

**Red Feet Wine Market**  
**HANG TIME “Easter and Passover Wines”**  
**Thursday, April 2, 2009**

**PRICES ARE FOR:**

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

**Yarden “Mount Hermon” White 2006 (Galilee, Israel) KOSHER, Chardonnay, Sauvignon Blanc, touch of Semillon**

**\$15.50 each - \$13.95 (6) - \$13.18 (12)**

A nose of herbs, melon, and peaches leads into flavors of citrus, pine, wheat grass, and melon. Good weight and finish. Try with herbed chicken.

**Hugel “Gentil” 2007 (Alsace, France)**

**Gewurztraminer, Pinot Gris, Riesling, Muscat, Sylvaner**

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

Peach, musk, orange blossom and honey aromas; fresh peach and clementine on the palate, with white flowers, lip-smacking acidity, and a long finish. Ham or Asian food.

**Bodegas Olivares “Altos de la Hoya” Monastrell 2007 (Jumilla, Spain) 92% Monastrell, 8% Garnacha**

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

This wine opens with notes of forest, berry, beef, and herb leading into ripe black fruit and a paprika finish. Fine supple tannins joined by light acidity provide structure for this medium-bodied wine. Pairs with ham and duck.

**Tabor “Galil” Cabernet Sauvignon 2006 (Galilee, Israel)**

**KOSHER, Cabernet Sauvignon**

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

Blackberry and black cherry compote, smoke, vanilla, and savory herbs on the nose. Soft plum and cherry become fleshy with a bit of air and are supported by light tannin and bright acidity. Vanilla and licorice on the long finish. Our brisket suggestion.

**Ledgewood Creek Winery & Vineyards GSM 2005 (Suisun Valley, CA)**

**60% Mourvedre, 20% Grenache, 20% Syrah**

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

Leather, smoke, black fruit and barny notes on the nose. The palate has loads of black and red fruits joined by spices and toast. Medium-bodied, complex, and layered. Goes well with lamb, especially grilled.

**See you next Thursday for HANG TIME!**  
**Our subject will be “Bordeaux on a Budget.”**  
**EXPLORE THE WORLD IN YOUR GLASS.**

## **Passover and Easter Wines**

Tonight we’re pouring wines for major religious holidays that also serve as gathering times for family and friends. Certain foods are traditional at each holiday—brisket or roast

chicken at Passover, lamb or ham at Easter. Both holidays can use either white or red wine.

Passover requires kosher (“pure”) wine, and we may think of the Manishevitz or Mogen David associated with many seders. But there’s more to kosher wine. Kosher wines are made according to Jewish dietary laws; all phases of the wine production process are overseen by a rabbi, all substances used in the process must be kosher (so no gelatin, casein, or isinglass may be used to fine the wine) and handled only by observant Jews. Wines that are kosher for Passover may not come into contact with any grain, dough, or bread before bottling. Wines labeled *mevushal* have been flash-pasteurized and can be served by Gentiles or non-observant Jews without losing their kosher status. Kosher wines made in Israel must adhere to Biblical agricultural laws: the vines must be at least four years old, vineyards must lie fallow every seven years (in practice, ownership is transferred symbolically to a non-Jewish owner), nothing but grapes may be grown (no olive or fruit trees in the vineyard), and 1% of the wine is poured out to commemorate the 10% reserved for priests and Levites during the days of the Temple in Jerusalem.

Tonight, we’re pouring two kosher-for-Passover wines from Israel: **Yarden’s Mount Hermon White**, a blend of Chardonnay, Sauvignon Blanc, and Semillon from the Golan Heights; and **Tabor’s Cabernet Sauvignon**. The former comes from night and dawn harvested grapes and is made in stainless steel to preserve its fresh fruit. Try with salmon or roast chicken. Tabor Cabernet Sauvignon comes from Galilee. Over 100 years ago, the Baron de Rothschild established cooperative vineyards in the area. In 1999, four families left the coop to make wine independently, and the 2006 vintage was the best in the winery’s history. This is a young-vines Cabernet with great structure; it likes beef and interesting side dishes.

On the Easter theme, the white we’re pouring is **Hugel’s Gentil**, a blend of Gewürztraminer, Pinot Gris, Riesling, Muscat, and Sylvaner from a family that’s been growing grapes and making wine since 1639. It pairs well with ham (and Asian dishes) or serves as an aperitif. A red alternative that works with ham or turkey is **Bodegas Olivares Altos de la Joya** from Jumilla in Spain. This is primarily Monastrell (92%) made from ungrafted vines, some as old as 140! The complex nose is flowery and spicy, the fruit vibrant, and a little air time really opens this up. For lamb aficionados, we offer the **Ledgewood Creek GSM**, a blend of three grapes that really sing together. The Grenache provides the red notes, the Syrah gives color and smoke (grill that lamb!), and the Mourvèdre (Monastrell) brings black fruit and mouth-filling flavor, all tied up in a toasty oak package.

While the focus has been on Easter and Passover, these wines are great year-round, versatile and satisfying. Revisit them later in the season!