Wine & Cheese by TCC's May 2019 Wine Club

This month we've selected two unbelievable Austrian wines from Weingut Esterházy ("The House of Esterházy") which is located in the state of Burgenland in eastern Austria. The House of Esterházy has over 250 years of experience making wine and creates several different labels to reflect the diverse soils and climates found in the Pannonian region which is on the western shore of Lake Neusiedi- the Neusiedlersee. Nature-friendly cultivation is a very important component of all their winemaking so organic methods are followed daily in the vineyards. For example, during the bud break phase, they spray a fine seaweed dust mixed with sulfur and copper to strengthen the vines rather than use any herbicides or insecticides. The first selection is the Mo-Velt Grüner Veltliner whose label was painted by the Austrian artist Adi Holzer. The wine was first released in 2006 in commemoration of Mozart's 250th birthday, hence the name Mo-Velt. This wine is from their Classic line of wines which are elegant, youthful and known for their fruit freshness and uncomplicated drinking pleasure. The second selection is the Leithaberg Blaufränkisch from the Leithaberg DAC line which is named for the "Leithakalk", a unique regional marine limestone which lends minerality and structure to the wines produced from this single vineyard site. We are thrilled to offer these Austrian wines given their limited distribution here in the States. Cheers!

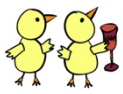
Mo-Velt Grüner Veltliner 2016

Type:	Grüner Veltliner
Varietal composition:	100% Grüner Veltliner
Vineyard Location:	Burgenland, Austria
Vintage:	2016
Alcohol:	12.0%
Tasting Notes:	Rich mid-palate with notes of apples and spice followed by a pleasant minerality on the finish.
Food Pairings:	Pair with our Artisan Cheese Plate, TCC's Signature Hummus Plate, or Cypress Grove Midnight Moon.
Cheese Club Pairing:	For this month's cheese club, pair with the Clawson's Festival White Stilton with Mango and Ginger. The sweet mango in the cheese enhances the underlying citrus notes in the wine.

Leithaberg DAC Blaufränkisch 2015

Type:	Blaufränkisch
Varietal composition:	100% Blaufränkisch
Vineyard Location:	Burgenland, Austria
Vintage:	2015
Alcohol:	13.5%
Tasting Notes:	Complex aromas of sour cherries, cranberries and a touch of earthiness with bold, structured layers of dark red fruits and chalky minerality on the finish.
Food Pairings:	Pair with our Chef's Cheese & Charcuterie Board, Bavarian Pretzel Bites, or Queso Iberico.
Cheese Club Pairing:	For this month's cheese club, pair with the Widmer's Cheese Cellar Brick Cheese Spread. The structured, dark cherry and cranberry flavors in the wine are complemented by the smooth, creamy notes in the cheese.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC

24104 W. Lockport Street Plainfield, IL 60544
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2016 Mo-Velt Grüner Veltliner

Burgenland, Austria

Tasting notes:

"Apple and lentil flavors are juicy and well-spiced in this medium-bodied white. Pastry notes linger on the moderately spiced finish."

Wine Style	Dry
Variety:	Grüner Veltliner
Age of Vines	20 years old
Soil	Clay & Limestone soil
Harvest	Hand harvesting, yields 80hl/ha
Alcohol Content	12,0 % Vol.
Drink From	2015 - 2020
Serving Temprature	8-10° C 46-50°F
Vinification	Hand-picked, exclusive use of free-run juice, cooled fermentation at 19°C.
Food Pairing	Cold and warm appetizers, poultry, fried meat like Wiener Schnitzel, green vegtables and salads.
UPC Code	0 22916 90099 1

1758
ESTERHÁZY
AUSTRIA

LEITHABERG DAC
TRADITION - TERROIR - TIEFGANG

2015 *Leithaberg DAC - Blaufränkisch*

Österreichischer Qualitätswein, Burgenland, trocken

Mineralische Explosion »Made on Leithaberg« Kalk.
Mineralic explosion »made on Leithaberg« Limestone.

Kostnotiz:

Dunkles Rubinrot, am Gaumen komplexe Aromatik nach Weichselkompott, Preiselbeeren und Wacholder, dazu weisser Pfeffer, unterlegt mit dezenten Röstaromen. Die rassige, animierende Säure, das feinkörnige Tannin und die kreidige Mineralik geben dem Wein eine fast verschwenderische Struktur. Trotz seiner Fülle ist er niemals überladen, sondern feingliedrig und außerordentlich elegant.

Tasting-notes:

Dark rubyred. On the nose complex aromas of stewed sour-cherries, cranberries and juniper, with white pepper and discret toffee aromas. The crisp, stimulating acidity, satiny tannins and a chalky minerality give a lavish structure to the wine. In spite of its opulence the wine is fine textured and extremely elegant.

Auszeichnungen/*Awards*	Falstaff 92 Punkte *92 points*
Geschmacksrichtung/*Wine Style*	Trocken *Dry*
Rebsorte(n)/*Variety*	Blaufränkisch
Alter der Reben/*Age of the Vines*	29 Jahre *29 years old*
Lage(n)/*Vineyards*	St. Georgen, Grosshöflein
Bodenbeschaffenheit/*Soil*	Braunerde mit hohem Kalkanteil *chalcareous brown soil*
Lese und Ertrag/*Harvest and Yields*	Selektive Handlese, 45 hl/ha *selective hand-harvesting, 45 hl/ha*
Alkoholgehalt/*Alcohol Content*	13,5 % Vol.
Trinkreife/*Ready to Drink*	2017 - 2025
Empfohlene Trinktemperatur *Suggested Serving Temperature*	15 - 17° C
Vinifikation/*Vinification*	Maischegärverfahren für 18 Tage, Lagerung für 16 Monate im Barrique und grossen Holzfass (5.500 Liter) *Fermentation with 18 days of skin contact, maturation for 16 months in french oak and large wooden casks (5.500 liters)*
EAN Code	900 8743 000 777

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