



Grüner Veltliner fielded as many successful dry whites in 2001 as did the late-ripening Riesling grape, with the top-scoring wine coming from its champion, F.X. Pichler. Its Grüner Veltliner Smaragd Wachau M 2001 (94, \$90) shows a little extra depth and dimension to its apricot and citrus flavors and a terrific structure.

F.X. PICHLER Grüner Veltliner Smaragd Trocken 94
Wachau M 2001

Wine of the vintage. Deeply colored, very ripe, unraveling apricot, citrus and tobacco flavors on an opulent texture.



A pair of wines from F.X. Pichler top the chart for Riesling. The racy, dense, Unendlich (literally, "endless") (93, \$80) shows the combination of exoticism and volume attained in 1998, while the Dürnsteiner Kellerberg (93, \$70) proves the winery's dexterity with Riesling as well as Grüner Veltliner. Unendlich, at a whopping 15 percent alcohol, is incredibly balanced and racy and a testament to the winemaking skills of Pichler in dealing with the ripeness of '98 fruit.

F.X. PICHLER Riesling Smaragd Trocken Wachau Dürnsteiner Kellerberg 1998 93

Harmonious, with banana, violet, apricot, grapefruit and bitter almond, a thick texture and crunchy acidity.

F.X. PICHLER Riesling Qualitätswein Trocken Wachau Unendlich 1998 93

Floral-scented and exotic, with rosewater, cardamom and green tea notes, quite racy, with a sinewy structure.

F.X. PICHLER Grüner Veltliner Smaragd Trocken Wachau Dürnsteiner Kellerberg 1998 92

Firmly structured, unevolved; it hints at banana in aroma, with the vanilla, peach and smoky fruit flavors to come.