

# JANUARY 2018 – TRADITIONAL CLUB

# AUSTRIAN WINE



## Heinrich Hartl

grape: Rotgipfler  
region: Oberwaltersdorf  
vintage: 2015

Pale straw-gold with green highlights, impressive for its silken lustre. In the nose, first impression is that of mirabelle plums and honeydew melon with a subtle hint of spring blossoms. Then becoming more intense: orange zest, blossom honey and ripe green apples. On the palate the wine is characterized by piquant acidity and its powerful but polished core of sweet fruit, which describes a lovely arc from green fruits to apples to fresh pineapple. In the finish there's a very persistent impression of blossom honey.

retail: \$22.99



## Heinrich Hartl

grape: Pinot Noir  
region: Oberwaltersdorf  
vintage: 2015

Brick-red with aromas of cherry fruit, raspberry compote and a subtle smoky note, which comes back in the finish redolent of cedar (think of Grandpa's humidor!). The rather firmly structured palate shows the dark cherries once more, with bits of pepper and bitter chocolate chiming right in. The wine has definite power and medium length; thanks to its soft and ripe fruit the Pinot Noir is already great to drink, although it will continue to develop with age.

retail: \$22.99

## Bergkäse

milk: raw cow's milk  
region: Tyrol

Tyrolean Mountain Cheese is ripened for at least 6 months, which gives it a robust, highly aromatic taste. It is also suitable for longer storage and develops a special piquancy with increasing age. The term "Tiroler Bergkäse" is registered as an EU protected designation of origin.

retail: \$14.99



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Sat Feb 10th, 4-6pm

\$39.99 each for wine club members and your +1 *\$59.99 for non-members*

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**JANUARY 2018 – CLUB RED**



# AUSTRIAN WINE



## Jalits

grape: Blaufränkisch  
region: South Burgenland  
vintage: 2015

Dark black fruit aromas of blackberries and cherries, with cool mineral spice and herbs. Very charming fruit on the palate with a powerful body and firm structure. Fine minerals and spice, well integrated tannins with an elegant long finish. Has aging potential.

*Wine Enthusiast 95pts.*

retail: \$35.99



## Netzl

grape: Zweigelt  
region: Göttelsbrunn  
vintage: 2013

Dark ruby-garnet with violet reflections. Aromas of plum, cherry, delicate chocolaty notes, and pleasant herbal spiciness. Elegant on the palate with ripe dark berry flavors and well integrated tannins. A versatile food companion with considerable length.

retail: \$49.99

## Bergkäse

milk: raw cow's milk  
region: Tyrol

Tyrolean Mountain Cheese is ripened for at least 6 months, which gives it a robust, highly aromatic taste. It is also suitable for longer storage and develops a special piquancy with increasing age. The term "Tiroler Bergkäse" is registered as an EU protected designation of origin.

retail: \$14.99



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