

Sattlerhof vom Sand Sauvignon Blanc 2013, Südsteiermark (Styria) - \$18.95 (12/cs) - private order

100% Sauvignon Blanc, sourced from young, organically farmed vineyards, grown on sand, gravel, shell limestone. Fermented in steel tanks, and then further matured in steel tanks for 5 months on the fine lees.

Lively, playful aromas of yellow currant, green asparagus, and fresh lemon. Splendidly compact and juicy. Appetizing and inviting in every phase. Enjoy as an aperitif, with light fish dishes, with fried chicken, or simply with sandwiches, and as a summer wine.

Wieninger Wiener Gemischter Satz DAC 2013, Vienna - \$20.95 (12/cs) - private order

Field blend of Grüner Veltliner, Weissburgunder, Welschriesling, and Chardonnay. Hints of spice and floral aromas derive from the small contributions of many other traditional grape varieties in the blend including Roter Veltliner, Rotgipfler, Zierfandler, Muskateller, Traminer and Neuburger! Sourced from the bio-certified Bisamberg and Nussberg vineyard sites, where Bisamberg consists of light, sandy loess over massive chunks of limestone; the Nussberg is comprised of limestone along with weathered shell limestone, and a generous clay content. The grapes are comprised of at least three different varieties that have been harvested together. After meticulous grape selection via hand-picking, and then another selection through a fully automated grape sorting system, the individual batches of grapes underwent 3 hours of maceration before being carefully pressed. The pre-clarified must underwent cool fermentation and maturation in steel tanks in order to accentuate the racy, fruity character as much as possible. Following a moderate amount of time on the lees, the individual batches were blended together and bottled.

The wine is fragrant and fresh and shows complexity. The palate is elegant, light and tasty with a vibrant acidity structure. Delivers much pleasure with its spicy, fresh character and makes an ideal companion for classic Austrian cuisine.

Nigl Gärtling Grüner Veltliner 2012, Kremstal - \$21.95 (12/cs) - consignment

Single vineyard, hand-harvested. Pale straw in colour, this young wine shows lots of fresh green apple and grapefruit tones, white peaches, lychee and some floral notes. It is just a touch off-dry, with a very slight refreshing and thirst-quenching spritz. More green apple and peach fill the palate, with fresh and balanced acidity and alcohol, carrying the wine through on the mineral driven finish.

F.X. Pichler Loibner Klostersatz Grüner Veltliner Federspiel 2012, Wachau - \$37.95 (12/cs) - consignment

One of the oldest sites of Wachau, which was established by monks of Salzburg and Bavarian monasteries, from which it takes its name. A deep-soiled plot in the Loiben basin, where the washed-away terrace rock mingles with brown earth and Danube sand. Wines with deep, spicy fruit and gentle minerality are typical of this site.

"An elegant, refined style, with crisp green apple- and citrus-infused flavors that take on rich notes of lemon cream. Hints of fennel and celery salt grace the finish. Drink now through 2017. 75 cases imported. -KM" - **90** pts, Wine Spectator

Loimer LOIS Grüner Veltliner Niederösterreich 2013 - \$18.95 (12/cs) - private order

Made from organically farmed 5-50 year old vines grown mainly on loess soils. Maceration up to 4 hours, then fermented with cultured yeast in stainless steel tanks at 20°C. Aged in stainless steel tanks on fine lees for 4 months.

Precise, fresh, restrained, spice, green apple; lighter bodied, fresh, green apple, herbal, spice, peppery, mid-long finish.

Loimer Langenlois Grüner Veltliner Kamptal DAC 2013 - \$22.95 (12/cs) - consignment (in LCBO lab)

Made from biodynamically farmed 5-50 year old vines grown 80% loess, 20% weathered gneiss. Maceration for 4-12 hours, then fermented 95 % in stainless steel tanks, 5% in used big wooden barrels, 50% spontaneous fermentation. Aged in stainless steel tanks on fine lees for 4 months.

Fine aroma intensity of green apple, finesse, youthful; fresh acidity, spice, peppery elements, fantastic purity of fruit, layers of fresh citrus, hay, young mango, white peach, balanced alcohol, mid body, great length, an absolutely juicy wine.

Loimer Langenlois Grüner Veltliner Terrassen Kamptal DAC Reserve 2012 - \$39.95 (6/cs) - private order

Made from four "Erste Lage" vineyard sites, including Loiserberg, Seeberg, Kogelberg, Spiegel, with average age of 20-40 year old vines. Maceration on the must for 4-12 hours, then pressed and fermented spontaneously in big wooden barrels. Bottled in May 2013 after extended fine lees aging.

Layered nose with fine ripe apple and spice nuances, youthful; dry herbal notes on the palate with present, lively freshness through its acidity. The full body is buffered by this freshness. Spicy, peppery elements on mid-palate, great texture and a long finish, dominated by a generous ripe apple and pear tone. Drink 2013-2021.

Loimer Langenlois Spiegel 1^{er} Grüner Veltliner Kamptal DAC Reserve 2012 - \$64.95 (6/cs) - private order

Sourced exclusively from the Spiegel "Erste Lage", a southerly-exposed site at about 250m ASL, stretches just in front of the town of Langenlois, in view of the river Danube. It extends over a vast layer of loess (up to 40m) which has a light and sandy surface. This site, with its deep, well-drained soils, is ideal for growing Grüner Veltliner. The grapes marry so well with the terroir that they yield highly aromatic, concentrated wines. A massive Grüner with a long life ahead. Maceration on the must for 12 hours, just low fining and filled into traditional oak casks (2,500L), in which it was fermented with natural yeasts from the vineyard. The wine was racked for the first time in April 2013, and was being aged on fine lees in oak casks until bottling in September 2013.

Multi-dimensional start with generous ripe apple, honey & spice notes, slight reductive touch which makes this wine intriguing; an interplay of dried herbs & fruits, peppery notes, apple & fresh mango, great mouth-feel, powerful, many layers; very long.

Heinrich Dorflagen Pinot Noir 2013, Burgenland - \$24.95 (12/cs) - private order

Biodynamically farmed from 10-15 year old vines on estate vineyards in Gols. One of sites is the gravelly Riede Goldberg vineyard, which lies on the meager Parndorfer Platte. The other site is from the slope of the Salzberg, a southwesterly-facing vineyard site with sand and loam soils. Grapes were hand-harvested, with a pre-selection in the vineyards, followed by careful sorting in the winery. Grapes and must are moved with gravity flow, without pumps. Spontaneous fermentation occurred in steel tanks and wooden vats at 26-28°C. After punching-down, there were four weeks of maceration followed by malolactic fermentation. The wine was matured for 8 months in 500L barrels. It was bottled at the end of May 2013.

Ruby red hue. Light, fruity raspberry aroma accompanied by delicate meadow herb flavours. Charming, mouth-filling fruit with a nuance of rhubarb; subtle orange zest underscored by fine sour cherry tones. Good balance with lengthy, drink-enticing acidity.

Heinrich Zweigelt 2012, Burgenland - \$24.95 (12/cs) - consignment (in transit)

Vines of up to 30-years old that find their preferred conditions in the flat, low-lying sites east of Lake Neusiedl: deep, fertile cambisols, abundant sunshine, a unique microclimate that benefits from its proximity to the lake, and the superb 2012 vintage. Grapes were hand-harvested, with a pre-selection in the vineyards, followed by careful sorting in the winery. Grapes and must are moved with gravity flow, without pumps. Spontaneous fermentation, 3 weeks maceration and malolactic fermentation in stainless steel, maturation in large oak vats and used small oak barrels. Bottled beginning December 2013. Dark ruby-garnet with an opaque core. Dark berries accompanied by subtle tobacco spice on the nose. Classic ripe cherry aroma with pleasant sweet fruit on the palate. Fine-boned tannin structure & appetizing character.

Heinrich Blaufränkisch 2012, Burgenland - \$24.95 (12/cs) - private order

Vines of up to 25 years old from limestone and slate vineyards on the Leithaberg slopes, sandy loam on the south-facing slope of the Parndorf Plateau, and the fertile Heideboden plain. Grapes were hand-harvested, with a pre-selection in the vineyards, followed by careful sorting in the winery. Grapes and must are moved with gravity flow, without pumps. Spontaneous fermentation and malolactic fermentation in wood and in steel with a total of 2 weeks maceration. Maturation in used 500L and 225L barrels. Bottled at the end of August 2013.

Medium ruby red. The nose initially displays Bing and amarelle cherry, then ripe blackberry, cool leafy spice, and notes of lorage. Light-footed, yet simultaneously firmly structured on the palate. Liquorice, black pepper, bright fruit, and fine-boned elegant tannin structure on the palate. Juicy and elegant with refreshing acidity on the finish.

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