

**Red Feet Wine Market
HANG TIME “Budget Wines #1”
Thursday, January 14, 2010**

PRICES ARE FOR:

1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)

Melini Orvieto Classico Secco 2008 (Umbria, Italy)
45% Procanico, 20% Verdello, 15% Grechetto, 10% Drupeggio, 10% Malvasia
\$10 each - \$9 (6) - \$8.50 (12)

Aromas of tree fruits—ripe pear, apple, apricot—as well as hints of mineral, almond, and fennel. Soft and round in the mouth, with flavors of apples and pears leading to a finish of spice, almond, and peach. Clean and fresh.

Cudgee Creek Chardonnay 2009 (South East Australia)
100% Chardonnay
\$8.50 each - \$7.65 (6) - \$7.23 (12)

Tropical fruits, especially mango and pineapple, are joined by Golden Delicious apples and vanilla on the nose. The flavors are clean, with more apple and vanilla, a bit of ripe melon, and apple skin on the finish.

Château Comte Devaugelas Saint-Chinian 2007 (Saint-Chinian, France)
\$9 each - \$8.10 (6) - \$7.65 (12)

Very Old World, with a complex nose of coffee, sweet tobacco, pepper, and black berry fruit. Understated fruit on the palate, accompanied by cedar and tobacco notes, structured by slightly grainy tannins. A wonderful food wine—try with duck.

Vigneti del Sole Montepulciano d’Abruzzo (Abruzzo, Italy)
100% Montepulciano
\$8.50 each - \$7.65 (6) - \$7.23 (12)

Plum, cured meat, smoke, and tobacco aromas lead to lightly spicy flavors of little black fruits supported by fine tannins. The perfect pizza wine!

Ledgewood Creek Winery PQ Red Cuvée 2008 (Suisun Valley, California)
57% Merlot, 18% Cabernet Sauvignon, 15% Mourvedre, 10% Grenache
\$10 each - \$9 (6) - \$8.50 (12)

Grenache-type red fruit dominates the nose, rich and tinged with vanilla. A touch of pepper on the palate, along with cooked jammy black fruits and a bit of smoke. Well-structured, with nice tannins on the finish of this full-bodied wine.

**See you next Thursday for HANG TIME!
Our next subject will be
“Iberian Peninsula: Spain and Portugal”
EXPLORE THE WORLD IN YOUR GLASS.**

Budget Wines 2010

Our budget wine tastings have looked at some of the factors that affect a wine’s price. For example, there are

tangible costs of production—land, grapes, water, labor, equipment for both the vineyard and winery. There are less tangible production costs, especially the risks associated with weather. There’s the cost of marketing, the effects of currency fluctuations, the “prestige factor,” and the effect of vertical integration.

The last 30 years have seen a real globalization of the wine industry. New regions—Australia, Chile, Argentina, southern France, South Africa—have entered the international market, starting with every-day wines and moving to fine wines. There have been major advances in agricultural knowledge and its dissemination affecting vines, rootstocks, and growing methods. There have been advances in winemaking technology and practices. A new generation of winemakers world wide, many school-trained, has combined new and traditional practices to produce high quality wines at low prices. Of course, there are lakes of cheap, mass-produced wines, but there are also many inexpensive wines that are true expressions of both their grape variety and region. Red Feet believes wine can possess both individuality *and* a low price. We offer wines that reflect their (perhaps obscure) places of origin, where grapes match their soil and climate, and people know what they’re doing.

We’re pouring two whites. The **Melini Orvieto Classico Secco 2008** comes from Umbria in central Italy. Melini is an old (300+ years) company, a producer of Tuscan wines that has expanded operations over the decades. **Cudgee Creek Chardonnay 2009** comes from the flat Murray Darling river area of South Eastern Australia. The largest estate in the area, it is highly mechanized. The 1980s introduction of cool temperature stainless steel fermentation has made for fresher, more flavorful and stable wines, as these examples show.

Our reds include the **Chateau Comte Devaugelas Saint-Chinian 2007** from southern France and the **Pasqua Montepulciano d’Abruzzo 2008**. Both are family-run operations with roots in their regions. The former is fairly small, and makes a traditional wine using modern practices. The latter is a large company that focuses on uncomplicated, easy-to-drink wines made from local varieties. The **PQ Red Cuvée 2008** from the Suisun Valley in California is a free-form wine—each year the blend is different, depending on what is available from the estate. Each type of grape is vinified separately, and the final blend each year allows the winery to use odd lots of juice while maintaining a similar style and taste. Flying under the radar (Comte Devaugelas), working with growers (Pasqua) and good blending (PQ) make for budget wines. Ask the staff for more suggestions!