



MAY WINE CLUB WINES

1. SCHNEIDER 2014 “WEILER SCHLIPF,” GUTEDEL, BADEN, GERMANY

EXPLORERS CLUB

HERB BUTTER SPAETZLE

This 100% Gutedel, a rare German varietal, is a special treat given it's extended age. Medium bodied with notes of orchard pears and apples, it's slight, lively spritz and low alcohol level keep it incredibly fresh and compelling.

2. BERCHER 2017 “BURKHEIMER,” SPÄTBURGUNDER, BADEN, GERMANY

SURVEYORS CLUB

JÄGERSCHNITZEL - PORK CUTLET WITH MUSHROOM GRAVY AND BRAISED RED CABBAGE

Often more lean, earthy, and rustic than what is produced in California or Oregon, this is a textbook example of Pinot Noir grown in a top quality site in Germany.

3. BIRGIT BRAUNSTEIN 2019 “HEIDE,” BLAUFRÄNKISCH, BURGENLAND, AUSTRIA

EXPLORERS & SURVEYORS CLUB

JÄGERSCHNITZEL - PORK CUTLET WITH MUSHROOM GRAVY AND BRAISED RED CABBAGE

Blaufränkisch is one of Austria's main varietals and winemaker Brigit Braunstein shows a very adept hand at expressing both the more rustic and dark, juicy characters of this grape in a way that speaks directly to where it is grown.

4. MORIC 2017 RESERVE BLAUFRÄNKISCH, BURGENLAND, AUSTRIA

COLLECTORS CLUB

BRATWURST WITH WHOLEGRAIN MUSTARD AND SAUERKRAUT ON CROSTINI

This example of a 100% varietal Blaufränkisch shows a level of finesse that comes not only from the age of the vineyards but also the time the wine has spent in barrel and bottle.