

Red Feet Wine Market
HANG TIME “European Whites”
Thursday, July 31, 2008

PRICES ARE FOR:

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

Vassiliou “Ambelones” 2007 (Attica, Greece)

80% Savatiano and 20% Roditis

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

This wine is best not served too cold. Aromas of peach, nectarine, melon and apricot emerge at warmer temps. The wine is ripe, medium to full and creamy with balanced acidity, apricot, peach, licorice and lemon flavors. The finish is long.

Weingut Berger Gruner Veltliner 2007

(Niederosterreich, Austria) 100% Gruner Veltliner

\$14 each - \$12.60 (6) - \$11.90 (12)

This crisp and refreshing wine smells of lemon, thyme, and herbs and then leads to apple and mineral flavors. Although it is medium-bodied, the wine has good weight in the mid-palate. An excellent food wine or backyard companion.

Henri Bourgeois “Petit Bourgeois,” Sauvignon Blanc 2007 (Loire Valley, France) 100% Sauvignon Blanc

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

This is a great value Loire Sauvignon Blanc and terrific wine at the table. Grapefruit aromas evolve into more grapefruit, grass, white pepper, mineral, slate and zingy acidity in the mouth. Medium+ Body with good length.

Dom. Michel Barraud Macon-Villages “Les Pierres Dorées,” Vieilles Vignes 2006 (Macon, France)

100% Chardonnay

\$14 each - \$12.60 (6) - \$11.90 (12)

Classic and correct Macon Chardonnay at a value. Though there is no oak, the wine has full aromas of toast, apple and the subtle oxidation that occurs with oak. The palate presents ripe, Golden Delicious apples, mineral and spice with excellent structure and a long finish. Medium body.

Tamellini Soave 2006 (Veneto, Italy) 100%

Garganega

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

Melon and pear aromas with a touch of herb invite sipping. The fruits continue on the palate, joined by apples and a touch of minerality. Rich and creamy in texture, this medium-bodied wine pairs well with fish, chicken, and asparagus.

Rudi Wiest Rhein Riesling 2007 (Rheinhessen, Germany) 100% Riesling

\$12.75 each - \$11.48 (6) - \$10.84 (12)

This aromatic, semi-dry Riesling gives up peach, apple, floral and flint aromas. The wine is rich, ripe, lush and creamy with a fuller body and lots of green apple and lime.

See you next Thursday for HANG TIME!

Our subject will be “Summer Reds.”

EXPLORE THE WORLD IN YOUR GLASS.

European Whites

Without repeating wines from recent themes (Spain, Sauvignon Blanc, Piedmont, Pinot Gris/Grigio), we’re

offering an array of white wines that are typical of their country of origin. Covering France, Germany, Austria, Italy, and Greece, they range from off-dry to supremely crisp and are made from grapes whose names are familiar and others less well known.

France provides two entries: **Sauvignon Blanc** from the **Loire Valley** and a **Chardonnay** from **Macon** in the south of **Burgundy**. The Loire region is known for three main whites: Chenin Blanc, Melon de Bourgogne (Muscadet), and Sauvignon Blanc. The last of these is the grape in Pouilly-Fumé and Sancerre and is also bottled under its grape name. Loire soils are stony, resulting in wines with bright acidity and minerality. The Bourgeois family has grown grapes for 10 generations, and began bottling their own wine in the 1950s. Today’s wine comes from the villages around Sancerre. Domaine Michel Barraud gives us an old-vines Chardonnay from Macon-Villages. To preserve the freshness and typicity of the fruit, “Les Pierres” is minimally handled, fermented in stainless steel, and gently bottled. Quince and citrus aromas and ripe pear and apple flavors are typical of the region.

Although it accounts for only about 20% of Germany’s plantings, **Riesling** produces Germany’s most famed wines. Today, we offer a bottling from winemaker and negociant Rudi Wiest. The grapes are sourced from various parts of the **Rheinhessen**, a large wine region in central **Germany**. Sheltered from wind and rain, the area is warmer than many other sites. Wines are produced by individual estates and co-ops, and a large percentage is exported. This wine is off-dry, with peach and citrus notes.

Austria’s “hometown grape” is **Grüner Veltliner**, accounting for about one third of grape acreage. The wine is dry and frisky, with spicy, mineral and citrus notes, and is medium to full bodied. Weingut Berger, a father-son operation, is located in the Kamptal-Kremstal area. Slow stainless-steel fermentation at controlled temperature keeps the wine fresh and clean. Picnic white in a liter bottle!

Northeast **Italy**, specifically **Soave** in the **Veneto**, is home to the Tamellini estate. Soave is made from the **Garganega** grape; Tamellini’s vines are 20-25 years old. Brothers Pio and Gaetano, like their ancestors, were grape growers, selling their crop to the local co-op. Realizing their fruit was particularly good, they decided to make their own wine. Importer Marco De Grazia helped them to obtain the services of Paolo Caciorgna, a famous consultant, and the first vintage was made in their garage. The nose has apples and apricots with a touch of herb; good fruit supported by minerality leads to a creamy finish. One of the few wines that goes with asparagus!

Our last stop is **Greece**, a country that’s produced wine for over 3,000 years but only enacted its first wine laws in 1971. Domaine Vassiliou, located in Attica, is farmed by the third generation of the family. Ambilonos Vassilou is made of 80% **Savatiano** (the main grape in retsina) and 20% **Roditis**, hand harvested. Nectarines and peaches usher in intense flavors of pineapple and lemon. Pair with full-flavored fish and play off the tropical elements, such as tuna with mango sauce or trout with citrus salsa.