

**Red Feet Wine Market
HANG TIME!**

**“2007: An Excellent Vintage for Finger Lakes Reds”
Thursday, March 5, 2009**

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing is OK!)

Hermann J. Wiemer Vineyard Pinot Noir 2007

\$20 each - \$18.00 (6) - \$17 (12)

This pale, graceful wine has an interesting fragrance of herb and sweet fruit. Herbal notes accent the plum and cranberry flavors. The wine rounds out and the finish lengthens with time in the glass.

Billsboro Winery Cabernet Franc 2007

\$18 each - \$16.20 (6) - \$15.30 (12)

A pretty wine with deep color, it offers a nose of ripe fruit. Sweet ripe plum flavors dominate this bright, well-balanced medium-bodied wine. Its round texture is complemented by fine tannins.

Ravines Wine Cellars Cabernet Franc 2007

\$20 each - \$18.00 (6) - \$17 (12)

A spicy nose that offers both ripe fruit and green peppers. Lovely tannins surround sweet cherries and plums graced by a touch of smoke. Lovely now, but will improve with age.

Damiani Wine Cellars Merlot 2007

\$22 each - \$19.80 (6) - \$18.70 (12)

This is a heavily oaked wine, and still in its extreme youth. The aroma is dominated by herbs and oak. The palate offers toast, herbs, and black fruit in a medium-bodied frame. This needs some time before it will strut its stuff.

Red Newt Cellars Cabernet Sauvignon 2007

\$22.00 each - \$19.80 (6) - \$18.70 (12)

Lovely balance, and everything's here. The nose offers raspberries as well as vanilla, smoke, and toast. Supple tannins support forward, focused berry fruit. This is a bit closed now, but has a very promising future. Definitely a Finger Lakes star!

**See you next Thursday for HANG TIME!
Our subject will be: Green Wines (Eco-Friendly)
EXPLORE THE WORLD IN YOUR GLASS.**

2007: AN EXCELLENT VINTAGE FOR FINGER LAKES REDS

Do you remember the weather in our area during the growing seasons over the last several years? Well, maybe if you're a gardener or if you spend a lot of time outdoors you do, and that's integral to knowing when to buy the best wines and how long to cellar them. It's the key to understanding what the press and wine collectors are talking about when they toss around different years amidst their winespeak. You may

not remember the best vintages in Bordeaux or Piedmont, but you already have all the tools you need to keep in the loop on Finger Lakes vintages. Just step outside and remember what you feel.

We are lucky enough to live in an up-and-coming wine region that will continue to gain international recognition. As of yet, our vintage ratings are hardly published, so it's important for us locals to take note and keep our own tabs. After all, our spring, summer and fall weather are certainly variable (let's not even get into winter). Our wineries grow German white grapes such as Riesling and Gewurztraminer that can take cool weather and benefit from a long, cool ripening season (long hang time). But we struggle to ripen most red grapes and we need all the warmth we can get to achieve rich fruit and ripe tannins in them. If it rains a great deal (as it did in 2008), the vineyards may suffer from fungus and mildew. If the spring warmth starts too late, the grapes may never have the opportunity to get the number of "degree days" they need to reach full maturation. If it's often cloudy and cool during the summer, there's not enough heat to ripen the fruit. Late spring or early autumn frosts can damage the yield, as can hail storms. On the other hand, if there is drought, the vines experience too much stress and will actually shut down, halting ripening another way.

So what makes a great vintage in the Finger Lakes? A long, mostly dry growing season with plenty of sun, but not oppressive heat. A little rain to water the plants throughout the season, but a sunny, dry September and October for harvest (rain during harvest can spoil even a promising summer). We are fortunate to have enjoyed that ideal weather in 2007, and today we celebrate the newly released red wine offspring of Mother Nature. 2007 produced great quality fruit, meaning ripe, sweet fruit with richer berry flavors instead of herbaceous, green pepper flavors that occur when fruit is under-ripe. This positively affected all our red grapes—Cabernet Franc, Pinot Noir, Cabernet Sauvignon and Merlot. There wasn't the rot and mildew to contend with, demanding heavy sorting at the winery either. Keep in mind that there are many other factors that influence the ability to make top quality wines including growing the right grapes on the right site, having older vines, and reducing the yield per acre. Also having an effect are the winemaker's skills and the barrel or aging regimen. Tonight we showcase 5 excellent Finger Lakes reds from 5 first-rate wineries to show you the outstanding balance and quality across the board. Savor them now and buy some to cellar over the next few years until our next brilliant vintage.