

Way back in the seventies (from what I've heard) when Americans were still calling Chardonnay "Pinot Chardonnay," many a refrigerator usually held wines with names like Blue Nun, Piesporter and Liebfraumilch.

Sweet and cheap, these wines were approachable to the immature palate and served as an entry point into the world of wine. In a sense, these wines were the precursor of today's "White Zin."

Sadly, the stigma of sweet and cheap has lingered for decades regarding these brands. When you say 'German wine' to many people, it's these three wines that frequently pop to mind. Though the Riesling grape is sometimes used in their production, this category of wine has little to do with a true Riesling.

The Riesling (pronounced reez-ling) grape, also known as Johannisberg Riesling, White Riesling, Weisser Riesling, Rheinriesling and Riesling Renano, has been grown in Germany's Rhine and Mosel Valleys since the 14th century.

It is the most planted grape in the Rhine Valley: people who talk about a 'Rhine Wine' are talking about a Riesling. It has also been the dominant grape in France's Alsace region, and these two countries have come to define how a Riesling should be grown and produced.

**Terroir**

One distinguishing fact about the Riesling grape is that it can produce wines across the entire spectrum of style, from a dusty dry, almost flinty, to a magnificent sweet nectar. Riesling superiority over other grapes stems from its late ripening cycle, allowing it the time to extract the minerals and trace elements in the soil, giving full expression to the terroir. Everything the vine has experienced in the vineyard can be sensed in a single glass of wine.

While it is true that other wines can express terroir with uncanny precision, their character is often altered by oak treatment, especially in red wines. This isn't the case with Riesling, where new oak plays no part in its production, though European winemakers sometimes will use older, neutral oak in 1,000 liter oval casks to finish the wine. The typical low alcohol level of Riesling also helps to allow the nuances of the vineyard to be expressed.

**Styles of Riesling**



**Wine to Dine**

By Frank LaPere

Riesling is usually produced in three distinct styles: dry, half dry, and sweet. Picking the grapes early, when the sugar content is low, results in a crisp, fruity aromatic wine that is low in alcohol. If you wait a bit longer to harvest, the sugar levels rise slightly and you produce a semi-dry Riesling. If the harvest is late in the season when the berries have fully ripened, the sugar content is high, resulting in the classic 'sweet' Riesling with complex bouquets.

During the 20th century, planting of Riesling spread from the Old World to wine regions in the northern and southern hemispheres. However, with few exceptions the wines produced lack the unique character expressed by the conditions in the Mosel and Rhine Valleys.

There, the cooler climate allows the grape to ripen over an extended growing period and the predominantly slate soils impart a mineral component to the wine. Still, a number of North American and Australian producers are committed to creating high-quality Riesling.

**New World Rieslings**

In the U.S., Riesling has seen a renaissance in New York State's Finger Lakes Region, Washington, and Oregon. The cooler climate

and slate soils of the Finger Lakes Region come close to the conditions in Germany, but Washington State is the largest producer of Riesling at this time, thanks to one winery — Chateau Ste. Michelle — currently bottling 200,000 cases of Riesling annually.

Surprisingly, Australia is now at the forefront of the Riesling revival, being known worldwide for the purity of its Rieslings. These bold and aggressive 'down-under' producers are setting the new world standard for the best dry versions of the varietal.

Their wines offer unique regional characteristics and their aggressive marketing efforts are sure to elevate Riesling awareness in the United States. The Clare Valley in South Australia is the source for most of Australia's best Riesling.

**Dining with Riesling**

Riesling is perhaps the most versatile food wine in the world. Where Chardonnay often slaps food, Riesling caresses it. Its marvelous acidity cuts through the flavor of rich cream sauces and softer delicate cheeses. It also matches well with meat dishes, poultry dishes and most seafood and shellfish. Riesling is also perfect for pairing with spicy Oriental or Cajun dishes. For salty foods in general the sweetness or fruitiness of Riesling is a match made in Heaven.

Since today's cooking tends to focus more on sauces, or herbs and spices, Riesling wines work well to accentuate these flavors. Therefore, by identifying the overriding taste component of a particular dish, you can generally choose the ideal Riesling wine style to accompany the taste.

**Landfill**

Continued from page 1

and coliform in the Lot 47 well.

Methane, a product of decaying matter and a possible explosive, was detected at all 14 screened locations in December, none in excess of state regulations or considered dangerous. GZA attributed those results to possible test equipment malfunction and will rescreen all locations in March, according to the report.

The reports say that "contamination concentrations remained relatively constant during six years of quality monitoring," GZA completed for the town. GZA found two increasing trends and six decreasing trends in the test results.

The report listed 'two statistically significant increasing trends' of barium and cobalt. GZA suggested that the cobalt, found for the third time this year, "could be migrating into the landfill from up gradient off site sources," or "from the soil near the well."

Last spring when GZA reported high cobalt test results for a private well across from the landfill, a wave of worry beset officials and some residents until an investigation showed that the test result was due to a technician error and a follow up test was negative. GZA noted cobalt is found naturally in soil. The consultant switched testing laboratories about the time the technician error was reported.

GZA listed decreasing repeat findings during the latest monitoring for two volatile compounds: dichloroethene, with a finding of two parts when none is allowed, and chlorobenzene, tested for five parts, where 100 parts are allowed.

Both scores were cited as lower than previous test results.

The consultant also listed findings in below exceedance amounts again for eight metals in eight landfill wells and one offsite well tested. The metals are: arsenic, chromium, copper, lead, nickel and zinc as well as the barium and cobalt. Arsenic, first detected in 2001 and 2002, showed up for the first time in at least a year, according to the report. GZA suggested much variation in metals might be related to seasonal fluctuations in groundwater levels.

Notably, Middletown leaders asked councilors to support a resolution to lower standards for arsenic in soil by raising the limit from seven parts to 15 parts. Middletown is seeking state legislation for the change. If approved, it would mean less mitigation of arsenic than is currently required.

Councilors here acknowledged the correspondence but did not discuss or act on the request.

Limits for lead were lowered as a result of the switch from GZA's own laboratory to a state lab. The lead in the sampled well was below the new detection limit, the report noted.

**HEALTH INSURANCE**

for  
**Individuals  
Families  
and the  
Self-Employed**

Gaylin Cordes

**AFFORDABLE  
FLEXIBLE  
423-3605**

**SCOTT A. LUTES**

ATTORNEY AT LAW

"Achieving outstanding results for clients for 20 years"

Criminal Defense, Domestic Assault,  
Driving While Intoxicated, Juvenile Offenses

[www.scottluteslaw.com](http://www.scottluteslaw.com)

One Turks Head Place (401) 861-1142 Office  
Suite 1440 (401) 741-7525 Cellular  
Providence, RI 02903 (401) 861-1141 Fax

Best of Rhode Island  
**best**  
OF RHODE ISLAND

Like to poke around ?

Tara \*

*twinkle, twinkle, little star*

Clothing, Jewelry, Candles, Bath & Body, Aromatherapy, Gifts  
Kama Sutra, Oils, Incense, Boxes, Bags, Suncatchers, Mouse rugs  
Journals, Cards, Frames, Vases, Wall art, Tapestries, Lanterns etc.

593 Kingstown Rd. Wakefield, R.I.

**SolarWrights®**  
Earth Friendly Energy™

**Solar Hot Water System**  
**\$9,000.00**

PRICE INCLUDES ALL MATERIALS AND STANDARD INSTALLATION SERVICES

- Cut your hot water heating costs with solar energy!
- Qualify for State and Federal Tax Credits
- Non-polluting Renewable Energy

**Call (401)396-9901**  
**FOR A FREE SOLAR EVALUATION**  
[WWW.SOLARWRIGHTS.COM](http://WWW.SOLARWRIGHTS.COM)

**ISLAND ENERGY, CO.**

"We put our energy into your home"

**FULL SERVICE HOME HEATING OIL**

**On Road Diesel Fuel for Diesel Cars & Trucks**

**Off Road Fuel for Contractors**

**Superior Service**

**401-423-2221**  
Lic#452

**Welcome Home!**



Walk through our front door and you'll feel the energy and spirit that pervades every aspect of life at the Seasons. Take a tour, talk to our residents and staff, and you will see we're a close family, sharing a love of life and concern for each other that makes our home very special.

**The Seasons**  
ASSISTED LIVING

- Studio, one and two bedroom apartments, including meals
- Options for enhanced support
- Respite stays
- Program for Qualified Veterans
- Separate Alzheimer's residence
- Priority admission to quality nursing homes

Five Saint Elizabeth Way  
East Greenwich, RI 02818  
401-884-9099  
[info@theseasons.org](mailto:info@theseasons.org)  
[www.theseasons.org](http://www.theseasons.org)