The **Summer of Riesling 2012** begins on Tuesday, June 19th*
Borrowing a page from Phil Collins in 1985
(he played both the London AND the Washington Concerts for Live Aid...on the same day),
we are going to go big this year...**hosting FOUR Riesling Dinners**, all on the same night.

Each dinner will involve four courses with matching wines,
the full menus for which can be seen at the end of this missive.
Even better: each dinner will have a producer/ producers to guide the conversation along.

The 4 SoR 2012 Dinners are:

Hearth Restaurant
7:00pm / $95.00 / 28 seats
w/ **Leitz from the Rheingau region of Germany**
As a Summer Olympic event, this would be the Hammer Throw...big, powerful, crunching.
To reserve your spot(s), please email Suzanne at
summerofriesling.hearthdinners@gmail.com.

Terroir E.Vil
6:30pm / $65.00 / 24 seats
w/ **Spreitzer (Rheingau, Germany)** and **Strub (Rheinhessen, Germany)**
As a Winter Olympic Event, this would be Pairs Figure Skating...balanced, elegant, flamboyant.
To reserve your spot(s), please email Suzanne at
summerofriesling.evildinners@gmail.com.

Terroir | Tribeca
6:30pm / $65.00 / 14 seats
w/ **Hexamer (Nahe, Germany)** and **Dr. Deinhard (Pfalz, Germany)**
As an X-Games event, this would be Skateboard Vert...shooting for the stars.
To reserve your spot(s), please email Suzanne at
summerofriesling.tribecadinner@gmail.com.

Terroir {Murray Hill}
6:30pm / $65.00 / 18 seats
w/ **Jakob Schneider (Nahe, Germany)** and **Kruger-Rumpf (Nahe, Germany)**
As a Commonwealth Games event, this would be Lawn Bowls...precise, delicate, focused.
To reserve your spot(s), please email Suzanne at
summerofriesling.murraydinners@gmail.com.

Please note that credit card information is required to hold reservations.

*summer officially begins on Wednesday the 20th, of course,
but we have been waiting three seasons to get back on board the
Summer of Riesling train so we are jumping the gun by 6 hours*

Hearth Restaurant

June 19th, 2012
28 guests
7:00pm
$95.00 (all-inclusive)
reserve your spot(s) at summerofriesling.hearthdinners@gmail.com.

Reception wine:
Riesling Ehrenfels, Rüdesheimer Berg Schlossberg, Leitz, 2010, Rheingau

1st Course: Beet Salad with crème fraîche, dill, horseradish
Riesling Terrassen, Rüdesheimer Berg Kaisersteinfels, Leitz, 2010, Rheingau
Riesling Trocken, Rüdesheimer Berg Schlossberg Alte Reben, Leitz, 2008, Rheingau
Riesling Trocken, Rüdesheimer Berg Roseneck, Leitz, 2005, Rheingau

2nd Course: Smoked Brook Trout with herb crêpe, peas, trout roe
Riesling Kabinett, Rüdesheimer Klosterlay, Leitz, 2011, Rheingau
Riesling Spätlese, Rüdesheimer Magdalenenkreuz, Leitz, 2011, Rheingau

3rd Course: Grassfed Veal Schnitzel with potato, house-smoked bacon, beer mustard, lemon
Riesling Spätlese, Rüdesheimer Roseneck, Leitz, 2006, Rheingau
Riesling Spätlese, Rüdesheimer Roseneck, Leitz, 2004, Rheingau

Dessert Course: Selection of Farmstead Cheese
Riesling Auslese, Rüdesheimer Klosterlay, Leitz, 2006, Rheingau

Terroir E.Vil

24 guests
6:30pm
$65.00 (all-inclusive)
reserve your spot(s) at summerofriesling.evildinners@gmail.com

1st Course: Marinated Cucumbers with root vegetables, greens
Riesling Trocken, Hallgartener Hendelberg, Spreitzer, 2011, Rheingau
Riesling Trocken, Niersteiner Rosenberg, Strub, 2011, Rheinhessen

2nd Course: Smoked Brook Trout with sucrine lettuce, yogurt
Riesling Erstes Gewächs, Lenchen "Rosengarten", Spreitzer 2011, Rheingau
Riesling Feinherb "Roter Schiefer", Niersteiner Oelberg, Strub 2011, Rheinhessen

3rd Course: Schnitzel with warm potato salad, lemon
Riesling Kabinett, Oestricher Lenchen, Spreitzer, 2010, Rheingau
Riesling Kabinett, Niersteiner Bruckchen, Strub, 2010, Rheinhessen

Dessert: Strawberry Tart with whipped cream
Riesling Trocken, Niersteiner Rosenberg, Strub, 2004, Rheinhessen
Riesling Spätlese »303«, Oestricher Lenchen, Spreitzer, 2003, Rheingau

Terroir | Tribeca

14 guests
6:30pm
$65.00 (all-inclusive)
reserve your spot(s) at summerofriesling.tribecadinner@gmail.com

Reception Wine: Riesling, von Winning, 2011, Pfalz

1st Course: Calamari Salad, Funky Beef Balls, Bacala
Riesling Trocken, Deidesheimer Paradiesgarten, von Winning, 2011, Pfalz
Riesling Grosses Gewächs, Kalkofen, von Winning, 2010, Pfalz

2nd Course: Bone Marrow Bruschetta, Chicken Liver Bruschetta
Riesling Feinherb "Porphyr, Schlossbockelheimer In Den Felsen ", Hexamer, 2011, Nahe
Riesling Kabinett Halbtrocken, Deidesheimer Mäushöhle, Dr. Deinhard, 2009, Pfalz

3rd Course: Schnitzel with warm potato salad, lemon
Riesling "Quarzit", Meddersheimer Rheingrafenberg, Hexamer, 2010, Nehe
Riesling "Quarzit" Reserve, Meddersheimer Rheingrafenberg, Hexamer, 2008, Nahe

Dessert: Selection of Farmstead Cheese
Riesling Spätlese, Sobernheimer Marbach, Hexamer, 1999, Nahe
Riesling Auslese, Deidesheimer Grainhübel, Dr. Deinhard, 2008, Pfalz

Terroir {Murray Hill}

18 guests
6:30pm
$65.00 (all-inclusive)
reserve your spot(s) at summerofriesling.murraydinners@gmail.com

Reception Wine: Riesling Trocken, Niederhauser Hermannshöhle, Jakob Schneider, 2011, Nahe
Riesling Trocken "Quarzit", Kruger-Rumpf 2011, Nahe

1st Course: Sucrine Lettuce Salad
Riesling Grosses Gewächs, Dautenpflanzer, Kruger-Rumpf, 2009. Nahe

2nd Course: Riesling-Braised Pork Belly with homemade sauerkraut
Riesling Feinherb, Niederhauser Kertz, Jakob Schneider, 2011, Nahe
Riesling Kabinett, Niederhauser Klamm, Jakob Schneider, 2010, Nahe

3rd Course: Schnitzel with warm potato salad, lemon
Riesling Kabinett, Münsterer Rheinberg, Kruger-Rumpf, 2010, Nahe
Riesling Spätlese, Binger Scharlachberg, Kruger-Rumpf, 2011, Nahe

Dessert: Chiriboga Blue Cheese
Riesling Spätlese, Niederhauser Hermannshöhle, Jakob Schneider, 2011, Nahe