

**Red Feet Wine Market**  
**HANG TIME**  
**“Bubbles and Other Delights to Welcome the**  
**New Year. Happy 2010!”**  
**Thursday, December 17, 2009**

**PRICES ARE FOR:**

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

**François Montand Brut Blanc de Blancs NV (Jura, France)**

**Ugni Blanc and Chardonnay**  
**\$14 each - \$12.60 (6) - \$11.90 (12)**

Toasty apple aromas lead to crisp clean flavors of apples, vanilla, and citrus. Elegant and harmonious.

**Prima Perla Prosecco Extra Dry NV (Veneto, Italy)**

**100% Prosecco**  
**\$10.50 each - \$9.45 (6) - \$8.93 (12)**

This slightly off-dry Prosecco offers aromas of white flowers and flavors of pear and white peach. Delicate and balanced.

**Terres Dorées FRV100 Rosé NV (Beaujolais, France)**

**100% Gamay**  
**\$22 each - \$19.80 (6) - \$18.70 (12)**

Both the nose and the palate are reminiscent of cider, with fresh berries and apple peel adding to the charm.

**Bleasdale Vineyards “The Red Brute” Sparkling Shiraz NV (Langhorne Creek, Australia)**

**100% Shiraz**  
**\$21 each - \$18.90 (6) - \$17.85 (12)**

Complex aromas of black fruit, smoke, and bramble lead to Shiraz flavors of blackberry compote, black currant, and date. More freshness than many sparkling Shirazes, this is a full bodied wine.

**Finger Lakes Distilling Cassis Liqueur (Seneca Lake, NY)**

**Local black currants soaked in neutral spirits made from grapes**  
**\$19.50 each - \$19.50 (6) - \$19.50 (12)**

Beautiful color. Black currant, earth, mint, and pomegranate aromas lead into fresh, tart currant flavors with a bit of berry skin providing tannic structure. The freshest, most fruit-driven, driest cassis we’ve ever seen—not a hint of boiled syrup flavors, just elegant, complex fruit.

**See you next Thursday!**  
**No Hang Time next week.**  
**We will be open 10 am – 7 pm to serve you.**  
**EXPLORE THE WORLD IN YOUR GLASS.**

There’s something festive about wine with bubbles—it looks good, tastes good, and feels good. But how do they get the bubbles into the juice? There are two main methods: make it happen in the bottle itself, or make bubbly wine in a big container and then bottle it.

The most complex way to make sparkling wine is known as the traditional method or the Champagne method (named for the region of France that pioneered its use.) Grapes that go into these wines are harvested tart and under ripe, then fermented and blended into the base wine. This wine is bottled, yeast is added, and the bottles capped like beer. A second fermentation occurs in these bottles [which have to be heavy and strong to withstand the pressure that builds up (5-7 atmospheres)]. Over the course of this fermentation, the bottles are inverted, and the yeast settles into the neck. The necks are frozen, the crown caps removed, and the plug of spent yeast shoots out. The air space has to be refilled, so a *dosage* of sweetened wine is added, and the bottle is corked and muzzled. Key to this process is the base wine, usually a secret blend. In Champagne, Pinot Noir, Pinot Meunier, and Chardonnay form the base. Cava from Spain, also made in the traditional method, commonly contains Parellada, Xarel-lo, Macabeo (Viura), and may also include Chardonnay, Pinot Noir, and Sudirat. The **Francois Montand Blanc de Blancs NV**, from the Jura, is made using the traditional method.

In the ancestral method, the base wine is fermented to a low level of alcohol, lightly filtered, and bottled without *dosage*. There’s enough sugar and yeast left in the wine to continue fermentation in the bottle, though these wines are generally sweeter and not as fizzy for as long. The **FRV 100 Rosé NV** from Terres Dorées is made using the method.

A third approach to putting CO<sub>2</sub> in wine is called the Charmat Process or the Italian method. The base wine is put into large, inert tanks where it undergoes secondary fermentation without *dosage*. It is bottled under pressure in a continuous process. This is a less expensive approach than bottle fermentation and generally produces wines of less complexity. Italian Prosecco, such as the **Prima Perla NV**, is made this way. **Bleasdale Vineyard’s “The Red Brute” Sparkling Shiraz** is made in a similar fashion, but tank fermentation is brief, *dosage* of Shiraz concentrate is added, and additional carbonation occurs on the bottling line.

The classic cocktail, Kir Royale, is made with Champagne and cassis liqueur. The **Finger Lakes Distilling Cassis**, made from local blackcurrants and grapes, would be a great addition to the Montand sparkler for a holiday party!

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