



Miscellany Tastings December 2006

Austria:

Anton Bauer 2005 Gruner Veltliner Rosenberg Donauland (\$15) 89

Anton Bauer 2005 Gruner Veltliner Gmork Donauland (\$10) 92

Anton Bauer produces some of the finest terroir-based wines in Austria today and these two Gruner Veltliner are fine examples of his kind of winemaking. The **2005 Rosenberg** is medium lemon in color and offers aromas of minerals, citrus and blossoms. On the palate, it shows green apple and melon fruit, crispness and medium acidity, with good balance and a clean finish. The **2005 Gmork** is a superb bottling. It has a brilliant green lemon-gold color, rich aromas of ripe melon and a honeyed mouth feel. It is a Gruner Veltliner with unusual depth and concentration, terrific melon flavors and a pleasant mineral aftertaste. You couldn't ask for more from a \$10 bottle of wine!

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Steininger 2005 Gruner Veltliner Kabinett Kamptal (\$12) 91

Steininger 2005 Gruner Veltliner Steven Holl Kamptal (\$17) 91

Weingut Steininger, is a family winery situated in the Kamptal Valley in Lower Austria which is known for its fashionable estate-bottled Gruner Veltliner. Karl Steininger's **2005 Gruner Veltliner Kabinett** has a lemon gold color with some residual carbon dioxide and a flinty mineral nose. On the palate it offers a lush attack of green apples, white pepper and a lovely long finish and aftertaste. The **2005 Steven Holl** is star-bright and lemon-colored with a touch of residual carbon dioxide and fresh aromas of pear and apple. On the palate, it exhibits crisp acidity, white pepper, and an extended finish.

A lovely wine. KW Selection.com www.kwslection.com- Select Wines Inc.

Tegernseerhof 2004 Gruener Veltliner Bergdistel Wachau (\$20) 89

Weingut Tegernseerhof is a small family winery which produces very fine Gruener Veltliner from its cru vineyards located in the Wachau. The **2004 Bergdistel** has a lightgreen lemon color, residual carbon dioxide, and displays pear and citrus/lemon notes on the nose. On the palate, it offers medium acidity with a touch of honey and white pepper and a long finish with some mineral notes.

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REVIEW ARCHIVES

Prior to the October 24, 2006 Issue

Rosé:

Tegernseehof, Dürnsteiner, Wachau (Austria) Zweigelt Rosé Kabinett 2004 (\$11, Select): Neither Austria nor the obscure Zweigelt grape seem likely sources for outstanding rosé, but this wine is exactly that. With very light (onion skin) color, it doesn't even look like most rosés, and it shows its northern European origins with strikingly bright acidity. This impression is fortified by a bit of unresolved carbon dioxide that lends a lightly prickly texture reminiscent of a Mosel Riesling. With very subtle, delicate flavors but still adequate substance to work with many foods, this is both distinctive and delightful. **90 Michael Franz**



White:

Anton Bauer, Donauland (Austria) Riesling Berg Vineyard 2005 (\$18): Bauer has managed to combine an engaging fleshiness with a steely frame to fashion a thoroughly enjoyable and balanced Riesling that finishes without a trace of sweetness. Those who shun Riesling believing, erroneously, that it is always sweet, need to try this wine. **90 Michael Apstein**



Anton Bauer, Donauland (Austria) Gruner Veltliner Gmork Vineyard 2005 (\$13): Anton Bauer, who took the reins of this family winery in 1992-at the ripe age of 20-is making wonderful white wines, including this one from his Gmork vineyard. Its lovely minerality, balanced by its bright and racy character, makes it best used with a meal as opposed to an aperitif. It would make a great match for roast pork. **86 Michael Apstein**

Wines from Austria



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	<p>Tegerenseerhof Grüner Veltliner Bergdistel 2003 Rather tropical and exotic for Gruner, with peach and melon aromas and a creamy texture. Flavor-wise, it's fruit-forward, but still delivers enough spice complexity to keep it interesting, finishing smoothly, elegantly and long Editors' Choice Wine Enthusiast 90 \$20.00 (March 2006)</p>
	<p>Steininger Grüner Veltliner Grand Grü 2004 Hints of jalapeno oil and stone fruits mingle easily on the nose of this intriguing wine. On the palate, big, mouth filling flavors of mineral and peach end on a spicy-peppery note. True to the variety, and possessed of a distinct sense of harmony Editors' Choice Wine Enthusiast 90 \$22.00 (March 2006)</p>
	<p>Steininger Grüner Veltliner Steven Holl 2004 Spicy and crisp, with concentrated flavors of grapefruit and peach, with hints of nectarine. Good focus and intensity; primed to match with a rich seafood dish Wine Spectator 89 \$18.00 (May 2006)</p>
	<p>Proidl Grüner Veltliner Ehrenfels 2004 Tightly wound, this is packed with grapefruit, mineral and vegetal aromas and flavors. It shows fine intensity and length, with a hint of tannins giving a tactile feel Wine Spectator 89 \$39.00 (May 2006)</p>
	<p>Anton Bauer Grüner Veltliner Reserve 2004 Ripe, exotic and seductive, with plenty of rich flavors of apple, grapefruit, mineral and spice. The finish is dominated by green peach and smoke. Wine Spectator 88 \$20.00 (May 2006)</p>
	<p>Strauss Sauvignon Blanc Gamlitzberg 2004 This has a floral aroma and fills the mouth with ripe flavors, leading off with honey and a hint of butterscotch, followed by spice, candied apricot and smoke, as well as underlying herbal component. Long, lush finish. Wine Spectator 88 \$18.00 (May 2006)</p>
	<p>Strauss Sämling (Scheurebe) 2004 Bright and focused, with an elegant minerality and lovely nectarine, red peach and tangerine flavors. Clove and nutmeg on the finish. Wine Spectator 87 \$11.00 (May 2006)</p>




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	<p>Leo Hillinger St. Laurent 2003</p> <p>No doubt this is a modernist's rendition of St. Laurent, with its notes of smoke, cinnamon, toast and vanilla, but what stands out is this wine's velvety mouthfeel, vibrant black cherry fruit and long, mouthwatering finish. Editors' Choice</p> <p>Wine Enthusiast 90 \$27.00 (March 2006)</p>
	<p>Leo Hillinger Cabernet Sauvignon 2003</p> <p>A fruit basket of red fruit flavors, with hints of mint and chocolate as well. Quite fresh and lively, with some mineral notes and a spicy finish</p> <p>Wine Spectator 88 \$30.00 (May 2006)</p>
	<p>Leo Hillinger Zweigelt 2004</p> <p>Spicy aroma, with seductive flavor of kirsch, milk chocolate and dark cherry. Good balance and structure, with a finish of cinnamon and mocha</p> <p>Wine Spectator 88 \$18.00 (May 2006)</p>

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AUSTRIA White:

Anton Bauer, Donauland Gruner Veltliner Rosenberg 2005

Tony Bauer is one of the brightest young lights in Austrian winemaking, and his Gruner Veltliners are consistently delicious while offering excellent value regardless of vintage or prevailing exchange rates. This single vineyard wine offers very expressive aromas and flavors, with notes of peaches and ripe melons with nice little accents of nuts and white pepper. The balance of acidity to fruit is just right, and the integration of structural and flavor components is seamless.

89 Michael Franz



Karl Steininger, Kamptal Gruner Veltliner 2005 Steven Holl

This is a seriously classy wine featuring impeccably dry but generously flavored fruit accented with lovely mineral notes. The aromas are intricate and impressively detailed, and the acidic structure is very fresh and vibrant without seeming tart or grating. Top Gruners can transcend mere flashiness to show real nobility, and this is a bottling that proves the point.

90 Michael Franz



Strauss, South Styria Sauvignon Blanc 2005

You probably haven't heard of South Styria, but if you love fresh, vibrant, flavorful whites, this is a place that belongs front-and-center on your vinous radar. It is one of the world's top five sources for great Sauvignon, and this bottling delivers the goods needed to make that case. Classic notes of cut grass, limes and grapefruits make for very expressive aromas and flavors, and while the wine is pungent and enduringly flavorful, it isn't green or vegetal or screechy. Few places on the globe can make Sauvignons that are intensely varietal without being potentially off-putting, but this is one of those few.

89 Michael Franz

Strauss, South Styria Pinot Blanc 2005

Pinot Blanc is among the world's most underappreciated wine grapes, and this is a bottling that can prove the point. Alsace gets most of the press garnered by Pinot Blanc (which isn't much), but no place beats South Styria with this variety. This bottling features medium-bodied fruit that shows nice aromas and flavors of autumn pears and baked apples lifted by an invigorating shot of citrus acidity. Backnotes of straw and roasted nuts lend added complexity, and a bit of spritziness makes for additional freshness. I defy you to find a dish appropriate for white wine that won't work with this wine.

88 Michael Franz



October 31, 2006 Issue **AUSTRIA Red:**

Anton Bauer, Donauland Zweigelt Wagram Vineyard 2005

If there were true justice in the universe, the mere availability of this wine would result in the instant evaporation of every drop of mass-market Beaujolais. Well made Zweigelt offers the same sort of open, juicy berry fruit as Beaujolais, but with deeper flavor, better structure, and none of the hollow artificiality that mars overly chaptalized wines. Zweigelt is a cross of Blaufrankish and St. Laurent. Not only does it taste great, but it is also fun to say, and drinking it makes you better looking. Strike a blow against mediocrity this Thanksgiving and go Zweigelt!

87 Michael Franz