

**Red Feet Wine Market**  
**HANG TIME**  
**“Let’s Celebrate the Holidays!”**  
**Thursday, December 10, 2009**

**PRICES ARE FOR:**

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

**Van Ruiten “Glory Days” Chardonnay 2008 (Lodi, California)**

**93% Chardonnay, 7% Viognier**

**\$14.50 each - \$13.05 (6) - \$12.33 (12)**

Interesting aromas of flowers, pear, apple, and Meyer lemon lead to flavors of fresh apples and bright lemons, tropical fruits and orange blossom. Moderate acidity; medium bodied with a long finish. (Winemaker Ryan Leeman is Cornell '95).

**Leyda Classic Pinot Noir 2008 (Central Valley, Chile)**

**100% Pinot Noir**

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

Cherry and smoke on the nose. Both red and black cherry on the palate, along with a hint of earth and grilled mushrooms. Medium bodied with a long finish.

**Tabor Galil Merlot 2007 (Galilee, Israel)**

**100% Merlot**

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

Earthy, with boysenberry and blueberry fruit on the nose. The flavors are black-fruited—berry and plum—with fine tannins, light oak, and great finesse.

**Graham Beck “The Ridge” Syrah 2003 (Robertson, Cape Province, South Africa)**

**100% Syrah**

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

Mature aromas of soil, smoke, cedar, iron, and black fruit that keep opening up with time. Complex, layered flavors of earth and black fruits, with herbs at the finish. Beautifully structured, with fine, silky tannins; very long finish.

**Powers Cabernet Sauvignon 2007 (Columbia Valley, Washington)**

**90% Cabernet Sauvignon, 5% Syrah, 2% Petite Verdot, 2% Merlot, 1% Malbec**

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

Interesting aromas of craisins, mint, orange, and chocolate are repeated on the palate, with ripe fruit, as well as orange chocolate and mint. Nice structure provided by slightly grainy tannin.

**See you next Thursday for HANG TIME!**

**Our subject next week will be**

**“Bubbles and Other Delights to welcome the New Year. Happy 2010!”**

**EXPLORE THE WORLD IN YOUR GLASS.**

food and drink will figure in the celebrations. Cultural and religious traditions provide us with time and space to reaffirm history, hope, and community. Fried foods, roasts, baked goods, and the fruits of the harvest grace the table and give us a chance to try both old and new delights. Here are some wines for your get-togethers.

We’ll start with a fresh, bright white from Lodi. **Van Ruiten Glory Days Chardonnay 2008** is a good match for latkes, squashes, fowl, pasta, ham, and vegetables. Its apple, pear, and citrus flavors also pair well with seafood and hors d’oeuvres at holiday parties.

The **Leyda Classic Pinot Noir 2008** from Chile’s Central Valley is great with salmon or tuna. Its fruity bouquet has notes of cherries, spices, and dry leaves. It works well with nibbles, too—stuffed mushrooms, smoked cheese, smoky eggplant.

Not all Israeli wine is kosher, but the **Tabor Merlot 2007** from Galilee is, and strictly so. This is a rich and hearty Merlot that goes well with brisket and other roasts, even duck. Give it an hour to breathe and its black fruits flesh out. This wine has a strong sense of place, or *terroir*.

We’ve chosen the **Graham Beck “The Ridge” Syrah 2003** because this South African winery tries to put into practice the principles that guide the American holiday of Kwanzaa. The wine itself offers berry and cherry, with pepper, clove, spice, and wood; it calls for full-flavored casseroles, stews, or roasts.

Our second American offering, **Powers Cabernet 2007** from Washington state, is a wine that’s rich and friendly, loaded with the fruit and flavors of five different grapes and Cabernet from four vineyards. This is the best Powers yet! Try this fat boy with hearty dishes or cold nights.

Not all holidays are “official”—maybe you’re celebrating the end of term or the arrival of family. If you’re brain is tired or you have too much to do at this time of the year, grab a six-pack of “Elf’s Favorites” or “Santa’s Stash,” an easy solution for holiday entertaining. You can also bring your menu and let the Red Feet staff help you with wine pairing!

**Wines for the Holidays**

Whether your festival of choice is Chanukah (25 Kisle, sundown Dec.11-Dec.12 this year), Christmas (Dec. 25), or Kwanzaa (Dec.26-Jan. 1),