



Prinz Salm "P2" Two Princes Riesling 2009

PS29-09

Estate:

Prinz Salm is the the oldest documented family-owned wine estate in Germany, dating back to 1200. The estate is currently managed by Prince Constantin Salm, a member of the 32rd generation. All of their estate-bottled wines are certified organically grown. It is important for the family to keep their vineyards strong for another 800 years, and growing organically is a proven method for achieving quality wines and keeping the vineyards healthy to pass along to future generations. They have vineyard holdings in Roxheimer Berg (red slate), Wallhäuser Felseneck (indigenous green slate), and Wallhäuser Johannisberg (red slate).

Estate owner: The Prinz Salm family, Estate manager: Prince Constantin Salm

Acres under vine: 34, Average case production: 12,000

Varietals produced: Riesling (65%), Pinot Noir (15%), Others (20%)

The Vineyard:

Production area/name of vineyard: Nahe

Vineyard manager: Clemens Ladenburger

Size of vineyard (acres): 20 acr

Soil composition: red & grey slate

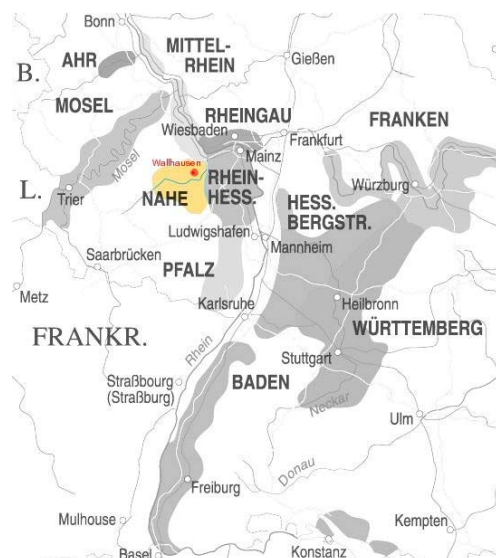
Exposure: south facing steep slope

Training Method: single bow

Average yield/acre: 2300 litre /acr,

Region: Nahe

The Nahe river valley abuts the Pfalz, Rheinhessen, and Mittelrhein regions, perhaps lending meaning to the name Nahe, which translates to "nearby". The Hunsrück mountain range runs along the northern side. White wines are the focus here, with Riesling being the predominant varietal, popular in both the sweet and dry styles.



Vintage Report 2009

The winter was the coldest we have had in the past 15 years. But the extreme cold temperatures can have a positive effect, helping nature kill diseases in the vineyards, which is important since we grow organically. A lot of rainfall in early summer luckily stopped in August. From mid August onwards it was much drier, which resulted in a small yield (30% below average) but great qualities. Due to the dry and warm weather in September and October the grapes were very healthy and botrytis was scarce. Harvest started September 28th and continued until October 24th. In every category the must weights were high and the acidity was in perfect balance with the ripeness of the grapes. So vintage 2009 could be outstanding.

Tasting Notes:

"Two Princes" displays delicate flavors of apricot and nectarine, with a lovely, crisp finish. "P2" can be drunk with all sorts of starters, seafood and white meat or simply on its own

Technical Information:

Alcohol: 10.5%

Acidity: 6.9 g/

Residual Sugar: (23 g/l)