

Red Feet Wine Market
HANG TIME “Front Porch Wines”
Thursday, April 23, 2009

PRICES ARE FOR:

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

Two Oceans Sauvignon Blanc 2008 (Western Cape, South Africa) 100% Sauvignon Blanc
\$9 each - \$8.10 (6) - \$7.65 (12)

The nose is floral, with gooseberry, peaches and apricots chiming in. The palate has a touch of grass and mineral as well as lime, tangerine, and peach flavors. The finish of this medium-bodied wine is floral, the texture slightly creamy. Flavors are temperature-sensitive!

Foris Pinot Gris 2007 (Oregon)

100% Pinot Gris
\$15 each - \$13.50 (6) - \$12.75 (12)

Light aromatics of apricot and mineral with a bit of lime. The flavors are tart—pear skin, apple, stone, Asian pear; the long finish has notes of honey and flowers. This wine will fatten up with time.

Red Tail Ridge Barrel-Fermented Chardonnay, “Nutt Road Vineyard,” 2007 100% Chardonnay
\$15 each - \$13.50 (6) - \$12.75 (12)

A toasty nose, with cooked apple. The flavor is less oaky than the nose suggests, a lovely balance of fruit and wood. Sweet vanilla, apple, stone, and light tropical fruits lead to a mango and hazelnut inflected finish. Try with brie and apples!

Urban Uco Malbec by O. Fournier 2007 (Uco Valley, Mendoza, Argentina) 100% Malbec
\$13.25 each - \$11.93 (6) - \$11.26 (12)

What aromas—roses, violets, black fruit compote, licorice, and spice. Blackberries and black currants play with black plums and thyme on the palate. Fine tannins and a touch of acidity provide the structure.

Borsao Crianza 2006 (Campo de Borja, Spain)

50% Garnacha, 25% Tempranillo, 25% Cabernet Sauvignon
\$18 each - \$16.20 (6) - \$15.30 (12)

Barn, leather, cola, chocolate, and black fruits on the nose. The palate has a touch of flowers with juicy mulberries and blackberries. This is a soft and generous wine structured by very fine, supple tannins. Masculine nose, feminine flavors.

See you next Thursday for HANG TIME!
Our subject will be “Germany & Austria.”
EXPLORE THE WORLD IN YOUR GLASS.

Front Porch Wines

We might have called this “Deck Wines,” but the idea is the same—wines for drinking outside, sharing with friends, relaxing. Maybe there are some things to nibble

on, nothing fancy, but there’s no meal, no formality, just a little conversation, maybe a little music, and the appreciation of warmer weather. These are wines for pleasure, not for brain work, and they go well with a wide variety of snacks.

Take the **2008 Two Oceans Sauvignon Blanc** from the Western Cape in South Africa. The grapes come from 18-20-year-old vines, hand-harvested by taste when they showed green fig flavors. The wine has concentrated tropical fruit flavors as well as a touch of Sauvignon Blanc grassiness. Spring wine!

Oregon’s Illinois Valley provides the **2007 Foris Pinot Gris**. This was a cool vintage, with a late harvest, allowing the grapes to hang longer than usual. Fully ripe when picked, the grapes showed lower sugar levels and more acidity than previous vintages, making for lively fruit flavors, zippy acidity, and moderate alcohol. Aged on its lees, this Alsatian-style wine has aromas of citrus, Fuji apples, and Bartlett pears with a great texture.

Go local with the **2007 Red Tail Ridge Barrel Fermented Chardonnay**. This smoky, toasty wine was fermented and aged *sur lie* in French oak barrels. It’s got great texture and a range of bright, clean fruit (peach, apricot, melon, pear) with a mineral finish. A very well balanced wine, this is a crowd-pleaser from a new green-oriented Seneca Lake winery.

Bring on the reds! The **2007 Urban Uco Malbec** hails from Mendoza, Argentina. The winery is an architectural marvel, and the wine is a taste treat. Stainless steel fermentation keeps the berry-driven fruit bright, and barrel ageing rounds out the big, jammy flavors, imparting spice and structure. One sip leads naturally to another as you watch the sun set. You could continue this wine with dinner, too.

Our other red also speaks Spanish, hailing from Campo de Borja in NE Spain. **Bodegas Borsao Crianza 2006** is an oak-aged blend of Grenache, Merlot, and Tempranillo. “Crianza” is the youngest category of oak-aged wines in Spain, with at least six months in wood required; this wine spends 10, and is aged a further 14 months in bottle before release. It’s a polished wine with beautiful color, smelling of cedar, spice box, black cherry, and black currant. It has excellent depth, concentration, and length enhanced by vanilla notes and smooth tannins that accent the plum, blackberry, and pepper flavors. This is another wine that would be just as happy at the table as it is on the front porch!

Red Feet has many wines that are great on the porch or the deck, that are wonderful with appetizers and great with a meal. Ask the staff for ideas!