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## winter wine pick

It's ice wine time again; or, in this case, Eiswein time. Last winter our Vintners Corner article gave readers a primer on ice wines — explaining that they come from the most delicate, vulnerable grapes which, if they survive, become the wine elite.

This issue's wine pick, Wein-Bauer's Preimum Eiswein, was awarded 94 points by Wine Spectator (2004 vintage) and approving nods from our own tasting team. We found this fruity, golden dessert wine to be velvety on the palate and not excessively sweet, with hints of peaches and pears.

The grape is a Gruener Veltliner, from Han Nittnaus, one of Austria's most award-winning grape producers. After maturing, the Eiswein is exported to Germany, Switzerland, Sweden, and the US, where it's imported and distributed by Chicago-based Wein-Bauer.

Although this Eiswein is distributed primarily in the Midwest, you can ask your local wine shop to order it for you. Ice wines are known for being pricey, but this one falls in the middle range at a reasonable \$39 for a 375 ml bottle. For more information, visit [www.weinbauer.com](http://www.weinbauer.com).

