

**Red Feet Wine Market**  
**HANG TIME “German & Austrian Wines of Terry**  
**Thiese”**  
**Thursday, April 30, 2009**

**PRICES ARE FOR:**  
**1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing is OK!)**

**Weingut Berger Grüner Veltliner 2008 (Kremstal, Austria)—liter, 100% Gruner Veltliner**  
**\$13 each - \$11.70 (6) - \$11.05 (12)**

Charming aromas of flowers, apricot skin, and a bit of honey! Citrus flavors, with orange peel and lime, are joined by peach and apricot notes in this ripe, round bottling. Great for picnics.

**Weingut Glatzer Blaufränkisch 2006 (Donauland, Austria) 100% Blaufränkisch (Lemberger)**  
**\$16.50 each - \$14.85 (6) - \$14.03 (12)**

Complex aromatics of black cherry, stone, pepper, herb, and earth at the end. Lively red fruit with well-integrated acidity. Touches of smoke and pepper supported by fine, supple tannins. Try with pork, Wiener Schnitzel, tofu gan.

**Weinbau Sattler Zweigelt 2006 (Neusiedlersee, Austria) 100% Zweigelt**  
**\$17 each - \$15.30 (6) - \$14.45 (12)**

Aromas are rich and deep, with notes of soy, beef, and iron as well as ripe blackberries and plums. Lush black fruit on the palate, with sweet plums, dark cherries, and a dusting of cocoa. Fleshy and intense, with smooth tannins, medium + body. Pair with richer dishes, stews, and beef.

**Weingut Josef Leitz “Eins, Zwei, Dry 3” Trocken Riesling 2007 (Rheingau, Germany) 100% Riesling**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

Fresh nose of honeysuckle, stone, and Crispin apples with a bit of nutmeg. There’s a punch of limey acidity on the entry, followed apricot, tart apple, and lemon and a lingering finish. Try this refreshing wine with chicken piccata, white fish, or sautéed vegetables. Works well alone on a hot day.

**Weingut J & H A Strub “Soil to Soul,” Riesling 2007 (Rheinhessen, Germany) 100% Riesling**  
**\$17 each - \$15.30 (6) - \$14.45 (12)**

Rich on the nose and palate! Ripe aromas of apricot, honeysuckle, peach, and mango. Round, peachy flavors, with minerals, mango, and lemon, intense and concentrated, leading to a long, fruit-laden finish. Try with strong curries or on its own.

**See you next Thursday for HANG TIME!**  
**Our subject will be “Silky Red Wines.”**  
**EXPLORE THE WORLD IN YOUR GLASS.**  
**Terry These Wines: Germany & Austria**

Today we’re considering the importance of an importer, the person who scours particular areas of the world for wines to bring to distributors, shops and restaurants, and ultimately to the consumer. Each of these people has a philosophy and palate that shapes their choices; they know their producers and growers intimately and interact with them to produce great juice. Terry These, whose wines selections are distributed by Michael Skurnik Wines in this region, is passionate about Champagne and the wines of Germany and Austria. Here’s his manifesto:

- Beauty is more important than impact.
- Harmony is more important than intensity.
- The whole of any wine must always be more than the sum of its parts.
- Distinctiveness is more important than conventional prettiness.
- Soul is more important than anything, and soul is expressed as a trinity of family, soil, and artisanality.

We’re showing two German Rieslings. The first comes from **Weingut Josef Leitz** in the Rheingau. Johannes Leitz now runs the estate, taking part in every vineyard and cellar work. He makes a wide array of wine, from bone dry to sweet and everything in between. Johannes loves aroma, and his wines are very expressive. The grapes for **Eins, Zwei, Dry Riesling 2007** were hand harvested from a classified vineyard. Further south along the Rhein is Rheinhessen, home to **Weingut J. & H.A. Strub**. Walter Strub is the 11<sup>th</sup> generation of his family to grow wine on the estate. The **2007 Soil to Soul Riesling** is made from Spätlese juice from four vineyards, hand harvested, whole cluster pressed with native yeasts, and allowed to rest a few weeks on the gross lees. The aromas and finish are very complex, but the wine is easy to “get” and love.

Three wines are Austrian. The **Berger Grüner Veltliner 2008** is a liter bottle with a crown cap from Kremstal in northeast Austria. The estate is run by a father-son team and also offers wine vacations. Cool stainless steel fermentation keeps this wine brisk and lively—a great value. **Weingut Walter Glatzer** in the Carnuntum area provides the **Blaufränkisch 2006**; this grape, aka Lemberger, is also grown in the Finger Lakes. The grape has a certain angularity that makes it a great food partner and “a structure like torn silk,” as These says. **Weinbau Sattler** lies along the shallow Neusiedlersee on the Hungarian border. Owner/grower/winemaker Erich is the 4<sup>th</sup> generation on this estate. The **2007 Zweigelt** is a fresh, warm-weather red with black cherry, violets, and a touch of pepper. Open early and watch it grow.

For great reading, check out the These catalogs at [www.skurnikwines.com](http://www.skurnikwines.com)!