

Red Feet Wine Market
HANG TIME “2008: The Fresh Vintage”
Thursday, July 16, 2009

PRICES ARE FOR:
1 BOTTLE – 6 BOTTLES – 12 BOTTLES

Bibi Graetz Casamatta Bianco 2008 (Tuscany, Italy)
100% Vermentino
\$12 each - \$10.80 (6) - \$10.20 (12)

An enticing nose of grass, mineral, grapefruit pith, and almonds leads to fresh flavors of pink grapefruit, stone, and green apple, with a bit of almond on the finish. This lighter-bodied wine is great on its own or with salads and lighter fare.

Henri Bourgeois Petit Bourgeois 2008 (Loire, France)
100% Sauvignon Blanc
\$15 each - \$13.50 (6) - \$12.75 (12)

Aromas of grass, ruby red grapefruit, and white and green pepper are bright and striking. The palate has pronounced stoniness with lime and grapefruit and a little pepper. The acidity is lifted, and the wine full bodied with a long finish. Try with seafood, goat cheese, or creamy sauces.

Domaine de Triennes Rosé 2008 (Provence, France)
90% Cinsault, 10% Syrah, Mourvedre, Pinot Noir
\$17 each - \$15.30 (6) - \$14.45 (12)

Fresh and very aromatic nose of cherry, strawberry, and watermelon. Tart and powerful (despite the very pale color), with red berry flavors and a hint of sweetness at midpalate, leading to a long finish. This wine has the delicacy and intensity of a gymnast. Try with strawberry salad or grilled white fish.

Berger Zweigelt 2008 (Kremstal, Austria)
100% Zweigelt
\$13 each - \$11.70 (6) - \$11.05 (12)

Whoa! Rich, jammy nose of black cherries, black caps and smoke creates the impression that the wine will be viscous. Not so; it's refreshingly fruity all the way to the smoky, spicy finish. Would be good lightly chilled and served with Thai food or burgers and Bleu cheese.

La Joya Carmenere 2008 (Colchagua Valley, Chile)
100% Carmenere
\$9 each - \$8.10 (6) - \$7.65 (12)

The nose offers smoke, plums, and black pepper. The palate is more of the same, with the addition of spice and smooth, well-integrated tannins. The finish is very peppery. Try with grilled food--beef and root vegetables.

See you next Thursday for HANG TIME!
Our subject for next week will be “Wines from Spanish-Speaking Countries.”
EXPLORE THE WORLD IN YOUR GLASS.

2008: The Fresh Vintage

Vintage, vendange, vendemmia, cosecha—whatever you call it, this term refers to the year in which the grapes for a wine were harvested. Since many wines, especially reds, are

aged for months or years before their release, it is not unusual for the “current vintage” to be two years behind the calendar date. And since harvests in the southern hemisphere occur half a year before those in the north, it's not unusual to see “this year's” wines on the market before grapes in the northern hemisphere have fully ripened.

Some wines are intended for early drinking, and are best enjoyed when the bloom of youth is upon them. Rosé usually falls into this category; its charm depends on the fresh vibrancy of its fruit. As they age, the fruit fades and the wines become tired (just like us!). The **2008 Triennes Rosé**, a Cinsault-based wine, hails from Provence. It combines Provençal herbs with fresh strawberry and watermelon flavors.

White wines can sometimes age very gracefully, depending on the grapes used, their source, and the winemaking procedures. Many German Rieslings can last decades; white Burgundy, which is made from Chardonnay, is similar. Sweet dessert wines also have serious staying power. Wines change over time. In their youth, they're tight and racy, and their fruit, acidity and minerality stand out. With time, they soften and different flavors come to the fore, often blended in hard-to-describe ways. For example, the **Petit Bourgeois 2008**, a Loire Valley Sauvignon Blanc, is currently sharp and bright, very refreshing in summer weather. By early winter, it will have rounded somewhat, become less “Zing, zing, look at me!” It will still pair well with chèvre, but its increased subtlety will welcome other foods that don't work so well now. It will still drink well a year from now, if you can find some. Bibi Graetz's **Casamatta Bianco 2008**, a Vermentino from Tuscany, is a lovely blend of citrus, grass, pear, and almond. This is a wine to be consumed in its youth—the first year or so after release—due as much to the winemaking as the grape. Young vines and stainless steel fermentation are a combination for the present.

Red wines, with their tannins and darker fruit, often need time to come together. Some are meant to be drunk immediately, some to be aged a number of years, but most fall in between. They'll become richer, rounder in the mouth, more complex and non-fruit flavors develop. The **2008 Berger Zweigelt** is a “now” version of this grape (Berger also produces single-vineyard Zweigelt that will last several years). Its bright fruitiness jumps out of the glass. It's intended for current consumption, reflected in the packaging. The **La Joya Carmenere 2008** comes from Chile, so it's already got a bit of age. This Merlot-like grape has some tannin (necessary for structure) that's well integrated into the wine. Secondary fermentation and judicious use of oak soften the wine and pull its parts together, giving fruit the starring role. The winery also makes Carmenere meant to be aged, using older vines and more oak.

At Red Feet, we're constantly tasting our wines to see where they are—fresh, developing, or starting to tire—and the results influence what's on the shelves.