

Aussie Rules! (Austria, that is...)



Schlosskellerei Gobelsburg Kamptal Grüner Veltliner

The entry point for Austrian whites and a reason to keep a case on hand all summer...low in alcohol, bright in acidity, with that signature white pepper snap at the finish. Pull it out with Thai takeout, a platter of oysters, or honestly just a hot Tuesday afternoon.



Zum Martin Sepp Grüner Veltliner

This wine is available in a liter bottle and is priced accordingly, which makes it the easiest decision you'll make all week. Clean, dry, and peppery with a citrus edge...the kind of GV you open without fanfare and finish before you intend to.



Schlosskellerei Gobelsburg Cisterciën Rosé

Gobelsburg's signature summer rosé, a blend of Zweigelt, St. Laurent, and Pinot Noir, is made entirely in stainless steel to preserve the freshness. It has more minerality and structure than most rosés at this price, with a clean finish that makes it perfect at the table or on the porch.



E&M Berger Zweigelt (Liter)

Also a liter, also a steal. Berger makes this the same way they do their famous Grüner, just red, and aged a year longer for a little more depth. Bright with tart cherry and cranberry, it takes a slight chill beautifully, making it a red that belongs at a summer cookout.



Pittnauer Pitti

From a biodynamic producer in Burgenland, the Pitti is the kind of light red you keep around for everything that doesn't need a big wine...charcuterie, pasta, a weeknight with nowhere to be. Round and easy with a lively structure and just enough dark fruit to keep it interesting.



Glatzer Carnuntum DAC Blaufränkisch

Certified organic, from vineyards that have been growing wine since Roman times, this is where Austrian reds get serious without getting heavy. Dark berry fruit, a savory pepper note, good acidity...put it next to a burger straight off the grill.

