



# THE WINE AND FOOD SOCIETY OF NEW YORK

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**January 5, 2025**

**WFSNY and YMC Co-Host a German Wine Tasting at Loft29**  
**Thursday, January 30, 2025 – 7:00-9:15 PM**  
**Members \$160 • Guests \$185**  
**Event #1332**

Dear Member:

Our first event in 2025 is a very educational tasting of German wines organized by Events Co-Chair, Gunnar Pritsch. It is also our first joint WFSNY and YMC event. The objective of the evening is to introduce the group to some of the very different wine styles produced in Germany today. You might think German wine is white, fruity, innocuous, and cloyingly sweet. Thank you, Blue Nun. The reality is that most wine produced today is dry, and red varietals are becoming increasingly popular – possibly a reflection of warmer climates.

Stephen Bitterolf, importer of German wines and owner of importer “[Vom Boden](#),” graciously agreed to host this unique event and be our guide throughout the tasting. Vom Boden has an extraordinary depth of German wines in their portfolio that spans all the major German wine regions, including Mosel, Nahe, Rheingau, Rheinhessen, Pfalz, Franken, and Baden, and some of the very best German producers – both established stars and up and comers. Stephen is also the mastermind behind Rieslingfeier, an annual bacchanalia where German and Austrian producers meet for an extraordinary BYOB with American Riesling fans.

The event will take place at [Chef Simon Cordes](#)' Loft29, located within an artistic loft owned by the fashion and celebrity photographer Udo Spreitzenbarth. This intimate speakeasy experience blends the charm of German culinary traditions with a touch of modern elegance.

Chef Simon is a Michelin-trained chef known for his innovative take on authentic German cuisine, oversees the culinary presentation. He will delight guests with a seasonal canapé menu and a carefully curated variety of cheese and charcuterie.

The evening will begin with a 45-minute reception, during which Chef Simon's team will serve five canapés “flying buffet style.” We will then sit and taste seven different wines: a red wine, a white wine that is not a Riesling, two dry white Rieslings, and two fruitier white Riesling variants. Family-style charcuterie boards will allow you to cleanse your palates.

## **Reception**

NV Hild Elbling Sekt  
2022 Öhlzelt Riesling  
"Blauenstein" Dry

Hors d'Oeuvres  
*Orange-cured Sea Bass*  
(buckwheat blini/crème fraîche/chives/trout roe)  
*Beetroot Crispbread*  
(goat cheese/roasted pine nut)  
*Crackling Pork Shank*  
(apple chutney/multigrain toast)  
*Wild Mushroom Tartlets*  
(roasted garlic/lemon/thyme)  
*Smoked Trout*  
(egg salad/pumpernickel/scallions)

## **Tasting**

*Classroom-style table set-up*

2022 Fries Pinot Noir  
"vom Schiefer"  
2022 Emrich-Schönleber  
Weissburgunder

2023 Beurer Riesling Estate Dry  
2023 Lauer Riesling Saarfelser  
GG

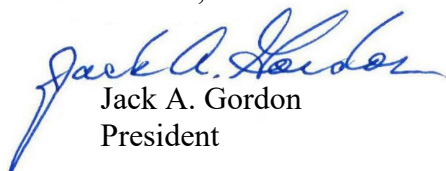
2023 Ludes Riesling Ritsch  
"Terrassen" Kabinett  
2023 Lauer Riesling Kupp  
Spätlese  
2002 Kerpen Sonnenuhr Spätlese

Charcuterie boards

The tasting will provide an overview of the different styles produced in Germany. In addition, since this is intended to be a very educational event, Stephen will help us understand the wine regions in Germany and, significantly, the designations that are often confusing for the casual American Riesling drinker. Ever wondered what a “Grosses Gewächs” is? Is it always dry? What is a Grosse Lage? A Kabinett? A Prädikatswein? A Beerenauslese? The historic German wine classification system – ingrained in German laws – is based on a combination of quality and ripeness or sugar levels. Attendees will also learn about the VDP classification system, which operates in parallel and independently from the official German wine laws and focuses on the terroir.

Reservations for this event can be made online at [www.wfsny.org](http://www.wfsny.org) or by contacting Rose at [rose@wfsny.org](mailto:rose@wfsny.org) or 908-719-0550.

In wine, food and friendship,



Jack A. Gordon  
President

**Date:** Thursday, January 30, 2025

**Time:** 7:00- 9:15 PM

**Location:** Loft29 - 208 W. 30th St, Suite 801, New York, NY 10001

**Dress:** Cocktail attire with name tag

**Contribution:** Members: \$160 ~ Guests: \$185 (there will be a 4% surcharge if paying by credit card, so please use Zelle or pay by check)

**Note:** Your attendance at this event constitutes your consent to the use of your name and likeness on the Society's social media and website.