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C.H. Berres Ürziger Würzgarten Riesling Kabinett 2005 A.P. #6

“Offers enticing aromas of kiwi and vanilla. Juicy, ripe and quite sweet on the palate, it preserves a refreshing core of fresh kiwi and lime and finishes with its sweetness in check and a delicate hint of saltiness lingering. —87 points”

—David Schildknecht, *The Wine Advocate*, October 31st, 2006

C.H. Berres Erdener Treppchen Riesling Auslese GK 2005 A.P. #7

“[This wine] is a strikingly successful harbinger of things no doubt to come at this estate and a wine well worth a search of the proverbial marketplace and a couple of decades of scrutiny from the safety of your cellar. Smelling of pineapple, lemon candy, sassafras, pear nectar, and nut oils, this wine wafts its way across the palate with invigorating and succulent fresh-fruitedness, faintly oily texture and a marvelous complexity of citrus, sweet herbal, floral, and nut oil nuances. More of the same enticing juiciness, delicacy, and complexity follow on the finish, with the strongest notes being of pear nectar, pineapple, and sassafras. This Riesling’s 9.5% alcohol serves as a reminder that young Berres allowed the fermentation to progress further than is typical nowadays for a wine of such high must weight, and he has achieved a wonderful balance: an Auslese not overwhelmingly sweet, yet elegant and buoyant despite its relatively high alcohol. Congratulations are in order! —95 points”

—David Schildknecht, *The Wine Advocate*, October 31st, 2006

C.H. Berres Ürziger Würzgarten Riesling Trockenbeereauslese A.P. #8

“Demonstrates that Berres’s stunning A.P. #7 was no fluke. The nose on this TBA is of salt water taffy, cherry and peach preserves, lemon candy, fresh lemon, and smoky, spicy elements of noble rot. On the palate, the wine displays remarkable lightness and invigorating elements of fresh citrus and salty minerality. The finish is persistently juicy and remarkably fresh-fruited with rich peach topped by hints of vanilla, brown spice, and grilled grapefruit. I can’t say that this strikes me as clearly destined for very long cellaring by TBA standards, but I would not hold that against it, nor hesitate to assume a good couple of decades’ potential. —93 points”

—David Schildknecht, *The Wine Advocate*, October 31st, 2006