

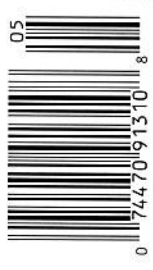
/brunello//organic wine//instagram revolt

# quench



QUENCH  
100% ORGANIC  
WINE  
100% BRUNELLO  
DIPLOMA  
D'UNIVERSITÀ  
D'AGRICOLTURA  
E ZOOTECNIA  
1992

## rustico & charm



QUENCH.ME  
MAY/JUNE 2014  
PM40063855  
\$5.95



**WHAT IF YOU COULD FIND AN ALTERNATIVE WINE**, which would offer you as much, or even more, than your usual choice of Sauvignon Blanc or Pinot Grigio? There is a grape variety that would match up perfectly with spring's bounty of asparagus, fiddleheads or artichokes. My choice would be for the fresh and complex style of Grüner Veltliner from Austria.

What does it taste like? Well, it's crisp with herbaceous notes and a slight hint of white pepper on the finish, and it tends to be a light- to medium-bodied dry wine. (You wouldn't want to serve a heavy-bodied, high-alcohol white wine with, let's say, asparagus.)

Some people may have a little difficulty pronouncing Grüner Veltliner, so it was sometimes called "GruVe." These wines pair well with Chinese cuisine such as Peking duck, or with curries, seafood salads and of course Austria's famous wiener schnitzel; it is also ideal with chicken or smoked meats and fish. The grape is now grown on a small scale in British Columbia, California, Oregon, Washington State, Maryland and Virginia, as well as Australia. But home sweet home is Austria.

The Danube River runs through the regions of Wachau, Weinviertel, Kamptal and Kremstal, where most of it grows — located in the northeastern corner of the country. Grüner Veltliner accounts for 30 percent of all Austrian plantings and is grown in a climate that is well suited to this fresh, aromatic wine. These vineyards are on the same latitude as Burgundy and, surprisingly, their area is only half the size of Bordeaux. The clay and loam soil imparts creaminess and length into these tasty wines, while Grüner Veltliner grapes are grown on granite and slate soil, giving them their minerality and zip. Be sure to chill your bottle prior to drinking.

### WINZER KREMS GRÜNER VELTLINER "13ER" 2012 (\$12.95)

Medium-bodied, well-balanced acidity with a subtle finish of spice, light herbs and some minerality.

### GROONER GRÜNER VELTLINER 2013 (\$14)

Bone-dry; tropical fruit notes with crisp balanced acidity.

### EDITION CHREMISA GRÜNER VELTLINER 2012 (\$24.95)

Luscious and full-bodied with lots of extract; long, opulent finish with the typical peppery minerality and mild spiciness.

### DÜRNBERG GV RABENSTEIN DAC RE- SERVE 2011 (\$22.95)

Good extract. Spice on the palate with a long mineral finish.

### RABL GRÜNER VELTLINER KITTMANN- BERG 2012 (\$14.95)

Medium-bodied, dry; excellent structure; spice with some stone fruit notes and minerality on the finish.

### LAURENZ V GRÜNER VELTLINER FRIENDLY 2012 (\$18.95)

Soft stone fruit; juicy palate with a touch of spiciness, white pepper and good acidity.

### SALOMON GROOVY GRÜNER VELTLINER 2013 (\$13.95)

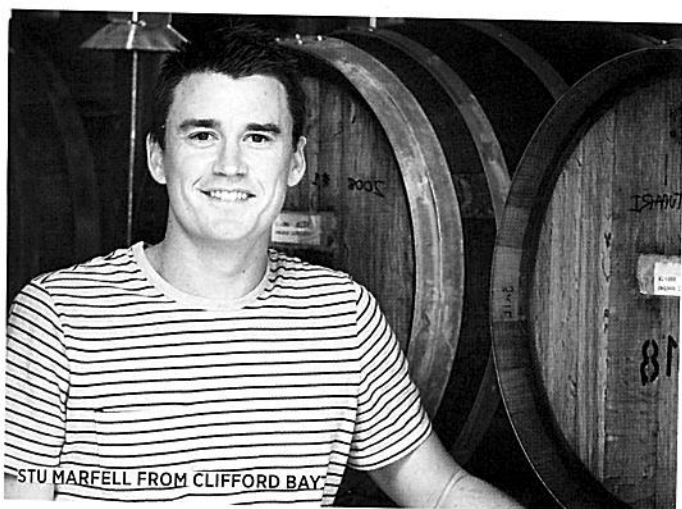
Very long finish with good acidity; will age well. □

**JERZU CHUERRA RISERVA CANNONAU DI SARDEGNA 2008, SARDINIA, ITALY (\$16.95)**

This one will grow on you with raspberry, nice acidity and a coffee-like finish; it also has juicy red berries with an herbal quality.

**DESCENDIENTES DE J PALACIOS PETALOS 2011, SPAIN (\$24.95)**

Good fruit with mineral, plum and good acidity. You don't usually think of Spain for light, but it can be done, and this one proves they can do it very well.



**FEATHERSTONE RED TAIL MERLOT 2011, ONTARIO (\$19.95)**

This one will take you a few sips to get into, but once you do you'll be rewarded with smoky blueberry, fleshy plums and hints of white pepper.

**BURROWING OWL MERLOT 2009, BRITISH COLUMBIA (\$41.95)**

Starts off with chocolate mixed with plum and raspberry then it settles down with touches of vanilla and smoke.

**ANGELS GATE MOUNTAINVIEW MERLOT 2011, ONTARIO (\$18.95)**

Has a Franc-like note to it with its cigar smoke and plum notes with a tobacco lingering around with a slight herbal quality ... It might be short on fruit but it's long on interesting flavour.

**PASCAL AUFRANC VIGNES DE 1939 CHÉNAS 2011, BEAUJOLAIS, FRANCE (\$17.95)**

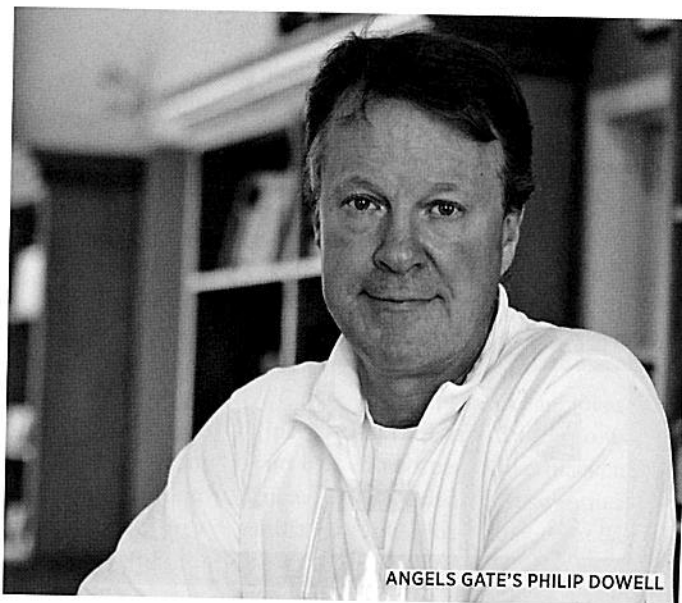
Black cherry aromas and flavours; good acidity and some chalkiness to the finish.

**MALIVOIRE GAMAY NOIR 2012, ONTARIO (\$17)**

Pure Gamay pleasure from nose to tip of the toes ... cherry in both aroma and flavour then it adds raspberry into the mix and touches of white pepper – but nothing really gets in the way of that purity of fruit that is a well-made Gamay.

**COULY-DUTHEIL LA BARONNE MADELEINE CHINON 2010, LOIRE, FRANCE (\$21.95)**

Blackberry and smoke with smooth tannins; this is a ripe, ready and easy to drink Cabernet Franc.



**ÁGUIA MOURA EM VINHAS VELHAS RESERVA TINTO 2008, PORTUGAL (\$16.95)**

Soft, supple and juicy, proving that a blend doesn't have to overwhelm the taste buds: black cherry and plum rule here.

**CLIFFORD BAY PINOT NOIR 2011, NEW ZEALAND (\$19.95)**

Lifted yet gentle fruit with good acidity and a nice intense finish.

**ADELSHEIM ELIZABETH'S RESERVE PINOT NOIR 2010, OREGON, USA (\$65.95)**

This select block and barrel Pinot has elegant of red fruit with lots of strawberry and cran-cherry.

**LAILEY ZWEIGELT 2012, ONTARIO (\$14)**

This Austrian grape does well in Ontario, especially for those that dig red wines on the lighter side; red fruit dominated but with some blackberry and cassis in the mix, also some pleasant white pepper notes on the finish.

**VINELAND PINOT MEUNIER 2011, ONTARIO (\$18)**

Aromas of sour cherry with raspberry and a touch of something floral-esque; palate has plenty of red fruit flavour and good balancing acidity with some anise notes on the finish.

**KEINT-HE PINOT 2 2010, ONTARIO (\$20)**

Pinot 2 is made with Pinot Noir and Pinot Meunier, there's even a little Merlot in there; hints of spiced blueberry, cranberry and strawberry, the fun comes in on the long spiced cranberry finish ... This wine could handle a little chill, which would augment the fruit nicely. ☐