



## February 2020

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### Austria - REDS

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).

**Paul Direder Zweigelt 2018 1L**  
**Special Reorder Price \$17.00 (15% off)**  
**Wagram, Austria**

**\$20**

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.

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**Hillinger Small Hill Red Blend**  
**Special Reorder Price \$19.55 (15% off)**  
**Burgenland, Austria**

**\$23**

50% Merlot, 25% Pinot Noir, 25% St. Laurent

The Hillinger Red Blend represents a new age of winemakers in Austria who are young and excited to explore new blends and varietals while keeping the environment in mind. Leo Hillinger maintains 90 hectares of 100% certified organic vineyards to produce the Small Hill Red Blend and many others. Red and black cherry notes are punchy and immediately clear on the nose and palate balancing perfectly with the smooth vanilla and cocoa finish. This fresh, dry red is brimming with fruit and pairs well with rich pasta and spicy seafood dishes.

#### **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**