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Your Next Lesson: Grüner Veltliner







WILLIAM P. O'DONNELLTHE NEW YORK TIMES

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Remember grüner veltliner? Of course you do. Wine School

By ERIC ASIMOV Fifteen years ago, this Austrian import epitomized the ability of restaurant sommeliers to introduce new wines through the power of enthusiasm. It had long been a workhorse grape in Austria, but when American importers began to offer a selection from excellent producers, and sommeliers discovered its versatility with food, sales began to take off.

Sommeliers have moved on to other favorites, but grüner veltliner has established itself in the United States, even if it is no longer the novelty it once was. Its flavors are singular, and it is versatile.

I will say straight off that I have never been an avid grüner enthusiast. I don't dislike it, but given a choice, I often find something preferable, like riesling, or even pinot blanc. Yet people whose opinions I respect speak glowingly of grüner's potential, its ability to age and to gain complexity, of the pleasure it offers.

One of the tenets of Wine School is that opinions, no matter how tenaciously held, should periodically be re-examined. So here goes: Grüner veltliner, do your thing. If you are curious about grüner, or also have an opinion that could use some

updating, please join in this month. Whatever else it is, or isn't, grüner veltliner is a great summer wine.

Here are the three bottles I recommend:

READER PERSPECTIVES

Eric Asimov, The New York Times wine critic, is talking about grüner veltliner this month. If you would like to join the conversation, try one of the bottles listed here and as you try them, ask yourself these questions.

Aromas

Please describe.

Flavors

Grüner veltliner often inspires an unusual lexicon. What does it taste like?

Versatility

How does it go with food?

RESPOND

Knoll Wachau Loibner Grüner Veltliner Kreutles Federspiel 2014 (Circo Vino, Tucson) \$28

Hirsch Kamptal Kammern Grüner Veltliner Heiligenstein 2014 (A Terry Theise Estate Selection/Skurnik Wines, New York) \$27

Nikolaihof Wachau Grüner Veltliner Hefeabzug 2014 (A Terry Theise Estate Selection/Skurnik Wines, New York) \$27

While these are all from the 2014 vintage, some stores are already bringing in the 2015s. Don't hesitate to select the newer vintage. And if you can't find these particular bottles, you can try other cuvées from these producers or anything from Bründlmayer, Nigl, Heidler, Schloss Gobelsburg, Hirtzberger, Prager, Pichler (F.X. or Rudi), Alzinger or Loiber.

Grüner goes with many summery dishes, particularly salads, leafy greens and vegetable dishes. You can also try it with smoked fish, even smoked ham, Asian dishes (so long as they are not dominated by chiles) and poultry, particularly when made with herbs. Or you could go all in and serve it with an Austrian schnitzel.

Let me close with the usual caution: Serve cool, but not icy.



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