

Red Feet Wine Market
HANG TIME
“American Wines 2010”
Thursday, July 1, 2010

PRICES ARE FOR:

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

Keuka Lake Vineyards “Gently Dry” Vignoles 2009
(Finger Lakes, NY) 100% Vignoles
\$13 each - \$11.70 (6) - \$11.05 (12)

Intriguing combination of aromas—citrus pith, cilantro, peach, and green pepper. The palate abounds with apricot, lemon, and white grapefruit, tart but fruity. The perfect front-porch wine; medium-plus body and length.

Foris Gewurztraminer 2007 (Rogue Valley, OR)
100% Gewurztraminer
\$14.25 each - \$12.83 (6) - \$12.11 (12)

Lovely Gewürz nose of rose, ginger, litchee, banana, and mango. Fairly weighty on the palate, with soft acidity and flavors of citrus pit, litchee and tropical fruits. Well-structured and very dry.

“Borealis” by Montinore Estate 2009 (Willamette Valley, OR) 45% Muller Thurgau, 24% Gewurztraminer, 18% Pinot Gris, 13% Riesling (BIODYNAMIC)
\$12 each - \$10.80 (6) - \$10.20 (12)

Fruity aromas, with apricot, orange peel, dried pineapple, and a hint of fennel. The palate is round and ripe with just enough acidity. Orange, flowers, and melon lead into the long apricot-inflected finish in this medium bodied wine.

“The Keeper” Cabernet Franc by Corvidae Wine Company 2007 (Columbia Valley, WA) 100% Cabernet Franc
\$21 each - \$18.90 (6) - \$17.85 (12)

Easier to describe with an interpretive dance than with words... Nose of cooked cherry and cola, with hints of green and black pepper. Rich on entry (in flavor rather than weight), with silky tannins. Explosive cherry fruit, with a hit of Dr. Pepper and a bit of toasty wood.

Lockwood Vineyard Cabernet Sauvignon 2007
(Monterey, CA) 94.5% Cabernet Sauvignon, 2.5% Malbec, 1.5% Petit Verdot, 1.5% Syrah
\$14 each - \$12.60 (6) - \$11.90 (12)

Black cherry, spice, toast, and a hint of meaty broth on the nose. Beautifully structured and balance, with black cherry, blackberry, and cedar supported by fine tannin. Medium plus body, long finish.

See you next Thursday!

Our subject will be

“Sauvignon Blanc from Around the World”
EXPLORE THE WORLD IN YOUR GLASS.

American Wines 2010

Every state in America produces wine. Grapes are not the only fruit fermented; all sorts of tree fruits, berries, even

melons are used. Vegetables, honey (think mead), and wild plants (Grandma’s dandelion wine) can be fermented. Wine offered for sale is regulated mainly by an arm of the Treasury, the federal Alcohol and Tobacco Tax and Trade Bureau (TTB). It sets minimum requirements and labeling laws; states are free to make them more specific. In 1978, the TTB established an appellation system that recognized winegrowing regions with officially designated boundaries. Initially, these 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; New York has nine.) An AVA on the label means the wine contains 85% of its grapes from that region. If a state or county name is used, 75% of the grapes must be grown there; exceptions include California (100%), Washington (95%), and Texas (85%). American wine laws differ from those in, say, France, where permitted grape varieties, vinification techniques, yields, alcohol levels, and more are specified by law.

Today’s wines are all from different AVAs, most from the west coast, but they showcase the variety of America’s grapes and wines. There’s no Chardonnay or Sauvignon Blanc in our white selections, but there *are* fresh summer whites. All are Estate Bottled—all grapes were grown, fermented, and bottled on a single property. **Foris Gewürztraminer 2007**, from southern Oregon’s Rogue Valley, is a crisp, dry version of this grape from a cool vintage. Our own Finger Lakes is home to **Keuka Lake Vineyards Gently Dry Vignoles 2009**, made by the talented local native Staci Nugent. Vignoles is a French hybrid, a cross between a Seibel (itself a hybrid) and Pinot Noir; it lends itself to both table and dessert wine. **Montinore Borealis 2009** is a blend of four grapes, all grown biodynamically in Oregon by the Marchesi family. Like the Vignoles, it is off dry.

Our reds come from out west. **Corvidae “The Keeper” 2007** is a Cabernet Franc from Washington state. It is richer than offerings from the Loire or Finger Lakes, New World in style. **Lockwood Cabernet Sauvignon 2007** shows the strength of both the vintage and the producer. Its modest price belies the complex interplay of fruit, mineral, and spice that results from a long growing season, special soils, and sixteen months in French oak.

Don’t stop here—the US has much more to offer, and we’ll be glad to show you Red Feet’s selection.