

Intro to Hungary 101 3-pack \$75 (24 available)

Hungary has emerged from the post-communist era as a dynamic wine-growing country. Producers throughout the country are both embracing the historic varietals of the past, while studying the techniques of modern winemaking in other parts of Western Europe and the New World. We have begun to take notice of singular wines being produced by passionate producers who place a premium on the quality of fruit coming from vineyards farmed with a respect for the environment and the land which they are grown. These wines represent a tremendous value because their qualities rival the best of France, Italy, and the United States but they still fly under the radar of the average consumer and wine buyer. We've chosen a few of our favorites to share with you and we're confident that you will catch the Hungarian wine bug just like we have.

Furmint, *Hatari*, Samuel Tinon, 2016, Tokaji

The Tokaji region in the Northeast corner of Hungary has been renowned for its sweet, botrytis-affected wines since the 1650's, and to many wine drinkers "Tokaji" is a wine, not a place. It was the first of Hungary's regions to receive major investment in the post-Soviet era because of the sweet wine. However, in recent years they are experiencing a new revolution centering around dynamic producers who are making *terroir* driven dry wines. Samuel Tinon is at the forefront of this movement. He was born in France but settled in the area with his family believing that the region is capable producing wines that rival Burgundy and Bordeaux in quality and complexity. This vineyard's soils are comprised of 15-million year old volcanic obsidian with clay and limestone intermixed. The vine density is 10,000 plants per hectare which forces the vines roots to dig deep into the bedrock and really express the *terroir*. The Furmint vines are 90 years old and have never been treated with pesticides. This wine is great for lovers of French Chenin Blanc or Premier Cru Chablis, it is focused and mineral-driven with power but also great elegance and unique savory notes.

Hárslevelű, Lonyai, Kikelet, 2017, Tokaji

Hárslevelű (HARSH-lehveh-LOO) means "linden leaf." It is used as a minor blending component in the sweet wines of Tokaji as it is treasured for its perfume and high-toned fruit. The potential of Hárslevelű as a stand-alone dry wine is beginning to be explored and people are taking notice! Stéphanie Berecz (like Samuel Tinon) is a French native who eventually settled with her husband in the village of Tarcal where his family has lived for over 200 years. Stéphanie always manages to bring out the mineral character in her white wines which helps to balance the floral notes and intense aromas of lime and orchard fruits. The dry wine is unctuous at first with ripe pear and spice. The palate shows a lovely minerality and balancing lift and brightness.

Kékfrankos, Heiman & Fiai, 2018, Szekszárd

The Heiman family settled in southern Hungary in 1758 and brought their winemaking expertise with them, having come from Swabia in southern Germany. This wine hails from the Szekszárd region of Southern Hungary which is characterized by its warm summers and loess soils. Kékfrankos, also known as Blaufränkisch, was once widely planted in Hungary, but almost became extinct under Communism. The wine ferments in a mix of neutral oak and stainless steel with 25% whole bunches. The whole bunch fermentation provides both fresh fruity notes as well as savory spice. It smells of raspberries and strawberries with earthy notes and hints of tobacco. The balance of primary and secondary flavors is amazing for such a young wine.