

Red Feet Wine Market
HANG TIME
“Autumn Wines for Fall Flavors”
Thursday, October 15, 2009

PRICES ARE FOR:

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

Handley Cellars 2007 Gewürztraminer (Anderson Valley, California)

100% Gewürztraminer

\$16.50 each - \$14.85 (6) - \$14.03 (12)

Aromas of roses, orange blossom, lychee, ginger and honey—wow! The wine is elegant (and restrained, considering its fragrance), with flavors of lychee, apricot, yellow roses, and ginger; peach skin chimes in on the lengthy on finish. The acidity is beautifully balanced, making this a table-friendly wine.

Von Buhl “Maria Schneider Jazz Riesling” 2007 (Pfalz, Germany)

100% Riesling

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

Honey, apricots, peaches, and very ripe apples jazz up the aromas. This wine is sweet on entry, tart on the finish, offering several apple flavors, ranging from green to mtsu. Lovely balance.

Sheldrake Point Ice Apple Splash 2008 (Finger Lakes, New York)

100% Apple Juice (46% Mutsu, 29% Liberty, 13%

Dabinette, 12% Harry Master’s Jersey)

\$20 each - \$18 (6) - \$17 (12)

This is a rich, delicious dessert wine made from fermented concentrated cider. Apples baked with cinnamon on the nose, honeyed apples on the palate. Pure fruit and fresh acidity with a long finish.

Telmo Rodriguez “Al Muvedre” 2007 (Alicante, Spain)

100% Monastrell (Mourvedre)

\$15 each - \$13.50 (6) - \$12.75 (12)

The nose is perfumed, smoky and gamy with black cherry fruit, complex and changing as the wine opens. Both red and black cherries and berries mingle in the glass with slightly meaty flavors. This full-bodied wine is well structured and complex, with room to grow.

Huntington Wine Cellars Petite Sirah 2007 (California)

87% Petite Sirah, 12% Cabernet Sauvignon, 1% Syrah

\$13.50 each - \$12.15 (6) - \$11.48 (12)

Inky! Fat, black-fruited aromas of cassis and plum with chocolate and licorice notes. Flavors are huge but stylish, with cassis, meat, and mocha. A great tannin-acid structure supports the full body and long finish.

See you next Thursday for HANG TIME!
Our subject next week will be
“Take me to the river...or lake...or ocean”
EXPLORE THE WORLD IN YOUR GLASS.

Autumn Wines

Autumn’s here, with its lambent light, bright leaves, crisp apples, and a certain nip in the air. It’s time to change out the summer clothes for something warmer and trade the light summer foods for something richer. Beautifully colored winter squashes and tasty pumpkins replace zucchini and tomatoes. These heartier dishes call for heartier wines with stronger flavors and round textures, warming wines for chilly evenings. Here are some Red Feet suggestions for the late autumn harvest.

We love the flavors and aromas of Riesling and Gewürztraminer paired with squashes in soups and casseroles. They’re great foils for the cinnamon, clove, nutmeg and allspice often used in these dishes or with roasted root vegetables, caramelized onions, and rich gratins. Their brightness and boldness stand up to the rich, sweet, creamy flavors of fall cooking. Now’s a great time to visit wineries and sample some of the local products, but it’s also fun to taste wines from other regions. The **Handley Gewürztraminer 2007** from California’s Anderson Valley is drier and more delicate than most in the Finger Lakes but still has the spice you’d expect from this beautiful grape. **Von Buhl’s Maria Schneider Jazz Riesling 2007**, with its apple flavors also works with these dishes, as well as pork roasted with apples. The fall issue of *Edible Finger Lakes* pairs **Sheldrake Ice Apple Splash** with a great recipe for pumpkin cheesecake; this wine would also be delicious with apple desserts—tarts, pies, cakes or strudel—bread pudding, or baked pears. It has the fruit and weight to complement and accent without overwhelming.

Fall meats are often stewed or braised, cooking methods that call for red wine sauces. If you’re lucky enough to have a hunter friend, you may be able to snag some venison. These kinds of food want spicy, fruity, rich red wines like Zinfandel, Petite Sirah, old vine Grenache, Syrah, and Monastrell (Mourvèdre). These grapes often have earthy, gamy notes echoed in venison and wild fowl, and their fruit matches the fruit often served with such dishes. The 2007 **Telmo Rodriguez Al Muvedre**, an organic wine carefully made from hand-harvested grapes and bottled unfiltered and unfiltered, is rich and warming, great with roast lamb. **Huntington Petite Sirah 2007**, with its cherry, plum, chocolate, and licorice touches, has a rich, full texture, with dense and spicy fruit. This velvet blanket of a wine goes with a simple pot roast or beef daube or an elegant venison tenderloin. Both these wines drink well alone, but they are also delightful paired with lentils, smoked tofu, blue-veined cheeses, fireplaces, and woodstoves.

As you taste each of these wines, remember that Thanksgiving is not far off. They’ll all work with that special meal, and we’ll show you others.