

**Red Feet Wine Market**  
**HANG TIME**  
**“Austria and Germany”**  
**Thursday, March 11, 2010**

**PRICES ARE FOR:**

**1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)**

**Leth Grüner Veltliner Steinagrund 2008 (Wagram, Austria)**

**100% Grüner Veltliner**

**\$18 each - \$16.20 (6) - \$15.30 (12)**

Enticing aromas of apricot, mineral, flowers, and citrus. Round on entry, with fresh rather than sharp acidity; stone fruit and pear flavors lead to a lightly herbal and stony finish.

**Leitz Out Riesling 2008 (Rheingau, Germany)**

**100% Riesling**

**\$13.50 each - \$12.15 (6) - \$11.48 (12)**

The nose offers honey, nougat, and passion fruit. The palate is also honeyed, with peaches and tropical fruits supported by bright acidity. A charming wine, great with spicy dishes.

**Me\_mer Pinot Noir 2008 (Pfalz, Germany)**

**100% Pinot Noir**

**\$15 each - \$13.50 (6) - \$12.75 (12)**

Violets, dried red cherry and strawberry, and a bit of stone lead to flavors of bright, fresh, red fruit—strawberry and cherry especially. Smooth, with fine, supple tannin.

**Heinrich Red 2006 (Neusiedlersee, Austria)**

**60% Zweigelt, 35% Blaufränkisch, 5% St. Laurent**

**\$17 each - \$15.30 (6) - \$14.45 (12)**

Earthy aromas joined with violets and red berries. The fruit is full, soft, and rich, red currant jam with a touch of vanilla and toast. Medium bodied with a long finish.

**Sattler Zweigelt 2007 (Burgenland, Austria)**

**100% Zweigelt**

**\$17 each - \$15.30 (6) - \$14.45 (12)**

Aromas: Ripe black fruit, cola, cinnamon, nutmeg, and charcoal. Flavors: cooked plums and black cherries. Silky, with soft, structuring tannins and great acid-fruit balance. Medium+ body and finish.

**See you next Thursday!**  
**Our subject will be**  
**“Tour Southern France”**  
**EXPLORE THE WORLD IN YOUR GLASS.**

**Austria and Germany**

Austria's northwestern corner borders Germany, but the two countries' wine growing areas are far apart and

their grape traditions quite different. However, quality in both countries is driven by small family estates.

Austria's wine-growing regions are located in the eastern third of the country, bordering the Czech Republic, Slovakia, Hungary, and Slovenia. The Celts were the first to have grown wine grapes, 500 years BCE. The climate is continental—harsh winters and hotter, drier summers than, say, France. White wines are dominant, but red wine production is increasing in quantity and quality. Wine tends to be dry, with high levels of acidity and extract. As a result of a 1985 scandal involving the addition of small amounts of diethylene glycol to some wines, the government enacted new wine laws that were among Europe's most stringent. There are about 20 designated wine regions, though about 60% comes from the Danube plain in the northeast. The most important white grape is Grüner Veltliner, producing crisp, racy, wines; Riesling is second, with both dry and dessert wines. The indigenous Zweigelt, a cross between Blaufränkisch (Lemberger) and St. Laurent, is the main red; both its parents are also important. Our Austrian wines are the **2008 Leth Grüner Veltliner**. Founded in 1960, this 40 ha estate a wide range of wines and maintains a “living library” of indigenous varieties. Gernot and Heike Heinrich founded their large estate in 1990. Their **2006 Red** is a harmonious blend of the three major red grapes; blends such as this are rare. **Weingut Sattler Zweigelt 2007** is made from a varietal developed in 1922. Fourth-generation winemaker Erich produces a concentrated wine from older vines.

Germany produces four times as much wine as Austria, most from the southwest corner of the country, and most associated with river valleys. Riesling is the classic Germany wine, and each region has a distinctive style: minerally Mosels, dignified Rheingaus, and fat Pfalzes. Spätburgunder (Pinot Noir) has increased greatly in importance and is now the third most planted grape. German wine is marked by attention to detail, sensitivity to place, and vibrancy. Johannes Leitz produced the **2008 Leitz Out Riesling** from declassified Magdalenenkreuz (single vineyard) Spätlese (rich) juice. This producer is noted for fine aromatics, humility, and tremendous value. This off-dry wine has 25 grams/L of residual sugar balanced by bright acidity. Gregor Messmer is a minimalist winemaker from the warm Pfalz region. The **2008 Messmer Spätburgunder** is violet and smoky, a fine example of Pinot Noir at a fine price, and a liter to boot!