

Winzerwald Winery Glühwein (gloo-vine)

BRONZE MEDAL–2010 Indy International

SILVER MEDAL–2009 Indy International

Traditional German mulled red wine with cinnamon & cloves. Glühwein means glow wine as the wine is traditionally served heated.

Great heated, chill in the summer similar to an iced Chai, try with chocolate.

Gently heat by all traditional methods – the key is to simply warm the wine until tepid, do not overheat. May warm on the stove in a pan or pour in a wine glass and heating in microwave for 7 - 10 seconds. For groups, try warming a couple bottles in a crock pot and serving in a carafe on the table. Wonderful in front of a roaring fire, in the hot tub, outside on the patio around the chimenea or while camping. Enjoyed by dry wine drinkers, too as the spices balance the sweetness and the wine also has a dry red wine flavor profile.

HISTORY

Winzerwald's Glühwein is one of the first wines produced by Winzerwald Winery along with Nutcracker Red. As the Marechal Foch grapes were the first grapes to be grown in the Winzerwald Loesch Vineyard at Tobinsport (other than the family heirloom grapes) these grapes were used to produce a semi-dry red called Nutcracker Red and spices added to produce one of the winery's most popular niche wines – the Gluhwein. It also has become the most highly sold variety in the Christmas tree shaped bottles during the holidays.

GRAPES AND SOURCES

Winzerwald's Glühwein is produced from French-american hybrid grapes such as Marechal Foch, DeChaunac, Leon Millot and Chambourcin although some vinifera is also used in the blend on occasion.

WINE DESCRIPTION

Color:	Deep red wine with brick tones from the spices
Sugar:	Very sweet red wine with generally 12% residual sugar to balance the cloves, allspice and cinnamon and stand up to warming
Style:	A full sweet wine for enjoying by itself or with dessert
Aroma/Bouquet:	Forward clove aromas with some cinnamon and red wine bouquet
Taste:	Sweetness and clove highlight this wine, with interesting play of spices, sweetness and deep red wine flavors
Alcohol:	11 – 12%
Ferment/Aging:	100% Stainless steel fermentation, no oak.
Storage:	Store in cool place, drink within 12-18 months.
Serving:	Served traditionally heated, but is also good chilled or over ice. Often served in a mug rather than a wine glass.
Food Pairings:	Most often enjoyed warmed by itself, but is also great with chocolate desserts, spiced cookies or gingerbread or used for a marinade on baked apples & pork tenderloin – can also be enjoyed with hearty red meats or pasta with red sauces.

Cranberry Stuffed Baked Apples in Glühwein

6 - 8 medium sized baking apples, cored to within ¼ of the bottom

Whole Cranberry sauce

Sugar

1+ bottles of Winzerwald Glühwein

Place cored apples in a glass baking dish with the open sides upward... Fill centers with whole cranberry sauce, fresh or canned. Sprinkle 2 tsp. of sugar over cranberry filling on each apple. Pour Glühwein over apples to make a liquid about ½ inch deep in dish. Bake at 350 degrees until apples are baked to your liking. Baste Glühwein over apples during baking. Serve warm or cold with or without fresh whipping cream. Serve with a bottle of warm Glühwein or Little Rhineland White.



Spoon these cherries over ice cream or pound cake, or serve them topped with whipped cream and biscotti.

1/2 bay leaf
3 (3- by 1/2-inch) strips fresh lemon zest
2 1/2 cups of Winzerwald Glühwein
1/2 cup kirsch or other cherry-flavored brandy
3 cups fresh or frozen (not thawed) pitted sour cherries (1 lb)
1 (3-inch) cinnamon stick
1 vanilla bean, halved lengthwise

Tie bay leaf and zest together in a cheesecloth bag. Combine Glühwein and kirsch & cheesecloth bag in a 4-quart heavy saucepan and bring to a boil. Add fresh or frozen cherries with any juices, cinnamon stick, and vanilla bean and simmer, uncovered, until cherries are tender but still hold their shape, 3 to 4 minutes. Drain cherries in a sieve set over a bowl. Return cooking liquid to pan along with vanilla bean, cinnamon stick, and cheesecloth bag and boil until reduced to about 1 1/4 cups, about 12 minutes. Cool liquid slightly and discard vanilla bean, cinnamon stick, and cheesecloth bag. Transfer cherries and cooled liquid to jar and chill, covered, at least 2 hours to allow flavors to develop. Can be kept in jar chilled for up to 1 month. Feel free to try with blueberries, too. Thicken sauce with cornstarch if desired. Makes 4 servings. Adapted from Gourmet July 2003

Honey Spiced Pork Loin

3 lbs. of fresh Pork Loin
1 1/2 cups of Winzerwald Glühwein
1/3 cup of orange blossom honey
1/4 cup yellow mustard
1/4 cup chopped garlic
Salt
Ground black pepper
Ground cyan seasonings
1/2 cup water

Lightly salt, pepper, cyan the meat on all sides and then place the pork meat in a freezer bag and pour in the 1/4 cup of orange blossom honey and the 1 1/2 cups of Glühwein Spiced wine. Massage the meat and mixture and place in the refrigerator in a flat baking dish for 12-24 hours. Massage the meat in the freezer bag periodically during this time in the refrigerator. Preheat your oven to 400° F. Place the pork loin in a hot iron skillet with some olive oil and braise all sides of the meat. Pour the marinade into a roaster pan with the braised pork loin and add an additional 1/4 cup of water or more wine, lace additional honey and the yellow mustard over the meat, add the chopped minced garlic and cover. Place in the preheated oven for 1 hour. Then turn the roast over, recover, and reduce the heat to 200° F for 2-3 more hours. Remove the pork loin from the roaster pan and place on a wood cutting board and cover with aluminum foil for 20-30 minutes and let rest. You can then slice or pull the pork.

Simple gravy: Take the remaining pan liquids and pour into the iron skillet that was used for browning. (Note if you are worried about too much pork fat place the liquid in a bowl and place in the freezer to solidify the fat for removal.) Make a rue of 1/8-1/4 cup of flour with cold water in a separate dish. Heat the liquid to a slight boil and add the rue, stir and return the liquid to a boil. Salt and/or pepper taste. Serve with a warm glass of Winzerwald Glühwein or Riesling.