



Young Markus Berres (whom I still have not met – I tasted this collection as samples stateside) is clearly establishing himself as a major Mosel talent. If the arc of quality does not exactly conform to the must weights of his 2006s, this is not the only address where that could be said, and the reason lies in the inherently capricious and problematic nature of botrytis.

Berres Urziger Wurzgarten Riesling Auslese 2006

“Affords an outstanding look at what I call the contradictory concentration of 2006. This drinks like a strawberry chiffon or strawberry sorbet throughout, emphasizing lift, lightness, and refreshment. Yet there is certainly no lack of concentration and we know it was made from shriveled fruit. Obviously part of the lightness is attributable to low alcohol, which means high residual sugar – yet this wine does not taste overly sweet. An oily textural tendency; caramel, malt, and honey notes in the background; and hints of brown spices, are as close as this comes to overt signs of botrytis. Rich yet vibrant, this exceptional Auslese is persistent in flavor and likely to last 25 or more years in a good cellar.”

—92 points David Schildknecht, *Wine Advocate*, October 2008

Berres Erdener Treppchen Riesling Auslese * 2006**

“The Berres “three star” 2006 Erdener Treppchen Riesling Auslese smells of sassafras, Chartreuse-like herbal-floral distillate, and honey. With a subtly creamy yet light and “cool” sorbet-like palate projection (like the corresponding Berres Urziger), this rich, quite sweet Auslese manages to be quite refreshing as well. Nut brittle, cinnamon, grilled pineapple, sassafras, and honey star in its long, pure, ennobled yet still refreshing finish. This, too, will no doubt stand a quarter century in the cellar.”

—91 points David Schildknecht, *Wine Advocate*, October 2008

Berres Urziger Wurzgarten Riesling Spatlese 2006 “smells and tastes of kiwi fruits and strawberries drenched in honey: in short, the very model of a botrytis-tinged Wurzgarten. An alliance of creamy richness of texture with persistently juicy fresh fruit on the palate makes this 10.5% (i.e. relatively high) alcohol Spatlese a model of the uncanny feats of balance that can be achieved in 2006, because its sweetness is restrained, yet it displays lift and elegance. Suggestions of nut paste and malt, lemon zest and brown spices add complexity and carry into a long, lingering finish. This will be a delight for the next 20 years, I predict.”

—**91 points** David Schildknecht, *Wine Advocate*, October 2008

Berres Urziger Wurzgarten Riesling Auslese Gold Capsule 2006

“(a gold screw-cap, it should be noted!) smells of apricot and strawberry preserves, marzipan, and honey. As the nose suggests, it is confectionary on the palate, with vanilla cream, nougat, and almond paste supported by high residual sugar, and a hint of more site-typical kiwi fruit and strawberry persisting. Despite its extreme ripeness and sweetness, this still evinces a sense of delicacy (and after all, in part because of its sweetness, it is low in alcohol). But the finish is more obvious, and broader, lacking the refreshment or intrigue of the best wines in this collection”

—**90 points** David Schildknecht, *Wine Advocate*, October 2008

Berres Urziger Wurzgarten Riesling Beerenauslese 2006

“Smells of honey, apple jelly, pineapples in syrup, and brown spices. Apple candy and apricot jam on the palate reinforce the confiture character of the ripeness on display here, and dominant residual sugar and sheer over-ripeness of apple, peach and pineapple in the finish obliterates any traits I can recognize as specific to Wurzgarten, but more importantly any sense of lift or elegance. The concentration and sweetness suggest one should not even open this for 20 or more years, but will it be interesting then, I wonder?”

—**88 points** David Schildknecht, *Wine Advocate*, October 2008

Berres Urziger Wurzgarten Riesling Spatlese Feinherb 2006 “offers vivid aromas of fresh apricot and baking spices. Rich and creamy on the palate, it offers a somewhat graceless combination of 13.5% alcohol and thus quite full body, with a prominent sweetness that makes me wonder what he means by “feinherb.” The rich finish has imposing length and manages to avoid heat, but it fails to offer vivacity or refreshment, and I would drink it over the next couple of years.”

—**87 points** David Schildknecht, *Wine Advocate*, October 2008