

# Ludwig

## Celebrating the independent spirit of classical Riesling

Riesling is responsive and true to terroir. Consequentially nuances of steep hillsides, rocky soils or 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 wines.

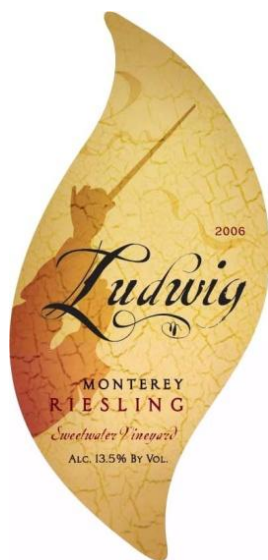
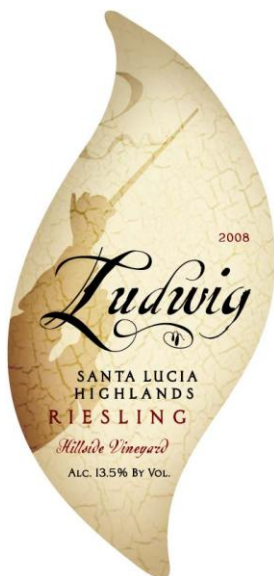
### Ludwig Riesling 2008 Hillside Vineyard, Santa Lucia Highlands

The Santa Lucia Highlands appellation leans down toward the cold waters of the Monterey Bay. The region's cool climate and limestone soils make it one of the remarkable vineyard sites in California. Our Hillside Vineyard is one of the oldest Riesling plantings on the mountain and the grapes consistently produce a rich and complex wine with vibrant floral aromas. As an expression of the terroir, we taste a fine mineral structure allayed with flavors of ginger and fresh honeysuckle. The wine is fermented cold and stopped with a slight residual sugar of 0.70%. The wine is crisp and lively and designed to go with a wide array of foods but some of my favorite matches include rotisserie chicken, spicy pork chops or the fresh catch of the day procured from one of the seafaring boats docked at Moss Landing. 172 cases produced.



### Ludwig Riesling 2008 Sweetwater Vineyard, Monterey

With only 2 feet of top soil and 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, expressing the intensity of its terroir. This wine is cold fermented and has a residual sugar of 0.75%. This is mountain grown Riesling and we like to think the wine 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 fresh oysters, spiced up fish or a zesty pasta. 336 cases produced



Ludwig is for our friend Beethoven who had an affinity for bottles of Riesling. Beethoven's father was a wine merchant and his mother's family continues to grow grapes on the Rhine near Bonn. Beethoven was fastidious with his finances yet in his early, less opulent years, his personal budget always included a line item for wine. He composed his grand Ninth Symphony while living at a winery known for making fine Riesling and late in his life, when he could no longer travel, he asked a good friend to bring him Rhine wine – though he also wrote that wine from Mosel would suffice. When Beethoven in one of his more boisterous moods 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 a glass or two of good Riesling.