

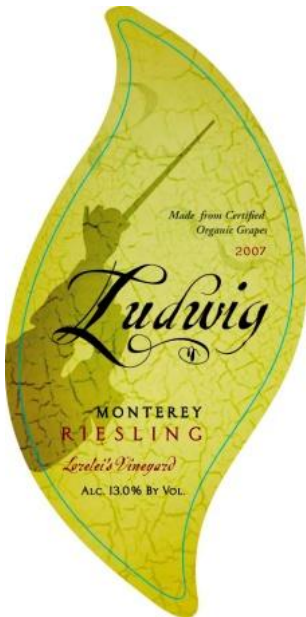
Ludwig

Celebrating the independent spirit of classical Riesling

Riesling is responsive and true to terroir. Consequentially nuances of steep hillsides, rocky soil or cool ocean winds are part of the delight of drinking site specific Riesling. Ludwig Winery seeks to explore the many faces of Riesling by producing small lots of terroir driven, vineyard-designated wines.

Beethoven preferred to compose in pastoral settings and then return to city for business and the concert season. He composed his grand Ninth Symphony while living at a winery known for its fine Rieslings. So when Beethoven said, "Music is the wine which inspires one to new generative processes, and I am Bacchus who presses out this glorious wine for mankind ..." we like to think he too was inspired by the magnificence of Riesling.

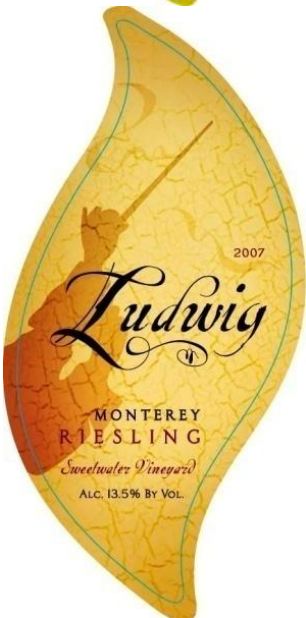
Ludwig Riesling 2007 Lorelei's Vineyard Made from Organically Farmed Grapes



Ancient gravel, left by the meandering Salinas River, is one of the key reasons why Lorelei's Vineyard Riesling is worthy of a single vineyard bottling. The climate of this distinctive location is cool to very cold and heavily influenced by the frigid, mile deep waters of the nearby Monterey Bay. The wine is fermented cold and stopped with a residual sugar of 0.4%. Zesty lime and rose are a few of the wine's abundant floral aromas and on the palate, the wine is crisp and lively. We're not sure if the organic grapes cause this wine to be more loquacious but when served singularly as an aperitif, it will certainly tell tales of its terroir; To express its fine voice within a culinary duet, we suggest serving fresh fish or lighter meats.



Ludwig Riesling 2007 Sweetwater Vineyard



With less than 2 feet of top soil and very little ground water, the hillside crown of Sweetwater Vineyard is a windswept projection ideal for growing distinctive Riesling. Steinbeck described these coastal hills in East of Eden as a place where "even sagebrush struggled to exist." While these conditions require the vines to grow at an unhurried pace, the result is a concentrated wine that expresses the intensity of its terroir. This wine is cold fermented and has a residual sugar of 0.75% We like to think this mountain grown Riesling tastes like where it was grown; its cool fruit reflecting the ocean breezes and its strength and minerality illustrating the rocky incline. The wine calls for oysters on a half shell or spiced up fish and lemon pasta.

