

**Red Feet Wine Market**  
**HANG TIME “American Wines”**  
**Thursday, July 2, 2009**

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

**Deloach Chardonnay 2008 (California)**

**100% Chardonnay**  
**\$10 each - \$9 (6) - \$8.50 (12)**

Lemon, pear, apple, and tropical fruit aromas tickle the nose. Apple, grape skin, and orange-y citrus on the palate, with subtle toast and a bit of vanilla. Creamy and medium bodied with slight bitterness on the finish.

**Pine Ridge Chenin Blanc-Viognier 2008 (California)**

**81% Chenin Blanc, 19% Viognier**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

Very aromatic: grapefruit, white peach, pineapple and orange blossom. The wine is less lush than the nose, with peach and floral flavors, grapefruit and melon, and very refreshing acidity.

**Waterbrook Mélange 2006 (Columbia Valley, WA)**

**28% Cabernet Franc, 21% Syrah, 19% Cabernet Sauvignon, 17% Sangiovese, 14% Merlot, 1% Tempranillo**

**\$15.50 each - \$13.95 (6) - \$13.18 (12)**

Complex nose of cherry, licorice, cedar, spice, and roses. The palate is elegant, with black cherries, plums, and baking spices well integrated with the fine tannins and bit of acidity that provide structure.

**Vihuela Concierto del Rojo 2005 (Paso Robles, CA)**

**Syrah, Merlot, Petit Verdot**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

Spicy aromas of cinnamon, dried herbs, and red berries open this silky-textured wine. Ripe and smoky, with cedar and sandalwood spice joined to red berry fruit and red plum. Nice acidity and medium tannins provide the structure for this medium-bodied food-friendly wine.

**Scott Harvey Zinfandel 2006 (Amador County, CA)**

**100% Zinfandel**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

The nose offers red currants and raspberries with a bit of bramble. The wine is rich and extracted, with red fruits—currants, raspberries, cherries—and a bit of toasty wood. Medium bodied with a long finish and good structure

**See you next Thursday for HANG TIME!**  
**Our subject for next week will be “Finger Lakes Distillery: Introducing the newest spirit producer in the region!”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**American Wines**

Every state in America produces wine made from local products, including grapes and other fruits, wild and cultivated; vegetables; and honey—any non-grain that can be fermented. Wine is regulated first and foremost

by the federal government’s Alcohol and Tobacco Tax and Trade Bureau (TTB), and arm of the Treasury. It sets minimum requirements in several areas, and states are free to make them more specific. In 1978, it established an appellation system that recognized winegrowing regions with officially designated boundaries. Initially, appellations were states and counties—political units. The creation of American Viticultural Areas (AVAs) came a bit later. AVAs are geographically based on unique climate, soil, topography, and history; today there are 194 spread across 25 states. (Interestingly, the first AVA was established in 1980 in Missouri!) To be AVA-designated on the label, 85% of the grapes must come from locations smaller than counties. If a state or county name is used, 75% of the grapes must be grown there; there are exceptions—California requires 100%, Washington 95%, and Texas 85%.

American wine laws differ from those in, say, France, where permitted grape varieties, vinification techniques, yields, and alcohol levels, and other factors are specified by law.

Today’s theme might be more accurately called “West Coast Wines.” Four of our wines are from California, one from Washington. The two whites have only a California appellation because they contain grapes from more than one AVA. **Deloach** sources the fruit for the entry-level, lightly oaked Chardonnay from several northern California sites. **Pine Ridge** sources its Chenin Blanc from several vineyards in one county, its Viognier from a single vineyard in another. Despite their general geographic designation, they’re made with care and have real personality.

Two of our reds are from AVAs. The **Vihuela Concierto del Rojo 2005** is a blend of Syrah, Merlot, and Petit Verdot, all from Paso Robles in the Central Coast (an example of nested AVAs). **Waterbrook Melange 2006** hails from Washington’s Columbia Valley, the largest of the state’s AVAs at over 11 million acres. This blend of six grapes comes from 5 vineyards in different AVAs. The grapes for **Scott Harvey Mountain Selection Zinfandel 2006** come from two AVAs and so use the Amador appellation.

Knowing the origin of the grapes in a particular wine helps us predict its flavor profile (Carneros Chardonnay is likely to be more delicate than that from a warmer area) and may even give us a clue about its likely cost (Napa Cabernet costs more than California Cabernet).