

Red Feet Wine Market
HANG TIME “Chocolate and Wine”
Thursday, September 18, 2008

Chocolate from Sarah’s Patisserie

PRICES ARE FOR:

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

Paringa Shiraz 2007 (South Australia) 100% Shiraz
\$12 each - \$10.80 (6) - \$10.20 (12)

A nose of Framboise and raspberry jam leads into a wine with bright acidity and ripe boysenberry fruit, with subtle and elegant tannins. This medium-bodied wine develops licorice flavors with time opened.

Boom Boom Syrah 2006 (Columbia Valley,

Washington) 100% Syrah
\$20 each - \$18 (6) - \$17 (12)

Complex aromas of blueberries, farm, and leather lead into a very flavorful, rich, and elegant palate of blueberry and black plum with hints of earth and bramble.

Urban Ribera del Duero 2005 (Ribero del Duero, Spain)

100% Tinta del Pais (Tempranillo)
\$15.50 each - \$13.95 (6) - \$13.18 (12)

Gentle aromas of red fruit, coffee, and wood drift from the glass. The ripe and spicy wine shows flavors of red fruits with firm and elegant tannins and a lenthly finish.

Quinta do Infantado Ruby Port (Portugal)

\$18.50 each - \$16.65 (6) - \$15.73 (12)

Tinta Roriz (Tempranillo), Touriga Nacional, Touriga Franca and Tinta Barroca

This blend of two or three vintages smells of almond, red fruit, and a touch of maple. The palate has raspberry fruit and real finesse, leading into a fairly long finish.

Aqua Perfecta Framboise Liqueur by St George

Spirits (Meeker Raspberries mixed with Eau de Vie)

\$18 each - \$16.20 (6) - \$15.30 (12) for 375ml

Unbelievable aromas of raspberry compote, complete with seeds for complexity, jump from the glass. The liqueur is tremendously rich with super-concentrated essence of raspberry, very fresh rather than cloying. The finish lasts almost a minute. Try alone, or with chocolate layer cake filled with raspberry.

See you next Thursday for HANG TIME!
Our subject will be “A Chardonnay for Everyone.”
EXPLORE THE WORLD IN YOUR GLASS.

Red Feet Wine Market

Wine and Chocolate

Today’s chocolate comes from Sarah’s Patisserie, home to the most incredible French pastries and treats—chocolate or almond croissants, fresh éclairs, lemon meringue tarts, opera torte, chocolate mousse cake, French butter cookies, and artisan chocolates such as truffles and bonbons. You can select from as many as

thirty different chocolates and have them packaged as a gift (or for yourself!). Every item is made by hand from raw ingredients; there are no mixes or processed food. Sarah’s Patisserie can also make the wedding cake of your dreams. They offer pastry classes on Thursday evenings—come in and learn how to make truffles, éclairs, mousse, crème brulee, or tarts. Sarah’s is also happy to make your next birthday party, office party, or anniversary party a spectacular event. Really, though, you don’t need an “occasion” to eat a cake from Sarah’s—the cake is the occasion. It will be the best thing you ever put into your mouth. Find Sarah’s at Community Corners in Cayuga Heights, Tuesdays through Saturdays from 10-6. Check out the website at www.sarahspatisserie.com.

Chocolate and wine are both wonderful alone, and when correctly paired, their synergy is great. With the wrong wine, however, chocolate’s sweetness can suck out the wine’s fruit, leaving a cottonmouth or dustbowl effect, or it can simply overwhelm the wine. Let’s look at some general ideas for pairing wine with chocolate.

First, chocolate. The source, preparation, and amount of cacao determine the flavor of the chocolate. White chocolate has no cacao, only cocoa butter; milk chocolate has milk or cream, more sugar, and less cacao than dark chocolates. Semisweet has 50-70% cacao, bittersweet 71-100%. Cacao contains tannins, just as wine does. In candy form, chocolate can be plain or mixed with nuts, spices, or fruit, and it can be hard or soft. Chocolate can be the heart of mousse, cakes, and cookies. It is also used in savory dishes—Mexican mole sauce is an example.

However it appears, chocolate is an intense flavor. This leads to the first general suggestions: pair chocolate with big wines to cut through its thickness, and choose wine that is as sweet as or sweeter than the chocolate. Another pairing principle is the same as for any food-wine match: choose a wine that contains similar flavors and/or aromas. Some grapes—Cabernet, Syrah/Shiraz, Merlot—often contain chocolate or cocoa notes. Here are some general suggestions. Try Muscat or demi-sec Champagne with white chocolate. With milk chocolate, try tawny port, a rich Pinot Noir, or a rich Merlot. Semisweet can match with ruby port or Cabernet; bittersweet likes rich wines such as Zinfandel, Shiraz, big Grenache, Banyuls, ruby port, Bual, and Pedro Ximenez sherry. Fruit and chocolate together can be paired with fruit-based wines or liqueurs.

Today we’ll offer three “normal” wines—an oaked Tempranillo from Spain’s Ribera del Duero, a fruity Shiraz from Australia’s Riverland, and a Syrah from Washington state. We’ll also pour a ruby port, a red wine fortified with brandy. Our final match is a Framboise, a raspberry liqueur—raspberry wine fortified with raspberry *eau de vie*.