

**Red Feet Wine Market**  
**HANG TIME**  
**“2009: The Fresh Vintage”**  
**Thursday, June 3, 2010**

**PRICES ARE FOR:**

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

**Sitios de Bodega Con Class 2009 (Rueda, Spain)**

**60% Verdejo, 25% Viura, 15% Sauvignon Blanc**  
**\$12 each - \$10.80 (6) - \$10.20 (12)**

Fragrant, with grapefruit juice, lemon curd, and a hint of grass. Flavors of grapefruit juice, lime curd, and minerals; nicely round texture, and apricot on the finish.

**Domaine Lafage Côté Est Blanc 2009 (Rousillon, France)**

**50% Grenache, 30% Chardonnay, 20% Marsanne**  
**\$13 each - \$11.70 (6) - \$11.05 (12)**

The wine is aromatic, offering honeysuckle, flowers, and orange rind. On the palate, the richness of this wine is balanced by fresh acidity. Floral notes, lime, and tangerine are ripe with a creamy texture. Very yummy!

**Montfaucon Les Gardettes Rosé 2009 (Rhône Valley, France)**

**60% Cinsault, 20% Counoise, 10% Grenache, 10% Carignan**  
**\$10 each - \$9 (6) - \$8.50 (12)**

Another fragrant wine, loaded with grilled strawberries, cherries, and watermelon. Tastes are similar, with various red berries, and a hint of cinnamon leading to a spicy finish.

**Domaine de Bachellery Pinot Noir 2009 (Languedoc, France)**

**Pinot Noir**  
**\$10 each - \$9 (6) - \$8.50 (12)**

Aromas of black cherry candy, vanilla, wood, and some minerality. The palate offers light cherry, a little root beer, some touches of forest floor, and barrel spice, all with a soft, lightly grilled quality.

**Gouguenheim Malbec 2009 (Mendoza, Argentina)**

**100% Malbec**  
**\$11 each - \$9.90 (6) - \$9.35 (12)**

Licorice, cherry cola, damson plum, and grilled meat aromas lead to a sweet entry with plum and cassis dominant. This wine is robust, with a great deal of character, body, and length. It's even better the second day!

**See you next Thursday!**

**Our subject will be**

**“Front Porch Wines from Boutique Importer**  
**Michael Skurnik”**

**EXPLORE THE WORLD IN YOUR GLASS.**

and as long as eight. After the wine has gone through primary (and secondary) fermentation, it's aged anywhere from a few weeks to a few years. Ageing can be done in tank or barrel, with additional time in bottle before release. Since harvest in the southern hemisphere happens between February and April, we saw some 2009 wines in 2009 itself. In the northern hemisphere, the first 2009 wines to enter the market are whites and rosés. Wherever they're from, these fresh wines are meant to be drunk in their youth, a year or two after their release.

The first of the northern hemisphere's fresh vintage are whites from Bordeaux, Portugal's Vinho Verde, mass-produced wines aged in stainless steel (like some Italian Pinot Grigio or California Chard), crisp Spanish whites, and wines from the warm south of France. The 2009 vintage in Bordeaux has been described as outstanding. In the Rhône, '09 was generally good, better than '08. In the Languedoc, it was also a good year, though not uniformly so—a hot, dry summer forced an early harvest, with low yields of small grapes. 2009 was a good year for the north of Spain (especially for Verdejo, Godello, and Albariño), but very hot and dry in most of the south; Grenache often did well. Argentina saw a cold, early winter, killing some vines, a dry spring (great for Malbec), a warm summer with good thermal amplitude, and a perfect autumn; yields were lower than usual in Mendoza.

Now let's look at the wines. Some of today's wines are old friends from a new vintage. The **Sitios de Bodegas Con Class** blend from Rueda in northern Spain is made from the same grapes in the same proportions as last year and it has the expected zing. **Domaine Lafage Côté Est Blanc** is a bit more flowery than its predecessor but equally lively and structured. Both these wines will round out, and their flavors will integrate with time in bottle. The **Montfaucon Les Gardettes Rosé** is all one could want—a spicy, fruity, and fresh blend of Cinsault, Counoise, Grenache, and Carignan. The **Domaine Bachellery Pinot Noir** is rich and soft, with ripe fruit. The Tramontane wind and breezes from the Mediterranean mitigated the effects of the heat. **Gouguenheim Malbec** is full, forthright, and fruity. This wine has a half-year head start on its northern hemisphere neighbors, and it's getting to be a big boy now.

As the summer progresses, we'll be seeing more 2009 wines. It's interesting to drink them early and track their progress over time!

**2009—The Fresh Vintage**

Winemaking all over the world happens on a similar timetable: grapes grow during the spring and summer, harvest occurs in the fall, and winemaking begins. Turning juice into wine can take as little as four months