

Red Feet Wine Market
HANG TIME
“Cupid’s Favorites”
Thursday, February 4, 2010

PRICES ARE FOR:

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

Finca Flichman Extra Brut (Mendoza, Argentina)

80% Chardonnay, 20% Malbec
\$11 each - \$9.90 (6) - \$9.35 (12)

This full-bodied sparkler starts with aromas of ripe red apples and fruit skin with some citrus and limestone. Full and rich on the palate with a very persistent stream of bubbles. Flavors of citrus, almond, and stone.

Tilia Torrontés 2008 (Salta, Argentina)

100% Torrontés
\$9 each - \$8.10 (6) - \$7.65 (12)

Very aromatic, with jasmine, orange peel, lychee, and clementine. The palate offers roses, spice, and lime balanced by moderate acidity. Reminiscent of a Gewürztraminer, this is a great partner for Thai food.

Bodegas y Viñedos Ilurce Rosado 2008 (Rioja, Spain)

100% Grenache
\$8 each - \$7.20 (6) - \$6.80 (12)

Fresh strawberry, raspberry, and pomegranate jump out of the glass. The same red fruits are joined by cherries and watermelon in the mouth, structured by a medium level of acidity. Fruity but not sugary. Summer in a glass!

Bodegas Ateca Ateca 2008 (Calatayud, Spain)

100% Old Vine Grenache
\$17 each - \$15.30 (6) - \$14.45 (12)

Smoky black cherry, blueberry, and red currant aromas meet mineral, blackberry, cedar, and chocolate tastes with a hit of sweet tobacco on the long finish of this full-bodied wine.

Pama Pomegranate Liqueur (Kentucky)

All-natural pomegranate juice, premium vodka, and a touch of imported tequila
\$13 each - \$13 (6) - \$13 (12)

Nose: red cherry and pomegranate with a hint of tequila smoke. Palate: Fresh and lively, pomegranate, strawberry, and cherry juice kissed by tequila woodiness. Is this really alcoholic? It’s certainly delicious, alone or mixed with bubbly.

See you next Thursday!
Our subject will be
“Cabernet Sauvignon & Cabernet Blends”
EXPLORE THE WORLD IN YOUR GLASS.

Cupid’s Favorites

To give you a head start on your Valentine’s Day planning (or just a way to beat the winter blahs), Red Feet offers some suggestions. Bubbles are good, with food or without. Add a bit of fruit liqueur for a variation on the Kir Royal cocktail, a brunch alternative to Mimosas. Think spice and fruit when it comes to wine—pretend it’s summer, or serve up some lively Thai food. For a hearty steak dinner or a nibble of dark chocolate, try a ruby port or a rich red wine.

Our bubbly offering today is the **Finca Flichman NV Extra Brut** from Argentina. This is a full-bodied sparkler made from Chardonnay and Malbec (rather than the traditional Pinot Noir and Pinot Meunier). It’s festive, good with sushi, fried food, caviar, egg dishes, salmon, and appetizers of all sorts.

On the spicy side, the **Tilia Torrontés 2008** is an elegant version of Argentina’s signature white grape. Perfumed aromas of roses and jasmine lead to fresh, lively flavors of orange, grapefruit, and apricot backed by clean, crisp acidity—a great partner for Asian-inspired food and dreams of summer. In line with the memories of warmer days, we’re pouring a beautiful rosé from Rioja in Spain, **Ilurce Rosado 2008**. Made from Garnacha, this is a mouthful of strawberries and raspberries. It’s a happy wine that’s fresh and fruity rather than sweet or sugary. An award winner vintage after vintage, this is great with cold tapas, rice dishes, white beans and chorizo, and green salads with fruit. It sings of spring.

Garnacha/Grenache is more often found as a red rather than a rosé. In Spain, it offers deep blackberry fruit, often with a hint of pepper and smoke. The **Bodegas Ateca Ateca Old Vines 2008** is a great example of this style. The vines really *are* old, 80-120 years. The wine, however, is lively and juicy, firm and fruity, smoky and almost meaty with a hint of vanilla. This is a wine for lamb (break out that grill!), beef, or spicy dishes. It’s also just the ticket for chocolate in front of the fireplace.

We’ll finish up with **PAMA Pomegranate Liqueur**, made from all-natural California pomegranate juice, vodka, and a touch of tequila. This sweet-tart spirit can be consumed alone or mixed in cocktails (unfortunately, we can’t make mixed drinks in our tastings, so you’ll have to use your imagination or try it at home). Consider a 1:3 mix of PAMA and bubbly, or visit pamaliqueur.com for more ideas.

Valentine’s Day may not be high on your hit parade of holidays, but our pours today should bring a smile to your face. Red Feet has also put together a Demi-Sac, a 6-bottle bag with tasting notes, recipes, and food pairings to grab and go. Each month’s selection will have a different theme. Our current bag is festive and versatile; give it a try!