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[Grooner – 2010 Grüner Veltliner](#)

Posted by Gabe on November 6, 2011



The Grooner – 2010 Grüner Veltliner was produced using fruit sourced in Austria's Niederösterreich appellation. This offering is 100% Grüner Veltliner. This wine was made by Meinhard Forstreiter whose family has been making wine in this region since 1868. Under his stewardship the Winery has reached new heights in several aspects of their operation such as the implementation of sustainable farming practices. For the last several years he's partnered with Monika Caha & Tony Silver from Caha selections to bring Grooner to the masses in the US. Their mission is to help educate the US consumer about this grape that they may be unfamiliar with and whose name they may have a difficult time pronouncing. The 2010 Grooner is widely available and has a suggested retail price of \$13.

A potpourri of citrus aromas fills the nose of this 2010 Grüner 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 they're 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 Grüner 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.

Gabe's View

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