

FIVE WAY CELLARS

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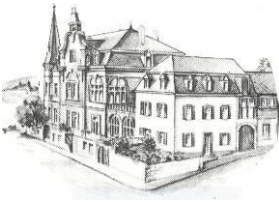
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Below is our J.J. Prum offer.

THE ALLIANCE OF INDEPENDENT FINE WINE MERCHANTS PRESENTS...

2008 JOH JOS PRÜM – WEHLEN – MOSEL

2008 Joh Jos Prüm



A classic, wonderfully pure vintage from arguably the greatest producer of Mosel Riesling.

"The [JJ Prum] Estate remains where it has been for decades: at the summit."

Stephen Brook, *The Wines of Germany*, Mitchel Beazley

"The Prums compare 2008 with 2004 and as such consider it a classic Spatlese year, thankfully with more wine in the Kabinett range that this estate has seen in many years. And if you remain unconvinced after tasting the present collection that residually sweet Kabinett Riesling is capable not only of reflecting the full potential of great Mosel vineyard sites but also capable of profundity and greatness per se, then you never will be."

David Schildknecht, *Wine Advocate* # 187, Feb 2010.



"The 2008 vintage looks really exciting ... They are really so delicious and I have such a soft spot for the wines from Bernkastel even though the Wehlener Sonnenuhr are the wines raved about more often. The Bernkasteler Badstube wines just give such immediate pleasure and bring a smile to the face – just lovely."

Katharina Prüm.

Most people receiving this offer will be well aware of the standing of this great Estate. Joh. Jos Prüm is among the very elite of Riesling producers and arguably the very finest Estate of the Mosel. Should you require a brief refresher, please see the base of the offer. In short, for lovers of ethereal German Riesling, the Mosel is Mecca and JJ Prüm is the Holy Grail. The wines are intensely racy, ethereal and pure. They have a minerality and intensity that is often indescribable. They also have piercing aromatics and wonderfully pure, vibrant fruit flavours. These are wines that live and live and sometimes require several years to open. The finest examples can live well beyond 50 years of age.

The Middle Mosel Valley, Dec 2009.

We were fortunate to recently taste the entire range of J.J Prüm 2008s at the Estate in Wehlen. Following on from the exceptional 2007 vintage, **2008 is again one of the most “classically styled” Prüm vintages in recent years.** Vintage comparisons are of course always problematic, but it seems that the classic, racy vintage of 2004 is the nearest in weight. Having said this, 2004 was very difficult to taste when it was young whereas the 2008 wines are quite delicious, pretty wines now. They are so elegant and feather light that they seem to float across the tongue and down the throat, defying gravity as they go. This is a wonderfully translucent, vibrant, pure fruited set of wines. They are classic examples of both the middle Mosel and the Prüm style. If there is a more refreshing, refined, delicate style of wine being produced elsewhere in the world today, we have not found it. The Kabinett level wines will offer delicious drinking over the next five years, while the Spätlese are at 1-7 year propositions. The Auslese wines will live for decades and will start to fully open in 3-5 years. Of-course such judgments are guesswork and highly personal. Fortunately, 2008 was also a vintage that was more generous in quantity than recent vintages, especially for Kabinett level!

A Few Very Pertinent Points:

- This is one of Ian Cook's top ten estates in the world and to Ian, his visit to Prüm is very close to heaven.
- The God's are on our side: the 2008 Prüm's are nearly 20% cheaper than the 2007's due to the exchange rate.
- It is an especially great year for Kabinett and Spatlese wines.
- Ian has tasted all wines twice and is happy to share his notes with you.

Vintage 2008 at Joh. Jos. Prüm:

“A rather long wintertime, cool March and April resulted in budbreak occurring by end of April, which is long term average. May brought a lot of sunshine and temperatures to more than 80 °F, so the growth in the vineyards was expedited and flowering occurred earlier than the average, finishing by mid June. Then a rather moderate summer followed, resulting in continuous ripening, without any extremes. Veraison occurred by the end of August. September was cooler, which slowed the ripening process, creating a need for more patience before harvest. Inspecting the vineyards in the first half of October made clear that it was important to wait longer to harvest since the grapes needed more time to achieve a perfect ripeness, full aromas and flavours, and a balancing acidity. Joh. Jos. Prüm Estate started the harvest with some pre-selection in the vineyards on October 16, but the core harvest took place in late October and the first half of November, finishing on November 17. The grapes harvested were predominantly of good Kabinett and Spätlese quality, with a smaller amount of Auslese. In mid November, the Estate was also able to select a very little portion of botrytis affected grapes, which will most likely be bottled as a Goldcapsule.

The vintage was “crowned” with the possibility to harvest two Eisweins, first in the Graacher Himmelreich on December 30, and then in the Wehlener Sonnenuhr on January 7, 2009, at extremely cold temperatures, resulting in very concentrated juices. The early tastings of vintage 2008 reveal very refreshing, “juicy”, appealing wines with expressive aromas and flavours, a racy acidity and fine minerality. The wines of this vintage 2008 might need a little more time to open than the 2007’s, but the attractive, elegant, and classical Kabinette and Spätlesen as well as the charming Auslesen will then bring a lot of pleasure.” **Katharina Prüm.**

The Wines

2008 Joh Jos Prüm Riesling Kabinett

Single bottle price: \$48.00

Doze bottle price: \$42.00

Without giving specific notes on all the Kabinett’s let us just say that 2008 is a classic Kabinett year. Also, we have more of this level than ever before which is a huge bonus. This wine, the *Estate Kabinett*, is a deliciously juicy and fresh introduction to the vintage while each of the site specific wines below reflects each vineyard’s personality and offers remarkable clarity and purity of Riesling fruit. All four are wonderful, racy Prüm Rieslings that will drink well young. Though not as powerful as the single vineyard wines, this juicy, floral, delicate Kabinett is of exceptional quality; a classic example of the Mosel and Riesling’s ability to combine weightlessness with intensity and focus. Alc: 8.5 % by vol.

“The Prüms’ generic 2008 Riesling Kabinett – based largely on fruit from Bernkastel, Graach, and Wehlen – offers vintage-typical scents of green tea along with apple blossom, honeysuckle, and diverse pit fruits. Delicate and luscious, its senses of wet stone and chew of fruit skin offer counterpoint to its sweetness, and it is sure to offer pleasure for more than a decade, the more so if one can wait a few years before pulling the first cork.” 88/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.

2008 Joh Jos Prüm Bernkasteler Badstube Riesling Kabinett

Single bottle price: \$58.00

Dozen bottle price: \$50.00

The Bernkasteler Badstube vineyard borders on to the Graacher Himmelreich, upstream. Situated on the same slope as the latter and the Wehlener Sonnenuhr, and also having grey slate soil, the Bernkasteler Badstube is the most westwards facing and the less steep vineyard of the three mentioned. The consequence are wines that are slightly lighter, possess a higher acidity and more prominent minerality, while the fruit, floral or herbal aromas are less pronounced. This ultra delicate, nectarine scented Kabinett combines lightness and focus, and shows a very pure minerality, along with a vibrant acidity. Alc: 8.5 % by vol.

“Extremely bright in aroma as well as palate impression, the Prüms’ 2008 Bernkasteler Badstube Riesling Kabinett is dominated by lemon and grapefruit, with village typical cherry and cassis manifesting themselves as an invigorating chew of fruit skin that is delightfully complimented by estate-typical impingement of CO2. Lush yet light, this finishes with not only blazing brightness but a cress-like pungency and strikingly intense salinity and suggestions of wet stone, making your palate stand to attention, wide awake! Plan on following it for a couple of decades, although, unlike many Joh. Jos. Prüm wines, I find it (and many of the estate’s 2008s) downright irresistible already.”

91/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.

2008 Joh Jos Prüm Graacher Himmelreich Riesling Kabinett

Single bottle price: \$60.00

Dozen bottle price: \$52.00

This racy, delicate, classical Kabinett is wonderfully mouth watering and shows, despite its immaturity, a remarkable purity and focus. Alc: 8.0 % by vol.

"Pure, focused and electric, with violet, blackcurrant, peach, lime and mineral aromas and flavors. This grips your attention with its harmony and precision. Long floral and mineral aftertaste." **91/100 points, Wine Spectator.com 12/23/09.**

"The Prüm 2008 Graacher Himmelreich Riesling Kabinett smells of green tea, fresh apple, honeysuckle, and acacia; offers boundless refreshment and gravity-defying buoyancy with pungent invigoration of citrus peel and apple skin; and finishes with its pure fruit and effusive, persistent inner-mouth floral perfume allied to saline, stony, smoke, iodine-like and remarkably savory manifestations of things mineral. It will reward 20-25 years of cellaring for the few who put that claim to the test – or who are already convinced by their past experience with Prüm Rieslings."

91/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.

2008 Joh Jos Prüm Wehlener Sonnenuhr Riesling Kabinett

Single bottle price: \$68.00

Dozen bottle price: \$60.00

***Rated Best 2008 Kabinett by the Germany's "Gault Millau".**

And this rating is backed up by the notes below. Simply a stunning wine – showing lots of smoky, peachy aromatics, a very focussed, limey palate and a firm structure. A very long finish that is all class. Alc: 8.0 % by vol. Joh Jos Prüm owns five hectares of the great Wehlener Sonnenuhr site which is made up of stony weathered grey slate. This is a perfect example of the Kabinett style. Stuart Pigott writes; *"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."* Pigott further notes; *"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."*

"Succulent aromas of cherry, apple blossom and sweet herbs. Firm apricot pit fruit, but with a refreshing acid bounce framing the palate. The elegant finish features persistent slatey minerality. My candidate for the Kabinett of the vintage."

92 Points, Stephen Tanzer's International Wine Cellar, Jan/Feb 2010

"Though elegant and filigreed, this white is also fleshy and succulent as 2008 Kabinette go, with peach, slate and lime notes. A hint of fresh herbs adds depth and the finish is long and smoky."

92/100 points, Wine Spectator.com 12/23/09

"Pungent suggestions of thyme and lavender join more typical apple blossom and heliotrope, apple and vanilla in the nose of the Joh. Jos. Prüm 2008 Wehlener Sonnenuhr Riesling Kabinett. There is a bit of a veil of CO2, yeast, and sulfur shrouding the nose here – not at all uncommon in youthful Prüm wines, but little evidenced in this year's other Kabinett bottlings at the time I tasted them – however it detracts only slightly from the pleasure of the wine's aromatic complexity. The palate here suggests a near-weightless yet intense floral distillation underlain by vivid wet stone. A classic youthful example of Prüm Wehlener Sonnenuhr Kabinett, it will blossom short term as it emerges from its fermentative funk, not to mention over the next 20-25

years, though right now the corresponding Bernkasteler and Graacher are more refreshing and dynamic.”

90+/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.

2008 Joh Jos Prüm Zeltinger Sonnenuhr Riesling Spätlese

Single bottle price: \$72.00

Dozen bottle price: \$65.00

Alc: 8.0 % by vol. A stunning Zeltinger with an intense, slatey, cap-gun nose and a lovely, dense, chewy palate packed with lime, flint and sap characters. The Zeltinger Sonnenuhr borders the northern border of the Wehlener Sonnenuhr vineyard. It is capable of producing equally remarkable wines as the Wehlener and 2008 seems to have been a superb vintage for this location. Great juice as the note below makes clear. Stephen Brook, in *The Wines of Germany* (Mitchell Beazley 2003) writes, *“A more homogeneous site than the larger Wehlener Sonnenuhr. It lies lower than the latter, and benefits from its proximity to the river...The wines can be very elegant.”*

“Honeysuckle, heliotrope, narcissus, and buddleia lend a hauntingly bittersweet, musky bouquet with apple, almond, vanilla, nut oils, and nips of zesty citrus peel and bitter fruit pit – along with persistent inner-mouth florality – informing a multi-faceted, buoyant palate. Like the corresponding Bernkasteler and other of this vintage’s best wines, this both soothes and refreshes, performing an enervating seduction whose finishing resonance will leave your tongue quivering. Bright acids and subtle impingement of CO2 are unmistakably part of the magic here, but the more the wine warms up, the more its creaminess of texture as well as its nutty depth and stony mineral underpinnings are evidenced. Expect three decades of fascination and sheer sensual self-indulgence from this beauty.” Drink 2010 – 2040.

94/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.

2008 Joh Jos Prüm Bernkasteler Badstube Riesling Spätlese

Single bottle price: \$72.00

Dozen bottle price: \$65.00

As always, this is a tremendously refined and elegant Spätlese with delicate fruit aromas and flavours and fine, fresh, mineral finish. Alc: 7.5 % by vol.

“Lime, mint, and dark cherry village-typically dominate the Prüm 2008 Bernkasteler Badstube Riesling Spätlese, with impingements of orange zest, fresh ginger, and wet stone adding further interest on a palate that manages in 2008-specific fashion to both soothe and invigorate. This finishes with an intensity that goes beyond that of the corresponding Kabinett, yet preserves the same sense of uncanny buoyancy. Look for three decades of satisfying evolution here.” Drink 2010- 2040. **92/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.**

2008 Joh Jos Prüm Graacher Himmelreich Riesling Spätlese

Single bottle price: \$78.00

Dozen bottle price: \$69.00

As always, this is a tremendously refined and elegant Spätlese with a chalky, talk-powder nose and a bright tangy personality in the mouth. A long, pure finish. Classic Graacher. Alc: 8.0 % by vol. *“Apricot pit, lime zest and clove on the nose. The delicate nectarine fruit and creamy texture*

are held aloft by nutmeg and mineral salts. Finishes bright, lively and satisfying, with a spicy character provided by the slate."

91 Points, Stephen Tanzer's International Wine Cellar, Jan/Feb 2010

"An elegant white that's packed with slate, vanilla, lime and apple aromas and flavors. A touch reduced in aromas, but lively and intense, with a lip-smacking finish." **91/100 points, Wine Spectator.com 1/31/2010**

"The Prüms' 2008 Graacher Himmelreich Riesling Spätlese is less obviously rich but even more remarkably delicate than the corresponding Zeltinger Sonnenuhr. Here too, we have creaminess of texture allied to refreshing brightness. Iris, buddleia, apple, and pineapple are tinged with enticing salinity, and one is drawn back infectiously for the next sip, as this wine's intrigue and understated charm work their magic. Over the next three decades, I predict that this will remain the most intimate and delicate of the vintage's Prüm Spätlesen." Drink 2010-2040.

92/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.

2008 Joh Jos Prüm Wehlener Sonnenuhr Riesling Spätlese

Single bottle price: \$84.00

Dozen bottle price: \$74.00

From perhaps the greatest vineyard in the Mosel, this wine will need little introduction to lovers of Prüm wines. It is, in fact, the most famous of the Prüm vineyards and always exhibits a wickedly seductive, pulpy, stone fruit rich personality. It's very early days for this wine, but there is lot of the trademark white peach and slate notes. The 2008 is an ultra pure, ultra refined version of this wine. Alc: 7.5 % by vol.

"Fruit-driven aromas of white peach and apricot, lifted by a floral element and a hint of spicy botrytis. The rich, creamy, sweet tropical fruits and bracing minerality provide an excellent framework on the palate. An Auslese in its depth, concentration and complexity, this Spätlese remains bright and vibrant on its long, spicy finish. One of the stars of the vintage." **93 Points, Stephen Tanzer's International Wine Cellar, Jan/Feb 2010**

"Pungent aromas of slate, violet and black currant are immediate and intense. The flavors show pure lime, peach and mineral salt, matched to a creamy texture and a vibrant structure. Fine length." **93/100 points, Wine Spectator.com 1/31/2010**

"The Prüm 2008 Wehlener Sonnenuhr Spätlese – as with the corresponding Kabinett – is aromatically more marked by the residues of fermentation than are its immediate siblings. Hints of mango, quince, and musk added to the more predictable apple, vanilla, and liquid floral perfume and lend this an exotic touch, while its mineral side is dominated by striking salinity that enhances the savory stimulation of a long finish as well as offering a fascinating foil to the wine's creaminess of texture and sheer ripeness. And while the nose needs to clear up here, the palate displays a remarkable sense of clarity to a wealth of flowers and spices. The wine seems to coat the palate while hovering above it, to seduce without touching. This should put on quite a show over the next 30 or more years." Drink 2010-2040. **94/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.**

Joh Jos Prüm Graacher Himmelreich Riesling Auslese

Single bottle price: \$89.00

Dozen bottle price: \$79.00

This is the vineyard that is most often compared with the Wehlener Sonnenhur these days. At J.J. Prüm the tasting is typically set up as a comparative tasting between the wines of this vineyard and those of the Wehlener Sonnenuhr. The Graacher is typically finer, more mineral, with more citrus notes and it is often more open as a young wine. Like all of the J.J. Prüm 2008s, this is truly an outstanding wine. Wonderfully perfumed, very floral, with a fine, delicate, pure palate and a long, mandarin scented finish.

As this wine shows, Mosel Auslesen are not “sweet” dessert wines, but racy, attractive partners for main courses – or even appetizers. Alc: 7.5 % by vol. *“The Prüm’s 2008 Graacher Himmelreich Riesling Auslese is another of their wines this vintage to emphasize floral virtues, here buddleia and rowan, allied in the nose to quince, mint, and anise. Suggestions of salted caramel, malt, white raisin, and honey on the palate point toward the subtle presence of noble botrytis (most of which was picked out for gold capsule bottlings) with hints of citrus rind offering counterpoint. This has a sappy intensity and mouth-filling presence that depart slightly from the extremely delicacy of the majority of wines in the present collection. No doubt it will be worth following for 30-40 years.”* **92/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.**

2008 Joh Jos Prüm Wehlener Sonnenuhr Riesling Auslese

Single bottle price: \$100.00

Dozen bottle price: \$90.00

Or in half bottles (375ml):

Single bottle price: \$62.00

Dozen bottle price: \$55.00

Wonderfully intense and lifted aromatics of smoke, citrus peel, and small red fruits leads to a very tightly wound palate. In short, the palate starts baroque and finishes gothic. Highly complex and intense, age will of course refine this remarkable wine. Note that no Goldkap was produced from this vineyard in 2008 so this wine contains all of the parcels of the finest wine that are typically bottled separately. Alc: 7.5 % by vol. *“The sense of clarity in the Joh. Jos. Prüm 2008 Wehlener Sonnenuhr Riesling Auslese extends also to an aromatic display unclouded by the sort of fermentative notes found in the corresponding Spätlese and Kabinett when I tasted those. Honeysuckle, heliotrope, distilled herbal essences, apple and quince practically explode from the glass, and lush marzipan, vanilla cream, quince preserves, and apple jelly as well as liquid floral essences inform a nevertheless refreshing palate. Savory saline as well as stony and somehow crystalline expressions of things mineral add counterpoint and complexity, and this finishes with extraordinary, saliva-inducing persistence. “The sort of further selection of botrytis grapes that we did this year in Graach,” remarks Manfred Prüm, “would not have succeeded in Wehlen” where no further Auslese was essayed, and I would not be surprised if the inclusion in this wine of parcels whose fruit might more often have been destined for auction is part of what renders it so impressive.”*

95/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.

Goldkapsel indicates that the wine is made from later picked, higher must-weight and often botrytised berries, many of which are individually selected and handled. These extraordinary wines live and evolve for many decades.

Joh Jos Prüm 2008 Himmelreich Riesling Auslese Goldkapsel

Single bottle price: \$200.00

Dozen bottle price: \$180.00

*Limited to one bottle per customer.



This Auslese Goldkap was produced from individually selected grapes of the Graacher Himmelreich vineyard and is **the only Goldkap produced in 2008**. It was not possible to select grapes for this purpose in the Wehlener Sonnenuhr vineyard. This Goldcap combines high concentration and luscious aromas and flavours with a subtle acidity and fine minerality. The nose is very complex and earthy with apricot, spice and wet slate notes and a very refined, bright and lively palate. Although already appealing now, it should be aged at least for a few years, better decades, to reveal its full greatness. Alc: 7.0 % by vol.

"Pale golden yellow. Heady aromas of strawberry and nut oils, with only a gentle hint of smoky botrytis. A white peach fruit essence and mineral salts animate the creamily rich yet delicate palate. More concentrated than the other ausleses at this address and with a distinct Mosel personality. This impressive wine is one of the finest ausleses of the vintage." **94 Points, Stephen Tanzer's International Wine Cellar, Jan/Feb 2010**

"The Prums' 2008 Graacher Himmelreich Riesling Auslese gold capsule represents a rigorous botrytis selection, as shows immediately in the more smoky pungency and caramel and white raisin overlay to its aromas of candied citrus rind, grilled pineapple, peach and quince preserves, and marzipan. The oily, viscous palate performance here is as gaudy and multi-layered as the nose suggests, although some of the fresh fruit vivacity that marked the corresponding non-auction cuvee is sacrificed. This will always be as much about sheer perfection of noble rot as it is about its site or vintage. Perhaps a few readers will have the rare good fortune to compare these two gold capsule Auslesen from the Himmelreich at 20, 30, and 40 year intervals." **95/100 points. David Schildknecht, Wine Advocate # 187, Feb 2010.**

IT IS IMPORTANT TO NOTE THAT ALL WINES ARE VERY LIMITED. CUSTOMERS WILL BE SERVED ON A FIRST-IN, FIRST-SERVED BASIS.

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DOZENS MAY BE MIXED TO RECEIVE THE DOZEN PRICE.