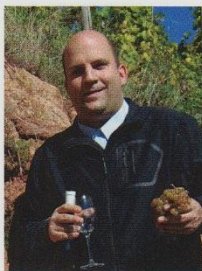


DR. PAULY-BERGWEILER



Stefan Pauly

Founded: 16th century
Owner/winemaker: Stefan Pauly
Viticulturist: Edmund Licht
Acres owned: 37
Annual production: 15,000 cases
Estate grown: 75%
Known for: Plush Bernkastel riesling.
Importer: Winesellers, Niles, IL
Website: pauly-bergweiler.com

THE PAULY FAMILY'S ESTATE DATES TO THE 16th century, and includes some of the most hallowed sites in Bernkastel-Kues. The heart of their holdings are in Bernkasteler Badstube, a vineyard of mineral-rich blue-gray slate and clay soils named for the hot springs that made it famous in the Middle Ages (thus the vineyard's name, Bernkastel's Bathhouse). They also own nearly all of the Bernkasteler alte Badstube am Doctorberg, a 4.6-acre parcel of the Badstube vineyard with a fully south-facing exposure. Ninety percent of the vines in this parcel are 85 years old and on their own roots.

Today, the 35-year-old Stefan Pauly runs the estate, having taken over from his father in 2006. Pauly Sr. remains on hand to offer advice, as does Edmund Licht, the vineyard manager who came on board in 1976. Pauly has added a new vineyard manager and an assistant winemaker to the team.

They worked the high acidities of 2010 to their advantage, putting out impressive wines that hew to the velvety Pauly style with extra liveliness and lift. Even at the drier end of the scale the wines are



balanced, the full citrus and stone fruit flavors of the Spätlese Bernkasteler Badstube particularly succulent in 2010, with airy, graceful length. When it comes to the Auslese from the same vineyard, the acidity seems to work as an amplifier, turning up the volume on the peachy fruit and the slaty minerality: The wine feels ethereal even as it drenches the palate in flavor.

The family also has holdings around the sundial in the Wehlener Sonnenuhr vineyard, some of which are ungrafted. Here, higher in altitude with more loess and quartzites mixed in with the blue-gray Devonian slate, the wines tend to be sleeker and lighter, as in the 2010 Auslese, the racy acidity keeping the nectarine-rich flavors more fragrant than weighty.

The Paulys purchase some grapes for their less-expensive Noble House brand, but the best deal may be the estate-grown Mosel Feinherb, a light, brisk riesling that contrasts pointed acidity with a silky texture and adds mouthwateringly pithy citrus flavors. At \$18, it's the sort of riesling you can never have too much of. —T.Q.T.

MOSEL

TOP-SCORING WINES

- 94** '10 Mosel Bernkasteler Badstube Riesling Beerenauslese \$50 (12/11)
- 92** '10 Mosel Wehlener Sonnenuhr Riesling Auslese \$44 (12/11)
- 90** '10 Mosel am Doctorberg Bernkasteler alte Badstube Riesling Spätlese \$34 (12/11)