

# Blaufränkisch

(blouw-FRAHN-keesh)

BRONZE MEDAL – 2011 Indy International  
BRONZE MEDAL – 2010 Indy International  
BRONZE MEDAL – 2009 Indy International  
SILVER MEDAL – 2007 Indy International  
SILVER MEDAL – 2004 Indy International  
BRONZE MEDAL – 2003 Indy International

## OVERVIEW

Winzerwald's Blaufränkisch is our "off-dry" wine (in between dry and semi-dry) that is finished both oaked and unoaked and sometimes blended with a small amount of other red grapes to reduce this wine's high alcohol. It is one of the few red wines widely planted in Germany and was thus chosen as one of our signature reds.

## HISTORY

Officially classified under the name "Blauer Limberger," this red grape variety also goes by the synonyms "Lemberger" and "Blaufränkisch." It is closely related to Spätburgunder (Pinot Noir) and thus you will find it a little lighter in texture. These grapes today are widely planted in Austria and in Germany's Württemberg region. These late-ripening Lemberger grapes probably originated in vineyards on the lower stretches of the Danube River. Winzerwald has produced this wine ever since its second year in operation.

## GRAPES AND SOURCES

Blaufränkisch grapes thrive in warm climate and wind-protected sites and its hardiness in southern Indiana has been favorable. They bud early, which can make them susceptible to late Indiana spring frosts and they ripen late. Their clusters are large and thus have a potential for high yield. These grapes, with their beautiful red color and sufficient tannins, are usually vinted as a lighter-styled red wines with plenty of acidity. Winzerwald's grapes come from are grown in the Yakima Valley region of Washington and are harvested to our specifications for brix, ph, acids and flavor and cold freighted to us where we crush them and ferment them here.

## WINE DESCRIPTION & DATA

Color:	Very deep rich-red color
Sugar:	Residual sugar can be between 0.5% and 1.4%
Style:	Off-dry, German/Austrian lighter style red wine
Aroma/Bouquet:	Light toasted oak and bright bramble berries
Taste:	Blackberry flavor with hint of oak
Alcohol:	13.5%
Ferment/Aging:	Stainless Steel with Oak induction or American oak barrels
Storage:	Store in cool place away from sun light. Can be shelved for a couple of years
Serving:	Cellar temperature 52-57°
Food Pairings:	Ideal with BBQ foods, lamb and rich gravy dishes (pot pie, goulash, stroganoff)

## Mushroom Barley Soup with Mini Meatballs

4 cups beef stock or low salt broth	2 Tbls extra virgin olive oil	2 Tbls dry bread crumbs
½ cup pearled barley	1 lb. mixed wild & cultivated stemmed mushrooms thinly sliced	2 Tbls. fresh grated Parmigiano-Reggiano
1 large thyme sprig	1 large shallot chopped fine	2 Tbls. chopped flat parsley
1 cup water	½ lb. ground sirloin	Sour cream, for serving
Salt & freshly ground pepper	1 large egg	

1. In a large saucepan, combine stock, barley, thyme and water. Season with salt and pepper and bring to a boil. Cover and cook over low heat until the barley is nearly tender, about 18 minutes.
2. Meanwhile, in a large nonstick skillet, heat the oil. Add the mushrooms and shallot, season with salt and pepper and cook over high heat until tender and browned, about 8 minutes.
3. In a medium bowl, combine the sirloin, egg, bread crumbs, cheese, ½ teaspoon of salt and ¼ teaspoon of pepper. Knead the mixture until blended. Roll it into sixteen 1-inch balls.
4. Add the meatballs and mushrooms to the soup and simmer over moderate heat until the meatballs are cooked through and the barley is tender, about 8 minutes. Discard the thyme. Stir the parsley into the soup and serve in bowls with sour cream.

Total cooking time: 40 minutes. 4 servings.