

**Red Feet Wine Market
HANG TIME**

“Front Porch Wines from Boutique Importer Michael Skurnik”

Thursday, June 10, 2010

PRICES ARE FOR:

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

Bodegas Pedro Escudero Valdelainos 2008 (Rueda, Spain)

100% Verdejo

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

Grass, lime, kiwi, citrus pith, and a hint of meadow flowers on the nose. The wine is fresh-tasting, with grass, lime, kiwi, and melon flavors, balancing acidity, and an apricot finish.

Hay Maker Sauvignon Blanc 2009 (Marlborough, New Zealand)

100% Sauvignon Blanc

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

Lively aromas of green fruits—gooseberry, melon, kiwi—and some stoniness. Wonderful fruit-acid balance, with lime, starfruit, green apple, gooseberry, and a touch of grass on the long finish.

Charles Smith Wines Kung Fu Girl Riesling 2009 (Washington State, USA)

100% Riesling

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

Rich stone fruits, light licorice, and slate dominate the nose. Citrus, pear, and apple in the forefront, tropical fruits in the background. Balanced acidity, round mouthfeel, long finish.

Durdilly Beaujolais “Les Grandes Coasses” 2009 (Beaujolais, France)

100% Gamay

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

Amazing magenta color! Sweet aromas of cherry and strawberry candy and grilled raspberries over blackberry and darker fruit. The wine is quite tart on entry, not as fleshy as the nose suggested, but still loaded with fresh cranberry and other fruit. Well structured, balanced, and charming.

Bodegas Abanico Eternum Viti Toro 2007 (Toro, Spain)

100% Tinta del Toro

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

The nose offers baking spices, grilled plum, cedar, and a touch of meat. On the palate, the wine is elegant and silky, with dominant black fruits—cherry, date, plum—and a nutmeg finish. Well integrated, with a Spanish personality that straddles New World and Old World styles.

**See you next Thursday!
Our subject will be
“The Rosé Parade 2010”**

EXPLORE THE WORLD IN YOUR GLASS.

Front Porch Wines from Boutique Importer Michael Skurnik

from producer to consumer by establishing the three-tier system. The first tier was the producer (importers, breweries, wineries, and distilleries), responsible for federal taxes. The second tier was the distributor, responsible for state taxes. The third tier, retailer, included on-premises (bars and restaurants) and off-premises (stores) sales. Whether they are giant corporations or small, highly focused firms, distributors play a key role. While the big players may have a lock on spirits and certain national brands, smaller firms are often guided by the tastes of their founder; they may have a “house style;” and they often import or work with importers who specialize in small producers, certain regions, or highly individual products. Red Feet is proud to work with such firms; Michael Skurnik Wines is one.

Michael is a real person who graduated from UMass Amherst in 1977 and moved to New York City, where he worked as a waiter at Windows on the World while looking for work in his field (Zoology!). Famed sommelier Kevin Zraly ran a noted wine program there, and Michael took a huge pay cut to work as a “cellar rat” under Zraly, tasting thousands of wines. After a few years, he began working for a distributor, then became national sales manager for a large French producer. In 1987, he founded his own firm, specializing in California wines; his portfolio grew rapidly and now includes wines from Italy, France, Germany, Austria, Australia, New Zealand, and others, as well as fine grower Champagnes. He offers high-quality, estate-bottled wines at all prices; today’s tasting will give you an idea of the variety.

We’re pouring three white wines. Spain’s Rueda region is home to **Bodegas Pedro Escudero Valdelainos Verdejo 2008**, a crisp white perfect for hot summer days. New Zealand’s Marlborough is the source of **Haymaker Sauvignon Blanc 2009**, a racy crowd-pleaser from producer Mud House. Charles Smith Wines in Washington produces **Kung Fu Girl Riesling 2009**, a single-vineyard Mosel-style wine. All are great partners for friends, appetizers, seafood, salads, and lighter fare, but they’re just fine alone too.

Our reds start with the **Durdilly Beaujolais “Les Grand Coasses” 2009**, a blend that Skurnik makes using grapes from Durdilly’s six best vineyards, a great country wine perfect for a picnic. On a more serious note, **Eternum Viti 2007** from Bodegas Abanico in Toro, Spain is made from 30-40-year old Tinta de Toro, the local clone of Tempranillo. This complex, oak-aged wine will serve nicely with *al fresco* dinners. Thanks to our guest, Tony Hanson from Skurnik Wines, for sharing his knowledge and time with us this evening!

With the repeal of Prohibition in 1933, the federal government organized the way alcoholic beverages got