



# Sprechen Sie Paack



Ja! Fantastisch!! Zum wohl und prost!!! This tantalizingly Teutonic set of six for \$107.05 after a 26% discount would typically sell for \$145.



**WINERY:** Tegernseerhof  
**WINE:** Grüner Veltliner "Bergdistel"

**GRAPE:** {sustainable} Grüner Veltliner

**REGION:** Wachau, Niederösterreich  
**COUNTRY:** Austria

**THE SKINNY:** Nectarine & Key Lime, Coriander Seed & Flint

Harvested at the lower reaches of the steeply sloping (and, typically, steeply-priced) Loibenberg and Weissenkirchen vineyards, this distinctly golden, ripe, full-figured Grüner is of the legally defined "Smaragd" designation - a celebration of ripeness, power, and impeccable balance named for the region's beautiful emerald-hued lizards. It looms with ripe stone fruit, racy citrus, and peppery minerality - more than satisfying our thirsts for power and finesse.

*Serving Suggestions:* Tea-smoked duck & kung pao lotus root. Crispy fried potato pancakes w/ cashew-lemon sour cream & fresh dill.



**WINERY:** Staffelter Hof  
**WINE:** Riesling Trocken "862"

**GRAPE:** {biodynamic} Riesling

**REGION:** Mosel  
**COUNTRY:** Germany

**THE SKINNY:** Dry, Light & Delicate, Lime & Smoky Minerality

862? That's not an area code (shout-out to our homies in New Jersey though), that's the year Staffelter Hof was founded. And what you have founded here is their old-vine Riesling made for their 1160th anniversary - razor-sharp, bone-dry, full of juicy lime and soft grassiness, with a subtly smoky mineral all throughout. Elegant, refined, and as lithe and graceful as a wolf padding through the snow on a moonlit night, on his way to help plow a field.

*Serving Suggestions:* Read your horoscope & eat some hors d'oeuvres: chicken liver bruschette, lobster cocktail, warm potato salad, spaetzle.



**WINERY:** Castelfeder  
**WINE:** Schiava / Vernatsch "Breitbacher"

**GRAPE:** Schiava (aka Vernatsch)

**REGION:** Alto Adige / Südtirol  
**COUNTRY:** Italy

**THE SKINNY:** Vibrant Strawberry, Intense, Bright & Floral

A grape with a name meaning "Slavic" grown in a region of Italy where the street signs are in German. What could be simpler? Vivid aromas of spicy flowers, candied strawberry, cherry, and pomegranate give way on the palate to firm, supple tannins and pleasant acidity. This easy-drinking red from Italy's northern Alto Adige region is equally at home on hot summer nights and frosted winter evenings.

*Serving Suggestions:* Thinly sliced Speck (cured ham leg from Alto Adige) & Pecorino cheese. Baked macaroni & cheese w/ spiced ham. With a loved one in front of a fire on a snowy winter night.



**WINERY:** Jalits  
**WINE:** Blaufränkisch EISENBERG

**GRAPE:** Blaufränkisch

**REGION:** Burgenland  
**COUNTRY:** Austria

**THE SKINNY:** Currant & Cranberry, Graphite & White Pepper

Blaufränkisch, often upstaged by its more famous offspring, Zweigelt, is Austria's deeper, darker native red. Its Burgenland home turf is where it does its best work. The Eisenberg (Iron Mountain) of southern Burgenland is especially homed in on the variety's strengths, its stony, vineyards imbuing wines with enhanced structure and elegance. Why be blue?

*Serving Suggestion:* Wiener Schnitzel or other succulent fried meats (Yakitori w/ asparagus & soft-boiled quail egg). Eggplant & shiitake tempura.



**WINERY:** Charles Baur  
**WINE:** Pinot Blanc

**GRAPE:** {organic} Pinot Blanc

**REGION:** Alsace  
**COUNTRY:** France

**THE SKINNY:** Orchard-ish Crispness & Blossomy Aromas

This elegant Alsatian offers us both the vitality and mystery that we crave from the French Rhinelands. Pinot Blanc's position here remains less lofty than that of its darker-skinned counterpart, Pinot Gris, but what it sometimes lacks in power or perfume, it makes up for with subtlety and sublime drinkability. Charles Baur's Eguisheim estate is a manageable 40 acres, allowing great attention to detail in both the vineyard and the cellar.

*Serving Suggestions:* Chicken salad w/ golden delicious wedges, walnuts, & blue cheese. Camembert & other creamy, cow's milk cheeses.



**WINERY:** Alexander Gysler  
**WINE:** Riesling Trocken "Sandstein"

**GRAPE:** {biodynamic} Riesling

**REGION:** Rheinhessen  
**COUNTRY:** Germany

**THE SKINNY:** Lime & Apricot, Pronounced Mineral, Chiseled

"Sandstein," unsurprisingly refers to the sandstone vineyard site that the vines responsible for this cuvée call home. Here is a book that can actually be judged by its cover (or label, as it were); Alexander Gysler proudly "strives for less." The minimalism, elegance, and utopian purity of his wines come through with robust ripeness yet enticingly agile and angular structure.

*Serving Suggestions:* Lightly smoked trout w/ capers & spaghetti squash w/ lemon, garlic, & butter. Hickory bacon, poached eggs, & citrusy asparagus / tomato salad (possibly for brunch).