

The world is a confusing place.

The best thing to do, I'm sure, is to put down your phone, talk to people, and walk outside.

As the digital, unlimited and unending, algorithm-based content continues to destroy its own meaning, it stands to reason that a desire for things that are real, and *limited*, will rise among us.

It stands to reason that a desire for things that bring physical human bodies together, things that return us to our age-old traditions and our most basic humanity, will rise up among us.

At the crudest level, this is what wine does. It is not new. It is in fact very old. It is analogue, like breathing, or walking. It is natural, slow, inconsistent. It is mysterious, banal, delicious, silly, comforting.

It is *social*.

If Robert Putnam's devastating book *Bowling Alone* is a treatise on our modern society, it's worth noting that most people, most of the time, *drink wine together*.

And because of this most basic of facts, I think to myself: There is reason to hope.

With that, I want to once again firmly sew our hearts onto our sleeves. In case you hadn't noticed already, Germany, and the culture of German wine, is our overriding purpose and passion.

Unwisely, as any financial advisor would tell you, we have *not* diversified.

We are the only importer in the U.S. focusing exclusively on the "grower Germany"

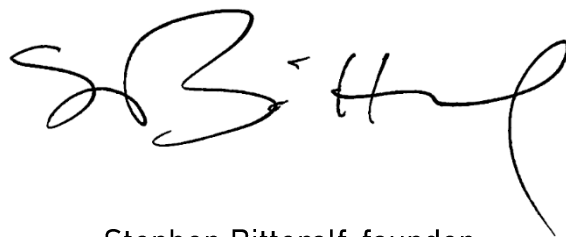
– small estates (nearly every estate we work with is under 20 hectares, many are under 10 hectares) where the name on the label is the same as the name of the person in the vineyard, doing the work, on a day-to-day basis. We think this is important. It is human.

We hope the fuller context of German viticulture, the work we do every day focusing on Germany, offers you insight, understanding, and value. We hope, verily, that when you think of German wine, you think of us and our growers... and that you support our growers.

The truth is we have no Sancerre to sell, no BTG-able Chianti. We have nothing else to fall back onto.

This extreme focus is a huge advantage, I think.... but it is also a huge liability.

Thank you for keeping our growers growing.

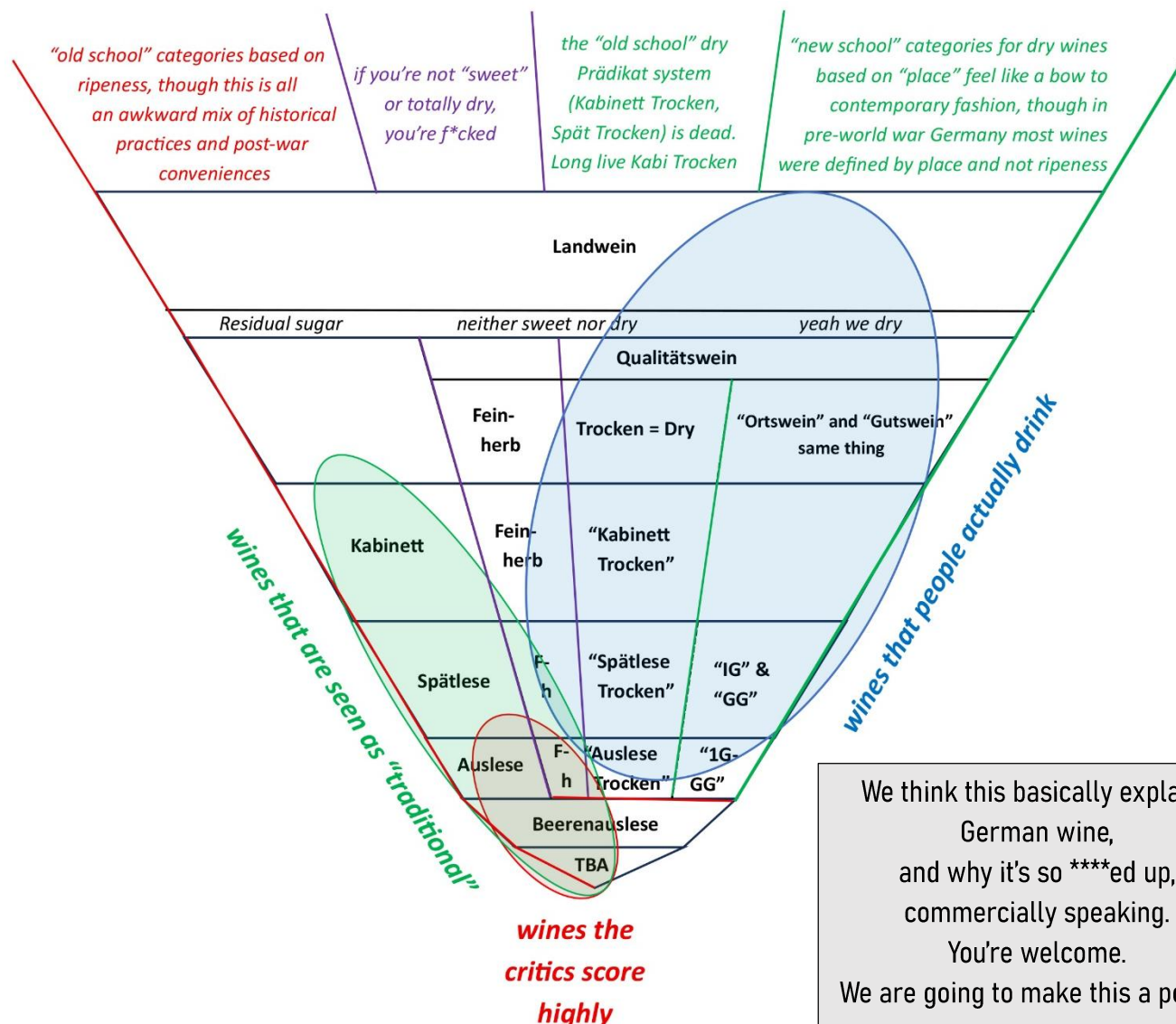
A handwritten signature in black ink, appearing to read 'SB-H', with a long, sweeping flourish extending from the end.

Stephen Bitterolf, founder

vom Boden

"everything makes sense now"

a portfolio show, September 15th, 2026, Claud & Penny



instructions

- 1) Please serve yourself; you'll find Zaltos on the bar. We also have little paper spit cups available because while drinking wine should be social, maybe spitting wine shouldn't be?
- 2) This is a self-service tasting! You'll find number stickers on the necks of the bottles; these will correspond to the red- or green-highlighted numbers in this sheet. We'll go 1-22 or so on the reds – then 1 to whatever at Claud, then begin again 1 to whatever at Penny.
- 3) Please begin here in Claud with the red wines, then you'll move to white wine; you'll progress up to Penny and finish with some sweet wines from the Mosel.
- 4) There is very good bread and butter and food from our friends at Pavé somewhere. There will likely be an accordion player.
- 5) Finally: Please note that some of these wines may not actually be available. We just want as many people as possible to know about these growers, to taste these wines... and I guess in turn to spread the good word.

let's begin easy –

how's about we introduce the mouth to wine with some easy reds?

Here's what's really great about Shelter:

- 1) this husband-and-wife team craft *very*well-made wines that most people understand and enjoy
- 2) the wines (Spätburgunder, aka Pinot Noir, and Chardonnay) are *very*well priced
- 3) Hans-Bert and Silke are real farmers working only a few hectares (around five),
so you can buy the wines *and* feel good about doing so – this is real juice.

While the “Lovely Lilly” is very inexpensive and has a dog on the label (thus making it a perennial top seller) the Spätburgunder is considerably more serious and not really all that much more \$\$\$.

Hans-Bert and Silke of Shelter Winery farm in and around the village of Malterdingen in Baden; same village as Bernard Huber for those that know or care.

- 1** 2024 Shelter Pinot Noir “Lovely Lilly”
- 2** 2023 Shelter Spätburgunder

two Austrian reds –

this will begin and conclude our Austrian red portfolio show

These are both bangers made by two young growers we met through Franz Weninger, years ago.

They are farming organically in the southern part of Burgenland, near and around Moric's Neckenmarkt, crafting super-polished Blaufränkisch that just goes down like butter. The “Chill” also has Zweigelt and some Merlot.

These bottles are also very well priced and while there are no animals of any kind on the label, one does say “Chill,”
which is Austrian for “Chill.”

- 3** 2024 Gober & Freinbichler Blaufränkisch
- 4** 2025 Gober & Freinbichler “Chill!!”
- 2025 Gober & Freinbichler “Chill!!” (6 x 1.5L)

back to Germany –

This one will come out of left field a bit – don't overthink it. This is a brisk, Cabernet / Lemberger blend, with dark fruit yet an unrealistically brisk, almost surprising, acidity. And it has 10% alcohol. And it's farmed organically. And it's beyond fairly priced. We'll discuss this tiny estate later when we come to their white wines.

- 5** 2024 Müller-Ruprecht “Rot”

“Live your life so that when you die, lots of people come to your funeral.”

Now we begin to get a bit more serious.

Peter Leipold studied with both Klaus Peter Keller and at Comte Liger-Belair, which is a bit curious. I don't know how meaningful the time at Liger-Belair was, but Keller has said of Peter's wines, “They touch my heart,” and has compared what Leipold is doing in Franconia with what Julian Haart is doing in the Mosel. The Pinots are rustic, with structure and intent. The Silvaners you'll try later taste like Chablis, but more mineral and not as oaky.

6 2023 Leipold Spätburgunder Obervolkacher (village-level)

7 2022 Leipold Pinot Noir “Grand Cru”

Andreas Durst is one of the most eccentric growers in our book. He farms about one hectare.

We don't have these wines in stock much because Andreas makes so little wine and he's rather disorganized and shit has just been crazy the last 24 months, what can we say. Andreas is farming tiny parcels in the limestone-riddled parts of the northern Pfalz, very near the border of the Rheinhessen (Keller is about a 10-minute drive north). This is as minimalist as winemaking gets. The Pinot is honest AF and the Portugieser – 100-year-old ungrafted Portugieser planted in solid limestone – is a monument to the grape and to these old vines. It is one of our favorite red wines on earth – sorta has an “alto Piemonte” vibe to it.

8 2022 Durst Pinot Noir “S”

9 2022 Durst Portugieser “P”

now some very light reds

And, first, a brief stop in Franconia.

Emily Campeau and her husband Christoph Müller farm about four hectares (organically) making “German bistro wines” which is a singular category I can't easily define (light, distinctly food-friendly or even food-demanding wines?). Yet they are delicious and we love them; brisk, fresh, honest.

Pinot Meunier is called “Schwarzriesling” in German and that sounds cool.

10 2023 Wein Goutte “Schlado” (light red of Domina, Regent, and Schwarzriesling)

Württemberg, which is also sometimes called Swabia, shapes some of the most compelling and personality-driven reds of Germany: Trollinger, Pinot Noir, Lemberger (aka Blaufränkisch). The wines are toothsome, sometimes raw and animal, yet bright and vivid – something like Cornas at an 80% discount. As saturating as these wines are, they also tend to be brisk and *very* low in alcohol. They dance with food. Honestly it drives me ****ing nuts that these wines are so overlooked.

11 2024 Beurer Trollinger (aka Schiava, Vernatsch)

12 2024 Roterfaden Schwabischer Landwein (Pinot Noir, Lemberger)

13 2022 Roterfaden Schwabischer Landwein “L” (Lemberger)

Spätburgunder crescendo

We'll finish the red part of this tasting with something of a Spätburgunder crescendo, from light to, well, still pretty light, journeying from the Mosel down to Baden.

The Mosel is honestly one of the most exciting landscapes for Spätburgunder in Germany, especially if you like ethereal, linear expressions. Stein is the godfather of it all, fighting for the right to plant Pinot in the Mosel in the late 1980s and winning. Lardot studied and worked with Stein and farms a number of sites in and around Stein's part of the Mosel. Philip and Rosa Lardot may be quietly making some of the best Spätburgunder in the Mosel.

14 2025 Lardot "Kontakt" Red

15 2024 Lardot Pinot Noir

16 2024 Lardot Pinot Noir "Eule"

It's a joy and an honor to be able to pour Wasenhaus and Enderle & Moll, one after the other.

It is my contention that Enderle & Moll is one of the most important wineries in Germany for the development of Pinot Noir.

You'll find the essay I wrote about this on page 4 – please read it.

Then you'll understand why without Enderle & Moll, maybe there wouldn't be a Wasenhaus?

Here's a tiny excerpt, to whet your palate:

"For me, Enderle & Moll occupy a sacred realm not unlike Clos Roche Blanche back in the day, the wines of which I could nonchalantly buy over and over again without a thought about 'collecting' or 'aging' or any sort of speculation. They were simple wines to open and enjoy. They were thrilling, honest, delicious. They had soul and character. They were widely available... and this was a part of the thrill, not a liability like it is today. I miss those days."

17 2025 Wasenhaus "Grand Ordinaire"

18 2024 Wasenhaus Spätburgunder

19 2024 Wasenhaus Spätburgunder "Bellen"

20 2024 Wasenhaus Spätburgunder "Möhlin"

Please see page 7 for a detailed map and explanation of the Wasenhaus sites / cuvées.

A note on inventory : Some wines are in stock, some wines are sold out – yet one final tranche will arrive later this year. Please ask your vom Boden Wasenhaus representative for more information.

21 2023 Enderle & Moll Pinot Noir "Basis"

22 2023 Enderle & Moll Pinot Noir "Liaison"

The 2023 Enderle & Moll wines have arrived; *this is their last vintage*.

This short essay is, I guess, my small tribute, a sad goodbye. This is one final effort to give these two the credit they deserve and to say thank you for the wines they shaped, the culture of German Spätburgunder they changed.

When I tasted their first vintage, 2007, it was nothing short of a revelation.

I think back to the early 2000s, to years of tasting German Spätburgunders with great curiosity and, it must be said, most often with great disappointment. Enderle & Moll offered a counter-narrative to what most Spätburgunder was at that moment. Where most German Spätburgunder valued dense color, extraction, smooth, round edges and voluminous textures, Enderle & Moll's Pinots were alarmingly light in color and extraction, and often times angular and structured. In a world that valued plush, ripe fruit, Enderle & Moll seemed to focus on soil tones, bramble, herbs, minerals.

When most growers in Germany hadn't really heard of natural wine, or had nonchalantly dismissed it, Enderle & Moll quickly and instinctively found the value and insight to be had here, taking from this movement many of the ideas that are now unquestionably accepted by even the most "classic" of contemporary winegrowers: a focus on selection massale, vine age, organic or at least very thoughtful farming, a more delicate élevage, a more considered curation of quality barrels, often used, often from Burgundy, bottling unfinned and unfiltered when possible.

In a German Spätburgunder world that still seemed to focus on ripeness above all, on late-harvesting to produce the biggest wines possible ("Spätburgunder Auslese Trocken" if you will), Enderle & Moll focused on the quality of the site and didn't seem to care at all about the potential alcohol.

These are just the facts.

Now, I'm not a winemaker. I don't live in Germany full-time. I can't honestly speak of how influential the wines of Enderle & Moll were. Did other winemakers sit alone in their kitchens, tasting these wines and comparing them to their own Spätburgunder-Brunellos only to reconsider their ways? Probably, some, yes. I'm also sure many German growers just found a similar path, a similar style, without knowing much or anything about Enderle & Moll. Much of this was "in the air" as one might say. The Germans have this lovely word: *Zeitgeist*.

What I am saying, however, is that Enderle & Moll seems to have found this place, this style, a good decade before even some of the greatest winemakers in Germany. For this Enderle & Moll deserves a rather hallowed place in the story of German Spätburgunder. To some degree, it's as simple as that.

The fact that these wines are, nearly twenty years later, still among the most clear and transparent, the most soil-driven, the most unique Pinots made in Germany only adds to this legacy.

Yes, over the years many things changed at this estate: Florian Moll's initial partner Sven Enderle left in 2019. This wasn't easy for either of them, and as good friends to both of them, I made the decision not to discuss it openly. It was not a happy breakup; fingers were pointed both ways and I didn't really know the details of either side. This was just not my story to tell. I wasn't looking to cover up any great transgression; I was trying to protect both of my friends.

For me, having tasted the wines every year since the beginning, and having indulged in all the 2023ers that have arrived, I must say I never noticed any big change, any consistent or noticeable dip in quality. It must be said, about Enderle & Moll's wines and many more natural wines, there is just a level of inconsistency one must expect. I think it's a bit simplistic and dishonest to say that either person had the exclusivity on talent, or taste, or labor. Those that do trade in these ideas are normally trying to sell something else.

In the last few years Florian has had problems arranging for a new cellar team, for more constant and dependable labor. It all became just too much work for one person, for Florian. And there were other, completely random incidents that put the whole project in serious financial stress, like a warehouse that went bankrupt while holding a good amount of their wine. This wine, most of it sold, became completely inaccessible. Then in 2024 there were horrifying frosts that destroyed nearly everything. I think it felt to Florian, in a way, obvious. This was the end.

There is always something positive in the conclusion of any narrative, and of course always something sad. Something we loved, it is no longer.

Yet, as we sell these wines, the final chapter, I want to focus on one of the things I loved most about these wines: They remained, always, singular *and* canonical, while also being for the most part available and fairly priced.

To the very last drop, this is Enderle & Moll. Thank you Sven and Florian, for everything.

und now we present something called
“white wine.”

Let us begin in a country called Austria and present you with two Grüners that are fresh and lovely. Barbara Öhlzelt is a force and her contention that Grüner Veltliners should have *acidity* has always moved me. She is for sure making some of the best wines in the Kamptal. Her estate is small (about 7 hectares), and so maybe you've never even heard of her, but that's the truth.

- 1 2025 Barbara Öhlzelt Grüner Veltliner “Leader” (1.0L)**
- 2 2025 Barbara Öhlzelt Grüner Veltliner Zöbinger (village-level)**

cooperatives can be a force for good

Here's another super-interesting one-off – a partnership between Roterfaden and the cooperative that farms the other 99% of the vineyards in their tiny town. These are limestone terraces and if the co-op didn't work these vineyards they would be abandoned, which would be a tragedy. These are limestone terraces which have been around for centuries and the wines they shape are juicy and crisp. Look at the picture below. Buy this wine, save this place.

- 3 2024 Roterfaden and the Cooperative “Terraces White”
(Riesling, Kerner, Weissburgunder, and probably other stuff)**



Beurer more or less made Swabia cool

back when the wines were first imported to the U.S. in the 2010s. Jochen is one of the German pioneers of biodynamics and more importantly a kind soul, and the wines all seem to have just an honesty and a generosity about them. Every wine is so much better than it should be and again, if anyone knew anything about Württemberg, these would be the shit.

- 4 2022 Beurer Pinot Blanc de Noir Brut Nature**
(Pinot Noir, Schwarzriesling, Pinot Blanc)
- 5 2023 Beurer “in der Luft”**
(Riesling, Chardonnay, Gewürztraminer, and more)
- 6 2024 Beurer Sauvignon Blanc**
- 7 2025 Beurer Riesling Trocken**

Jochen Beurer was the BMX Champion of Europe in the early 1990s; he was also one of the first German growers to promote biodynamic farming.



From Württemberg (Swabia) to the northern Pfalz, to Müller-Ruprecht, it's about 168 kilometers heading north and west; it'll take you less than two hours in a car.

And what we find at Müller-Ruprecht, when we arrive, is a tiny estate, farming organically in a very famous and traditional part of the Pfalz (the Saumagen vineyard is in this village!), making some very not-so-traditional wines. While the Kabinett Trocken is just vibrant and about as linear as Riesling gets in the Pfalz (with a label by our friend Joe Beddia from Pizzeria Beddia in Philly), the orange and pét-nat are just simple, clear, juicy and stupidly well priced.

- 8 2025 Müller-Ruprecht Riesling “Kabinett Trocken”**
- 9 2025 Müller-Ruprecht “Orange”**
- 10 2024 Müller-Ruprecht Pét-Nat Rosé**

Baden and white (orange) wine

Here's what I've written about Enderle & Moll's “white” wines: “As they really focused on red wines, they applied these winemaking techniques (skin-contact, etc.) to the white grapes they farmed. They then bottled these, hmmm, what would you call them? Keep in mind this was a decade before ‘orange wines’ would become a category. I had never seen nor tasted white wines with such texture and structure outside of Friuli. And unlike most Friulian wines, Enderle & Moll bottled their whites in clear bottles, flaunting the orange-wine colors.” They were hard to sell for the first five years and hard to keep in stock for the five years after that.

- 11 2023 Enderle & Moll Müller-Thurgau “Müller”**
- 12 2023 Enderle & Moll “Weiss and Grau”**
(Pinot Blanc and Pinot Gris)

Sven Enderle (left) and Florian Moll (right), in their cellar, circa 2015 or so.



Baden and white wine (part 2)

We are back to the husband-and-wife team of Hans-Bert and Silke, back to Baden, back to Malterdingen, and back to some of the best values in easy-to-drink wine with personality. Then the Wasenhaus map I promised.

13 2025 Shelter Chardonnay “Lovely Lilly”

14 2024 Wasenhaus Chardonnay

15 2024 Wasenhaus Chardonnay “Filzen”

16 2024 Wasenhaus Weissburgunder

17 2024 Wasenhaus Weissburgunder “Bellen”

“Vulkan” and “Kalk” Spätburgunder (soil-level Spätburgunder)

Most of the Wasenhaus wines come from vineyards around Ehrenkirchen (see map below) – a village just south of Freiburg in the Markgräflerland, one of nine “Bereiche,” or official areas / sub-appellations, of Baden.

Beyond the basic class of wines, defined by grape (Chardonnay, Spätburgunder, and Weissburgunder), there are the “soil-level” Spätburgunders. The “Vulkan” comes from a separate Bereich, the Kaiserstuhl, about 40 minutes northwest, famous for its volcanic soils. The “Kalk,” or limestone, comes from Ebringen (not on map), a village 20 minutes north and slightly east of Staufen. Here they farm one hectare of 40-year-old Spätburgunder on limestone soils.

“Hohlen” (single-vineyard Grand Cru – Chardonnay and Spätburgunder)

Beginning in 2022, Wasenhaus farms a one-hectare plot in Zunzingen (not on map), about 15 minutes south and slightly west of Staufen. The oldest Spätburgunder vines were planted in the 1960s, on poor gravel and limestone soils. A parcel of 25-year-old Chardonnay vines makes up the Chardonnay.

“Bellen”

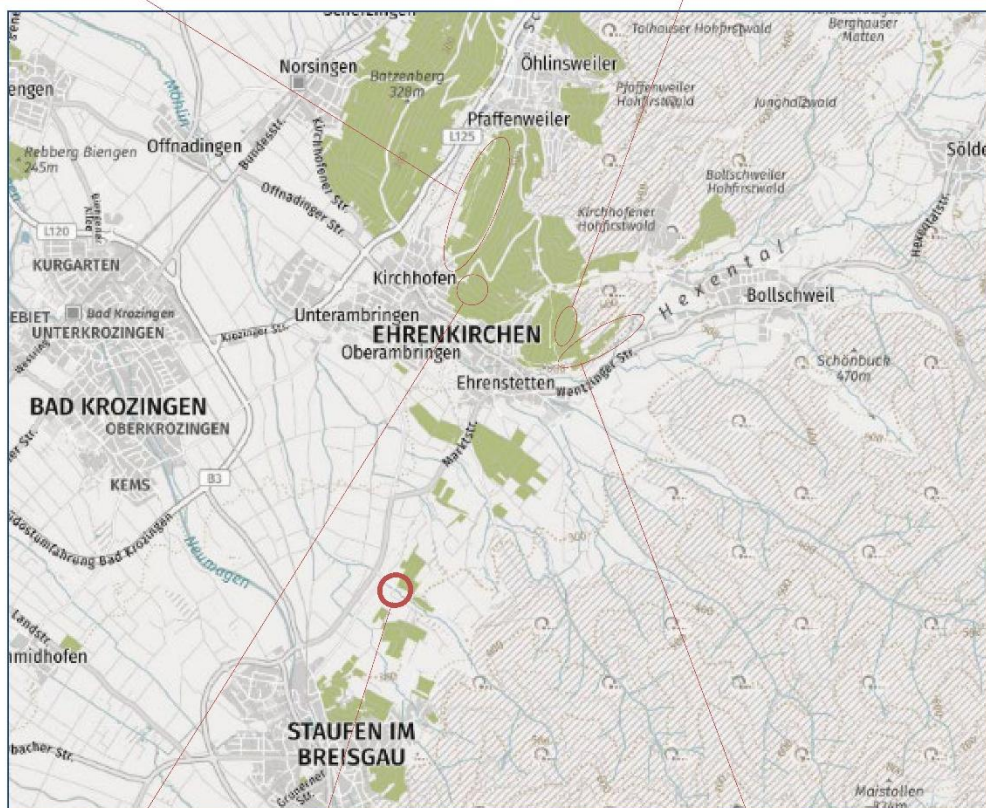
(single-vineyard Grand Cru – Spätburgunder and Weissburgunder)

Pinot Noir grown on limestone and clay soils from parcels in both Kirchhofen and Pfaffenweiler. These are very steep sites worked 100% manually; both French and German clones. The Weissburgunder is made from a parcel of vines over 50 years old.

“Kanzel” (single-vineyard Grand Cru – Spätburgunder only)

Pinot Noir grown on limestone and clay soils on the Ehrenstetter Öhlberg; this is an older part of the site with a more eastern exposure than the Möhlin, which is directly below. The vineyard is a bit cooler and less exposed to the sun. Half of the site is planted to an old French selection massale cutting planted by Dr. Hendrikk Möbitz; the other half is old German clones.

This map is on our website btw – check out the Wasenhaus grower page.



“Filzen” (single-vineyard Grand Cru – Chardonnay only)

Chardonnay from a steep, limestone-riddled parcel in Kirchhofen.

Wasenhaus

The “Wasenhaus” farm, on which Christoph grew up, is located here.

“Möhlin” (single-vineyard Grand Cru – Spätburgunder and Weissburgunder)

Pinot Noir on very shallow and poor limestone soil on the Ehrenstetter Öhlberg; it is named “Möhlin” after the stream that runs below it. This site has a much more southeast exposure when compared to the Kanzel, which is above it. It is therefore a bit warmer and more exposed to the sun; mainly German clones but very steep, tightly planted parcels 100% worked by hand. The Weissburgunder parcels were planted in the 1950s and are intermixed with Chardonnay and Chasselas as well.

where the Pfalz hits the Rheinhessen

What does this mean?

The Pfalz runs for quite a distance, from north to south. The most famous area, in the center, is rather warm and has lots of old, aristocratic estates – there are lots of “vons” here. The wines pack some texture and some alcohol, in general.

The Brands (brothers Daniel and Jonas) and Andreas Durst live in the same town in the far, far north of the Pfalz, literally on the border of the Rheinhessen. Here it is cold; here there is limestone.

You can feel this chill, you can feel this limestone, in the wines.

(And hell yeah Chardonnay works here too.)

Although Keller has been planting vineyards all around this border area (called the Zellertal – Keller in fact now has a few vineyards actually in the Pfalz), it is for the most part unknown... thus the wines are wildly inexpensive.

18 2025 Brand “Electric Chardonnay Acid Test”

19 2025 Brand Chardonnay-an-der-Weinstrasse

20 2025 Brand “Haus Weiss” (Pinot Blanc, mostly) (1.0L)

2025 Brand “Haus Weiss” – also available in 30L keg!

21 2025 Brand Riesling Trocken (1.0L)

22 2025 Brand Riesling Feinherb (1.0L)

You remember Andreas Durst? He’s the guy that makes that Portugieser from 100-year-old ungrafted vines? Yup. These are his white wines.

Not to beat this to death – the proximity here of the Rheinhessen, etc. – but Andreas works a small parcel in the Rheinhessen, in a vineyard in the village of Westhofen called Brönnenhauschen.

A parcel in the Brönnenhauschen called “Abtserde” and has been made quite famous by Klaus Peter Keller. Durst farms some Sylvaner here and he calls it simply “BH.”

“BH” stands for
“Brönnenhauschen”
which is the
vineyard that has
Keller’s “Abtserde”
parcel.

23 2023 Durst Sylvaner “alte Reben”

24 2023 Durst Sylvaner “BH”

25 2024 Durst Chardonnay

“vom Boden Bacchus of the Year”

This is our Bacchus of the year because it’s the only good one we’ve ever tasted, more or less.

Wow you can make a great Pinot Noir from Romanée-Conti? Bravo. Now try and make a great Bacchus from Franconia. Now that takes skill. Leipold’s Bacchus is fragrant yet firm, restrained even. Yet the fireworks come with the Silvaners; Leipold is just a master and his wines touch Keller’s heart and my heart too.

26 2025 Leipold Bacchus Kabinett Trocken (1.0L)

27 2025 Leipold Silvaner Kabinett Trocken (1.0L)

28 2025 Leipold Silvaner “Muschelkalk” Kabinett Trocken (8 x Bocksbeutel 1.5L)

29 2023 Leipold Silvaner Gässberg Grand Cru

German bistro wines,

continued, white wine edition.

Label design note: Emily and Christoph are both ex-chefs; the label designs are based on those tiny branding stickers that come on fruit, á la Chiquita bananas.

Emily and Christoph are only about 20 minutes away from Peter Leipold, in western Franconia. While they may be, spiritually, on another planet, searching for other things, I like the fact that you are now tasting your second wine with Bacchus in it. I feel like we've accomplished something.

30 2024 Wein Goutte "What Time is too Late to go to Bed?"
(Müller-Thurgau, Bacchus, Johanniter, Muscaris)

the new Rheinhessen,

is not necessarily only about Riesling.

What was once a cold landscape that could rarely ripen grapes (these grapes, sour with truly cruel acidities, often had to be "balanced" with residual sugar, thus the famous "Liebfraumilch" and assorted plonk of the 1970s and 1980s), is now something of a limestone-riddled wonderland. If Silvaner is one of the truly great and Germanic grapes of this landscape (and it is), sparkling wines, Chardonnay, Weissburgunder (Pinot Blanc) and even Grauburgunder (Pinot Gris) can reach epic form here. This development has been outrageously quick.

And Carsten Saalwächter is one of the most talked about young growers in this new Rheinhessen.
I guess just taste and see if you get why?

31 2023 Saalwächter Grauerburgunder

32 2024 Saalwächter Weisserburgunder

33 2024 Saalwächter Silvaner "alte Reben"

34 2024 Saalwächter Chardonnay

To be continued upstairs at Penny...

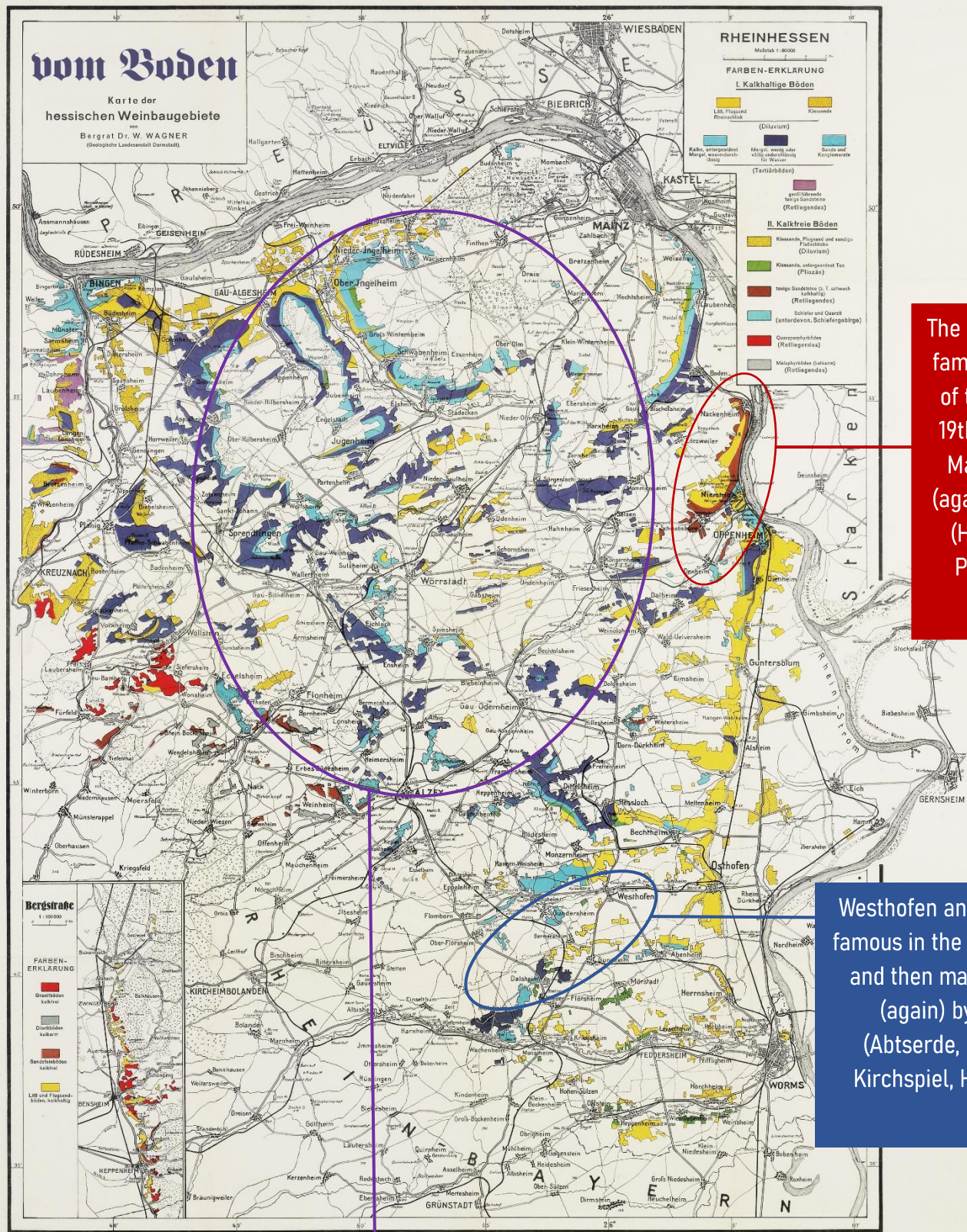
Moritz and Jasmin Kissinger-Bähr are the other most-talked-about grower(s). They are about 20 minutes to the south, in a place just as unknown, as un-famous – even anti-famous. See the map on the next page, but everything that was famous historically has little to do with the places where we see the future bubbling up before our eyes.

While Saalwächter is a Silvaner fiend, I think it's safe to say that Kissinger-Bähr is most famous for their sparkling, Chardonnay and now, almost shockingly, their stunning dry Rieslings.
Jura and Burgundy distilled through the soils of the Rheinhessen into something totally new.

1 MV Kissinger-Bähr "Winzersekt" No. 4

2 2024 Kissinger-Bähr "0 Ohm" White (Chardonnay, Weissburgunder)

3 2024 Kissinger-Bähr Riesling Kreuz



The "Roter Hang," famous for most of the 18th and 19th centuries? Made famous (again) by Keller (Hipping and Pettenthal).

Westhofen and Dalsheim, famous in the middle ages and then made famous (again) by Keller (Abtserde, Morstein, Kirchspiel, Hubacker).

Everything else, made infamous by "Liebfraumilch" and then nothing...
Until the revelations from Carsten Saalwächter, Moritz and Jasmin Kissinger-Bähr, Lena Singer-Fischer, and more, just waiting to be discovered...

pre- and post-war Moselle

What is “traditional”? It depends on where you point.

Before the wars, most Mosel wine wine (which I will refer to as “Moselles” to honor the British writers of the late 19th century who used the French word to describe this German place when writing in English) was light and dry and quite high in acid. Much of it likely went through malolactic, at least to some degree.

In the post-war period the vogue for sweet(er) wines began and the technology was now widely available to make it, *in industrial quantities*. In 1971, words that had been used to describe specialized harvesting practices (“Spätlese” and “Auslese,” for example) were codified into law and given the highest status. Mosel wines changed.

This is not a story of good or bad, it is a story of culture changing, as it always does. These next few growers – Julien Renard, the Lardots, and Tennstedt – offer us something of a taste of the Mosel, perhaps, from before the wars. Their wines are fermented dry, malolactic is permitted, élevage is in barrel, and the wines are bottled without fining or filtering.

Julien Renard works only two hectares in the Terrassen-Mosel village of Winningen. He suffered 80%-90% losses in vintage 2024 because of frosts, so while these two wines showcase his general style, they were made with bought grapes and so are not exactly his standard fare.

4 2024 Julien Renard “Cuvée Renard”

5 2024 Julien Renard Chardonnay-Weissburgunder

Rosa and Philip Lardot work about four hectares in and around Stein's St. Aldegund. The two “Grand Crus” for tasting today, the “am Bach” and “alte Kirche” come from parcels in the St. Aldegunder Himmelreich and Palmberg, respectively.

Both showcase ungrafted vines around, and well over, 100 years old.



Scan to watch really
beautiful Lardot movie.

6 2025 Lardot Pinot Gris

7 2024 Lardot “Kontakt” White
(Riesling, Müller-Thurgau, Auxerrois)

8 2023 Lardot Riesling Grand Cru “am Bach” (Himmelreich)

9 2023 Lardot Riesling Grand Cru “alte Kirche” (Palmberg)

Jakob Tennstedt deserves more context, perhaps more stillness and space, than a tasting like this can provide. Tennstedt farms some of the wildest and most remote vineyards of the Mosel and allows his wines to ferment and age in barrel for years before bottling, unfining, unfiltered, and without any sulfur.

These are deep, mysterious, and meditative wines. We have only one wine to show (and it is not really available) and we thought it'd be interesting to show it twice: one bottle was opened this morning, the other bottle was opened 24 hours ago.

10 2021 Tennstedt Riesling “Valke” (opened this morning)

11 The same wine opened open 24 hours ago

We have 13 cases of each of the following wine arriving in October – these are his new releases, please inquire:

2020 Tennstedt Riesling “Perlmutter” Methode Ancestrale

2023 Tennstedt Riesling “Valke”

2023 Tennstedt Riesling “Mauerfuchs”

2023 Tennstedt Riesling “Waldportier”

the best Kabinett in the Rheinhessen?

It is all too easy to talk about Florian Fauth of Seehof in the context of Keller – KP is his brother-in-law – or the sites they both farm, including headliners like Kirchspiel and Morstein. It's too easy to talk about the absolutely absurd – nay, inane – deals the wines represent. In the end, this does, I think, a disservice to the quality of the wines, which is absolutely top.

More than that, for those of you that taste Rheinhessen wines with any regularity, what really makes the wines stand out is their humility, their lightness, their energy. This is a place that can ripen grapes and most winemakers (especially five or more years ago when this was the vogue) are more than happy to show you the power and ripeness they can get.

Florian, like his more famous brother-in-law, has always favored lightness. The wines are a joy to drink. Also, to give credit where credit is due: I think his Morstein Kabinett is one of the best Kabinetts in the Rheinhessen.

- 12** 2024 Seehof Sauvignon Blanc
- 13** 2025 Seehof Chardonnay
- 14** 2025 Seehof Elektro-Weiss (Weissburgunder)
- 15** 2025 Seehof Riesling Trocken
- 16** 2025 Seehof Riesling Feinherb
- 17** 2025 Seehof Riesling Kabinett “Elektrisch”
- 18** 2025 Seehof Riesling Kabinett Morstein

blame Schönleber

A Frühlingsplätzchen GG drank at the famed restaurant Montrachet in Tribeca in 2006 changed my life; maybe my life's trajectory. The Riesling bug bit hard; here I am 20 years later.

These are among the most perfect, most meditative, statuesque dry Rieslings on earth – for me only Keller and Schäfer-Fröhlich are at the same level. Schönleber, however, requires even more time than the other two. Monzingen and its two famous vineyards (Frühlingsplätzchen and Halenberg) are very cold sites and you feel this intensity, this austerity... in youth.

And then, with time, the wines begin to unfurl and good lord.

For this reason we are showing a 2024 Frühlingsplätzchen GG that's been open for two weeks and six days.

- 19** 2025 Emrich-Schönleber Riesling Estate Trocken
- 20** 2025 Emrich-Schönleber Riesling “Mineral” Trocken
- 21** 2025 Emrich-Schönleber Riesling “Frühtau” Trocken
- 22** 2025 Emrich-Schönleber Riesling “Halgans” Trocken
- 23** 2024 Emrich-Schönleber Riesling Frühlingsplätzchen GG
(bottles opened on August 28th, 2026)

PRE-ARRIVAL

- 2025 Emrich-Schönleber Riesling Frühlingsplätzchen GG
- 2025 Emrich-Schönleber Riesling Halenberg GG

the Saar

This holy place is not the Mosel, or the Ruwer, it is the Saar. The Saar is very different from the Mosel; it has wider valleys, vineyards that are farther away from the warming influence of the river. It is, in general, colder than the Mosel. In a way, the Saar has much more to do with the upper Nahe (where Emrich-Schönleber is) than it does the Mosel. Just FYI.

Of all our growers, Lauer is probably the most complicated and at the same time needs the least introduction. It's wild, but at least Lauer people seem to just ignore the complexity and focus on the deliciousness. It's great really.

Lauer delights in playing the edge, of dryness, of sweetness, of texture, of acidity. You can watch the awesome "Lauer Immersion Experience" (featuring the drumming of Florian Lauer himself) which outlines the vineyards and the bottlings Lauer makes; you can also check out the chart below which lists all the wines alcohols, residual sugars, and acidities.

Note some wines are in stock – some wines are pre-arrival!

IN STOCK AND HERE TO TASTE



Scan to watch Lauer's "Immersion Experience" which explains his sites and wines and features Lauer himself on the drums – in the late 1990s Lauer was part of the Ayl-based black metal / punk band "Rigor Mortis."

- 24** 2023 Lauer Riesling Sekt Brut Nature
- 25** 2025 Lauer Riesling No. 16 Estate Trocken
- 26** 2025 Lauer Riesling No. 25 Trocken (village-level)
- 27** 2025 Lauer Riesling No. 6 "Senior" (village-level)
- 28** 2025 Lauer Riesling "Barrel X" Estate Feinherb
- 29** 2025 Lauer Riesling No. 3 Feinherb (village-level)

PRE-ARRIVAL AND NOT HERE TO TASTE (BUT YOU CAN PRE-ORDER)

- 2025 Lauer Riesling No. 1 (village-level)
- 2025 Lauer Riesling No. 4 Feinherb (village-level)
- 2025 Lauer Riesling Ayler 1G Trocken (Premier Cru)
- 2025 Lauer Riesling No. 12 Unterstenberg (Grand Cru)
- 2025 Lauer Riesling No. 9 Kern (Grand Cru)
- 2025 Lauer Riesling No. 15 Stirn (Grand Cru)
- 2025 Lauer Riesling No. 17 Neuenberg (Grand Cru)
- 2025 Lauer Riesling No. 8 Kupp Kabinett
- 2025 Lauer Riesling No. 7 Kupp Spätlese

The Lauer Vintage 2025

PAGE 13

	Kategorien	Wein	AP#	% Alk	Restzucker	Säure
Trocken	estate	N° 16	16 / 26	12.3	0.6	4.8
	village-level	N° 25	25 / 26	12.2	2.1	4.7
	Premier Cru 1G	N° 21	21/26	12.7	0.9	5
Trocken bis Feinherb	village-level	N° 1	01 / 26	11.8	8.3	5
		N° 6 "Senior"	06 / 26	11.3	11.3	6.2
	Grand Cru	N° 12 Unterstenberg	12 / 26	12	8.1	5.3
Feinherb		N° 17 Neuenberg	17 / 26	11.8	11.9	7.8
	estate	"Barrel X"	19 / 26	9.8	15.1	7.3
	village-level	N° 3	03 / 26	8.7	29.2	8.5
		N° 4	04 / 26	9.6	22.7	8.1
	Grand Cru	N° 9 Kern	09 / 26	9.1	34.8	8.1
Prädikat		N° 15 Stirn	15 / 26	8.9	40.9	9.5
	Kabinett	N° 8 Kupp	08 / 26	8.4	33.5	8.9
		N° 111 Schonfels	111 / 26	8.2	36	9.2
	Spätlese	N° 7 Kupp	07 / 26	8.7	61.2	9
	Auslese	Kupp LGK	34 / 26	7.6	128	7.9

two bends in the Mosel,

first is the massive amphitheatre of the Goldtröpfchen, wrapping itself around the tiny village of Piesport, where Nadine and Julian Haart live. Then the Mosel kicks back the other way and the village of Wintrich sits dwarfed beneath the mighty Ohlgsberg. Max Kilburg lives here at his family's Geierslay estate. All of them focus their energy on these two sites.

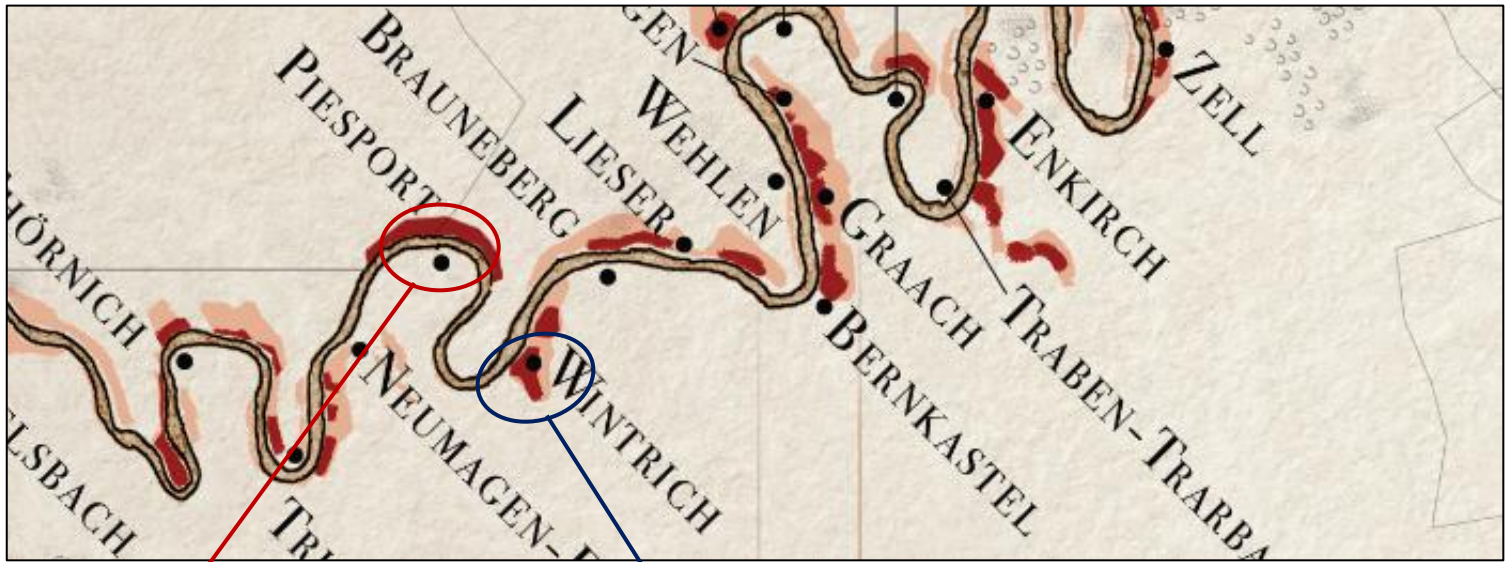
Curiously, while we think of both of them as “younger” estates, Julian’s family has been involved in winemaking in Piesport since 1337; Max is the 20th-generation winemaker in the family.

{ Max's single-vineyard wines will arrive later this month; please inquire. }

30 2025 Kilburg Riesling “Vertigo” Feinherb

“Vertigo” is a Max Kilburg and vom Boden collaboration, selecting barrels from Max’s historic Geierslay cellar as well as parcels from other proud Wintricher growers who have relationships with the Kilburgs.

This is not a bulk bottling. We are proud of this fact and proud of this wine.



The Piesporter Goldtröpfchen is one of the largest and warmest sites in the Mosel.

The Wintricher Ohlgsberg, just downstream, reaches away from the river into a side-valley; it is an awesome (and often overlooked) site.

31 2025 Julian Haart Riesling “Rote Erden”

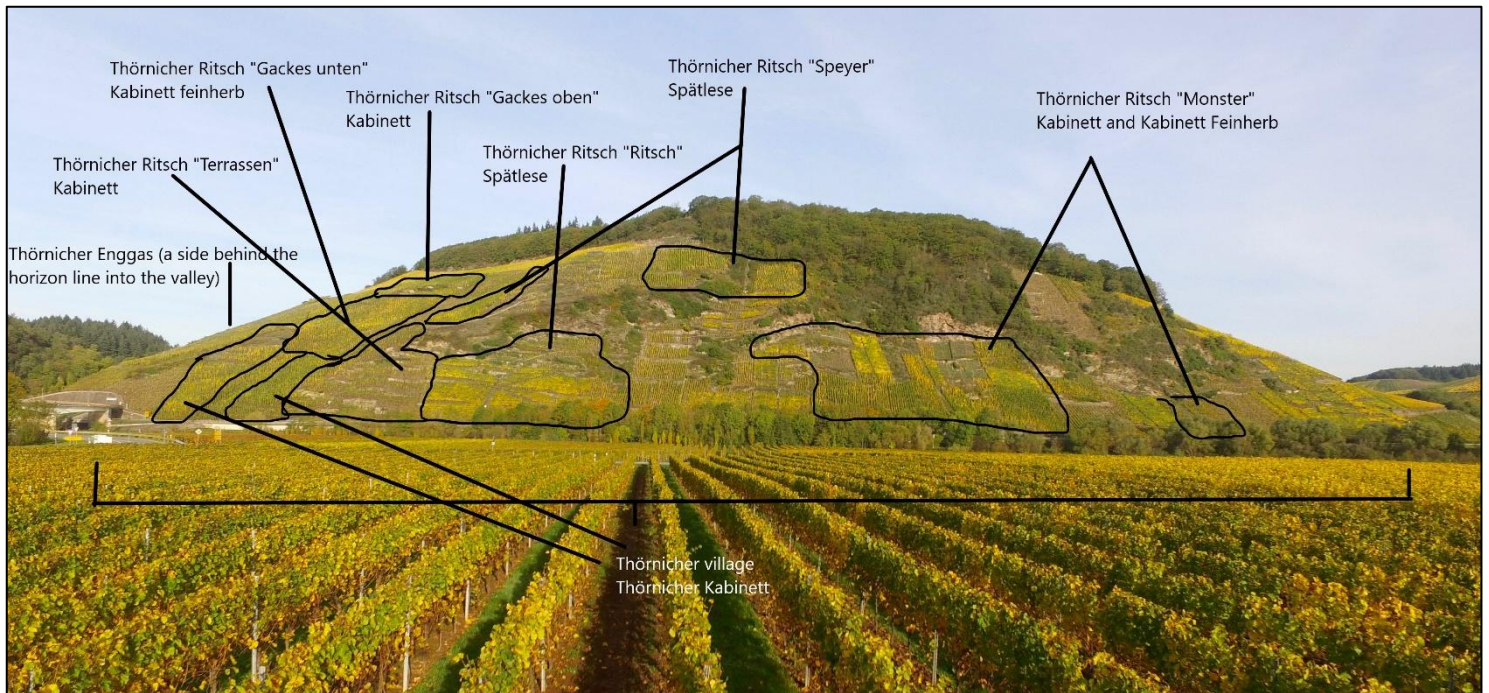
Explaining “Rote Erden” and the Schubertslay “trade” with Keller

Julian Haart began working the terraced Schubertslay (a tiny vineyard in the middle of the Goldtröpfchen) in 2011.

He made wines from the Schubertslay until 2017. In 2018, Julian and Keller “traded” parcels. It was agreed that Julian would work the Schubertslay and the Kellers would come for the harvest and make the wine. In return, the Kellers found Julian parcels in the Frauenberg and Zellerweg am Schwarzen Herrgott (ZaSH), two well-known vineyards in the Rheinhessen. The Kellers agreed to work these parcels and Julian would come for harvest and make the wines. While Julian has made single-vineyard Grand Crus from these sites (they are available only in the rare Grand Cru cases), the fruit that does not make it into these Grand Crus goes into the “Rote Erden,” or “red earth,” bottlings. In 2025 Julian decided not to make a Frauenberg single-vineyard bottling, so the “Rote Erden” has all of the Frauenberg fruit along with some ZaSH fruit. This is a Rheinhessen wine made in the Mosel.

the Thörnicher Ritsch is just different

It looks different. Look at it for fuck's sake. It doesn't look like it's part of a valley – it looks like it's its own mountain.



I want to write "it's a bit complicated," but it's really not that complicated. The cold air from the highlands behind the mountain rush down the valleys on either side of the hill and then rush into the vineyard itself. Thus, the Ritsch is one of the coldest sites in the Mosel and you can *feel* the bracing tension in the nervy wines of Ludes.

There are few estates that craft wines with such extreme acidities, allowing Ludes to play with residual sugar. I've had "dry-tasting" wines from Ludes that have had 18 grams of residual sugar – that's roughly Lauer's "Barrel X" level. The young Julian Ludes basically just farms this hillside (they have around 5 hectares in the Ritsch) and, god bless them, they divide this site into about six different parcels and bottle each one separately and they are all basically Kabinetts whether they are dry, nearly dry, sorta off-dry, off-dry, extra off-dry, sweet-ish, or just sweet. It's financial suicide that confuses the already-confused market even more and I just love them for this.

Also these wines are so *so* good and just embarrassingly inexpensive.

It's pronounced "LOOD-es"

If you can sell more wine by saying "come and get ludes!"

I'm fine with that but their name is pronounced LOOD-es.

32 2025 Ludes Riesling Mosel

33 2025 Ludes Riesling "Hermann"

34 2024 Ludes Riesling Kabinett feinherb "Gackes Unten"

35 1992 Ludes Riesling Ritsch Kabinett Halbtrocken

“holy, holy, holy”

I like to quote Allen Ginsburg's “Kaddish” when I think about, talk about, or taste the sacred wines of Dr. Ulrich “Ulli” Stein. He is the most important post-war Mosel winemaker (by a country mile, it's not even close, fight me if you disagree) and at the age of 75 years old (his birthday was just a few days ago, September 9th) he is making some of the greatest wines of his life. Some of this is climate change, but some of this is just an almost preternatural sense of the world.

One of the many embarrassing absurdities of our contemporary culture is its fanatical obsession with youth and its rote dismissal of age, of experience, of wisdom.

Ulli, following something deeper than I think is accessible to the youth, completely flipped the script with the vintage 2025 – he told me he simply “felt” that he had to keep waiting. He couldn't explain it to me. Yet, while nearly everyone stressed the importance of harvesting before the rains, Stein – almost entirely alone in the complete Mosel valley – waited and harvested in the first and second week of October in the year 2025. It's all the more extraordinary because Stein is not the winemaker that values waiting simply to get more ripeness. Exactly the opposite, Stein has made his more-than-half-century career specializing in brisk, often dry Kabinetts and, sometimes, Spätlesen, normally dry of just off-dry.

The 2025 vintage at Stein is extra-ordinary – literally.

They single-vineyard wines will arrive in late October.

Right now only Stein's “basic” wines are in stock, though these are holy to us as well.

36 2025 Stein Riesling “Blauschiefer” Trocken

37 2025 Stein Riesling “Weihwasser” Feinherb

Happy Birthday Ulli!

If you'd like, feel free to write Ulli a happy birthday note here. Photograph it and send it to info@vomboden.com

We will send it on to Ulli and, as a thank you, send you a “My Other Car is a Fuder” magnetized bumper sticker.

Just include a mailing address when you email us your note.

the only sibling of a dry Moselle, is Champagne

(though Champagne needs the sparkle to achieve the lift that comes naturally to a Moselle).

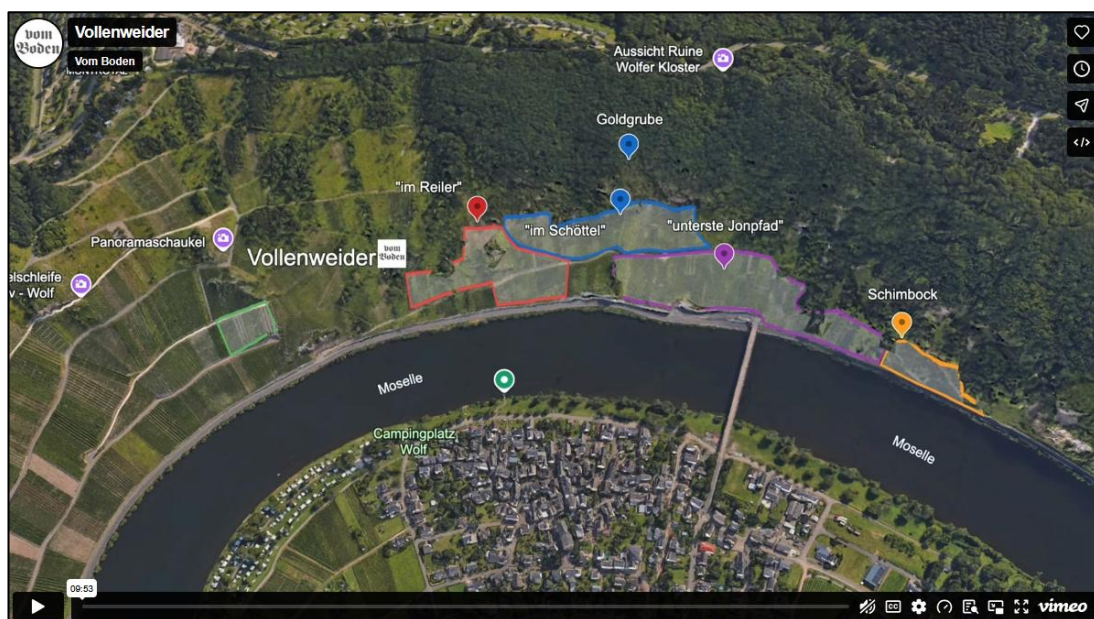
I'm being an ass, sort of, but my larger point is that I think the post-war vogue for Mosel wines turned the region's production into something of a caricature of itself – bloated, oozing, gooey, fruity. This is not the Mosel.

A bottle of dry “Moselle” should be bracing; it is primarily saline, salty – marine. These are wines that scream for oysters, for crudo, the prominence and thrust of the acidity strong enough to refreshen, to reenergize, any palate.

Since Daniel Vollenweider's passing in the summer of 2022, Moritz Hoffmann, and now Vinzent Ewest, have brought this estate – *and quickly* – to a very, very high level. I don't want to get ahead of myself, but for me these are right now among the most serious and most exciting “Moselles” being made. I have a sense they are maybe too serious for many people, but for those that find a thrill in a rigorous minerality, an almost brutalist architecture, holy shit have we arrived.

There is a new hierarchy here, at least among the dry wines. You can think of them all as “lieu dits” within the Grand Cru Goldgrube vineyard, because that is, more or less, what they are.

Take our Google Earth vineyard tour sometime if you care to, QR code below.



Scan to watch the
Vollenweider Google
Earth Vineyard Tour.
Ask us about
“im Schöttel.”

38 MV Vollenweider Blanc de Blancs VI Brut Nature

39 2025 Vollenweider Riesling Mosel Trocken

40 2024 Vollenweider Riesling Goldgrube “Unterste Jonpfad” Trocken

41 2024 Vollenweider Riesling Goldgrube “im Schöttel” Trocken

42 2025 Vollenweider Burgberg Kabinett

43 2025 Vollenweider Goldgrube Kabinett

the only sibling of a dry Moselle (part two)

Weiser-Künstler and Vollenweider are perhaps the two most uncompromising estates in the Mosel.
They are very similar.

Both work in the same general part of the Mosel around the town of Traben-Trarbach, where both have their cellars. Both farm very old vines in profound vineyards that, for reasons I don't particularly understand, are not all that famous: the Ellergrub, the Gaispfad, the Goldgrube. (Actually I do understand this historical context but I won't bore you with it. Ask me about it sometime if you care.) Both work terraced sites that require a tremendous amount of hand-labor. Both farm, in what can be a cold and wet place, organically (both are certified).

The napkin calculations here would go like this: huge costs (manual labor) for very low yields (old vines) with rock-bottom prices because neither the place (the Mosel) nor the vineyards themselves can command a fair wage.

One does this not for money, but for love.

Konstantin and Alexandra, this husband-and-wife team, are making simply magical wines. While they are not quite as severe as the Vollenweider wines, they have a similar saline quality, the dry wines are formidable and bracing.

Their Prädikat wines are more gentle, airy almost, and it is with supreme pleasure that we are pouring both the Ellergrub Kabinett and Spätlese (we received 40 cases of Kabinett and 12 cases of Spätlese, for the United States of America) – these are rarities we rarely get to show.

I'm also overjoyed to pour the four vineyard-specific Auslesen they made in 2025, even though, and maybe especially because, no one likely cares all that much.

At this point, if our culture values something I have to question it.

Conversely, if our culture dismisses something, I have to believe there is probably great value to be had in it.

44 2023 Wei-Kü Riesling Sekt Brut Nature

45 2025 Wei-Kü Riesling Trarbacher Trocken (village-level)

46 2025 Wei-Kü Riesling Gaispfad Kabinett Trocken

47 2025 Wei-Kü Riesling Estate Feinherb

48 2025 Wei-Kü Riesling Sonnenlay Kabinett

49 2025 Wei-Kü Riesling Ellergrub Kabinett

50 2025 Wei-Kü Riesling Ellergrub Spätlese

➤ 2025 Wei-Kü Riesling Ellergrub Auslese

➤ 2025 Wei-Kü Riesling Steffensberg "im Löwenbaum" Auslese

2025 Wei-Kü Riesling Steffensberg "im Löwenbaum" Auslese (12 x 375ml)

➤ 2025 Wei-Kü Riesling Gaispfad Auslese

2025 Wei-Kü Riesling Gaispfad Auslese (12 x 375ml)

➤ 2025 Wei-Kü Riesling Steffensberg Auslese

2025 Wei-Kü Riesling Steffensberg Auslese (12 x 375ml)

Thinking about the Pfalz, Rheinhessen, and Nahe GGs vs the dry Rieslings of the Mosel (aka "Moselles")

This is simplistic yet not totally silly: Think of the GGs of the Pfalz, Rheinhessen, and Nahe as the Grand Crus of the Côte d'Or. Think of the dry "Moselles" as the Grand Crus of Chablis. The former can be more textural, deeper, more powerful; the latter are more petite, more mineral, lighter, and often higher in acidity.