



Paradise Pantry's
European Vacation 2020

Germany

Last but not least, we visit The Rhineland.

Germany has a wine culture that is as rich and diverse as it's cultural history, with a set

of unique growing regions and distinctive varietals that are singular to the nation. With some the northernmost (and highest altitude) growing regions in continental Europe, Germany's contribution to Europe's wine offerings are not just limited to cloyingly sweet Reisling— an unfortunate stigma that is finally being challenged by the country's fleet of both established and up and coming winemakers.

Pfalz

Also known as *Palatinate* in English, this region is Germany's largest and arguably it's most exciting and forward thinking wine region. It is the sunniest and driest part of the country, rendering a wider range of varietals with much more acreage over all, scattered between austere villages.

Reisling is still the predominant grape (again, it's the nation's primary export) but Pfalz is increasingly producing interested reds like Dornfelder and Müller-Thurgau. Audacious younger wine producers are experimenting with imported grapes and vines like Viognier and Sangiovese to interesting effect, but this is also one of the main regions producing Germany's triumvirate of standout Pinot varieties: Weissburgunder, Grauburgunder and Spätburgunder.

Several small villages in the region have cultivated much-earned acclaim as some of the premier sub-regions, namely Forst, Deidesheim and Wachenheim, all of which house some of the finest wine producers and vineyards that the nation of Germany has to offer. *See the Von Winning Brut below, which utilizes grapes from both Forst and Deidesheim.*



Mosel

Like many other major wine production regions in Europe (think Bordeaux) the Mosel region is bisected by a scenic, winding river of the same name.

This is unmistakably Riesling country, and the soil is slate-dense and many of the vineyards stand on steep and often rocky slopes. The region's best offerings are often found on the south-facing slopes, where the reflection of the sun off the river helps to encourage the grapes to grow in an otherwise unforgiving environment.

While German Riesling has gained a reputation for being almost undrinkably sweet, in recent years, the amount of acreage has shrunk by about a third, rendering higher quality, less sweet and more refined yields.

The predominant sub-regions within Mosel are Saar and the Ruwer, both of which lie in smaller valleys, with vineyards ranging from small to large, producing some of Germany's most luscious and delicate whites.



Featured Wines

VON WINNING
Extra Brut Reisling
Pfalz
NV

Grown on a selection of different vineyards in and around Deidesheim on chalky, loess-clay soils and red sandstone. A soft citrus aroma and elegant spiciness are the outstanding features of this sparkling wine. White peach, lime, floral and grassy notes. Dry with a fruity attack, strong carbonation, high acidity and mineral and lemon driven finish.

SELBACH OSTER
Pinot Blanc
Mosel
2016

Singular and charming with a tiny dose of Riesling to give it some balance. Selbach Oster's Pinot Blanc is a friend-making wine, yummy and varietal; a bit woodsier than the last couple vintages, and perhaps a little less overtly slatey. Perfect with a bowl of clam chowder or other seafood-based comfort foods.

SCHLOSS LIESER
Reisling
Mosel
2016

'It may be,' Haag suggested, 'that this is a Kabinett for the real Mosel Riesling freaks.' It's also one for fans with patience. The feel here is subtly creamy and the long finish clears nicely to feature persistent inner-mouth floral perfume and stony underpinnings as well as succulent fruit reinforced by high but non-cloying residual sugar.

DAUTEL
Spätburgunder
Mosel
2015

The 2016 Spätburgunder Forstberg GG offers a pure, bright, fresh and delicate Pinot bouquet with ripe red berry and lots of floral and spicy aromas. Lush and round on the palate, this is an intense and juicy, almost sweetish Pinot with concentrated fruit, fine tannins and a delicate and refreshing finish. Really juicy and ripe on the intensely fruity after taste.

Price: \$100 for the four pack



Featured Cheeses

CHIRIBOGA BLUE *Germany- Cow*

This fantastic blue cheese has all the elements of delish. Creamy and buttery produced in Germany by an Ecuadorian cheese maker. Smooth and spreadable texture is dense, evocative of frozen custard.

ALP BLOSSOM *Switzerland- Cow*

A real beauty to look at and to eat. Rind is coated in herbs and flowers including lavender, cornflower, marjoram, lovage, and chervil. It has a pale yellow paste, with widespread holes, flavors of sweet cream, savory herbs, and rose petals.

FRUITY FRAZEL *Bavaria- Cow*

This cheese has a creamy paste with fresh fruit notes and is great melt in your mouth cheese. A rare find and special order for Paradise Pantry

GOOD MOOD *Bavaria- Cow*

Encrusted with herbs. Heavy scents of oregano, permeate it's creamy texture. Flavors of the best pizza you ever ate.

Includes: Sliced Speck and Mark & Stephen's
Horseradish Mustard **\$40**

Local. Inspired. Vibrant.





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