



STEFAN MÜLLER

Mosel, Germany

The Müller estate consists of 10 hectares, mostly Riesling (90% of their holdings) and a little Pinot, both Noir and Blanc. Everything is hand-harvested on rolling hillsides teeming with life and vegetation. The vines see no herbicides and no pesticides—only some fungicide when needed.

The labels depict topographical maps of each vineyard. The most well-known site they have is Krettnacher Altenberg—mainly blue slate and the local green slate known as Diabas (cf. Zilliken’s vineyards). Their largest holding is the Euchariusberg (pronounced oy-sharius-berg) where they have 5 hectares of vines planted in 1944 and 1964. This is a rambling, diverse terroir from which Stefan derives emphatically delicious Rieslings, especially in sweet prädikats. The parcels in Niedermennig are red slate and contain many old, ungrafted vines. Though less well known than the others, the Niedermenniger sites are hidden gems of extraordinary quality and history which deserve a brighter spotlight shone on them. At Bowler we focus on these sites with great excitement.

In the cellar, Müller also follows a surprisingly ad hoc usage of barrels and tanks, with no strict design for which wines go in what vessel; however, once a wine starts fermentation in one tank or barrel, it ages in that same vessel until completion. There is no chaptalization, and all wines ferment with wild yeast; sulfur is only added at bottling. In other words, Stefan skews organic at his small estate, but does not adhere strictly to the regimen that word implies: he is, in a word, pragmatic. The wines at Müller are exquisitely balanced, succulent, wildly aromatic, unapologetically ripe, and true to the Saar.



Riesling Auslese Krettnacher Euchariusberg 12/750ml

80g/lRS, 10.2g acid, 7.5% alc. The Krettnacher Euchariusberg Auslese is harvested from vines planted in 1944 and 1964 in the privileged Gross Schock part of the vineyard, a deep, south-facing parcel of blue slate cooled by hillside breezes. Yields are punishingly small at just 20hl/ha. The wine’s sweetness and acidity game is very balanced. Subtle herbs and a honey sweetness remain on the palate - it simply prances over the tongue!

Technical Specifications

Product Type: White Wine

Appellation: Saar

Varietal: Riesling

Farming Type: Sustainable