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2023 Binger Scharlachberg Riesling **96 Points**

The 2023 Riesling Binger Scharlachberg is from a single 1.2-hectare parcel called Katharinenzins, located at the very heart of the site on a conglomerate of yellow quartzite and grey slate. Its vivid nose gives an immediate impression of crushed nettle and a touch of smoke, then turns into the juiciest, most aromatic flesh of yellow peach and green Seville orange. This peach and citrus combo also defines the precise, fluid, concentrated palate, made sleek by an exquisite vein of acidity. This is elegant, bundled and pristine – so stony and precise. (Bone-dry) Drinking window: 2028-60 / Published August 2024

2023 Binger Kirchberg Riesling **95 Points**

The 2023 Riesling Binger Kirchberg is from a very steep, east-facing site on the eastern end of the Rochusberg, on red quartzite. The nose blends petrichor, flint and peach, all aromatized by tangerine. The palate is stony, aromatic and utterly mouthwatering, rippling with more peach and tangerine zest. Everything tapers into a mineral-driven, citrus-focused finish that tingles with zestiness. (Bone-dry) Drinking window: 2028-55 / Published August 2024

2023 Binger Osterberg Riesling **94 Points**

The 2023 Riesling Binger Osterberg is from a south-facing site at 200 meters that is the former Nahe riverbed. It's now clay and marl pervaded by pebbles, with calcareous sediments that lie on the top of the quartzite bedrock. Notes of chervil and lemon balm almost have a mint overtone, later bringing riper saltier stone fruit. The palate has a gentle texture, almost tisane-like in its smoothness. It finishes with lemony savor, buffered acidity, elegance and length. (Bone-dry) Drinking window: 2028-50 / Published August 2024

2023 Binger Rosengarten Riesling **93 Points**

The 2023 Riesling Binger Rosengarten comes from vines planted in 2005, on river pebbles embedded in clay-marl on top of quartzite. Savoriness on the nose reminds of St. John's Wort, wild mint and wet stone. This herbal savor blends in with ripe apricot and nectarine on the smooth palate, intensified by a little sweetness that gives this a rounded, complete and pure full-fruitedness. Riffel explains that this was made with very well-clarified juice that did not ferment to dryness, stopping at a natural balance. They do this to hark back to a historic wine style. This comes with 26 g/L of residual sweetness and 6.9 g/L of acidity. (Off-dry) Drinking window: 2028-45 / Published August 2024

2023 Binger Kirchberg Riesling Kabinett **93 Points**

The 2023 Riesling Binger Kirchberg Kabinett blends vivid flint with crushed nettle on the nose, immediately promising thrill. Iron oxide and petrichor appear next. On the palate, these salty notions wrap themselves around tart apple flesh that ist colored with Seville orange and citrus leaf. Gentle sweetness boosts that salty orange notion and tingles on this light-footed, immensely aromatic frame. This thrills with 46 g/L of sweetness and 8.9 g/L of acidity. (Medium) Drinking window: 2024-45 / Published August 2024

2022 Orange Naked **92 Points**

The 2022 Orange Naked is a blend of Silvaner, Gewürztraminer, Weissburgunder and Grauburgunder. It spent ten days on skins, which consisted of four days of cool soak, spontaneous ferment and pigeage for another five or six days before pressing. The wine finished fermenting in stainless steel and went through full malolactic conversion. The color is a golden orange. On the nose, fresh and dried apricot and aromatic orange peel come with a lovely minty overtone and a trail of rose petals. The palate is bone-dry, whistle-clean and beautifully fruity, with structure from fine phenolics rather than all-out tannins. This is bright and elegant. (Bone-dry) Drinking window: 2024-40 / Published August 2024

2022 Chardonnay Réserve **92 Points**

The 2022 Chardonnay Réserve was grown on a parcel underneath the Osterberg, on deep clay-marl with calcareous sediments and river pebbles. It fermented spontaneously in 300-liter French oak barrels. Slightly smoky creaminess has a lovely lemon oil note. The palate is slender and comes with beautiful tension and nerve, all bedded on that smooth but restrained oak. There's a lovely echo and attractive freshness on the finish. (Bone-dry) Drinking window: 2026-40 / Published August 2024

2022 Pinot Noir Bingen Mariage **90 Points**

The 2022 Pinot Noir Bingen Mariage is from two parcels bordering the Scharlachberg, on a conglomerate of quartzite and sandy loess. Matured for one year in used 300-liter barrels, it opens with a lovely nerve of reduction that plays flintily on the nose. Smoky crushed berry notes follow. Enlivening, aromatic and uplifting, the palate has a gorgeous overtone of conifer that underlines the fine, delicious crunch of tender tannins. This is a light but pure Pinot Noir that strikes a lovely balance and brims with tender forest fruit. (Bone-dry) Drinking window: 2024-34 / Published August 2024

2023 Riesling **90 Points**

The 2023 Riesling was harvested on quartzite, clay, marl, sand, pebble and loam across the Rochusberg (of which Scharlachberg is a slope). The nose brims with ripeness, revealing ripe yellow peach, green and orange citrus and overtones of mango and pineapple. The palate is light but delivers all of this varied fruit in a fluid, vivid, distinctly full-fruited package. It finished with 5.5 g/L of residual sweetness and 7.9 g/L of acidity. (Dry) Drinking window: 2024-34 / Published August 2024

2023 Grauburgunder **89 Points**

The 2023 Grauburgunder is from two sites: one on clay-marl, the other on loess, both at around 100 meters of elevation. This was fermented mostly in stainless steel, with a small portion in used barrique. A touch of smoke has the merest edge of caramel on the nose. The palate is smooth, with an overtone of citrus and a touch of creamy, fresh young banana. Beautifully balanced and light-bodied, it boasts much fruit and flavor. (Bone-dry) Drinking window: 2024-30 / Published August 2024

2022 Ruby Rouge **88 Points**

The 2022 Ruby Rouge is a blend of Portugieser, Dornfelder and Merlot, the first two of which are a holdover from former times. This wine is a fun and natural home for these varieties – an easy-drinking, light red. Fermented on skins, this almost purple wine opens with vivid crushed blackberry, reductive flintiness and funk. The palate is indeed light and superbly fruity, with a little peppery spice. This would be delightful with a chill. (Bone-dry) Drinking window: 2024-28 / Published August 2024

2022 Pet Nat **88 Points**

The 2022 Pet Nat is a blend of Weissburgunder and Scheurebe, which are pressed separately, co-fermented in stainless steel down to around 10 g/L of residual sweetness, then bottled. It finishes fermentation in bottle, resulting in 2 to 2.5 bars of pressure in an un-disgorged bottle, sealed with crown cap. Yeastiness on the nose is still a little funky, but glimpses of lemon are clear. More air brings that citric and aromatic allure of Scheurebe. The palate is exquisitely light, beautifully clean, and slightly fizzy. Lightness, vivid acidity and gentle aromatic freshness are its chief characteristics. (Bone-dry) Drinking window: 2024-28 / Published August 2024