

**Red Feet Wine Market**  
**HANG TIME**  
**“Latin Lovers: Argentina and Chile”**  
**Thursday, January 28, 2010**

**PRICES ARE FOR:**

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

**Apaltagua Reserva Chardonnay 2008 (Casablanca Valley, Chile)**

**100% Chardonnay**

**\$12 each - \$10.80 (6) - \$10.20 (12)**

The nose offers toast, vanilla, lemon, and Mutsu apple. Pineapple and apple (skin and all!) are balanced by crisp minerality. Delicate and complex.

**Tilia Chardonnay 2008 (Mendoza, Argentina)**

**100% Chardonnay**

**\$9 each - \$8.10 (6) - \$7.65 (12)**

Rich aromas of tropical fruits, vanilla, and a hint of candy lead to flavors that start with tart apples, caramel, vanilla, and a bit of papaya. Nice acidity provides the balance for all the fruit in this medium+ bodied wine.

**Durigutti Bonarda 2007 (Mendoza, Argentina)**

**100% Bonarda**

**\$16 each - \$14.40 (6) - \$13.60 (12)**

Intensely colored, with black berries, plums, cassis, and even a bit of lingonberry. Well structured with both acidity and silky tannin, the wine's flavors of licorice, black fruits, and red berries lead to a finish with a hint of cherry cola. Great now, but room for evolution. Try with barbecued anything.

**Tres Palacios Reserve Merlot 2007 (Maipo Valley, Chile)**

**97% Merlot, 3% Carmenere**

**\$12 each - \$10.80 (6) - \$10.20 (12)**

Quite fragrant with aromas of earth, olive, black fruits, and green & black pepper. The fruit is ripe and sweet on the palate, black berries with black pepper and olive notes. This is a fairly full-bodied wine with a lot of personality.

**Accuro Malbec 2008 (Mendoza, Argentina)**

**100% Malbec**

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

Deep purple in color. Complex aromas of earth, leather, sage, mint, and cooked black fruits. The palate is rich and lush, with velvety tannins supporting black raspberry, cassis, and a touch of chocolate of spice. Full bodied, with a long finish.

**See you next Thursday!**

**Our subject will be  
“Cupid’s Favorites”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**Latin Lovers: Argentina and Chile**

South America, unlike North America, did not have indigenous grape varieties; instead, colonizers brought European *vinifera* cuttings as early as 1541, from both east—the Atlantic coast—and west—to Chile and over the Andes to Argentina. These same mountains, as well as the political and economy history, shaped the wine cultures in both countries.

Although both began making wine by the 1550s, Argentina developed commercial wineries first, in the Andean foothills around Mendoza. Adapting Inca practices, early winemakers mastered irrigation techniques (necessary in this hot, dry region) and produced robust wines able to endure long transport to consumers in the more developed east. Chile had it a bit easier—ample water from Andean snowmelt made for a fruit-grower's Eden. The dry heat in both countries means there are almost no pests or diseases, and no need for fungicides, pesticides, or herbicides. Even though not certified, many wineries are organic.

Following Argentina's independence in the 1820s, waves of European immigrants from France, Spain, and Italy brought new varieties, new techniques in vineyards and cellars, and a strong wine-drinking culture. The result was an exciting mix of grapes, wines, and styles. Political and economic decline worldwide in the 1920s crippled wine production and consumption, and domestic political and economic conditions remained shaky until the mid-1990s. Then wine-makers looked abroad for new consumers and hard currency. Drawing on their strengths, producers replanted heavily with high-quality varietals. The warm, dry climate, long growing season, well-developed irrigation, sandy soils, and ungrafted vines all played a part in the rebirth.

The mid 19<sup>th</sup> century saw major changes in Chile's wine culture as well. The economy prospered, and it became fashionable for wealthy families to build country estates and produce wine in the French style. With the onset of phylloxera and powdery mildew in France, there was a steady stream of “refugees” who had the know-how to run these estates and make wine. Despite centuries of Spanish dominion, France has most influenced Chile's wine industry. Cabernet, Merlot, Carmenère, Chardonnay, and Sauvignon Blanc are the main fine wine grapes. The 1980s saw Chile enter the world stage as a major wine producer.

We're pouring two Chardonnays—the **Apaltagua Reserva 2008** from Chile and the **Tilia 2008** from Argentina. Our reds reflect each country's traditions. The **Tres Palacios Merlot 2007** has the pepper and olive characteristic of many Chilean reds. The **Durigutti Bonarda 2007** reflects Argentina's Italian heritage. No tasting of Argentine wine would be complete without a Malbec, the signature grape; the **Accuro Malbec 2008** is a juicy, fresh example.