

**Red Feet Wine Market
HANG TIME
“Fancy California Reds”
Thursday, August 13, 2009**

**PRICES ARE FOR:
1 BOTTLE – 6 BOTTLES – 12 BOTTLES**

**Michaud Pinot Noir Chalone 2004 (Monterey
County)**

**100% Pinot Noir
\$40 each - \$36 (6) - \$34 (12)**

**Chiarito Vineyard Zinfandel 2006 (Mendocino
County)**

**92% Zinfandel, 8% Petit Syrah
\$25 each - \$22.50 (6) - \$21.25 (12)**

**Sensorium Wines Cabernet Sauvignon 2005 (Napa
Valley)**

**97.75% Cabernet Sauvignon, 2% Cabernet Franc,
0.25% Petite Verdot
\$39 each - \$35.10 (6) - \$33.15 (12)**

Buoncrisiani O.P.C Claret 2003 (Napa Valley)

**36% Cabernet Sauvignon, 34% Syrah, 17% Merlot,
13% Malbec
\$40 each - \$36 (6) - \$34 (12)**

**See you next Thursday for HANG TIME!
Our subject for next week will be
“Unusual Blends, Particularly Delicious!”
EXPLORE THE WORLD IN YOUR GLASS.**

Fancy California Reds

This tasting comes to you from BDL wines, a family-owned Rochester company that brings small-production wines from California and New Zealand to upstate New York. Founded by Bob and Paula Valeri, dedicated wine lovers always on the lookout for new varietals and

wineries, BDL provides unparalleled quality and service to restaurants and stores in the region. Today’s tasting focuses on red wines, and answers the question, “What do you get when you step up your selection to a higher quality level (and price)?” To answer, you’ll need to pay close attention to what you sip—take your time!

We’re pouring a **2004 Pinot Noir** from **Michaud Vineyard** in the Chalone appellation. This region is best known for its Chardonnay and Pinot Noir. The winery released its first vintage in 1997, but Michael and Carol have a combined 55 years of experience in the wine biz. Their vineyard is at 1500 ft. in the cool northern end of Chalone, with about 12-15 inches of rain a year, day-night temperature fluctuations of 40-60° F, and granite-limestone-clay soils. Growing conditions, winemaking, and bottle age combine to produce a deeply aromatic, subtly but intensely flavored Pinot with great structure and a long finish.

Mendocino is home to **Chiarito Vineyard**, owned by John Chiarito, ably assisted by his 96-year-old father Americo “Is that all you got done today?” Grapes are planted on the upper benchlands of the Russian River, and vineyards (surrounded by fruit and olive trees) are worked by hand and horse. The head-pruned vines are staked and tied with willow branches, plowed and cross cultivated, dry farmed, and hand harvested at very low yields. The winery specializes in southern Italian varietals, especially Primitivo (Zinfandel). Check out John’s videos at americanwinery.com.

Sensorium Wines was founded in 2002 by winemaker Jeff Ritchey and co-owners Lee Ritchey and John Zasio. Grapes for the **2005 Cabernet** came from two blocks in a 100-acre vineyard in the hills east of Rutherford (Napa). There’s a tiny bit of Cabernet Franc and Petit Verdot blended in, and the wine spends over a year and a half in (mostly new) oak before release, adding vanilla and mocha notes.

Buoncrisiani O.P.C. (Ol’ Pa’s Cuvée) is a proprietary blend of Cabernet, Syrah, Merlot, and Malbec. This family winery was founded by four brothers in 1999; they perform all aspects of enology, viticulture, production, marketing, and design. Like their dad, they make their wines in the family garage, now a bonded winery. This wine is rich, plush, and dense, with spicy, fruity, toasty, earthy and mineral flavors, layered and well structured.

Today’s wines are meant to provide both sensual and intellectual pleasure. Enjoy!