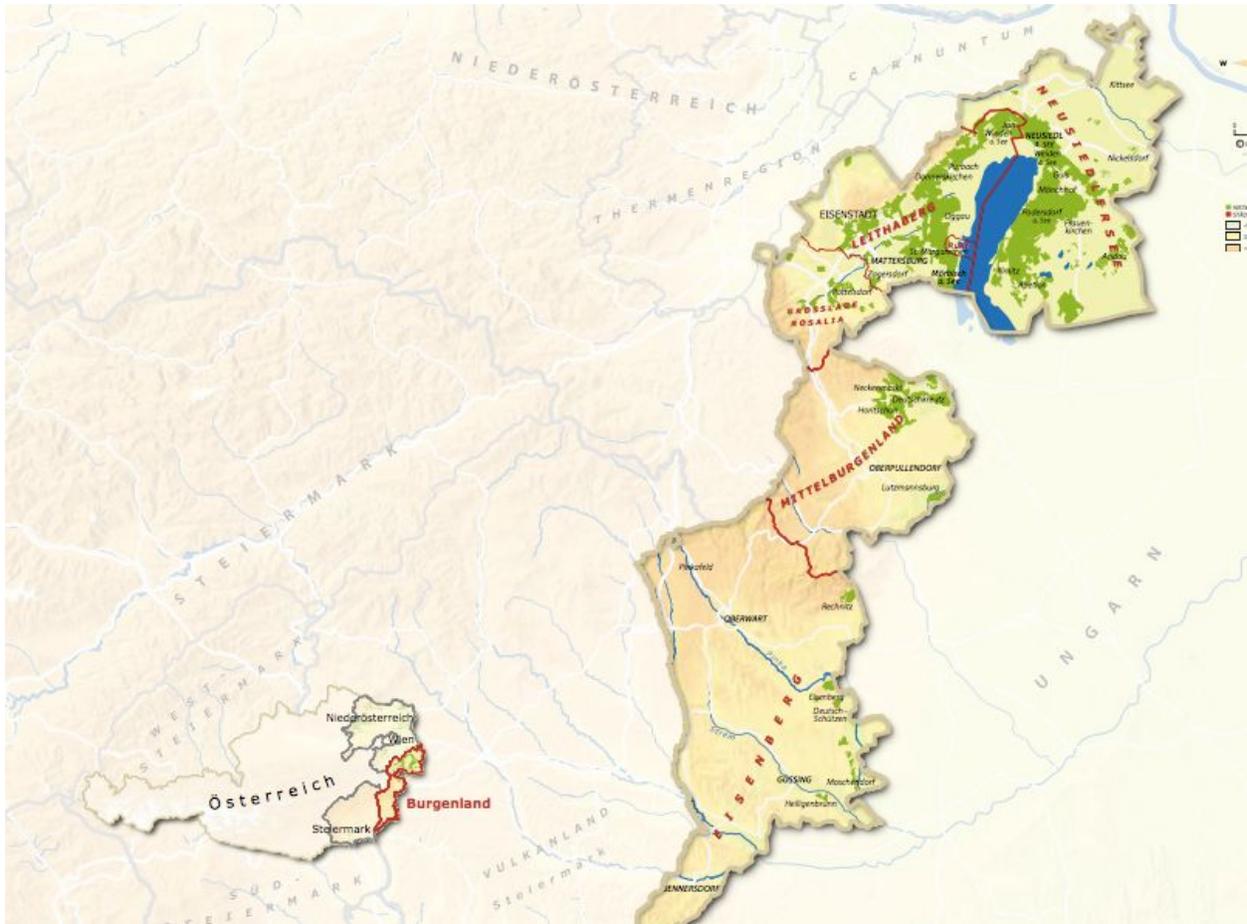
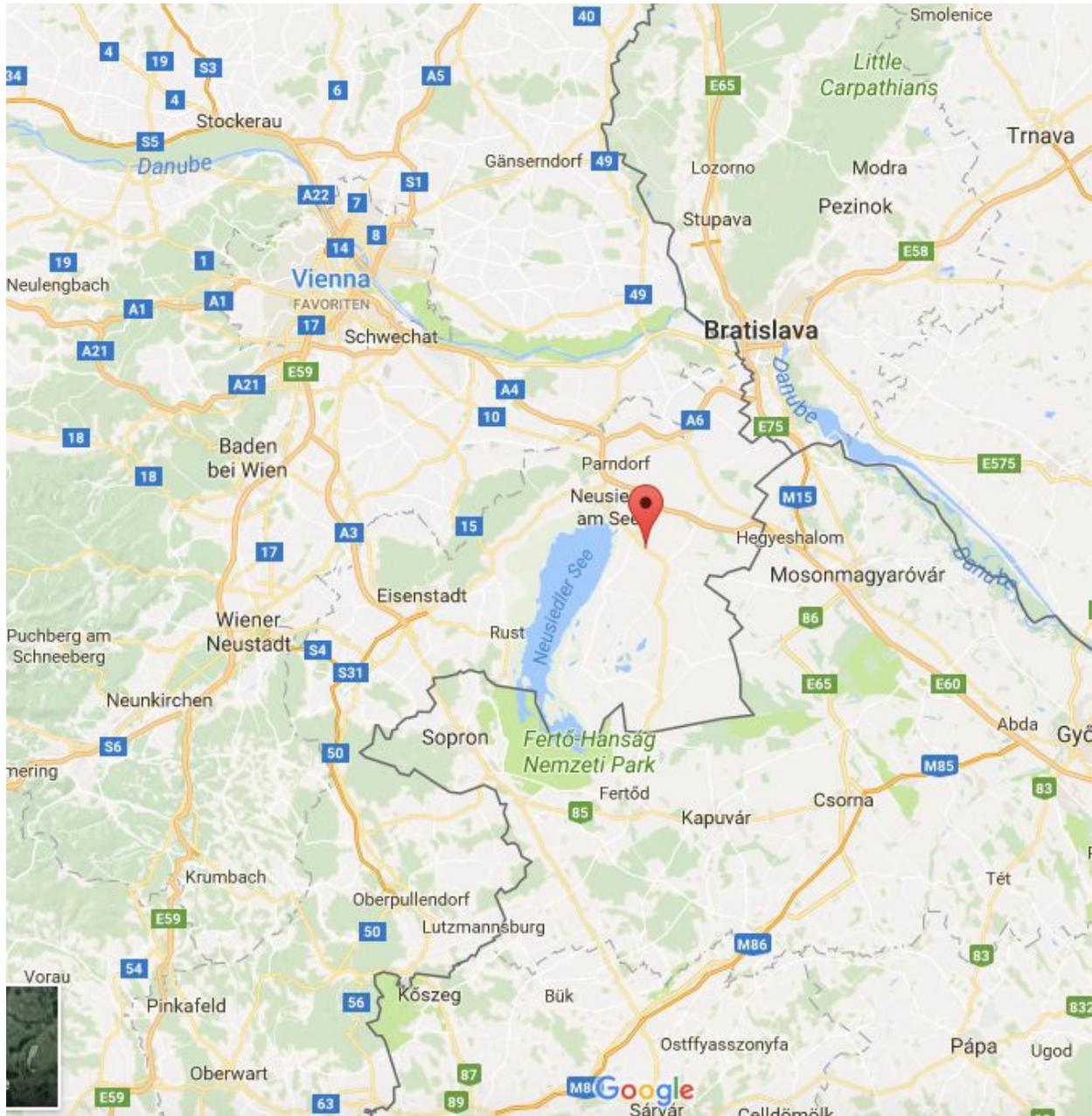


Happy September!

Thank you for joining us for another edition of the wine club. This month we have a finer focus - not just on a country, region, or subregion, but a single, remarkable town: Gols, in the Burgenland, Austria.



Gols is just on the northeast side of Lake Neusiedl, which crosses the border into Hungary. The saltwater lake is no more than 6 feet deep, warming to 85 degrees F in summer. The radiant heat of the pond helps maintain a healthy climate, even in relatively cold, otherwise difficult vintages.



Full disclosure: I've been reading the Jane Jacobs biography by Peter Lawrence, and I've gotten very preoccupied thinking about the organization of viticultural life. Here's one quick quote from Jacobs in a letter to a friend when she was writing *The Death and Life of Great American Cities*:

"Within the seeming chaos of the city is a remarkable degree of order, in the form of relationships of all kinds that people have evolved and that are absolutely fundamental to life."

The role that viticultural towns play in agricultural and gastronomic culture should not be understated. They often feel like university towns. The material reality of a community of grower-producers elevates the city to a community of makers - more than a mere agglomeration of vineyards - these towns give way to a region's vinicultural identity. The vigneron who drinks at village bars together think together - whether they think alike, or whether their opinions differ slightly, like Schmelzer and Beck.

We hope you enjoy this trio made from grapes grown within miles of each other. We're also including some seasonal ingredient-pairing suggestions in case you'd like some inspiration. The recipes are all available from the New York Times Cooking website - although my apologies that it requires an NYT subscription. If you don't have a subscription but would like any of the recipes, let us know!

We greatly appreciate your membership. We hope you enjoy the rest of the month, and look forward to sharing wines with you throughout the autumn.

With gratitude,  
Cubby, Nathan, Catie O. and Mac

## **Claus Preisinger, Kalk und Kiesel, 2015**

Taught to farm by his father, Lorenz, Claus adheres to more traditional techniques, incorporating hand tractors and hand harvesting in his work. Claus is a biodynamic farmer and describes himself as a "low-tech, instinctive, natural" kind of winemaker who "takes whatever the grapes bring and puts it right into the bottle." His wines show a clear sense of place, intensity of fruit, and authenticity that only evolves from great farming.

The Kalk und Kiesel white is 60 % Weissburgunder, 30 % Grüner Veltliner and 10 % Chardonnay. As the name suggests the biodynamic grapes for this special blend originate from two types of special sites around lake Neusiedl. One site is comprised of limestone (Kalk) soil - the other by pebbles (Kiesel). Claus ferments the wine on its skins - adding texture and density to pleasantly contrast with the lightest of these native varieties. The wine is then matured 6 months in oak barrels on the lees. Bottled unfinned and unfiltered.

*Roasted pumpkin or squash soup, Oven-steamed salmon, Old fashioned scalloped corn*

**Judith Beck, Heideboden red, 2016**

Judith has been responsible for making wine at her family's domain since she was twenty-three. She had barely finished enology school when her father, Matthias, called her to run the family's cellar. Ten years later, she has developed an evocative house style, with wines made entirely from estate fruit.

Heideboden is a flat and gravelly area between Gols and the lake and is a source of fresh and easy drinking red wines. Gravel soils mixed with limestone provide excellent drainage while warm breezes from the Pannonian plain bring the circulation and warmth required to consistently ripen red wine grapes. Several local producers, including Claus Preisinger, make a Heideboden red. Judith's Heideboden is made of Zweigelt (50%) Blaufränkisch (20%) St. Laurent (20%) and Merlot (10%). Judith begins fermentation in stainless steel and finishes it in barrel, where it ages one year before bottling. The result is a polished but radiant red with drippy acidity, vaguely reminiscent of well-grown, well-made, young right bank Bordeaux.

*Beet and buttermilk soup, Spice-rubbed spatchcocked chicken*

## **Pittnauer, St. Laurent Dorflagen, 2014**

There is a simple and honest feeling in the wine and spirit of Gerhard Pittnauer which hails from his generosity and humility. Given the reins of his vineyard in the mid-1980's after the unexpected death of his father, Gerhard, then 18 years old, had to train himself to make wine in the midst of scandal and chaos in the Austrian wine market. He chose to become a student of the broader wine world, and, in realizing the exceptionality of the land he farmed and of the indigenous grapes of the region, allowed himself to experiment with some missteps until he found his thesis.

He set forth to 'grow' wine rather than to 'make' it in the cellar, from the autochtone varietals. He did so without any viticultural doctrine until he found that there was a consistent, common thread in the wines he loved to drink from France and elsewhere. If, he thought, these wines were amazing because of biodynamics, then he must do the same to achieve the pinnacle in his own wine. So he tends 15 hectares, half of which he owns and half of which he rents, alongside his wife Brigitte to create what they call living wines.

Pittnauer is considered a St. Laurent specialist. The Dorflagen is raised in second-use French oak, perhaps a nod to the grape's debated heritage in Pinot Noir. This is one of Gerhard's bolder wines that doesn't skimp on fruit, either.

*Pasta with parsnips and bacon, Lamb Schnitzel, Rice and red beans*

