

## ***Notes From The Cellar (NFTC); Winepairings e-letter January 29,2009***

### **Direct Import from Austria 2007 -do not miss!**

In every wine region, there are vintages that are considered to be classics. True wine aficionados look forward to these, as they ultimately produce the finest wines for current consumption and especially age worthy wines for further development as they mature. It's exciting to know a vintage is going to be something special even before the wines are bottled. Following a perfect growing season, as the wine ages in barrels, you talk to the wine makers and you notice that they can't help it but get giddy. So you wait patiently, sometimes passing up on some nice wines from current vintages because you know deep inside that your patience will ultimately be rewarded. Such was the case with the 2005 Bordeaux & Burgundy vintages and the 2001 & 2004 Barolos we have often suggested to our clients to load up on.. Some upcoming vintages on the radar are the 2007's from the Rhone and the 2008's from Piedmont, but these we will feature when they come.

Today we feature some long awaited arrivals. One of the vintages I had been anticipating for a while is 2007 from Germany & Austria. Last week I finally got to taste over 100 wines from what many consider to be the finest of those wines brought into the US -those from importer Terry Theise. Of all the wines tasted, I try and pick up not just the ones that taste best, but also the ones representing the best value. This week we feature the Austrian side and next week I will write about the Germans. If you are not familiar with how we run our DI here goes: As a pre-arrival order, we get offered some excellent pricing. We pass along the special low prices, but you have to commit to a minimum of 3 bottles per wine, as we have to order these in full case quantity. Today's offerings are expected in late May. Order over the next few days and we will let you know as soon as they arrive. Payment is only required when the wine is here. We can not guarantee that you will get everything you order, but to date our procurement rate has been very consistent.

If you are a fan of structured complex dry white wines that go great with a large variety of food, such as the white wines of Burgundy, but with even more versatility, you owe it to yourself to try the wines of Austria. The aromatic nuances and flavor complexity are bewitching. These are also wines that can age and develop further extremely well. Fantastic accompaniment to hard to match food, such as vegetable based dishes and flavor intense cuisine, such as oriental and fusion, they have been the darlings of today's top Sommeliers in the finest restaurants. My favorites have been the unique wines from the Gruner Veltliner grape, In addition some of the high end Austrian Rieslings have been exhibiting tremendous quality in recent top years. The latter, while not cheap do provide tremendous value when considering the quality and age ability - Check out the Collector Corner section for 2 such world class examples. Happy Hunting.

### **Today's Wine Deal \$\$\$**

#### **HOFER Gruner Veltliner Freiberg 2007 \$20-**

I always try and feature a GV which is easy to drink young, fresh, and won't break the Bank. This is a great way to be introduced to the profile of this grape. Ripe fruit up front with great overall balance and mouth feel, lip smacking and easy to enjoy. While there were quite a few very good wines in this price range, This was the one that really stood out making it the easy choice. This will drink great over the next few years while the big boys develop in the cellar. Load up -you will not be disappointed.

### **COLLECTORS CORNER**

**NIGL Gruner Veltliner “Private” 2007 \$45-**

One of my favorite producers over the last few years; Nigl which was established in the 12<sup>th</sup> century, has gone through an amazing modernization and transformation. From Sustainable vineyard techniques, multiple passes at harvest to minimal intervention in the cellar. It has established itself as one of the top producers in the Kremstal region. In previous vintages we concentrated on their base level wines but in 2007 it is the higher tier “Private” which really shines. A great expression of tropical fruit, white melons and ripe bananas can be found here, The wine is ripe and very complex -hard to delay gratification –wow, the best GV I have had from this producer.

**WILLI BRUNDMAYER Gruner Veltliner Alte Reben 2007 \$45-**

Considered by some to be the finest winery in Austria, here too, we get some fanatic attention to viticultural details in the vineyards. Alte Reben stands for old vines and the complexity in this wine makes it their top selection in this tremendous vintage. The aromatics and flavors complexity is so ripe that it reminded me of muscat grapes. This wine is rich and already has a complexity that usually only comes out with years in the cellar. Truly special.

**ALZINGER Gruner Veltliner Muhlpoint Smaragd 2007 \$45-**

Perhaps this will be the longest aging of all of today's wines. This is a very impressive effort. Not as opulent on the initial tasting but what sets this GV apart is wave after wave of flavors. The structure here is immense with an incredibly long finish. A real dept of sensation on the mineral laced fruit from 40 + year old vines, this is as classic as it gets -one for the ages.

The following 2 Rieslings are both again from **WILLI BRUNDMAYER** What can I say? his wines were on fire last week when I tried them The following 2 wines were the absolute finest of the entire tasting. Perhaps some of the finest Austrian Rieslings I have ever tasted. Give these about 5 years of cellaring time and you will be very amply rewarded. Keep in mind these are very dry whites so if you shy away from the late harvest German wines due to sweetness these may be up your alley.

**Zobinger Heiligenstein Lyra 2007 \$65-**

Think of this as a dry Auslese in weight of palate. Fantastic mouth feel full of tropical fruit and spices. Yet perfectly balanced and a bit verve – what is sometimes described as a good tension. A wine that will go great with fried food at it's youth yet will develop fine nuances which will make it perfect with more delicate dishes such as a mild lake fish in a light cream vegetable sauce ( this got a recent 95 point score from the Wine Enthusiast)

**Zobinger Heiligenstein Alte Reben 2007 \$68-**

From a particularly old section of the same vineyard. At the moment this appears a touch more sluggish as it has a bigger richer flavor profile which has not yet fully integrated. It comes across as bigger maybe a hint sweeter. The laser like precision you already get in the Lyra is not yet apparent but this is even more age worthy according to the wine maker. This is big and very intense. (and yes this got a 95 points in Tanzer's IWC so don't expect this to stick around)

**Thanks again for all your support and referrals, tell your friends,  
Cheers!**

Paul David, Chief Fermented Grape Taster.

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