skins), almost unctuous, complex (hints of white peach and a long aftertaste) and, unsurprisingly, the ideal partner for scallops and sea bass.

Posted by **Brian St. Pierre** at Tuesday, September 20, 2011 

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