

121 GREAT PINOT NOIR • WHERE TO EAT NOW IN NYC

Wine & Spirits

TOP 50

WINES IN AMERICA'S
RESTAURANTS



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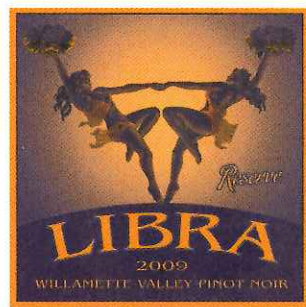


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redwood bark meets plum—that gives the wine a savory kick. For something substantial, like grilled salmon with wild mushrooms. (W&S, 8/11) *Kings Ridge Wines, Newberg, OR*

90 | Lange \$32
2009 Willamette Valley Reserve Pinot Noir (Best Buy) Leafy and sweet with an aroma of red cherries, this sleek red has a fine tannic edge to it, suggesting an accompaniment with duck confit. (W&S, 2/12; 3,360 cases) *Lange Winery, Dundee, OR*



90 | Libra \$35
2009 Willamette Valley Reserve Pinot Noir (Best Buy) Dark spices like sassafras and fennel lead in this aromatic pinot. On the palate it's broad and rich, with flavors of plum compote, its richness gathered neatly with a grounded, vinous finish. (220 cases) *Panther Creek Cellars, McMinnville, OR*

90 | Patton Valley \$35
2009 Willamette Valley Pinot Noir (Best Buy) Leading with scents of consommé and dried chocolate, the flavors of this savory red are marked by a fine mineral tang. It needs time to settle before serving with roast salmon. (2,329 cases) *Patton Valley Vineyard, Gaston, OR*

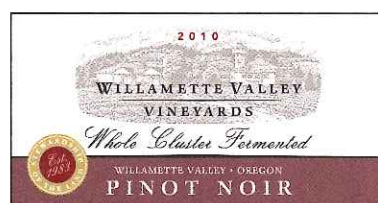
90 | Stoller \$25
2009 Dundee Hills JV Estate Pinot Noir (Best Buy) Big and rich, with a scent of cherry jam and chocolate syrup, this is an easy-drinking pinot with a juicy texture and heaps of fruit. Serve it as an aperitif—or with duck confit. (118 cases) *Stoller Vineyards, Dayton, OR*

90 | Stoller \$40
2008 Dundee Hills SV Estate Pinot Noir Made in a ripe style, this wine's scent of warm strawberries gives way to dark, oak-driven flavors that are forceful and dense—a straightforward red for grilled chicken breast. (W&S, 10/11; 3,500 cases) *Stoller Vineyards, Dayton, OR*

90 | Van Duzer \$45
2008 Willamette Valley Homestead Block Pinot Noir With broad flavors of sassafras, cola and sarsaparilla, this ripe wine has sweet extracted cherry fruit at its core. Its juicy richness would be irresistible with a kobe beef burger. (W&S, 10/11; 175 cases) *Van Duzer Vys., Dallas, OR*

90 | WillaKenzie Estate \$38
2008 Willamette Valley Thibaud's Cuvée Pinot Noir Savory scents of Mexican chocolate and cinnamon highlight this wine's dark plum fruit. The flavors are generous and lifted, the texture sleek. A note of tar on the finish suggests pairing with game, like squab. (W&S, 8/11; 500 cases) *WillaKenzie Estate, Yamhill, OR*

90 | WillaKenzie Estate \$41
2008 Willamette Valley Pierre Léon Pinot Noir Scents of graham cracker and soy lead to ripe black cherry flavors, while oak defines the finish with mocha notes melding into the sweet, dark fruit. This has the depth for spice-rubbed pork loin. (W&S, 8/11) *WillaKenzie Estate, Yamhill, OR*



90 | Willamette Valley Vineyards \$20
2010 Willamette Valley Whole Cluster Fermented Pinot Noir (Best Buy) As bright and forward as a Beaujolais Villages, this frisky red leads with scents of raspberry, leavened by a spicy whole-cluster note. It's straightforward and pretty, a pleasing aperitif red. *Willamette Valley Vineyards, Turner, OR*

89 | Anne Amie \$25
2009 Willamette Valley Cuvée A Pinot Noir (Best Buy) Dark and hefty, with scents of cola and smoke, this wine's flavors fall more in line with spiced cherry compote. Pair with a pork chop. (3,770 cases) *Anne Amie, Carlton, OR*

89 | Benton-Lane \$26
2010 Willamette Valley Pinot Noir (Best Buy) This wine appears light, like many 2010s, but the depth to the cherry fruit shows promise. Cellar, then serve with monkfish. *Benton-Lane Winery, Monroe, OR*

89 | Plowbuster \$20
2010 Willamette Valley Pinot Noir (Best Buy) A light style with scents of potato skin and tree bark giving way to flavors of strawberry and cream. It's well priced for chilling down and serving with a salad niçoise. (2,500 cases) *Carabella Vineyard, Tualatin, OR*



89 | Sokol Blosser \$38
2009 Dundee Hills Pinot Noir (Best Buy) Earthy and grounded, with hints of tanbark and soil adorning a fruit compote of cherries and strawberries, this well-built wine feels tightly packed, all about structure at the moment. Cellar it to serve with a wild mushroom pasta. *Sokol Blosser Winery, Dundee, OR*

89 | Tyee \$35
2009 Willamette Valley Estate Pinot Noir (Best Buy) Scents of sour cherry and anise give way to flavors of licorice and plum. It's a firm, grippy red with forward momentum. For roast pork. (100 cases) *Tyee Wine Cellars, Corvallis, OR*

88 | Acrobat \$18
2010 Oregon Pinot Noir (Best Buy) A light style in keeping with the vintage, this leads with red cherry scents and a lean, tarry, savory note that grounds the wine. Give it a few months in the cellar to integrate. *King Estate Winery, Eugene, OR*

88 | Raptor Ridge \$35
2009 Willamette Valley Reserve Pinot Noir (Best Buy) Driven by black cherry scents and flavors, this rich red is framed by smoky oak. Its richness and amplitude would stand up to a mushroom gratin. (800 cases) *Raptor Ridge Winery, Carlton, OR*

88 | Raptor Ridge \$20
2010 Willamette Valley Pinot Noir (Best Buy) This wine's scents of strawberry and red cherry have a wet soil accent. The flavors are forward and pleasant but a little jumbled. Give it time in the cellar, then serve with shaking beef. (1,600 cases) *Raptor Ridge Winery, Carlton, OR*

YEAR'S BEST AUSTRIAN WINES

Our blind panels tasted **211** new-release Austrian wines over the past 12 months. Our critic for Austria wines, **Tara Q. Thomas**, rated **39** as exceptional (90+) and **35** as Best Buys. Find a complete list of wines tasted and all reviews at wineandspiritsmagazine.com.

AUSTRIA SPARKLING

90 | Szigeti \$25
Burgenland Brut Blanc de Blancs (Best Buy) Rich, earthy and broad, this is a full-bodied sparkling chardonnay. Notes of wood spice, musk and yeast add complexity to the apple and citrus fruit; the fine bubbles give it an elegant line. It shows more detail the longer it sits in the glass, so serve it with dinner, in wine glasses rather than flutes. *Winebow, NY*

87 | Spaetrot Gebeshuber \$21
Thermenregion Frizzante Rosé (Best Buy) Pale pink with vigorous bubbles, this offers lots of sweet cherry flavor with a savory lavender note. Pour it alongside stuffed mushrooms or roasted, salted nuts. *Vignaioli Selection, NY*

86 | Szigeti \$25
Burgenland Brut Rosé Pinot Noir (Best Buy) Full and foamy, this is a simple sparkler with lightly smoky candied cherry flavor. Chill for country pâté. *Winebow, NY*

AUSTRIA WHITE

FURMINT

90 | Heidi Schröck \$31
2010 Rust Furmint Honey-scented and ripe but resolutely dry, this is wild and mouthwatering. A vein of petrol-like flavor runs through the earthy fruit, which falls somewhere between hard pears and soft crab apples; pleasantly scratchy tannins grip the tongue, holding it firm. It's a hungry wine, wanting pork belly, trotters, or anything rich and meaty. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

89 | Peter Schandl \$21
2009 Burgenland Furmint (Best Buy) From a 24-year-old vineyard in Rust, this is rich with orange notes, from orange blossom honey through candied orange peel. A smoky, stony minerality underlines the flavors, along with unusual spice, like turmeric

and allspice, which pull it firmly into the savory realm. Pour it with roast game birds. *Vignaioli Selection, NY*

GELBER MUSKATELLER

87 | Lackner-Tinnacher \$25
2010 Süsteiermark Gamitz Gelber Muskateller (Best Buy) As sweet and fragrant as Turkish delight, this is bright with a host of fresh-cut herb flavors. Give it a chill to firm it up, and serve as an aperitif. *Domaine Select Wine Estates, NY*

GRÜNER VELTLINER

96 | Sohm & Kracher \$55
2009 Niederösterreich Grüner Veltliner Thought up in a Thai restaurant in Queens, realized in two small old-vine blocks in Weinviertel, this is grüner veltliner with the stature of Chassagne-Montrachet. It's the first venture between Austrian-born sommelier Aldo Sohm of *Le Bernardin* in New York and Burgenland winemaker Gerhard Kracher; they chose to let the grapes spontaneously ferment in barrel and bottled it without filtration in hopes of retaining the purity of the fruit. Decanting helps clear up the haze, yet the fine particles also seem to give the wine a cashmere texture. It's a fine base for the flavors, which run from savory stone to golden fruit, cardamom, cumin and fennel, lasting for minutes. While it's dense and tightly woven, there's also succulence and a glinting acidity that aims directly at the salivary glands. Sable, miso-glazed cod, a mushroom tart, "anything savory and salty," were just a few of the pairing ideas floated around the tasting table. There are only 2,000 bottles; grab one if you can. *Vin Divino, Chicago, IL*

95 | Prager \$90
2010 Wachau Stockkultur Achleiten Grüner Veltliner Smaragd Prager grows this on vines planted in the 1930s, each trained on its own individual pole. The wine glows in the glass as if it's internally lit. It glows as it goes down, too, flavors of peach,

pineapple, rose, hazelnuts and cream radiating out from a tight, mineral center that glints through the fruit like sun off steel. For all its concentration, it feels ethereal, a ray of long-lasting flavor. *Winebow, NY*

93 | Nikolaihof \$68
2009 Wachau Grüner Veltliner Im Weingebirge Smaragd This is unusually exuberant for a Nikolaihof wine, extravagant in its orange and acacia blossom scents. It calms down on the palate, nestling into broad, earthy flavor, notes of green pear skin and clementine adding succulence. It feels dense and wrapped up in itself, yet delicate, filigreed—an impression that will most likely grow more overt with another decade in bottle. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Rudi Pichler \$75
2010 Wachau Wösendorfer Kollmütz Grüner Veltliner Smaragd Floral and ripe, this hides a ferrous minerality in its rich fruit, lending a reddish cast to the ripe peach and pineapple flavors. It feels gentle but firm, with lovely clarity that carries through the long, peppery finish. For monkfish roasted on the bone. *Winebow, NY*

92 | Salomon-Undhof \$16
2010 Niederösterreich Hochterrassen Grüner Veltliner This is stunning in its crystal clarity, the lime fruit lean and directed by razor-sharp acidity. It's tight and concise, almost intimidating in its cut, a white for a crown roast of pork or something equally meaty. *Fruit of the Vine, Long Island City, NY*

91 | Sighardt Donabaum \$33
2008 Wachau Atzberg S. Dona Grand Select Grüner Veltliner Notes of roasted pineapple and honey deepen this wine's lime and spring pea flavors. It's soft and almost oily, with a mineral tone that keeps it firm. It lasts with tinges of honeysuckle, a languorous grüner for a tart piled high with lobster mushrooms. *Vignaioli Selection, NY*

91 | Ecker \$23
2010 Wagram Eckhof Schlossberg Grüner Veltliner This zings out of the glass with bright lime notes, then settles into a rich, round mouthful of flavor, from crisp green pear and pea shoots to pale wheat and subtle spice. It lasts, supple and slightly grippy, with the cut for halibut in a cream sauce. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

91 | Prager \$90
2010 Wachau Wachstum Bodenstein Grüner Veltliner Smaragd This blends a vivid, fresh acidity with custard richness, bringing a sweet, honeysuckle florality up from its tropical fruit. It's rich yet elegantly poised, lasting through a long, firm finish. The light spritz and salty minerality make it particularly palate whetting. *Winebow, NY*

91 | Wieninger \$22
2010 Wiener Vienna Hills Grüner Veltliner This is zesty, lively and concise, the flavors of citrus, ginger white pepper and chalk clear and long lasting. It's blended from an array of estate-owned hillside vineyards, all of which have been biodynamically farmed since 2008. *Winebow, NY*

90 | Hirsch \$56
2010 Kamptal Reserve Lamm Grüner Veltliner This is huge wine, the fruit pineapple-ripe and backed with warm earth notes. It's almost thick, save for the rumble of acidity that rides through it, keeping it firm and directed. Give it a few years in bottle, and a grilled ham steak. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

90 | Nikolaihof \$34
2010 Wachau Im Weingebirge Grüner Veltliner Federspiel This biodynamic grüner needs plenty of air, the ripe, papaya-like fruit bound up in a dense, smoky earthiness. It brightens as it goes, turning toward mango and lime, lifted by a zesty acidity. Give it another six to ten years in bottle. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

90 | Pfaffl \$31
2010 Weinviertel Reserve Hundsleiten Grüner Veltliner From a densely planted, 31-year-old vineyard of clay layered with sandstone and quartz, this is a big-boned grüner veltliner. The rich, mango-ripe fruit moves into a savory realm as it evolves on the palate, ending with a cleansing lime pith note and white pepper spice. *Palm Bay Int'l., Boca Raton, FL*

90 | Pfaffl \$20
2008 Weinviertel Haidviertel Grüner Veltliner From vines around 25 years old planted on heavy loess in Stetten, about 20 miles upstream of Vienna, this is impressively fresh and lively for a four-year-old wine. Crisp herbal notes and saline minerality give the sweet lemon and pineapple fruit shape and succulence, a clean, full-bodied veltliner for schnitzel. *Palm Bay Int'l., Boca Raton, FL*

90 | Wieninger \$25
2010 Wiener Herrenholz Grüner Veltliner From a sandy, 13.5-acre vineyard at the northern end of the appellation, this is spicy and rich. With air, green notes that recall celery and lettuce emerge, bringing extra freshness to the stone fruit flavors. It's firm and weighty, a wine for decanting and serving with butter-braised bass and leeks. *Winebow, NY*

89 | Karl Lagler \$20
2010 Wachau Burgberg Grüner Veltliner Federspiel (Best Buy) This is sunny and breezy, with clean acidity lifting the ripe golden apple and pear flavors. It's impressively balanced and a versatile pour: Open it while the chicken is in the oven and drink it all the way through dinner. *Domaine Select Wine Estates, NY*

88 | Brandl \$18
2010 Kamptal Grüner Veltliner (Best Buy) With the perfume of lime leaves and the zing of lemon zest, this is clean and fresh, the sort of wine you'd hope to find at a *heurige* with some fat, juicy sausages on the side. *Domaine Select Wine Estates, NY*

88 | Sigwardt Donabaum \$21
2009 Wachau Spitzer Weingarten S. Dona Grüner Veltliner Federspiel (Best Buy) This is light and brisk, with crisp, juicy notes of nectarine and apricot ringing out from a firm, almond-toned center. Give it time in a decanter to get past the initial reductive notes. *Vignaioli Selection, NY*

88 | Laurenz V. \$15
2010 Niederösterreich Laurenz und Sophie Singing Grüner Veltliner (Best Buy) Laurenz Moser established this grüner-only label in 2005; he makes the wine with his daughter, Sophie. Most of the fruit for Singing comes from the Kremstal, which contributes broad, earthy, lentil-like flavor carried on a gentle cashmere texture. A bit of Weinviertel fruit adds a white pepper note that's pure spice and no heat, a dash of lift and energy. *Folio Fine Wine Partners, Napa, CA*

88 | Fred Loimer \$14
2010 Niederösterreich Lois Grüner Veltliner (Best Buy) This balances its sweet-tart pink grapefruit flavors with plenty of dry minerality. It's simple and straightforward, a refreshing everyday pour. *Winebow, NY*

88 | Domäne Wachau \$14
2010 Wachau Terrassen Grüner Veltliner Federspiel (Best Buy) This fills in its broad, loamy texture with exotic notes of salted limes and Asian spice. It's umami-rich, a brothy note running through it, ready for Cantonese-style fried fish. *Vin Divino, Chicago, IL*

88 | Wimmer-Czerny \$19
2010 Wagram Fumberg Grüner Veltliner (Best Buy) This biodynamically produced wine is quiet and earthy, with smoky, lentil-like flavor and dusty lavender notes. It's light, lasting with nervous energy. For steamed fish over wilted spinach. *Domaine Select Wine Estates, NY*

87 | Glatzer \$16
2011 Carnuntum Grüner Veltliner (Best Buy) This could start a party in its just-out-of-the tank exuberance, the floral, green-grapey fruit bright and easy. For celebrating spring, and for cooling off all summer long. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

85 | Felsner \$13
2010 Kremstal Lössterrassen Grüner Veltliner (Best Buy) Simple and sweet with spring pea flavor and a kick of white pepper, this is straightforward veltliner. Give it a chill for an aperitif. *Grape Expectations Wine Imports, Wilson, NC*

NEUBURGER

90 | Karl Lagler \$25
2010 Wachau Spitzer 1000 Eimerberg Neuburger Smaragd This is buttery and rich, the oily texture filled in with zesty lemon confit flavor and a lightly floral note. Powerful acidity gives it grip, a slightly bitter note to the meaty wine, placing it with abalone or other rich, densely textured foods. *Domaine Select Wine Estates, NY*

RIESLING

94 | Bründlmayer \$38
2010 Kamptal Zöbinger Heiligenstein Riesling Imagine the sound of a violin string plucked hard: That is how the flavors ring out from this taut, firm wine. From the hallowed

vineyard high above the river Kamp—a slope of reddish, Paleozoic-era soil—it tastes like stones, emanating a warm savor. Acidity powers through it, bright and lemony, making the wine feel almost crunchy in its crisp delineation. It's mouthwatering and long, a great riesling in its infancy. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

93 | Salomon-Undhof \$25
2010 Kremstal Undhof Kögl Riesling (Best Buy) This is dark-toned and savory, as if a reflection of the old urgestein and schist soils that feed these 50-year-old vines. It's so dense it's almost chewy, the broad, earthy flavors radiating a sense of sunny warmth. At the same time, the limey acidity and light herbal highlights give it lift and movement. Barely realized, this needs a decade to come into its own. *Fruit of the Vine, Long Island City, NY*

92 | Rudi Pichler \$120
2010 Wachau Weissenkirchner Achleithen Riesling Smaragd From a precipitous, gneiss-filled vineyard just downstream of Weissenkirchen, this is very tight, its broad texture yielding only delicate notes of lemon and apples, tasting more of citrus leaf and apple blossom than of the fruits themselves. The beeswax richness is the tip-off that there's more to come; with another six to ten years, this should fill in substantially, the forward minerality typical of this site coming to the fore. *Winebow, NY*

91 | Brandl \$27
2010 Kamptal Heiligenstein Riesling This is tight and spicy, a compact ball of layered flavors, from lemon blossoms to orange marmalade. It holds the sunny power of Heiligenstein, yet it does so with an ease and freshness that brings to mind cool spring water. This should age well for four to six years, though it's delicious now, decanted, with hake and spring vegetables. *Domaine Select Wine Estates, NY*

90 | Brandl \$35
2010 Kamptal Kogelberg Riesling From a shale-filled vineyard across the river from Heiligenstein, this is earthy and ripe, the flavors tending toward pineapple and russet apples, with the meatiness of raw hazelnuts. Those flavors get a lift from fresh, bright acidity, carrying them strongly into a broad finish. *Domaine Select Wine Estates, NY*

90 | Nigl \$34
2010 Kremstal Dornleiten Riesling There's clarity to this riesling that gives it the sparkle of a diamond. It's very pretty and restrained, with tart lemon tones set off by white pepper and a fresh, green herbal note like cilantro (but not soapy, for all you cilantro-haters out there). For Dover sole in a lemon cream sauce. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

90 | Rudi Pichler \$45
2010 Wachau Terrassen Riesling Smaragd Rocks, citrus and more minerals fill this wine, an impressive offering for a basic riesling. The dark, smoky flavors get a floral lift, like the flowery notes of oolong tea, and last, firm and bone dry. For crab fried rice or Thai noodles—anything with the deep umami of wok hei. *Winebow, NY*

90 | Wieninger \$22
2010 Wiener Vienna Hills Riesling This starts out impressive in its clarity, and grows livelier over a day. Combining herbal and wet slate aromas, bright acidity and mineral tingle, it feels rainwater fresh and cool, the flavors clean and concise. *Winebow, NY*

87 | Alzinger \$26
2010 Wachau Durnsteiner Riesling Federspiel (Best Buy) Tight and light, this is mouthwatering riesling. The sweet lime pith flavors are straightforward, delineated by vivacious acidity and a stony minerality. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

87 | Bründlmayer \$28
2010 Kamptal Kamptaler Terrassen Riesling (Best Buy) As light as lemon meringue yet as firm as steel, this is a simple, concise riesling, a refreshing pour for Friday night seafood suppers. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

87 | Felsner \$22
2010 Kremstal Rohrendorfer Gebting Riesling (Best Buy) This is waxy, almost thick, with tropical fruit flavor, from star fruit to kiwis. Give it a chill and luxuriate in the texture. *Grape Expectations Wine Imports, Wilson, NC*

86 | Fred Loimer \$20
2010 Kamptal Lenz Riesling (Best Buy) This is light and simple, the lemon and linden leaf notes taking on a slightly bitter-sweet tonic water note. Chill it for aperitifs. *Winebow, NY*

ROTER TRAMINER

91 | Neumeister \$30
2010 Südsteiermark Steintal Roter Traminer (Best Buy) This is wild, with an Arabian Nights exoticism, it aromas of rosewater, mint and pistachios on an expansive base of honeydew melon flavor. Those flavors enchant rather than overwhelm the acidity and minerality holding everything firm. It comes off vines that are over 30 years old planted on a south-facing slope of chalk over schist, quartz and gneiss. *Monika Caha Selections/Frederick Wildman and Sons, NY*

ROTGIPFLER

87 | Stadlmann \$17
2010 Thermenregion Anninger Rotgipfler (Best Buy) Made from a crossing of traminer and roter veltliner, this is light, smooth and herbaceous. A briny acidity keeps the cedar and lemon notes lively. For grilled asparagus this spring. *Monika Caha Selections/Frederick Wildman and Sons, NY*

SAUVIGNON BLANC

90 | Neumeister \$52
2009 Südsteiermark Moarfeitl Sauvignon Blanc This vineyard, planted in 1989 and 1994, is nearly hidden by the deep green forest that surrounds it on three sides. It's slow to ripen, and Neumeister plays up the fruit with a 48-hour soak followed by spontaneous fermentation in large oak casks and 18 months on the lees. The 2009 is heavy on wood notes right now, but underneath, the rich, blond flavors bring to mind cream of wheat in their density and warmth. An herbal spice, somewhere between hay and lemon verbena, adds a delicate note. An elegantly powerful white, it should drink well over the next decade with richer dishes like halibut and morels. *Monika Caha Selections/Frederick Wildman and Sons, NY*

89 | Neumeister \$26
2010 Südsteiermark Steirische Klassik Sauvignon Blanc (Best Buy) Give this air to tease out the light limey notes that play over its cold, steely minerality. It's a quiet wine but firm and persistent, lasting with precision and grace. *Monika Caha Selections/Frederick Wildman and Sons, NY*

88 | Neumeister \$17
2009 Südsteiermark Klausen Sauvignon Blanc (Best Buy) The 15-year-old vines of Klausen gave a sumptuous sauvignon in 2009, rich in sweet corn and pineap-

ple flavors. The soft, generous fruit needs big flavors to match, like an herbed pork loin rolled around apricots. *Monika Caha Selections/Frederick Wildman and Sons, NY*

WHITE BLENDS



91 | Spaetrot Gebeshuber \$20
2010 Thermenregion Klassik A blend of zierfandler and rotgipfler made entirely in stainless steel tanks, this is at once mouth-watering and lush. Tart apple and lemon notes play over fragrant quince, the texture broad and supple. The full, lasting flavors would stand up well to a pork roast. *Vignaioli Selection, NY*

AUSTRIA RED

BLAUFRANKISH

94 | Muhr-van der Niepoort \$60
2008 Carnuntum Spitzerberg This is the fourth vintage from the collaboration between Austrian Dorli Muhr and Portuguese vintner Dirk Neipoort. It comes off a vineyard of old blaufränkisch; their winemaker, South African Craig Hawkins, ferments whole bunches with the stems for half the blend; the other sits on the skins for up to three months. The result is the most elegant blaufränkisch I've ever tasted, its red berry fruit illuminated by bright green tones of herbs and a shining acidity. A quiet earthiness underlies the fruit, working in tandem with the fine tannins to bring a feeling of substance without weight. It's impeccably composed, a wine of great class. *Martine's Wines, Novato, CA*

92 | Muhr-van der Niepoort \$26
2008 Carnuntum Off younger vines than the Spitzerberg bottling, this is juicy and meaty, with ferrous herbal highlights that combine to bring to mind sausage cooked on cast iron. A salty, pink peppercorn spice makes it all the more mouthwatering. It lasts, full flavored but temptingly mid-weight, a blaufränkisch as easy to drink as it is impressive. *Martine's Wines, Novato, CA*

92 | Pöckl \$23
2007 Burgenland Classique Blaufränkisch (Best Buy) This isn't a particularly so-

phisticated wine—it comes off 15-year-old vines, ferments spontaneously in stainless steel and spends 10 months in old barriques—but it is lovely in its restraint and elegance. It offers a kaleidoscope of fruit flavors, from cherry to cranberry, currant, plum and orange, all thrown into relief by the wine's earthy, spicy undertones. Buy some to drink now, with *linsenspaetzle*, an understatedly delicious dish of spaetzle and lentils. *Massanois Imports, Washington, D.C.*

92 | Prieler \$27
2009 Burgenland Johanneshöhe Blaufränkisch This is beguiling from the first sniff, cherry-rich, spicy and licorice-licked. It's almost syrah-like in its silky generosity, with a similar, fresh floral top note, while the fruit is nothing but blaufränkisch, purple and wild. The flavors persist, evolving with a smoky campfire note, dense yet lifted. For drinking now and over the next decade. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Prieler \$62
2009 Leithaberg Blaufränkisch Pulled from the high, cool vineyards of limestone and schist on the slopes of the Leitha mountains, this is concentrated and powerful. Cool spices like camphor, pine and fennel combine with oak and powerful acidity; together they frame the brambly blackberry flavors, giving the wine a feel of pent-up energy. Cellar this for six years or more, to serve with a meaty roast. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

91 | Weninger \$24
2003 Mittelburgenland Hochäcker Blaufränkisch (Best Buy) A few turns in a decanter draws fresh, sweet-tart red cherry and black currant fruit out of this wine's mature flavors, a wild mix of leather, licorice root and salted plums. The acidity keeps it feeling lively, ending perhaps even fresher than it begins. To explore over a wild mushroom risotto. *Monika Caha Selections/Frederick Wildman and Sons, NY*

90 | Paul Lehrner \$21
2009 Mittelburgenland Gfanger Blaufränkisch (Best Buy) This is firm and savory, with dark, wild berry fruit and plum-skin tannins. The light, herbal spice makes it particularly mouthwatering, a red for a squash risotto or cheese-and-mushroom panade. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

90 | Weninger \$84
2007 Burgenland Dürrau Blaufränkisch From 50-year-old vines planted in an old riverbed of heavy loam, this is floral and spicy. The purple fruit has a lightly scratchy grip, like the underside of blackberry leaves; it holds the wine firm and long, ending on a smoky note from time spent in barriques. It has the mettle for roast goose. *Monika Caha Selections/Frederick Wildman and Sons, NY*

88 | Glatzer \$20
2009 Carnuntum Blaufränkisch (Best Buy) Generous and juicy, this is well balanced between supple berry flavors and warm wood spice. It's a good choice for a crowd, friendly and versatile. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

87 | Anita & Hans Nittnaus \$20
2008 Burgenland Kalk und Schiefer Blaufränkisch (Best Buy) Grown on the limestone and slate (*Kalk und Schiefer*) slopes of the Leitha mountains, this contrasts soft berry fruit with bright acidity. Smoke and spice notes like mace and cloves further the warm, comfortable impression. It's gentle and tasty, for a veal stew. *Monika Caha Selections/Frederick Wildman and Sons, NY*

87 | Weninger \$24
2009 Mittelburgenland Hochäcker Blaufränkisch (Best Buy) From 40-year-old vines on a high slope of iron-laced clay, this is as fragrant as a conifer forest, with a Maraschino cherry intensity to the fruit. It lightens up on the finish, turning to pure, fresh fragrance. Give it a few years in the bottle to settle down, then serve with seared duck. *Monika Caha Selections/Frederick Wildman and Sons, NY*

87 | Wohlmuth \$24
2009 Burgenland Hochberg Blaufränkisch (Best Buy) This balances its red raspberry jam fruit with a peppery spice and light tannic grip; it's an easy red for Indian curries or vegetable dishes like kasha with mushrooms. *The Artisan Collection, NY*

ST. LAURENT

87 | Sattler \$22
2009 Burgenland St. Laurent (Best Buy) This is a crowd-pleasing red, ripe and sweet, with soft, juicy berry fruit and a light grip. For a hanger steak. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

ZWEIGELT

91 | Leth \$70
2008 Wagram Gigama Reserve Blauer Zweigelt Produced only in exceptional vintages and aged two years in barriques, this is huge wine. Somehow, however, it comes off as fresh, the juicy, brambly fruit standing up to the considerable oak with its verve and acidity. Granite and earth notes tip it firmly toward a savory balance. Give it a few years to integrate, and have some thick-cut steaks on hand. *Domaine Select Wine Estates, NY*

90 | Forstreiter \$12
2009 Niederösterreich Zvy-gelt Zweigelt (Best Buy) The red companion to Forstreiter's Grooner, this is simple, spicy zweigelt done well. Fermented in stainless steel and held in a combination of stainless tanks and older oak barrels, it's pure fruit, tart and juicy, with lots of mouthwatering spice and herbal nuances. Drink now, with just about anything. *Monika Caha Selections/Frederick Wildman and Sons, NY*

90 | Umathum \$25
2009 Burgenland Classic Zweigelt Like many biodynamically grown wines, this needs time in the glass—or a day in a decanter—to show its best. It's a celebration of everything zweigelt: the violently purple fruit, a sort of sweet-sour berry flavor that doesn't exist anywhere else; the combination of bright, refreshing acidity and dark, intense flavor. An herbal spice and violet aroma contribute impressive elegance as well. Serve with a roasted veal loin. *winemonger.com, Los Angeles, CA*

88 | Iby \$18
2010 Burgenland Classic Zweigelt (Best Buy) As bright in flavor as it is in purple hue, this is deliciously straightforward. It tastes like fresh-pressed dark, tart berries and fresh-crushed herbs. A wild Burgenland red for sausages. *Domaine Select Wine Estates, NY*

87 | Andau \$15
2009 Burgenland Zweigelt (Best Buy) From the vineyards around Andau—said to be the warmest, sunniest place in the country—this is juicy and fresh with blueberry and cranberry flavor spiced with oak. Dark and tart, it's weighted for easy drinking. *Frederick Wildman and Sons, NY*

87 | Hermann Moser \$16
2010 Austria Zweigelt (Best Buy) This is light and simple, with bright, juicy red fruit and a smooth, light texture. *Boutique Wine Collection, Philadelphia, PA* ■

YEAR'S BEST WHITE BURGUNDY

Our blind panels tasted **143** new-release white Burgundies over the past 12 months. Our critic for Burgundy wines, **Joshua Greene**, rated **37** as exceptional (90+) and **14** as Best Buys. Find a complete list of wines tasted and all reviews at wineandspiritsmagazine.com.

AUXEY-DURESSES

90 | Domaine Debray \$42
2010 Auxey-Duresses (Best Buy) This is bright with delicate floral scents of lees and the light, peppery bite of olive oil fresh from the press. That acidity balances the juiciness of the wine, lasting as a simple pleasure. For a grilled whole fish. *Bourgeois Family Selections, Asheville, NC*

BÂTARD-MONTRACHET

94 | Domaine Leflaive \$430
2009 Bâtard-Montrachet Grand Cru Jim Mullen, the GM at New Brunswick's The Frog and the Peach, recalled the Maxell speaker advertisement with music blowing a listener back in his chair, his hair blown back by the volume turned up to 10. "Incredibly opulent," he said, comparing this to Led Zeppelin and the Chevalier in the next glass to John Coltrane (both later revealed as Domaine Leflaive). Bâtard responds to the richness of 2009 with an amplification of a terroir that is typically bold and rich. This golden wine has the floral buzz of a beehive, layering lime blossom over umami limestone, savory pear and peach in a succulent flavor that lasts for minutes. Check on this ten years from the vintage; it has the energy to develop in the cellar for years after. *Wilson Daniels, St. Helena, CA*

BIENVENUES BÂTARD-MONTRACHET

95 | Domaine Leflaive \$410
2009 Bienvenues Bâtard-Montrachet Grand Cru Tucked into the lower, northern corner of Bâtard, Bienvenues holds some of Domaine Leflaive's oldest vines, 2.84 acres planted in 1958 and '59. It was in an effort to sustain those vines that Anne-Claude Leflaive and Pierre Morey turned to biody-

namics in the early 1990s, their success leading them to convert the entire domaine in 1997. The root systems of those ancient vines focus this wine more on its soil character than its grand cru siblings, with their sunnier dispositions. This leads you on with floral scents of honeycomb and vanilla, then sucks you down through layer upon layer of earth, brightness and darkness in flashes of delicacy and brooding power. While the Bâtard is blunt in its richness, this is energized in its terroir expression, as if to share the insistence of Madame Leflaive herself that these 50-year-old vines will persevere. *Wilson Daniels, St. Helena, CA*

CHABLIS

90 | Pascal Bouchard \$40
2009 Chablis 1er Cru Montmains A simple chardonnay on overdrive, what this wine lacks in complexity it makes up in sheer energy, its racy limestone-infused flavor tightly focused on apple and pear. Young and undeveloped, this should broaden its flavor profile with age. *Frank-Lin International, San Jose, CA*

89 | Domaine L. Chatelain \$38
2010 Chablis 1er Cru Fourchaume (Best Buy) This is clean and pale at first, showing little flavor development. It lengthens out with air toward high notes of chalk and freshly churned butter, umami notes of butterbeans and a sharp edge of acidity. Give this two or three years in bottle, then serve with cracked crab. *Saranty Imports, Harrison, NY*

88 | Christian Moreau \$25
Père et Fils
2010 Chablis (Best Buy) Youthfully green, this has a pale wheat sheaf flavor and lasting minerality. It's a simple Chablis for fat oysters or Nantucket Bay scallops. *Frederick Wildman and Sons, NY*