



screwtop wine & cheese club

Club Red Tasting Notes

Sunday May 15th, 2011

Small Production, Unique Wines from Austria

Leo Hillinger Pinot Noir 2005

Burgenland, Austria

The Hillinger family has managed vineyards for generations in Burgenland. In 1990 Leo Hillinger - after a long apprenticeship and many years of travel in Germany and California - took over the wine estate and began with structural reforms, which were to make the winery a top wine-growing enterprise in the Neusiedl Lake region within a few years.

The 2005 Pinot Noir shows a complex nose. The scent of rose petals commingles with cranberry and red cherry notes as the wine opens in the glass. Hints of minerals, violets, Chinese Five Spice, and vanilla intermingle with the dominant scent of red fruit.

\$37.99

Heinrich Zweigelt 2007 *Neusiedlersee, Austria*

This wine is made from 100% Zweigelt. The vines vary from 6 to 33 year-old. The fruit was hand harvested and sorted and then macerated for 2-3 weeks. All movement of the juice is done by gravity. It is then temperature controlled stainless steel fermentation at 28-34 degrees Celsius. Malolactic fermentation occurs in stainless steel. And finally it is aged in mix of large oak vats and 2nd and 3rd use barriques.

It has a young ruby-garnet core with violet reflections, cherry fruit, and a touch of vanilla. Juicy on the palate with elegant tannin and added texture from brief barrique aging. Finishes with characteristic Zweigelt black pepper spice.

\$21.99

Vacherin Fribourgeois *Switzerland*

Vacherin Fribourgeois is a hearty and potent Swiss cow's milk cheese with a semi-soft to firm texture, depending on age. Selected by master affineur Rolf Beeler, Vacherin Fribourgeois is an "old fashioned" Vacherin with an uneven, craggy rind and harsh edges. Its taste is grassy, nutty, and with the perfume of fresh-cut hay. The flavors increase when melted, and, as such, Vacherin Fribourgeois makes an excellent fondue cheese.

