

February 2020



Austria

There is archeological evidence of wine production in Austria from over 4000 years ago, but we hear little about it in the United States. This is true despite the fact that the primary Austrian wine-making regions are on the same parallel as the like of Alsace, Champagne & Burgundy. Their underappreciated wines are for those who love dry wines with delicately perfumed aromatics and mouth-watering acidity, which lends them to a wide variety of food pairings. While you cannot have a conversation about Austrian wine without mentioning Grüner Veltliner, we hope to introduce you to some other hidden gems (in surprisingly economic bottle sizes).

Ruttenstock Grüner Veltliner 2018 1L

\$20

Special Reorder Price \$17.00 (15% off)

Niederösterreich, Austria

80% Grüner Veltliner, 5% Chardonnay, 3% Riesling, 3% Gelber Muskateller, 3% Zweigelt
Grüner Veltliner is most likely indigenous to Austria and ranges in style from sparkling to age-worthy, full-bodied whites. The Ruttenstock Grüner has a natural affinity for food with its bone-dry nature, gentle pear notes that lead into spritzy lemon and tart green apple finish. This 1-liter bottle is perfect for sharing and pairs naturally with crudo, white fish, and most notably, lightly dressed asparagus.

Paul Direder Zweigelt 2018 1L

\$20

Special Reorder Price \$17.00 (15% off)

Wagram, Austria

100% Zweigelt

If you love Oregon Pinot Noir, Zweigelt may be your new best friend. The product of a 1922 laboratory crossing, this child of St. Laurent and Blaufränkisch is now the most grown red in Austria. The Paul Direder is a perfect example of Zweigelt that is highly aromatic on the nose featuring violets. The palate features pure notes of lip-smacking, juicy red cherry and raspberry with a clean, slightly spicy finish. Zweigelt is a low-tannin, low-alcohol wine that pairs brilliantly with anything from trout to meatloaf, and it can be utterly refreshing with a slight chill.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special by-the-glass and on-site bottle pricing on the purchase of additional club wines during pick-up weekends.

TROUT SCHNITZEL WITH TOMATO-CAPER SAUCE

Ingredients

- 5 ripe tomatoes
- 5 tablespoons oil
- 2 teaspoons capers, chopped
- Salt and pepper to taste
- 2 large eggs
- 3 cups soft, fresh, coarsely ground brioche breadcrumbs
- 4 large, skinless trout fillets (8oz. each)
- Vegetable oil, for frying
- Lemon wedges

Cooking Instructions

Step 1

Pour boiling water over the tomatoes, leave for 1 min, then drain and peel. Quarter, scoop out and discard the seeds, then chop the flesh. Put the tomatoes into a small pan with 1 tbsp of the oil, salt and pepper. Bring to the boil, then simmer for 2-3 mins. Throw in the capers and keep warm.

Step 2

In a large, shallow bowl, beat the eggs. Put the breadcrumbs in another large shallow bowl. Season the trout with salt and pepper and dip each fillet in the egg, letting the excess drip off. Dredge the trout in the breadcrumbs, pressing to help them adhere.

Step 3

Set a plate lined with paper towels. In a large nonstick skillet, heat 1/4 inch of oil until shimmering. Add trout fillets and cook over moderately high heat, turning once, until browned and crisp, 1 1/2 to 2 minutes per side; reduce the heat to moderate if the fillets brown too quickly. Drain the trout on the paper towels.

Serve the trout with the tomato-caper sauce and lemon wedges.

*** Pair with Paul Direder Zweigelt 2018**