

Appendix A

In trying to identify appropriate wines for use in the Teutonic and Welserin recipes I looked into the history of wine in Germany. This led me to the following:

“The origins of viticulture in Germany can be traced back to the Romans, at the first century. The earliest vineyards existed at the left bank of the Rhine, and plantings spread to the Mosel probably around the 3rd century. The vine advanced further in the Middle Ages, mainly through the church, its monasteries in particular. In the Rheingau, Benedictines founded an abbey which later became the Schloss Johannisberg. Kloster Eberbach was established by Cistercians in 1135. The planting of vines reached a high point in the 15th century, when the area under vine was four times larger than it is today. This included Alsace, which was the most highly esteemed region during that period. The most important early variety was probably Elbling. Silvaner, Muskat, Traminer, Spätburgunder, and Trollinger were also known. Riesling arrived relatively late, and is first reliably documented in the Rheingau in 1435 and in the Mosel not much later. Different varieties were generally mixed within a vineyard, rather than carefully distinguished.” (2)

Armed with this information I went to the wine merchant and looked for wines in a reasonable price range. Thinking about the flavors of the first mustard I decided on a white wine for the pears. The most readily available white wine that appeared on my list was Riesling, so I purchased a bottle. I wanted to use something different for the other recipes and the only other wine I could find was Spätburgunder, so I purchased a bottle. It is not quite a red but it is also not white. It has a ‘raisiny’ color and a smokier flavor than the Riesling. I was unable to find any additional information on this wine. After this purchase I did a bit more digging into the subject of Riesling and I found the following definition:

Riesling [REEZ-ling; REES-ling]

Riesling is considered to be one of the world's great white-wine grapes and produces some of the very best white wines. It's a native of Germany, where it's believed to have been cultivated for at least 500- and possibly as long as 2,000-years. The Riesling grape's ability to retain its acidity while achieving high sugar levels is what creates wines with considerable aging potential. Riesling wines are delicate but complex and are characterized by a spicy, fruity flavor (that's sometimes reminiscent of peaches and apricots), a flower-scented bouquet, and a long finish. (1)

After a bit more searching I found various websites with the following information on them:

“The history of the Riesling vine can be traced back to Germany and the year 1435. The first documented evidence comes from the cellar log of Count Katzenelnbogen at Ruesselsheim on 13th March 1435. Klaus Kleinfish sold the Count six Riesling vines for the sum of 22 solidi. There are other supposed ‘first plantings’ but without the documented evidence: Wachau in Austria in 1232, Westhofen in Rheinhessen in 1402 and Alsace in 1348. An undocumented tale of Riesling from the 14th century has the Cistercian Monks at Eberbach disappointed in their light Rheingau reds compared to the French reds. Their instruction to their growers to remove all plantings other than the white vines ensured the spread of the Riesling vine. In 1464 the St Jacob Hospice in Trier purchased 1,200 ‘Ruesseling’ vines. 1490 sees another reference to ‘Ruessling hinder Kirssgarten’ (Riesling behind the cherry orchard) and a ‘Rissling wingart’ at Pfeddersheim in 1511 shows that Riesling was starting to spread.” (3)

At least four websites had the exact same information with slight discrepancies in wording. Only one attributed the information to a specific author so that is the one I have quoted. A more in-depth investigation into these claims would probably be very interesting, but too much of a deviation from the purpose of the subject at hand.

(1) Herbst, Sharon Tyler. *The Food Lover's Companion*, 2nd edition. Baron's Educational Services, Inc, 1995. http://eat.epicurious.com/dictionary/wine/?DEF_ID=2521&ISWINE=T

(2) Ruhrberg, Peter. “A Brief History of German Wine”. The German Wine Page. <http://www.cogsci.ed.ac.uk/~peru/history.html>

(3) Svans, Peter. “A short history of Riesling”. The Uncorked Cellar. 12/01/2003. <http://www.uncork.com.au/tidbits11.htm>