

# Weingut GEIL

Bechtheim

www.weingut-geil.de

Germany

RHEINLAND  
Rheinhausen

## OVERVIEW

When we do our tour of Germany, we seem to have gotten into the habit of coming here first. It works logistically and stylistically; Geil's wines are ideal wines with which to begin, they are so clean and candid. And Johannes Geil-Bierschenk himself is unpretentious and very easy to talk to, which I'm sure came as a relief to my new colleagues, who may have imagined all Germans would be either philosophy professors or Bruno the fashion guy. It wasn't long before they were off and running on Star Trek ephemera ("I'm still big in the Battlestar Galactica business," said Johannes.) I was so delighted to have started with this estate four years ago, and y'all are buying lots of wine. Geil so perfectly exemplifies the new wave in Rheinhausen. Here's some of the reasons why. "Quality grows in the vineyard, not in the cellar. The art of the cellar master is to preserve the available quality and refine it." "Vines have it good in Bechtheim. They don't have to drill through ten meters of rock for a little water. They deal with three meters of permeable loess at which point they can drink as well as the citizens of Bechtheim!" "No year is like another, and winemaking by recipe doesn't bring the best results. Naturally modern techniques such as cool fermentations are generally advisable. The question of whether less is more should be asked!"

**Varieties:** Riesling, Pinot Noir, Pinot Blanc, Rieslaner, Scheurebe, Muskateller, among others

**Total Acreage:**  
66 acres

**Average Production:**  
18,000 cases

—Terry Theise

## VINEYARD/CELLAR PRACTICES

- Prunes to a single stalk, and does a green-harvest in August
- Normally presses immediately without time on the skins but sometimes have a 12-hour skin-contact if the grapes are ripe and healthy
- Clarification is as must and is done by gravity

## WINES

### Muskateller trocken

Well hell-ooo! This is the purest expression of flowers and berries I think I have ever encountered. It's like eating wisterias and lilacs. Streamlined, focused, gorgeous, a pleasure both entirely direct yet not at all frivolous. Rather a profoundly candid simplicity. —TT

### Bechtheimer Heilig Kreuz Scheurebe Kabinett

**STOCK LIST** This shows more currant and sage, and less grapefruit and elderflower than the usual Scheurebe – or so I suppose. Scheu keeps its secrets and develops capriciously. It's hugely spicy and seems almost Feinherb (with 55g RS!), and has a sideways sneaky long finish, with the empty glass smelling like Manchego cheese. —TT

### Bechtheimer Rosengarten Riesling Kabinett

**STOCK LIST** Lovely aromas, mutsu-apple and mirabelles; the palate is refined yet juicy; benchmark- Riesling, without variation of region – just ur-riesling, apple-juicy and deep-fruited without "sweetness" as such. —TT

## ACCOLADES

### 2007 Geil Bechtheimer Heiligkreuz Scheurebe Kabinett

The 2007 Bechtheimer Heiligkreuz Scheurebe Kabinett smells of lemon, pink grapefruit, blackcurrant, and mint (in short, the full Scheurebe retinue), skips lightly and bracingly across the palate, and finishes with succulence and subtle sweetness, tangy pineapple joining the earlier cast of flavor characters. While a bit sweet to serve as a Sauvignon substitute (a suitable role for dry renditions of Scheurebe – to the extent you can find any), this will nevertheless prove highly versatile at table for anyone who retains an open and experimental mind.

David Schildknecht—The Wine Advocate



The Geil-Bierschenk  
Family



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