

**Red Feet Wine Market**  
**HANG TIME “Europe in a Nutshell”**  
**Thursday, May 15, 2008**

*Tonight’s bread is from  
Carriage House Café, 305 Stewart  
Ave.*

*www.carriagehouse.com*

**PRICES ARE FOR:**

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

**Torre di Luna Pinot Grigio 2007 (Trentino, Italy)**

**\$13 each - \$11.70 (6) - \$11.05 (12)**

Apple, lime peel, and almond aromas, followed by a round oily palate with touches of stone and apricot. Medium bodied; quick juicy pear finish.

**Gentilini Robola 2007 (Cephalonia, Greece)**

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

Kiwi, melon, lime and aromas of perfumed soap on the nose. The palate is creamy and well-balanced with a hint of roasted pumpkin and lime, followed by flowers and minerality in a delightfully long finish.

**Würtz Potate! Riesling 2006 (Rheinhessen, Germany)**

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

A generous nose offers ripe pear, green melon, and fresh herbs. Crisp lime and minerals on the palate. A long finish with more minerality and apple juice. Nice richness; no sweetness.

**Gesellmann Zweigelt 2005 (Burgenland, Austria)**

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

Scents of rich red raspberry, black pepper, and a touch of farmyard in this lighter-bodied beauty. The palate offers bright acidity and balancing tannins with cherries, red fruit, and a touch of smokiness. You could serve this wine slightly chilled. Pair with roasted chicken or pork.

**Ch. l’Embrun 2005 (Blaye, Bordeaux, France)**

**\$20 each - \$18 (6) - \$17 (12)**

Aromas of smoke, blackberry, earth, vanilla, and clove. Rich on the palate, with smoky black cherry, black and red berries, and sweet wood tannins (well integrated and balanced by some acidity). Long finish.

**Celler de Capçanes Mas Donis 2005 (Montsant, Spain)**

**85% old-vines Grenache, 15% Syrah**

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

A touch of the barnyard, with blackberry and cinnamon, on the nose. Smoky black fruit, tobacco, leather, and grape tannin in a great balancing act on the palate.

Opens and develops even more complexity with time in the glass. Lingering finish of fruit and grapeskin.

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

**Our subject will be “Finger Lakes Stars.”**

**EXPLORE THE WORLD IN YOUR GLASS**

**Europe in a Nutshell**

Given the wealth of European wine, it was difficult to select just six countries to represent the bounty. France, Spain, Italy, and Germany are included for their fame and the size of their production; Austria is a Red Feet favorite, and Greece started the show. Presenting, in order of amount of wine produced...

France is represented by a red wine from Bordeaux, specifically the Blaye AOC on the north bank of the Gironde estuary across from Margaux. Merlot dominates the wines of this region, with Cabernets Sauvignon and Franc and Merlot playing supporting roles. These are old vineyards, but production has increased 70% over the last decade. The wines are lighter and fruitier than many Bordeaux. At Ch. L’Embrun, producer Franck Forcade works with 35-year-old vines, hand-harvesting the fruit, fermenting it in cement, and doing the secondary fermentation in barrels, half of which are new, half one year old. The wine ages in barrel for a year, then another nine months in tank before light fining and filtration.

Italy offers us a crisp white, a Pinot Grigio from Trentino in the northeast. The area produces mainly white wine, including a Chardonnay-based spumante. Torre di Luna is produced by Azienda Vinicola Lechthaler, the first winery in the area to market estate-bottled premium wines (1905). Owned by the Togn family, the winery uses both traditional (hand harvest and selection) and modern (cold fermentation in stainless steel) practices. The wine ages for six months on the lees, adding to its richness.

The wine from **Spain** comes from the Montsant DO in Cataluña, established in 2001. Five families established a coop in the village of Capçanes in 1933; by 1988, all village grapes were processed there. In 1995, leaders of the Jewish community in Barcelona approached the coop to make a kosher wine. Its success, and that of the neighboring Priorat DO, inspired the coop to produce a range of higher quality wines. The Mas Donis is a blend of Grenache and Syrah that spends nine months in American oak before being bottled unfiltered.

Germany provides us with a Riesling from the Rheinhessen. Dirk Würtz leases 6 ha of vineyards in the Ülversheim area, and makes two labels of a Riesling and a Pinot Noir. Potate! is his second label. Würtz’s vineyards are organic, and his winemaking is non-interventionist. He uses natural yeasts and rarely pumps, fines, or filters. The wines are intensely mineral and complex.

Austria sends her signature red grape, Zweigelt, a cross of Blaufränkisch (Lemberger) and St. Laurent. The Gesellmann family owns 28 ha in Burgenland, Austria’s second-largest wine region; 90% of their wines are red. The vines for this wine are 11-51 years old; grapes were fermented in stainless steel and aged in large barrels. This is a soft and fruity Zweigelt; it would be ideal lightly chilled and served with summer fare.

Greece is the homeland of European wine, with four millennia of grape experience. The twentieth century was very unkind to wine, with phylloxera devastating vineyards, and two world wars followed by a long civil war severely limiting production. In the 1980s, with the return of political stability and entry into the EU, Greece began a wine recovery—today’s wine is finer and more varied than ever. There are over 300 indigenous grapes, and cataloguing is not complete. There are ten distinct and ancient regions, and about three quarters of all wine is white. Gentilini Robola comes from the island of Cephalonia. The winery was established in 1978 by a descendant of Marino Gentilini, a Venetian sent to build forts on the island in 1593. It is certified organic; the Robola grows in several tiny vineyards on mountain slopes in the center of Cephalonia. Grapes are harvested in the early morning, and only 60% of the juice extracted—the rest, along with skins, is used for fertilizer. Fermented in stainless steel, with no pumping or fining, the wine is dry and fresh, with both mineral and flower aromas and tangy citrus flavors.