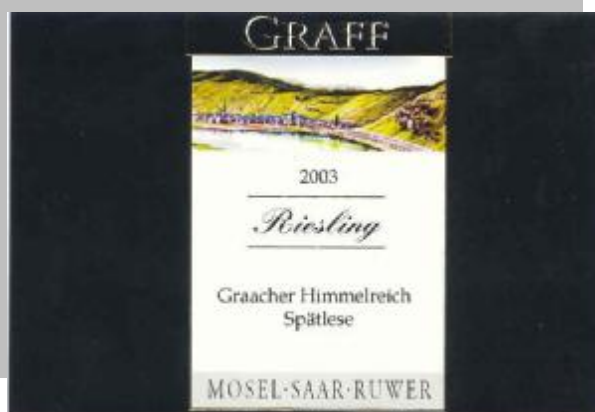


Weingut Carl Graff – Mosel-Saar-Ruwer



- Wine:** 2003 Graacher Himmelreich Riesling Spätlese CG16-03
- Producer:** The Carl Graff estate was founded in 1860 and acquired by P.J. Valckenberg in 1969. Carl Graff estate wines and winery bottlings are made exclusively from Riesling grapes.
- Region / Vineyards:** The Mosel-Saar-Ruwer region with its steep south facing slopes and the stony slate soil provides the perfect microclimate for the Riesling grape.
Single vineyard site: "Himmelreich" (87 hectar) around the village of Graach.
Very steep slopes with southwest exposure. Elevation 110 - 260 m. Soil of pure slate. The Graach vineyards are sandwiched between Bernkastel and Wehlen's greatest site, the Sonnenuhr. Its wines can achieve similar intensity and richness. They belong firmly in the top flight of the Middle Mosel.
- Vintage:** A winter with plenty of rain combined with the warm early spring days set off rapid and luxuriant vegetation. One of the hottest and driest summers since 100 years followed. Harvest was well ahead 2 – 3 weeks and rewarded vintners with an exceptionally good vintage.
- Taste Profile:** This wine reveals a delicate bouquet of citrus and lemon combined with a young lively character.
- Facts:** Alc. by Vol.: 8.5 %, residual sugar: 5.3 % (53 g/l), acidity: 0.72 % (7.2 g/l)
grape variety: 100 % Riesling

Weingut Carl Graff – Mosel-Saar-Ruwer

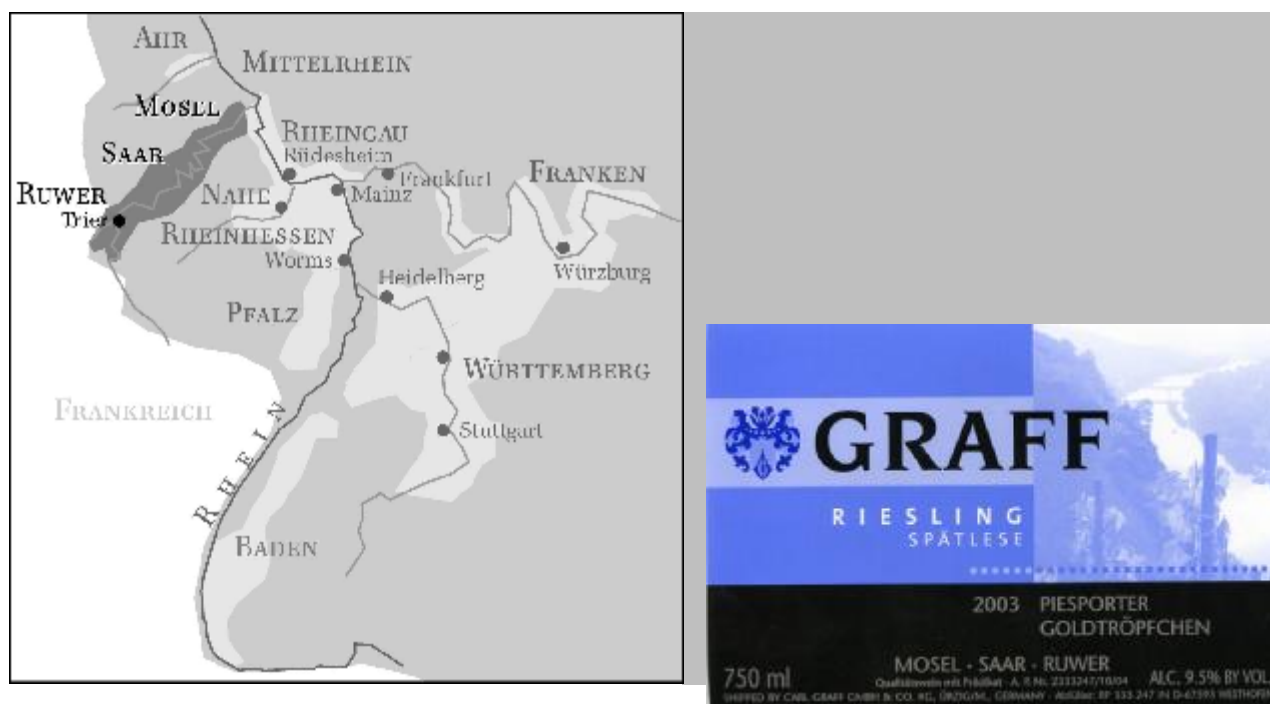


- Wine:** 2003 Piesporter Michelsberg Riesling Spätlese CG5-03
- Producer:** The Carl Graff estate was founded in 1860 and acquired by P.J. Valckenberg in 1969. Carl Graff estate wines and winery bottlings are made exclusively from Riesling grapes.
- Region / Vineyards:** The Mosel-Saar-Ruwer region with its steep south facing slopes and the stony slate soil provides the perfect microclimate for the Riesling grape.
- Vintage:** A winter with plenty of rain combined with the warm early spring days set off rapid and luxuriant vegetation. One of the hottest and driest summers since 100 years followed. Harvest was well ahead 2 – 3 weeks and rewarded vintners with an exceptionally good vintage.
- Taste Profile:** You will often find rather mediocre, if not to say cheap wines (quantity instead of quality) under the name of "Piesporter Michelsberg". This Riesling Spätlese reflects the unique feature of this region, the slate soil combined with the "queen" of white grape varieties, the Riesling. You will enjoy the true character of a Mosel wine; the fruity character (apple, citrus) and the underlying slaty acidity add to a harmonious balance in this wine.
- Wine Profile:** Alc. by Volume: 9.7 %, residual sugar: 4.85 % (48.5 g/l), acidity: 0.61 % (6.1 g/l)
Grape variety: 100 % Riesling

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Weingut Carl Graff – Mosel-Saar-Ruwer



- Wine:** 2003 Piesporter Goldtröpfchen Riesling Spätlese CG11-03
- Producer:** The Carl Graff estate was founded in 1860 and acquired by P.J. Valckenberg in 1969. Carl Graff estate wines and winery bottlings are made exclusively from Riesling grapes.
- Region / Vineyards:** The Mosel-Saar-Ruwer region with its steep south facing slopes and the stony slate soil provides the perfect microclimate for the Riesling grape. The single vineyard site “Goldtröpfchen” (“droplets of gold”) is not only one of the most famous, but also one of the steepest vineyard sites in the Middle Mosel, located in a south-facing, horseshoe-shaped amphitheatre.
- Vintage:** A winter with plenty of rain combined with the warm early spring days set off rapid and luxuriant vegetation. One of the hottest and driest summers since 100 years followed. Harvest was well ahead 2 – 3 weeks and rewarded vintners with an exceptionally good vintage.
- Taste Profile:** The wines from this site unite “ripeness and a touch of spice with the underlying nerve that gives lasting power and style.” It shows the site-typical fruit flavors of apples, peach with some blackcurrant emerging.
- Pairings:** Seafood is a natural with Riesling, especially with tempura or Cajun beer-battered fried seafood. Salmon, trout and most smoked items are considered excellent with Riesling.
- Wine Profile:** Alc.by Vol.: 8.0 %,
Grape variety: 100 % Riesling

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Weingut Carl Graff – Mosel-Saar-Ruwer



Wine: 2003 Ürziger Würzgarten Riesling Spätlese
Winemaker: Ernst Loosen of Dr. Loosen estate

CG9-03

Producer: The Carl Graff estate was founded in 1860 and acquired by P.J. Valckenberg in 1969. Carl Graff estate wines and winery bottlings are made exclusively from Riesling grapes grown in the steep vineyards of the Middle Mosel, Saar and Ruwer valleys. In a joint venture with the famous Dr. Loosen estate all Graff wines from the Ürziger Würzgarten and Erdener Prälät site are made entirely by winemaker Ernst Loosen.

Region / Vineyards: The Mosel-Saar-Ruwer region (12.000 ha / 29.000 acres) with its steep south facing slopes and the stony slate soil provides the perfect microclimate for the Riesling grape.

Area of Production: The Ürziger Würzgarten (spice garden of Ürzig) with its weathered red volcanic and slate soil produces unique wines with exotic, spicy aromas and mesmerizing earthiness.

Vintage: A winter with plenty of rain combined with the warm early spring days set off rapid and luxuriant vegetation. One of the hottest and driest summers since 100 years followed. Harvest was well ahead 2 – 3 weeks and rewarded vintners with an exceptionally good vintage.

Taste Profile: Like only a few other wines from the Middle Mosel, the Ürziger Würzgarten reflects the unique features of this vineyard site. A delicate spiciness combined with the typical fruity characteristic (peach of blossom) of the Riesling grape and a mouthwatering apple like acidity.

Wine Profile: Alc.by Volume: 9 %, residual sugar: 6,12 % (61,2 g/l), acidity: 0.69% (6.9 g/l)
 grape variety: 100 % Riesling

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Weingut Carl Graff – Mosel-Saar-Ruwer



- Wine:** 2003 Ürziger Würzgarten Riesling Auslese CG10-03
Winemaker: Ernst Loosen, silver medal by German Chamber of Agriculture 08/2004
- Producer:** The Carl Graff estate was founded in 1860 and acquired by P.J. Valckenberg in 1969. Carl Graff estate wines and winery bottlings are made exclusively from Riesling grapes grown in the steep vineyards of the Middle Mosel, Saar and Ruwer valleys.
- Region / Vineyards:** The Mosel-Saar-Ruwer region (12.000 ha / 29.000 acres) with its steep south facing slopes and the stony slate soil provides the perfect microclimate for the Riesling grape.
- Area of Production:** The Ürziger Würzgarten (spice garden of Ürzig) with its weathered red volcanic and slate soil produces unique wines with exotic, spicy aromas and mesmerizing earthiness.
- Vintage:** A winter with plenty of rain combined with the warm early spring days set off rapid and luxuriant vegetation. One of the hottest and driest summers since 100 years followed. Harvest was well ahead 2 – 3 weeks and rewarded vintners with an exceptionally good vintage.
- Taste Profile:** Like only few other wines from the Middle Mosel, the Ürziger Würzgarten reflects the unique features of this vineyard site. A delicate spiciness combined with the typical fruity characteristic (peach of blossom) of the Riesling grape. Ripe and medium intense with a long finish.
- Pairings:** As a dessert or with dessert
- Wine Profile:** Alc.by Volume: 9 %, residual sugar: 6.71 %(67.1 g/l), acidity: 0.68 % (6.8 g/l)
 Grape variety: 100 % Riesling

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