

Red Feet Wine Market
HANG TIME
“Cabernet Sauvignon and Cabernet Blends”
Thursday, February 11, 2010

PRICES ARE FOR:

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

Leidenfrost Vineyards *Rhapsody* (Finger Lakes, NY)

60% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot

\$12 each - \$10.80 (6) - \$10.20 (12)

**Apaltagua Cabernet Sauvignon Reserva 2007
(Colchagua Valley, Chile)**

100% Cabernet Sauvignon

\$12 each - \$10.80 (6) - \$10.20 (12)

**Gougenheim Cabernet Sauvignon 2008 (Mendoza,
Argentina)**

100% Cabernet Sauvignon

\$11 each - \$9.90 (6) - \$9.35 (12)

**Vinum Africa Cabernet Sauvignon 2006
(Stellenbosch, South Africa)**

100% Cabernet Sauvignon

\$16 each - \$14.40 (6) - \$13.60 (12)

Van Ruiten Cab-Shiraz 2006 (Lodi, California)

52% Cabernet Sauvignon, 48% Shiraz

\$17 each - \$15.30 (6) - \$14.45 (12)

See you next Thursday!

**Our subject will be
“Staff Picks”**

EXPLORE THE WORLD IN YOUR GLASS.

Cabernet Sauvignon and Cabernet Blends

Cabernet Sauvignon is regarded worldwide as the noblest of red wine grapes. There are many reasons for this. It makes wine of deep color, aroma, flavor, and structure; it develops and evolves with time; it blends well with a variety of other grapes, and the result is greater than the sum of its parts. It grows in a variety of places, and produces distinctive wines in many of them.

DNA testing in 1997 showed it to be an offspring of Cabernet Franc and Sauvignon Blanc.

Cabernet Sauvignon is characterized by small berries, a high seed-to-pulp ratio, thick blue skin, and vigorous growth. It buds early and ripens late, and the vine produces large leaves that can retard ripening without good canopy management. Modern vineyard techniques have led to the production of high quality grapes, and modern winemaking techniques, including the use of oak and blending, have led to high quality, age-worthy wines.

Today we're pouring three straight Cabernets from three different regions. **Gougenheim Cabernet Sauvignon 2008** is grown in the desert climate of Argentina's Uco Valley. The growing season is long, and large day-night temperature swings allow the grape to ripen slowly and completely. Wood contact in the cellar softens the grape's tannins and adds complexity. **Apaltagua Reserva Cabernet Sauvignon 2007** comes from Chile's Colchagua Valley. The climate is less extreme than in Mendoza, but day-night contrasts are also strong. The wine was fermented in steel and aged in oak. Extensive contact between skins and juice allows the extraction of strong fruity flavors along with herbal notes characteristic of Chile's Cabernet. Stellenbosch, South Africa is home to **Vinum Africa Cabernet 2006**. This small company sells off most of its grapes, retaining the best for its own wines.

To show the versatility of Cabernet, we're showing two blends. One is a Meritage™ (from “merit” and “heritage,” the American name for a Bordeaux-style blend), the non-vintage **Leidenfrost Rhapsody** from Seneca Lake. This is a blend of estate-grown Cabernet Sauvignon, Cabernet Franc, and Merlot, each vinified separately. This aromatic wine was aged in oak; the Cabernets were from the outstanding 2007 vintage, so the flavors are ripe and generous.

On the brawnier side, the **Van Ruiten Cab-Shiraz 2006** from Lodi is almost a 50-50 blend of these two grapes. Like most wines made from Cabernet, it's seen oak—you can pick up hints of toast and vanilla along with rich fruit. This family winery was founded over 50 years ago in Lodi, California. The wine was made by Ryan Leeman, Cornell class of 1995.

Ask the staff for more Cabernet and Cabernet blends suggestions!