



REICHSGRAF VON KESSELSTATT

VINTAGE REPORT 2009

Start of the harvest:	11 October 2010
End of the harvest:	29 October 2010
Average yield Erste Lage:	17 hl/ha
Average yield in general:	33 hl/ha (excluding Eiswein)
Total vineyard area:	36 ha (89 acres)

It boggles the mind to read what the press had already written about this vintage before the harvest in the Mosel, Saar, and Ruwer valleys had even begun!

Vintage 2010 brought with it thoroughly new challenges for wine-growers, and is a vintage the likes of which have not been seen before.

After an uneven blossoming, also a contributing factor in the outcome of this abnormal vintage, the weather was extremely hot in July and very wet in August. In fact, exceptions were the rule throughout the entire growing season this year.

As in past years, we divided clusters in July; conducted a green harvest in August; removed foliage from the shady side of vines; and did everything possible to help prevent fungus infestation. It's precisely years like this that confirm the importance of selective harvesting by hand in steep sites.

We began harvesting on Monday, 11 October, after a gloriously sunny weekend during which very cold easterly winds helped concentrate extracts. First on the agenda were the botrytris-affected grapes, in order to check further fungus decay.

What a surprise to discover that these berries infested with desirable noble rot had reached Oeschle readings of more than 100 degrees, but with acidity levels typical of Eiswein. Harvest results the week thereafter were completely different. Our healthy grapes had achieved ripeness levels ranging from 88 to 100 degrees Oechsle at acidity levels between 9 and 12 grams/liter.

Uneven blossoming resulted in millerandage, or abnormal fruit set in which berries within a cluster vary in size and development because of poor fertilization. As such, it wasn't unusual to harvest bunches with berries ranging in ripeness from 75 to 120 degrees Oechsle. We anticipate that they will yield wines with a taut balance of fruit and acidity. The cool nights of late summer also played a role. Here, we expect Rieslings with a broad spectrum and play of aromas.

In all, our expectations with respect to quality were wildly exceeded. Most must weights fell within an Oechsle range of 88 to 105 degrees. We were even able to harvest grapes of TBA ripeness in the Josephshof and Scharzhofberg sites. Ha! So much for premature negative press!

One legitimate cause for concern, however, is the volume of the crop. With the exception of vintage 2006, this was the smallest harvest we've had in 30 years. Yields were less than 40 hl/ha, although this varied from 15 to 50 hl/ha among sites. We expect our limited stocks of vintage 2010 to deplete quickly and thus, we recommend advance orders.

In general, we can say that the bulk of the crop was healthy and yielded very concentrated musts. Vintage 2010 blessed us with very fruity, compact wines with a lively, refreshing fruit acidity. Wonderful aromas were already perceptible during fermentation.

The quality of the crop was so good, in fact, that we were able to rely on spontaneous fermentation – which we believe fosters the expression of varietal and site-specific traits that lend a wine individual character.

We heartily welcome all wine enthusiasts to visit our estate in the coming months to experience firsthand the exceptional quality this unusual vintage offers. Morscheid is "off the beaten track" but merits the "little detour" from Trier...into the quiet beauty of the Ruwer Valley.

Morscheid, 31 October 2010