

What: Austrian Tasting on Peter's Patio
When: Sunday, June 29, 2025 at 2:00 pm
Where: The Mika's Backyard, 620 Ridge Rd., Moscow
To Bring: Table dishes and silverware
Cost: \$40 per person. Please email Tim Steffens (timsteffens@mac.com) that you are coming.
Contact: Peter Mika (pmika@uidaho.edu)



Viticulture has a long tradition in Austria. Archeological evidence indicates grapes were grown there over 4000 years ago. Under Roman rule both viticulture and wine production were encouraged. Although wine production varied through time, at the end of World War 1 Austria was the third largest producer in the world. A wine scandal in 1985, when some Austrian wine makers added diethylene glycol to increase the wine's sweetness, caused Austrian wines to be banned in many countries. This resulted in a reorganization of the industry with a new focus on producing wines of quality and distinction.

Join us as we explore some of the results of this quality growth in Austrian wines. We will serve examples of Grüner Veltliner and Riesling, the most distinguished and best known wines of Austria. We won't forget red wines and will serve examples of the most widely grown reds: Zweigelt and Blaufränkisch. Here's the wine line-up:

Opener: Stift Klosterneuburg Sparkling Grüner Veltliner

Flight 1: Major Whites

- Hermann Moser "Green Eyes" Grüner Veltliner 2022
- Hugl Ried Rosselberg Reserve Grüner Veltliner 2021
- Brundlmayer Riesling Kamptal 2022
- Alzinger Ried Loibenberg Riesling Smaragd Wachau 2023

Flight 2: Other Whites, Roses

- Stift Klosterneuburg Zierfandler Rotgipfler Gumpoldskirchen 2022
- Stift Klosterneuburg Wiener Gemischter Satz DAC Nussberg 2023
- Heidi Schrock Tour de Rose 2023
- Hugl Zweigelt Rose 2022

Flight 3: Major Reds

- Hugl Zweigelt 2021
- Walter Glatzer Zweigelt Carnuntum 2021
- Evolucio Blaufränkisch 2020
- Moric Blaufränkisch Burgundland 2022

As usual we will be serving food to accompany the wines. Here's the tentative menu:

- Char-Grilled Tuna with Toasted Corn Vinaigrette and Avocado Salad
- Sesame Snap Pea Chicken Salad
- Braised Pork with Leeks and Mushrooms

The event will take place on the Mika's back patio, so dress accordingly. You'll be in the shade, so it could be warm or cool. And please bring your own tableware including a plate, bowl, and silverware. We hope you will join us. To reserve a spot (**limited to 24 people**), mail in this coupon and your check to (and email Tim Steffens, timsteffens@mac.com):

Palouse Chapter, PO Box 8274, Moscow, ID 83843

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I am planning on enjoying the amazing June weather and wines on Sunday, June 29, 2025 at 2:00 PM. I have enclosed a \$_____ check for _____ people (@\$40/person). It will be held at the Mika's Backyard, 620 Ridge Rd., Moscow. Please make checks payable to "Enology Society, Palouse Chapter".

Name _____

Street _____

City _____ State _____ Zip _____

Phone: Daytime _____ Nighttime _____

email address _____

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