

PRESS COMMENTARYS



- **The Washington Post Author:** Jason Wilson

Date: Wednesday, March 21, 2012

"Another favorite was the cool, modern label of Grooner Gruner Veltliner, with its hip illustrations and copy that read, Perfect for Parties ... Great with Food ... Picnics too!



- **Winethropology.com Author:** Unlisted

Date: Tuesday, November 29, 2011

"A happy go lucky, quenching, fresh bite out of a crab apple alternative to New Zealand Sauvignon Blanc. More importantly, it manages to avoid the insipidness and/or astringent edge of many Grners. Zing!"

Grade: 4 out of 5 stars



- **The Black Dress Traveler Author:** Wanda Mann

Date: Monday, November 14, 2011

"A crisp white wine that matches well with appetizers, fresh salads, and other small bites."



- **Gabes View (Gabesview.com) Author:** Gabe Sasso

Date: Sunday, November 6, 2011

"A potpourri of citrus aromas fills the nose of this 2010 Grner Veltliner. Orchard fruits in the form of apple characteristics are present as well. Lemon ice and papaya flavors lead an avalanche of citrus and tropical fruit flavors throughout the juicy, bright, concentrated palate. This wine just explodes in your mouth and offers loads of tasty appealing flavors. The citrus elements take charge through the finish and theyre joined by hints of white pepper and some tart green apple. This wine is marked by racy acidity that adds to its refreshing quality. Grooner is delicious all by itself but will also pair well with things like soft cheeses and light appetizers.

Over the last three vintages Grooner has really achieved its mission. It provides an accessible example of Grner Veltliner that will easily appeal to those new to the varietal as well as providing sufficient complexity for those already familiar with it. Anyone who likes crisp, refreshing whites should give Grooner a shot."

- Score: 88 Points



WineCentric Author: Unlisted

Date: Saturday, October 29, 2011

"Clear greenish hue with aromas and flavors of crisp, green apple, citrus and minerality. Racy acidity with tartness on the mid-palate and finish.

Straight-forward GV with clean, dry, yet mouth-watering appeal. Has good weight to it and retails for \$13 a bottle. A good, affordable intro to the varietal if you've never tried it before."

2009 Grooner was rated as one of Austria's Top Values in the May 31st, 2011 Wine Spectator Magazine!



1WineDude.com Author: Joe Roberts

Date: Tuesday, March 1, 2011

"09 GROONER Gruner Veltliner (Kremstal): Lime, apple, hints of herbs & more versatility than MacGyver (when it comes to food, anyway). \$12 B

Grade: B



Food and Wine Guide 2011 Author: Anthony Giglio

Date: Tuesday, February 1, 2011

"Meinhard Forstreiter is the acclaimed winemaker behind this terrific Gruner Veltliner. Invigorating and fresh, thanks to electric acidity and a slight spritz, it's loaded with pink grapefruit and tart gooseberry flavors."

Grade: Two Stars



Newsday Author: Peter G. Gianotti

Date: Thursday, September 30, 2010

"Citrus and tart apple mark the 2009 Grooner, a balanced white from Austria that's good on its own or with Asian dishes, salads, vegetarian entrees, a light antipasto."



- **Examiner.com** *Author: Lisa Carley*
Date: Thursday, September 23, 2010

"This wine is fresh, dry and zippy with loads of green apple and citrus fruit and pepper, as well as bright acid and a steely minerality..."

"... this fun, hip and young wine has become a great go-to bottle for Americans who embrace the flavors and fun of the brand."



- **Beau's Barrel Room (<http://beausbarrelroom.blogspot.com>)** *Author: Beau Carufel*
Date: Sunday, September 19, 2010

"Now, how was the 2009 Grooner? In a word, delicious.

I'm a sucker for high-acid white wines, always have been and always will be. With that not-so-subtle disclaimer out of the way, I tasted this wine without knowing the price. After finding out the price, I was surprised, in a good way.

Right off the bat, I liked the pale-greenish hue and impressive clarity. I could immediately tell this was a type of wine I didn't have too often. My first few sniffs revealed freshly sliced green apple, a whiff of perfumed lemongrass, and even some gooseberries. That kind of nose to me immediately signals a dry, crisp white wine.

At nearly room temperature, the acidity was very lively across my palate. I could feel a washing effect all the way back through the finish. That carried flavors of grapefruit peel, hints of herbs and green apples, lime juice and wet rocks across the back palate. I felt that perhaps the finish was a bit quick, but this seemed to work with the Grooner.

All told, I was impressed with the accessibility of this wine along with the well integrated flavors. That acidity easily won me over and I'd love to try this wine with sushi, tempura vegetables and even grilled crustaceans. I highly recommend the Grooner, giving it a B+. Wonderfully expressive flavors carried through by crisp acid make the wine perfect for hot weather, food, and most importantly, perfect for you to start to explore Gruner Veltliner."

Grade: B+



- **Eat and Greet (<http://eatandgreet.blogspot.com>)** *Author: Kiira Leess*
Date: Sunday, September 12, 2010

"The white flowers, nectarine, and undeniable green-ness that was wafting from my glass could have convinced me to pair this with almost anything. Pool side lounging could quite possibly be this wine's best pairing. But chicken with mustard-tarragon cream sauce will fit just as pleasantly."



- **Benito's Wine Reviews (<http://wine-by-benito.blogspot.com>) Author:** Benjamin Carter
Date: Wednesday, September 8, 2010

" It's light with a lemon and green apple aroma. Crisp with tart acidity, but not too strong. It rounds out somewhat as it warms up. Outstanding match for seafood"



- **Quad City Times Author:** Tom Marquardt & Patrick Darr
Date: Wednesday, September 1, 2010

"The wild label on this Austrian wine may not give you a lot of confidence of quality, but we were pleasantly surprised. Lots of apple and citrus flavors with low acidity to make it a quaffer for summer weather. You'll love this wine!"

Grade: "Perfect Wine with Grilled Foods"

- Score: 87 Points



- **Wine Spectator Online Author:** Kim Marcus
Date: Tuesday, August 24, 2010

"Juicy and fruity, with pear and pepper flavors modulated by plenty of creamy notes. Broad and rich on the finish. Drink now. 6,000 cases imported." [Read more](#)

Grade: Daily Wine Picks



- **The Foodnetwork Magazine Author:** Unlisted
Date: Friday, August 13, 2010

Gruner Veltliner, the most planted grape variety in Austria makes affordable, crisp white wine that tastes great with seafood. Sipping this mellow wine is like biting into a ripe pear drizzled with a squeeze of fresh lemon juice.



- **NorCalWingman.com Author: Unlisted**
Date: Friday, July 30, 2010

The Verdict: What a nice wine for a hot day. This was my first experience with this varietal and I wasn't exactly sure what to expect. We had a white wine chicken with carrots sautéed in butter with garlic and ginger. The spices really worked well with the wine and the crisp spritzy acidity really cut through the butter and brought out the flavor in the food. I'm thoroughly pleased with my first Grner Veltliner experience and would recommend this to someone looking for a light white that goes nicely with food or could be just as great well chilled on a hot summer day!<http://bit.ly/cNegSc>



- **Chicago Tribune Author: Unlisted**
Date: Wednesday, June 23, 2010

The "Groner" moniker on a label sporting a woman yodeling sends a clear message this Austrian wine is aimed at the smart, ironic Millennial set. But it is a charming wine for all ages, with a citrusy nose, a lively minerality and flavor notes of litchi, pineapple and pear.

Grade: What white wines work best with Pork? --Three Stars



- **The Austin Chronicle Author: W. Blake Gray**
Date: Friday, June 11, 2010

The Austrian entry is the smartly named Groner Grner Veltliner, a tasty version of the grape that is missing perhaps some of the white pepper found in more expensive Grners but that makes up for it with abundant apple aromas and a velvety mouthfeel. Try it with a homemade chicken salad or, even better, with a light curry.



- **Gabes View (Gabesview.com) Author: Gabe Sasso**
Date: Saturday, May 15, 2010

First up is the Groner 2009 Grner Veltliner. This wine aims to bridge the gap for U.S. consumers who like it, but are confused by the name. Importer Monika Caha, based on her experiences when she poured Grner Veltliner for American wine drinkers, developed the brand. She enlisted winemaker Meinhard Forstreiter to create a selection specifically for the U.S. market. The result is Groner, which leads with the phonetic spelling for ease. The 2009 Groner, produced using grapes from the Krenstal region of Austria, is 100 percent Grner Veltliner. This wine is finished with a screw top. It has a suggested retail price of \$12, but can often be found selling for under \$10.

Grade: The Wine You Should Drink All Summer



- **The Wine Buzz (Ohio) Author:** *Other*
Date: *Friday, January 1, 2010*

Pale straw color and appealing bready aroma with hints of minerals, lemon and tangerine; bright, tangy tangerine flavors with notes of lime and grass. Zippy!

Grade: 'Wine Find'



- **Forbes Author:** *Richard Nalley*
Date: *Friday, October 23, 2009*

Lean, crisp, food-flexible, Gruner Veltliner has been a go-to white wine for sommeliers across the country for over a decade, but has been waiting for a breakout brand in the retail market. Could this new wine be it? Certainly it's a fine "starter Gruner," broader and softer on the palate than most, but with a classic tangy pineapple/grapefruit character--not to mention cool packaging. It is a genuine alternative: a delicious wine that doesn't taste remotely like Chardonnay or Sauvignon Blanc.

Grade: New and Noteworthy



- **Wine Enthusiast Author:** *Roger Voss*
Date: *Thursday, October 1, 2009*

A deliciously light, fresh, crisp and grassy Gruner, offering a lively level of acidity and bright green plum flavors. There is just a touch of pepper to make this a food-friendly wine. Screwcap with a great label.



- **Miami Herald Author:** *Fred Tasker*
Date: *Thursday, September 3, 2009*

Is bone dry, crisp, with Granny Smith apple flavors. Its no august tippie, but itll impress your wine-snob friends. Its cult followers call it gru-vee.

Grade: Recommended



- **WomensDay Author:** *Other*
Date: *Thursday, May 7, 2009*

The fruity notes (think citrus and apple) in Grooners crisp, refreshing white mingle beautifully with the juicy mango in our Thai Mango Chicken, while its slight dryness balances the chickens sweetness perfectly.

Grade: 10 Winning Wines Under \$15



- **MSNBC Author:** *Edward Deitch*
Date: *Thursday, March 5, 2009*

Not only is Grooner one of the best attempts at wine branding Ive seen, its also a great wine value. Its instantly enjoyable and unmistakably grner, with signature notes of herbs, white pepper and minerals that punctuate a green apple core, along with a touch of pineapple. Theres good balance and a long finish. Alcohol is a modest 12 percent. This is an excellent wine for food, especially spicy or strongly flavored foods. We enjoyed it with fish sole fillets roasted with a simple coating of coarse Dijon mustard and vermouth, accompanied by asparagus sauted in olive oil with chopped garlic. At the \$10 level, youre often in for big-production, generic wines with little individuality. The Grooner, on the other hand, is estate bottled by one of Monika Cahas producers, Meinhard Forstreiter in the Niedersterreich region (Lower Austria). Its imported by Frederick Wildman and Sons, New York. This is one that Ill be drinking often with everyday meals, taking to parties and enjoying right into the summer months. Grooner, along with an exciting red that I reviewed recently, will give you a perfect introduction to Austrian wines.