

WEIN-BAUER, INC.

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**SCHLINK HAUS
RED:**

Andy's Wine of the Week

2004 Schlink Haus Sweet Red, Nahe, Germany, \$13 retail. The House of Schlink provides good drinkable German wines to all parts of the United States. This is a label easily found, and most wine stores will carry this red if asked. It's sweet on the tip of the tongue with fresh blackberry and vanilla taste and has good body. Squeeze this to your cheeks and swallow for an acid rush. Better chilled; don't be afraid to add an ice cube or two.

BARREL TASTINGS

SWEET T R E A T

German red wines can be made differently

The Blaufrankish grape buds very early.

It is the second most common red grape grown in Austria. Its wood is winter hardy – not very susceptible to a killing frost – and a vigorous grower. Napoleon Bonaparte enjoyed the wine. This grape pre-dates Europe's Dark Ages and is mentioned in writings around 750 A.D.

It has a storied past, indeed, this grape that finds a home in Hungary, Bulgaria, Croatia, Slovakia, Germany and our United States.

Washington State grows this grape and calls it Blue Franc. It has a dry, Syrah-like finish in America.

Washington's Hogue Cellars makes a good Blue Franc wine for \$15.

In Germany,

Blaufrankish grapevines cover about 12,000 acres, mostly in the Nahe wine region. The Germans change the name to Blauer Limberger. This grape-growing region is southwest of Frankfurt, toward France. The German wine, like in Austria, can be made sweet. The flavor is a mix between a syrah and a fruity pinot noir. Blaufrankish has a style of its own.

Sweet earthiness with high acid level can make this a winning wine or sweet wine lovers. Anyone who likes a white merlot, white zinfandel or riesling will be pleased. The grape likes to age in new oak barrels. This gives a lot of complexity with added flavor of sweet vanilla and smells and tastes of ripe blackberry and blueberry. Best of all, it is a red grape with dark color that offers all those healthy enrichment tannins from their skins.

Remember: drink fine white wine. www.weinbauer.com best choice.



ANDY ANDRESKY

and German wines and means "late harvest." These grapes are hand-picked and hand-sorted. By wine law, neither Austrian nor German spatlese wines may be sweetened by added sugars. All alcohol and remaining sugars, known as residuals, must be the result of natural grape sugars.

Technically, the weight of the grape juice is important for becoming a spatlese. The weight is measured and must have a minimum standard. Thick sweet juice is the result, which is more viscous and oily than many drier reds. The next grade after spatlese is auslese. Auslese grape juice weighs slightly more than spatlese and any unripe or damaged and unhealthy grapes must be discarded.

Most often these weights and standards are linked more to white wines like rieslings or muscats than red wines. Today, there is no reason why a sweet-wine drinker can not make the switch to red and enjoy all those positive health benefits that red grape skins provide. Do you peel the skin off an apple before eating it? Why would one peel those little grapes skins off the common Thompson seedless white grapes found in your grocery store?

• Andy Andresky, a noted wine connoisseur and owner of 1776 restaurant in Crystal Lake, is a regular

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