

19TH ANNUAL RESTAURANT POLL: A W&S EXCLUSIVE REPORT

51

# Wine & Spirits



## Top **50** wines in America's restaurants



best of the year  
**108 Pinot Noir**

**Extreme** Mixology

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ter may be a little polarizing, but it's a well-structured and harmonious wine. *Vignaioli Selection, NY*

**Johann Donabaum** \$34  
**2006 Wachau Smaragd Setzberg Riesling (88 points)** The honeyed flavors of peach, orange and almond are creamy and plush, but the steely acidity keeps this wine lively, framing and defining the flavors. *winemonger.com, Los Angeles, CA; Monika Caba Selections/Frederick Wildman and Sons, NY*

**Högl** \$35  
**2006 Wachau Smaragd Schön Grüner Veltliner (89 points)** Racy and sleek, this shows bold, ripe flavors of honeydew, pink grapefruit and sweet apple, with background notes of smoke and peat. Its plush texture would complement weisswurst. *winemonger.com, Los Angeles, CA*

**Högl** \$37  
**2006 Wachau Smaragd Vision Riesling (89 points)** The vintage's steely acidity underlines bold yet balanced floral notes of orange peel, tangerine and white peach. It's forward and approachable now, with quiet length. *winemonger.com, Los Angeles, CA*

**Högl** \$39  
**2006 Wachau Smaragd Brück Riesling (89 points)** Peachy and ripe, this expands on the palate with richly concentrated aroma, pairing ripe summer fruit with smoky, misolike leesiness. *winemonger.com, Los Angeles, CA*

## RED



**Schloss Halbtorn** \$12  
**2006 Neusiedlersee Konigsegg Zwei.1 Zweigelt (89 points)** Bright and juicy, this has woody flavors of berry and currant, sustained by fresh acidity and supple tannins. It's full and fragrant on the finish, with hints of coffee. *Winesellers, Skokie, IL*

**J. Heinrich** \$14  
**2006 Burgenland Blaufränkisch (88 points)** Bright, punchy flavors of blackberry and marionberry are balanced by elegant acidity and supple, harmonious tannins. *Blue Danube Wine Co., Los Altos Hills, CA*



**Gunter Triebaumer** \$16  
**2006 Burgenland Blaufränkisch (89 points)** Peppery black fruit aromas, underscored by a dark, ferrous minerality, give this an edgy feel. The graceful structure makes this taste harmonious and refined. *Magellan Wine Imports, Centennial, CO*

**Glatzer** \$16  
**2006 Carnuntum Riedencuvée Zweigelt (88 points)** Pure, ripe flavors of raspberry and red cherry are high-toned and fragrant, finishing with chalky tannins and rich depth of aroma. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

**Zantho** \$16  
**2006 Burgenland St. Laurent (86 points)** Youthful, exuberant flavors of raspberry and cherry are complemented by earthy tannins and soft notes of peppery spice. *Vin Divino, Chicago, IL*

**Birgit Braunstein** \$17  
**2005 Burgenland Mitterjoch Zweigelt (89 points)** Full and fleshy, this shows pungent aromas of blackberry and spicy plum, energized by bright acidity. A pervasive edge of chocolate-like earthiness adds complexity to the ripe fruit. *winemonger.com, Los Angeles, CA*

**Karl Fritsch** \$17  
**2005 Donauland Red Soil Zweigelt (89 points)** Dark, smoky wood aromas are a bit prominent now, but this has depth of dark cherry and berry fruit to match. There's hidden complexity waiting to emerge in a year or two. *Monika Caba Selections/Frederick Wildman and Sons, NY*

## Austria best buys

**Anton Iby** \$17  
**2006 Mittelburgenland Classic Zweigelt (87 points)** This shows a savory element under bright notes of cranberry and black currant. Its high acidity needs rich food, such as pork belly. *Domaine Select Wine Estates, NY*

**J. Heinrich** \$18  
**2005 Mittelburgenland Siglos Zweigelt (89 points)** There's a peppery, minty edge to the cherry and plum fruit, along with hints of chestnut and roasted meat. It's nervy and focused, kept lively by acidity. *Blue Danube Wine Co., Los Altos Hills, CA*

**Paul Lehrner** \$18  
**2006 Mittelburgenland Claus (89 points)** The dark blackberry and cassis flavors of this blaufränkisch and zweigelt blend show a savory, baconlike edge, wrapped up in firm, concentrated richness. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

**Forstreiter** \$18  
**2004 Kremstal Reserve St. Laurent (86 points)** Bright notes of black cherry and boysenberry give a slightly meaty, charr edge, while underlying acidity keeps it lively and refreshing. *Monika Caba Selections/Frederick Wildman and Sons, NY*

**Moric** \$22  
**2005 Burgenland Blaufränkisch (87 points)** An ashy, cigarlike fragrance is reminiscent of a South African pinotage, while the plummy fruit shows a silky texture and softly gripping tannins. *winemonger.com, Los Angeles, CA*

**J. Heinrich** \$24  
**2005 Burgenland Vitikult (89 points)** Smoky, leathery aromas and notes of cassis, pomegranate and dried cherry build to a long, fresh finish. It would make a vibrant accompaniment to grilled pork chops. *Blue Danube Wine Co., Los Altos Hills, CA*

