

TOP 50 WINES IN AMERICA'S RESTAURANTS • PINOT NOIR SUPERLIST

Wine & Spirits

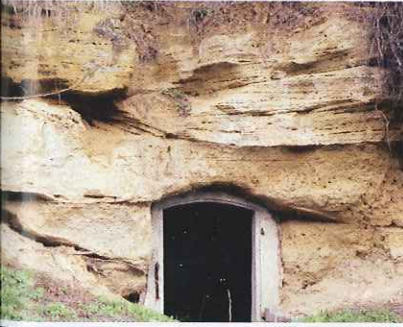
20TH ANNUAL RESTAURANT POLL

A WINE & SPIRITS MAGAZINE
EXCLUSIVE REPORT

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Our blind panels tasted **213** new-release Austrian wines over the past 12 months. **Peter Liem**, our critic for Austrian wine, rated **70** as exceptional (90+) and **37** as Best Buys. For a complete list of wines tasted and reviews for all recommended wines, go to wineandspiritsmagazine.com

Sparkling

92 | Bründlmayer ✓ \$40
2004 Kamptal Brut Consistently one of the most refined and expressive sparkling wines made outside of Champagne, Bründlmayer's Brut is blended from pinot noir, chardonnay, pinot gris, pinot blanc and grüner veltliner. The 2004 demonstrates an elegant depth, its sophisticated notes of apple, white cherry and clear honey marked by a biscuity, autolytic complexity from long lees aging. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

91 | Schloss Gobelsburg ✓ \$42
Kamptal Brut Reserve The rich flavors of apple, stone fruit and tropical citrus are bold and generous, infused by a slightly buttery leesiness. It's assertive while harmoniously balanced, and should improve with further aging as it integrates its dosage. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

89 | Sziget ✓ \$24
NV Burgenland Brut Sekt Grüner Veltliner (Best Buy) Clean and crisp, this shows earthy flavors of edamame, apple skins and Brazil nut, balanced by zesty acidity. It's a deftly crafted sparkler that's unusual and intriguing for its varietal character. *Vin Divino, Chicago, IL*

WHITE

Furmint

90 | Peter Schandl ✓ \$19
2007 Burgenland Furmint (Best Buy) This wine is striking for its balance and composure, contrasting fruit flavors of pomelo, white peach and kumquat with a brisk, zesty acidity and waxy, supple texture. *Vignaioli Selection, NY*

Grüner Veltliner

94 | Knoll ✓ \$78
2007 Wachau Smaragd Ried Loibenberg Grüner Veltliner The concentrated, pungent aromas of citrus and cranberry in this wine are backed by aromas of fresh shiitake

mushroom and clove spice, feeling sleek, vivid and tense. The whole package expresses sophistication, from the elegantly racy structure to the harmoniously controlled ripeness and the savory, soil-driven complexity. It's already showing superbly well, but should acquire even more depth and detail with another decade in the cellar. *Vin Divino, Chicago, IL*

93 | Hiedler ✓ \$30
2007 Kamptal Thal Grüner Veltliner This wine is infused with a deep, richly loamy earthiness while never appearing heavy, its brothy, savory flavors feeling vivid and kinetic. It finishes with fine length and fragrance, increasing in complexity as it moves back on the palate and lingering in smoky aromas of sweet apple, roasted nori and exotic spice. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

93 | Prager ✓ \$76
2007 Wachau Smaragd Achleiten Grüner Veltliner While intense in flavor, the focus here is on finesse and expression rather than overt ripeness. It balances fragrant, slightly honeyed stone-fruit flavors against a sweet-herbal, grassy savor, feeling focused, harmonious and long on the finish. It's clearly a wine for the cellar, and its outstanding balance should ensure a long and slow development. *Vin Divino, Chicago, IL*

93 | Prager ✓ \$72
2007 Wachau Smaragd Zwerithaler Grüner Veltliner This wine balances ripe stone and citrus fruit flavors against savory notes that seem to result from both grape variety and soil, feeling pungent and smoky under the plush fruit. It's complex and finely detailed despite its richness, finishing with length, depth and poise. *Vin Divino, Chicago, IL*

92 | Schloss Gobelsburg \$18
2007 Kamptal Gobelsburger Grüner Veltliner (Best Buy) The Gobelsburger veltliner consistently proves itself to be one of Austria's greatest values, and the 2007 is no exception, showing fresh, sleekly fragrant aromas of stone fruits and long, detailed

length. Its richness feels sculpted by the green-apple acidity, giving this a lithe, focused poise and elegantly refined harmony. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Gritsch-Mauritius \$48
2007 Wachau Smaragd Singerriedel Grüner Veltliner This wine is peachy in flavor, backed by soft notes of pear, almond and sage leaf. It's ripe and concentrated in aroma while remaining quietly discreet in tone, unfolding with subtlety and nuanced complexity. The earthy, stony minerality lingers on the finish, along with citrusy acidity. *winemonger.com, Los Angeles, CA*

92 | Hiedler ✓ \$20
2007 Kamptal Löss Grüner Veltliner (Best Buy) Smoky and stony, this wine takes its time to open, eventually acquiring a richly textured depth of quince, grilled peach and pear-skin aromas. It feels broad and soil-driven, demonstrating a seamless harmony and confident, vivid energy. Decant it if you serve it now, or put it in the cellar for another decade to watch it develop. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Karl Lagler ✓ \$20
2007 Wachau Federspiel Burgberg Grüner Veltliner (Best Buy) While this wine felt constricted and compressed when opened, a day later it revealed a gorgeous array of flavors, with leesy, brothy aromas of green lentil and white pepper complemented by smoky, spicy notes of soil. It's broadly expansive in aroma yet zesty and energetic at the same time, finishing with fragrant, unhurried length. *Domaine Select Wine Estates, NY*

92 | Domäne Wachau \$44
2007 Wachau Smaragd Achleiten Grüner Veltliner Under the ripe, floral aromas of green citrus, apple and mango, this wine clearly shows the distinctively savory minerality typical of the site. It's long, subtly nuanced and superbly balanced, requiring decanting to bring its full spectrum of flavors into play. *Vin Divino, Chicago, IL*

92 | Weixelbaum ✓ \$21
2007 Kamptal Alte Reben Grüner Veltliner Rich and broad, this shows earthy, loamy notes of soil that complement the ripe stone fruit flavors; a big wine for the vintage, it has an excellent sense of balance and poise. Its firm structure and fresh flavors predict further development in the cellar. *Slocum & Sons, New Haven, CT*

91 | Sighardt Donabaum ✓ \$39
2007 Wachau Smaragd Zornberg Grüner Veltliner The bold, fragrant ripeness is pinned down by bright acidity, tethering the warm flavors of roasted peach and baked pear. A smoky, peach pit edge contributes a pleasing bitterness, further contrasting the plush fruit and creating tension and complexity. *Vignaioli Selection, NY*

91 | Schloss Gobelsburg ✓ \$22
2007 Kamptal Steinsetz Grüner Veltliner This wine feels expressive and complete, with a complex array of aromas ranging from apricot and green apple to snap pea and sweet carrot. It shows a subtle texture and quietly fragrant length, held in taut suspension by steely acidity. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

91 | Franz Hirtzberger ✓ \$40
2007 Wachau Federspiel Rotes Tor Grüner Veltliner Showing a great deal of depth and complexity for a Federspiel, this is smoky and inviting, with savory flavors of sage leaf, green bean and snap pea under floral notes of apple and citrus. It's pure and focused, and like many young Austrian wines, would show better with decanting. *Vin Divino, Chicago, IL*

91 | Franz Hirtzberger ✓ \$74
2007 Wachau Smaragd Rotes Tor Grüner Veltliner The fruit flavors of apricot and strawberry feel concentrated and almost confit-like, structured by firm acidity and a prominent minerality. The soil notes emerge further as this sits in the glass, increasingly stony on the boldly fragrant finish. *Vin Divino, Chicago, IL*

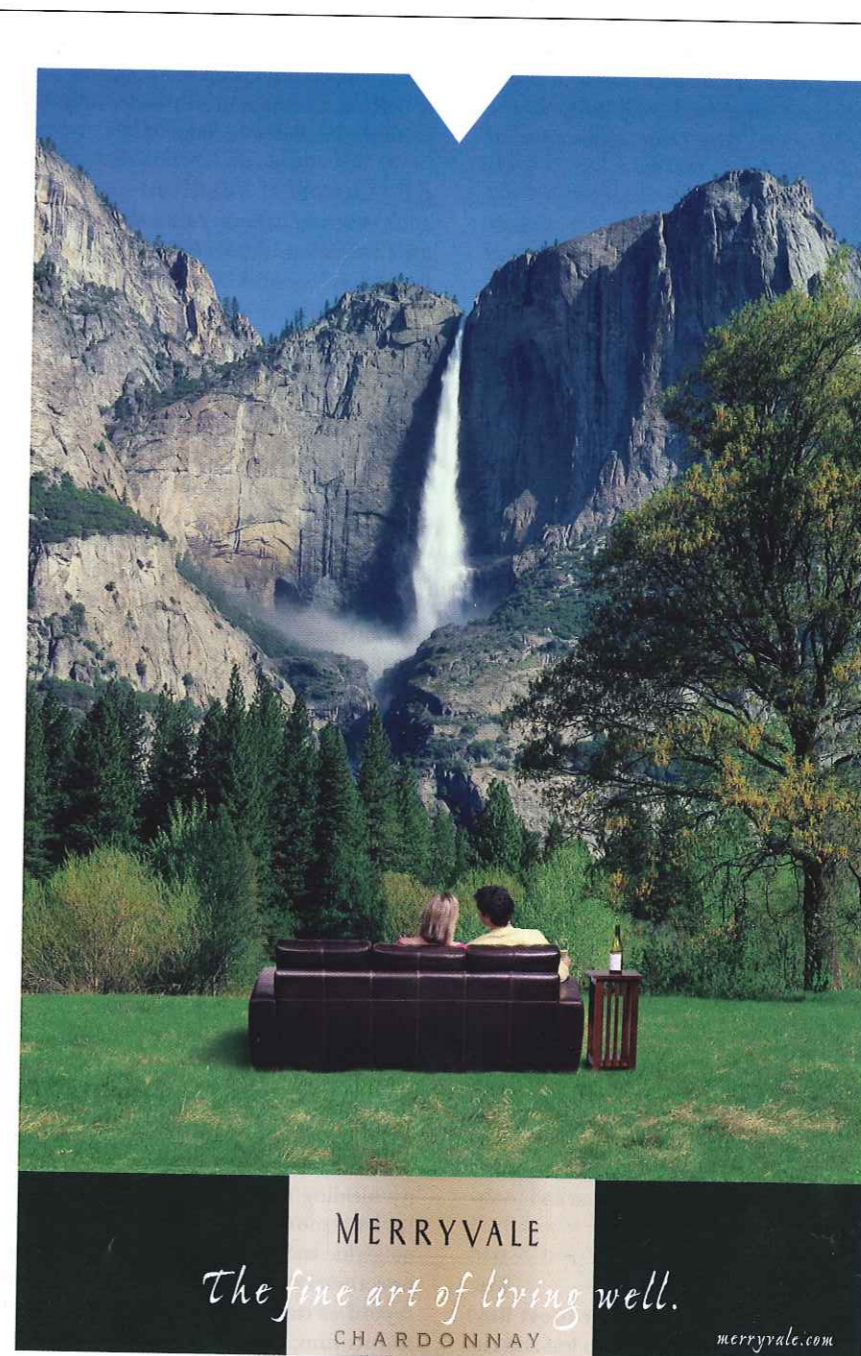
91 | Högl ✓ \$53
2007 Wachau Smaragd Schön Grüner Veltliner This wine is lively and stony, showing a lot of energy and tension under the citrus and nectarine fruit. While it has plenty of ripeness and depth, it balances its richness so well that the overall impression is one of racy finesse rather than power. *winemonger.com, Los Angeles, CA*

91 | Fred Loimer ✓ \$22
2007 Kamptal Grüner Veltliner The peachy flavors are ripe and focused at once, feeling taut and crystalline against a backdrop of saline minerality. It's a wine that thrives on its finesse, appearing sleek and kinetic throughout the finish. *Vin Divino, Chicago, IL*

90 | Johann Donabaum ✓ \$51
2007 Wachau Smaragd Spitzer Point Grüner Veltliner This is clean and clear in flavor, with a stoniness like river pebbles. It's relatively delicate in body for a Smaragd

while still feeling complete, showing finesse and deft balance between citrusy fruitiness and savory undertones. *winemonger.com, Los Angeles, CA*

90 | Forstreiter ✓ \$24
2007 Kremstal Schiefer Reserve Grüner Veltliner Juicy and crisp, this wine has a yellow bell pepper sweetness under the apple and lemon aromas, supported by an earthy stoniness. It's balanced and lively, allowing both soil and fruit flavors to expand on the long finish. *Monika Caba Selections/Frederick Wildman and Sons, NY*



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90 | Graf Hardegg \$27
2007 Weinviertel Vom Schloss Grüner Veltliner The grapefruit and mandarin orange flavors feel pithy and ripe, displayed alongside aromas of pea shoots and sweet herbs. It's supported by mouthwatering acidity that holds everything together in taut focus. *Monika Caba Selections/Frederick Wildman and Sons, NY*

90 | Nigl \$24
2007 Kremstal Freiheit Grüner Veltliner This is crisp and racy, its green apple and lime zest flavors feeling energetic and taut. It's deftly balanced and elegantly composed, finishing with a peppery spice. While the Freiheit is usually a wine intended for early drinking, the 2007 seems like it could acquire more depth and complexity with a few years of age. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

90 | Rudi Pichler \$57
2007 Wachau Smaragd Terrassen Grüner Veltliner The fragrant notes of pear, guava and grapefruit pith show hints of celery leaf and a smoky leesiness. This wine's steely backbone of acidity and minerality makes it feel compressed at the moment and in need of a few years in the cellar to fully emerge. *Vin Divino, Chicago, IL*

90 | Domäne Wachau \$29
2007 Wachau Smaragd Terrassen Grüner Veltliner The floral aromas of apricot, almond and quince are expansive and broad, focused by taut acidity. The stoniness of the Wachau's steep terraces is clearly felt here, softly infusing the fruit flavors. *Vin Divino, Chicago, IL*

90 | Weixelbaum \$16
2007 Kamptal Stephanus Grüner Veltliner (Best Buy) Savory aromas of green bean and lentil are the dominant impression here, supported by stony minerality and a brisk acidity that keeps it racy and whiplike through the long finish. *Slocum & Sons, New Haven, CT*

89 | Groiss \$15
2007 Wagram Alte Reben Grüner Veltliner (Best Buy) There's a savory edge to this wine's flavors of peach and apple, picking up a brown spice note on the finish. It's balanced by taut acidity, feeling clean and lively. *Slocum & Sons, New Haven, CT*

89 | Setzer \$16
2007 Austria Grüner Veltliner (Best Buy) The flavors of green lentil, shiso leaf and cit-

rus peel are classic for the variety, supported by brisk acidity and feeling round and fragrant on the finish. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

89 | Domäne Wachau \$22
2007 Wachau Federspiel-Terrassen Grüner Veltliner (Best Buy) This wine is bright, lively and cheerful, its ripe, peachy fruit backed by notes of white pepper and dusty stones. It's forward and approachable, with youthful charm. *Vin Divino, Chicago, IL*

88 | Stadt Krems \$19
2007 Kremstal Grüner Veltliner (Best Buy) Balancing fruity aromas of lime zest and fresh green apple against savory notes of black pepper and cucumber peel, this wine is lively and crisp, a good partner to grilled shellfish. *Vin Divino, Chicago, IL*

88 | Domäne Wachau \$15
2007 Wachau Grüner Veltliner (Best Buy) This wine's ripe flavors of peach, apple and citrus gain complexity from hints of spice and wet stone. It offers excellent value for the price. *Vin Divino, Chicago, IL*

87 | Kalmuck \$17
2007 Wachau Grüner Veltliner (Best Buy) This wine's bright aromas of kumquat and apple skins are complemented by a dusty stoniness and supple, almost waxy texture. *winemonger.com, Los Angeles, CA*

87 | Stadt Krems \$19
2007 Kremstal Weinzierlberg Grüner Veltliner (Best Buy) Zesty notes of citrus and fresh pear are underlined by pithy, savory scents. It's intense in aroma while light in body. *Vin Divino, Chicago, IL*

87 | Leth \$17
2007 Wagram-Donauland Lagenreserve Steinagrund Grüner Veltliner (Best Buy) The aromas in this wine are clean and broad, showing fresh, lively notes of apple and melon alongside a silky texture. *Domaine Select Wine Estates, NY*

Riesling

93 | Bründlmayer \$42
2007 Kamptal Steinmassel Riesling This feels complete, its fruit, minerality and acidity melding together in graceful and seamless harmony. The flavors of apricot, tangerine and Asian pear are silky and long, underlined by the brisk, saline minerality typical of this site. It's classic Steinmassel, and its firm, tautly wound structure should

ensure a long and slow development in the cellar. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

93 | Johann Donabaum \$57
2007 Wachau Smaragd Offenberg Spitz Riesling This wine shows the sleek, finely detailed character common to the vintage's top wines, with lively flavors of white peach, orange peel and lime flavors. It takes its time to open in the glass, bound by a tense, taut core of energy, slowly revealing a floral and expansively fragrant length. *winemonger.com, Los Angeles, CA*

93 | Nigl \$46
2007 Kremstal Kremsleiten Riesling The ripe, firm core of fruit is redolent of Meyer lemon, fresh apple and kumquat aromas. It is saturated by minerality, as if macerated in liquid stone. As is typical for the Kremsleiten, this wine shows a tense, energetic structure, finishing with a sleek texture and long, expansive aromas. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

93 | Prager \$85
2007 Wachau Smaragd Klaus Riesling From one of the Wachau's legendary vineyard sites, this wine's taut structure makes it feel poised, like a snake coiled to strike. Its apple and citrus fruits show a rich ripeness, but it's the silky purity and subtle, stony soil notes that really drive it. *Vin Divino, Chicago, IL*

92 | Brandl \$30
2007 Kamptal Zöbing Riesling There's tension in this wine between fresh, ripe fruit aromas and salty, smoky undertones; the grapefruit and lime flavors feel vibrant against the underlying stoniness. It's fragrant and long, promising further development with a few years in the cellar. *Domaine Select Wine Estates, NY*

92 | Gritsch-Mauritiusshof \$53
2007 Wachau Smaragd 1000-Bucket Mountain Riesling This wine is fragrant and forward in aroma, feeling lively despite its high ripeness. It combines supple texture with crisp acidity, setting off perfumed aromas of apricot, orange blossom and white cherry through an ample and long finish. *winemonger.com, Los Angeles, CA*

92 | Hirsch \$30
2007 Kamptal Zöbing Riesling Hirsch's Zöbing riesling is outstanding in 2007, demonstrating remarkable complexity, tension and purity. Floral, fragrant aromas of

pear, guava and mangosteen are supported by lime-like acidity, feeling subtle and sleek on the long finish. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Högl \$57
2007 Wachau Smaragd Bruck Riesling Josef Högl's collection of 2007 rieslings demonstrates a fine harmony and crystalline clarity, particularly this delicately poised Bruck. It feels stony and tense under the ripe citrus fruit, combining Smaragd depth with a racy, edgy structure. *winemonger.com, Los Angeles, CA*

92 | Jamek \$48
2006 Wachau Ried Klaus Riesling This feels surprisingly energetic considering its ripeness, demonstrating the refined and taut character of the site. Its flavors of apple, apricot and tangerine peel are slightly honeyed, full in body and driven by lively acidity. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Prager \$37
2007 Wachau Federspiel Steinriegl Riesling While this shows ripe, fragrant notes of tangerine, mango and white peach, they seem almost incidental alongside the intense aromas of stony soil. The fruit does emerge further after the bottle is open for a day, but it's the poignant, pungent expression of terroir that drives this wine. *Vin Divino, Chicago, IL*

92 | Prager \$85
2007 Wachau Smaragd Wachstum Bodenstein Riesling This is superbly energetic, showing a subtle, layered nuance to the fruit and feeling racy and taut throughout the long finish. Its brisk flavors of nectarine, apricot and fresh apple are firmly encased in minerality, as is characteristic of this high and stony site. *Vin Divino, Chicago, IL*

92 | Salomon-Undhof \$32
2007 Kremstal Pfaffenberg Riesling In keeping with the vintage, this wine is racy and sleek, emphasizing a subtle, soil-infused complexity. It shows lively flavors of citrus and melon, underlined by notes of stony minerality and demonstrating a finely poised balance and grace. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Domäne Wachau \$32
2007 Wachau Smaragd Terrassen Riesling This is supple and lithe, with a lively interplay between floral kumquat and yuzu flavors and salty minerality. Its suede-like

texture adds to its feeling of grace and refinement. *Vin Divino, Chicago, IL*

91 | Eder \$28
2006 Wachau Smaragd Riesling Broad, honeyed flavors of lemon, guava and mango are backed by a stern, nearly savory stoniness that provides a fine counterpoint to the rich body. This harnesses the depth of the vintage well, retaining energy and focus and feeling tense and long on the finish. *Slocum & Sons, New Haven, CT*

91 | Schloss Gobelsburg \$22
2007 Kamptal Gobelsburger Riesling Crisp and clean, this wine pins down its floral aromas of apple and lime with a tense, saline combination of acidity and minerality. It feels focused and poised, with a lasting finish that is subtle and soil-infused. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

91 | Högl \$57
2007 Wachau Smaragd Loibner-Vision Riesling The flavors of lime and Asian pear are underlined by hints of grapefruit pith and fresh mint, showing a ripe depth and outstanding balance. The silky, supple texture is a perfect complement, tying all of the components together in seamless harmony. *winemonger.com, Los Angeles, CA*

91 | Malat \$38
2007 Kremstal Steinbüchel Riesling This shows hints of honeycomb and fresh almond under the fruit flavors of apricot and tangerine, adding breadth to the taut structure. With time in the glass it becomes more expansive and fragrant and feels more tightly focused, demonstrating a beautiful sense of balance. *winemonger.com, Los Angeles, CA*

91 | Salomon-Undhof \$30
2007 Kremstal Undhof Kögl Riesling This is youthful and tightly wound, its notes of mandarin orange, guava and lemon rind encased in an acid and mineral grip. At the same time, it projects a feeling of great finesse, finishing with refined and fragrant length. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

90 | Sighardt Donabaum \$39
2006 Wachau Smaragd Tausendeimerberg Riesling This is a substantial wine for the site, hinting at exotic aromas in its flavors of ginger, green papaya and grapefruit pith. It's harmoniously balanced, carrying its depth well, and there's a tense, stony note of soil that should emerge further with time. *Vignaioli Selection, NY*

90 | Stadt Krems \$29
2007 Kremstal Steinterrassen Riesling This wine combines round, ripe flavors of apple, cantaloupe and lime with a savory stoniness, its fragrance forward and expressive. That savory quality makes it an excellent wine for the table, suitable for a wide range of fish, shellfish or even light meats. *Vin Divino, Chicago, IL*

90 | Leth \$18
2007 Wagram-Donauland Lagenreserve Felser Weinberge Riesling This wine's flavors of lemon peel, pear skins and guava are taut and racy, backed by a spine of brisk acidity that suggests a pairing with shellfish. Its subtle, refined length is harmoniously complemented by a silky texture. *Domaine Select Wine Estates, NY*

90 | Fred Loimer \$22
2007 Kamptal Riesling (Best Buy) Floral and fragrant, this wine shows a silky, refined texture to complement the honeyed notes of sweet apple and tangerine peel. It takes its time to evolve in the glass, and should grow more complex with a few years in the cellar. *Vin Divino, Chicago, IL*

89 | Johann Donabaum \$26
2007 Wachau Federspiel Bergterrassen Riesling (Best Buy) Succulent, juicy and ripe, this shows concentrated notes of tangerine peel and green citrus. Deliciously summery. *winemonger.com, Los Angeles, CA*

89 | Karl Fritsch \$18
2007 Wagram Riesling (Best Buy) This wine is lively, racy and refreshing, showing a backbone of saline minerality that buttresses the lime and pink grapefruit flavors. *Monika Caba Selections/Frederick Wildman and Sons, NY*

89 | Salomon-Undhof \$24
2007 Kremstal Steinterrassen Riesling (Best Buy) Crisp and light in body, this wine shows intense aromas of lemon curd, apple skin and cranberry. Pair it with cream sauces to counter the brisk acidity. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

88 | Eder \$21
2006 Wachau Federspiel Riesling (Best Buy) This expresses the Wachau in its rich, broad build, its white peach and orange fruit flavors held in place by a pronounced stoniness. *Slocum & Sons, New Haven, CT*

88 | Felsner \$24
2007 Kremstal Gebting Riesling (Best Buy) Brightly floral and citrusy, this wine combines its lemony fruit with a spicy, briny stoniness, finishing with racy freshness. *Slocum & Sons, New Haven, CT*

87 | Groiss \$15
2007 Wagram Ried Sätzen Riesling (Best Buy) The juicy, energetic flavors of pear and citrus in this wine are backed by a subtly rich texture and hints of peppery spice. *Slocum & Sons, New Haven, CT*

87 | Domäne Wachau \$22
2007 Wachau Federspiel Terrassen Riesling (Best Buy) This wine is distinctly floral and perfumed, its aromas of mandarin orange and lime backed by stony minerality. *Vin Divino, Chicago, IL*

87 | Weixelbaum \$19
2007 Kamptal Ried Gautscher Riesling (Best Buy) This wine's fresh flavors of ginger, apple and candied lemon feel spritzy and bright, finishing with clean, brisk acidity. *Slocum & Sons, New Haven, CT*

Roter Traminer

92 | Neumeister \$36
2007 Sudoststeiermark Steintal Roter Traminer Spicy, musky notes of ruby grapefruit, lilac and rose combine in a pungent fragrance that's perfumed without being cloying. It finishes with long, cleanly aromatic length, feeling secure in its balance and poise. *Monika Caba Selections/Frederick Wildman and Sons, NY*

Rotgipfler

91 | Stadlmann \$21
2007 Thermenregion Tagelsteiner Rotgipfler (Best Buy) Clear and succulent in flavor, this feels like mountain spring water in its purity, its flavors of pear, nectarine and fresh almond seeming richly mouthwatering and sleekly racy. *Monika Caba Selections/Frederick Wildman and Sons, NY*

Sauvignon Blanc

91 | Neumeister \$38
2007 Sudoststeiermark Klausen Sauvignon Blanc Zesty notes of pear, yuzu and sweet herbs are lively and fragrant, enlivened by a firm backbone of acidity that elongates the flavors on the finish. *Monika Caba Selections/Frederick Wildman and Sons, NY*

90 | Hannes Harmamp Flamberg \$23
2007 Sudsteiermark Steil Sauvignon Blanc There's a savory, nuanced complexity under this wine's fresh, zesty flavors of green pear and lime, along with a touch of black currant on the finish that's characteristic of Styrian sauvignon blanc. *Slocum & Sons, New Haven, CT*

89 | Fuchs \$17
2007 South Styria Sauvignon Blanc (Best Buy) Crisp and lemony, this has a succulent, harmonious depth of fruit, backed by a pleasantly grassy, tarragon-like herbal note. *Vignaioli Selection, NY*

Weissburgunder

92 | Rudi Pichler \$57
2007 Wachau Smaragd Kollmutz Weissburgunder This wine strikes a perfect balance between its rich, nutty depth of fruit and its deftly elegant structure, feeling creamy and substantial and also lively and energetic. There's a subtly stony undertone that turns increasingly prominent as this opens in the glass. *Vin Divino, Chicago, IL*

90 | Hannes Harmamp Flamberg \$26
2007 Sudsteiermark Kogelberg Weissburgunder Round, ripe flavors of red apple and pear contrast with firm acidity, giving this wine a subtle tension and grip. *Slocum & Sons, New Haven, CT*

90 | Heidi Schröck \$30
2007 Rust Weissburgunder The flavors of white peach, Asian pear and blanched almond feel full and textural while remaining crisply focused, finishing with vibrant depth and length. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

87 | Hannes Harmamp Flamberg \$18
2007 Sudsteiermark Steil Weissburgunder (Best Buy) Fresh and floral, this wine shows notes of apple, lemon and melon rind, supported by zesty acidity. *Slocum & Sons, New Haven, CT*

White Blend

91 | Wieninger \$17
2007 Wiener Gemischer Satz (Best Buy) A field blend of several varieties traditional in the Vienna region, this is finely balanced and intensely mineral; its mouthwatering flavors of guava, Asian pear and orange peel

are delicate and brisk. It thrives on subtlety and nuance, with a lingering fragrance. *Vin Divino, Chicago, IL*

ROSE

90 | Nigl \$24
2007 Kremstal Rosé Zweigelt This has bright notes of strawberry and raspberry are slightly creamy in texture, backed by refreshingly zesty acidity. It's delicious for its playful fruitiness and lively balance, finishing dry, with fragrant length. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

RED

Blaufränkisch

93 | Moric \$95
2006 Burgenland Alte Reben Neckenmarkt Blaufränkisch This is impressive for the way it harnesses its bold, ripe depth of fruit, feeling rich while also demonstrating sophisticated poise and detailed complexity. Its spicy cassis and blueberry flavors are backed by hints of menthol, roasted coffee beans and tobacco leaf, showing confident energy and persistent, focused aromas. *winemonger.com, Los Angeles, CA*

92 | Moric \$95
2006 Burgenland Alte Reben Lutzmannsburg Blaufränkisch Made from vines up to 110 years old, this is polished and sleek, its aromas of cherry and cassis feeling both vibrant and plush. There's a concentrated depth on the midpalate that continues to build with time in the glass, opening to reveal a creamy texture and fine, fragrant length. *winemonger.com, Los Angeles, CA*

92 | Anita & Hans Nittnaus \$45
2005 Burgenland Leithaberg Blaufränkisch This wine shows rich, ripe depth, with hints of coffee, leather and tobacco under the black fruit flavors. It's driven by its firm core of acidity, which brightens the aromas and elongates the finish. *Monika Caba Selections/Frederick Wildman and Sons, NY*

92 | Wenzel \$44
2004 Burgenland Bandkraften Blaufränkisch Floral, fragrant aromas of cherry and berry are complemented by notes of mocha and wood smoke. The fruit is still fresh and youthful, backed by taut acidity that keeps it focused and vibrant, and it should continue to develop more complexity and depth with additional time in the cellar. *winemonger.com, Los Angeles, CA*

91 | Gager \$99
2005 Burgenland Blaufränkisch This feels confident and extroverted, with dark, fragrant notes of bittersweet chocolate and clove spice under the black cherry fruit. It picks up a complex array of flavors on the finish under the gripping tannins. A few years in the cellar should bring out more depth and harmony. *Slocum & Sons, New Haven, CT*

91 | Moric \$53
2006 Burgenland Sankt Georgener Blaufränkisch Rich, ripe notes of blackberry, mission fig and cassis feel plush yet tightly controlled, balanced by fresh acidity and firm but harmonious tannins. Its bold character will match steak or other suitably assertive fare. *winemonger.com, Los Angeles, CA*

91 | Peter Schandl \$16
2006 Burgenland Blaufränkisch (Best Buy) This wine is full of fresh, spicy cherry fruit, with complex undertones of tea leaf, floral aromas and stony minerality. It demonstrates an outstanding harmony between ripe fruit, vibrant acidity and supple tannins, and it's a terrific value at this price. *Vignaioli Selection, NY*

90 | Weninger \$24
2006 Mittelburgenland Hochäcker Blaufränkisch Weninger's vines in the Hochäcker are up to 80 years old and farmed biodynamically. The 2006 feels fresh and buoyant, its sappy cherry fruit balancing its density with lively acidity and firm but supple tannins. *Monika Caba Selections/Frederick Wildman and Sons, NY*

90 | Weninger \$33
2004 Mittelburgenland Reserve Blaufränkisch Weninger's Reserve is blended from old vines in top parcels and aged in barrique. It is ripe and concentrated, with flavors of black currant and Chinese plums framed by a smoky, exotic spiciness. *Monika Caba Selections/Frederick Wildman and Sons, NY*

89 | Gager \$24
2006 Burgenland Vitikult (Best Buy) The ripe flavors of cassis, blackberry and red cherry are soft and warm, feeling dark and slightly chewy on the deep, richly toned finish. *Slocum & Sons, New Haven, CT*

87 | Hans Iglar \$18
2006 Mittelburgenland Classic Blaufränkisch (Best Buy) Clean, tangy flavors of red cherry and marionberry feel fresh and focused, backed by firm acidity. *Magellan Wine Imports, Centennial, CO*

Red Blends

92 | Hans Iglar \$38
2006 Burgenland Vulcano Made of 55 percent blaufränkisch, blended with cabernet sauvignon, zweigelt and merlot, this feels energetic and fresh, with a sophisticated texture and subtle, elegant complexity. It demonstrates an outstanding balance, allowing the fruit to sing while also keeping it focused and kinetic. *Magellan Wine Imports, Centennial, CO*

89 | Fischer \$26
2006 Thermenregion Premium Gradenthal (Best Buy) Fragrant and exotic in tone, this wine is like walking into a Middle Eastern spice shop on the first whiff, its ripe flavors of blackberry and blueberry coming into focus farther back on the palate. *Vignaioli Selection, NY*

89 | Anita & Hans Nittnaus \$28
2006 Burgenland Heideboden (Best Buy) Dark, spicy notes of red currant and cherry are soft in texture, backed by smoky, coffee-like notes of wood that add to this wine's plushness. *Monika Caba Selections/Frederick Wildman and Sons, NY*

St. Laurent

86 | Hans Iglar \$19
2006 Burgenland Classic St. Laurent (Best Buy) This wine's tart cherry fruit is backed by notes of mint and dry spice, feeling lively in flavor and smooth in texture. *Magellan Wine Imports, Centennial, CO*

Zweigelt

89 | Berger \$16/1L
2007 Kremstal Blauer Zweigelt (Best Buy) Deep, succulently plummy fruit flavors have the bold intensity of freshly picked wild berries, accented by hints of peppery spice. It combines a juicy ripeness with lively drinkability and, like Berger's grüner veltliner, this liter-sized bottle is an excellent value. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

88 | Glatzer \$16
2007 Carnuntum Riedencuvée Zweigelt (Best Buy) Juicy and tart, this shows brambly flavors of blackberry and wild cherry, balanced by vibrant acidity and fresh, lively tannins. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

88 | Weninger \$16
2007 Mittelburgenland Zweigelt (Best Buy) The tart cherry and black plum fruitiness gives this a lively, brisk feel and a thirst-quenching freshness. Pair it with charcuterie or other fatty meats to counter the high acidity. *Monika Caba Selections/Frederick Wildman and Sons, NY*

87 | Felsner \$18
2006 Kremstal Gedersdorfer Weitgasse Blauer Zweigelt (Best Buy) Ripe and soft, this easygoing red packs a fair depth of fruit while staying light on its feet, making it a good complement to poultry and light meats. *Slocum & Sons, New Haven, CT*

DESSERT

93 | Nigl \$44/375ml
2007 Kremstal Eiswein Grüner Veltliner This is outstanding for the way it expresses the inimitable clarity and character of eiswein while retaining the brothy, lentil- and edamame-like savor of the grape variety. As is typical for eiswein, the acidity is concentrated along with the fruit flavors, giving this a vibrant, tense feel and allowing the flavors to expand on the palate with remarkable fragrance. *Terry Theise Selections/Michael Skurnik Wines, Syosset, NY*

92 | Felsner \$54/375ml
2007 Kremstal Eiswein Hesperia Zweigelt This unusual dessert wine is a pale, coppery pink in color, with silky aromas of red plum, tangerine and roasted peach. It feels concentrated and vivid even though it's not overly large in body, possessing a deft balance of acidity and persisting with excellent fragrance and length. *Slocum & Sons, New Haven, CT*

92 | Peter Schandl \$52/375ml
2006 Burgenland Ruster Ausbruch This shows a terrific balance: It's viscous and richly honeyed, with a velvety, oily texture, while concentrated acidity keeps the flavors feeling buoyant and sharply defined. White peach, kiwi and mandarin orange linger on the vibrant finish, inviting you back for more. *Vignaioli Selection, NY*

88 | Kracher \$18/375ml
2007 Burgenland Auslese Cuvée (Best Buy) This feels lively and balanced, its crisp acidity buttressing the rich flavors of litchi, ripe citrus and golden raisin. *Vin Divino, Chicago, IL*