

## Red Feet Wine Market

HANG TIME “Mediterranean Wines for Mediterranean Food”

Thursday, May 28, 2009

### PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES

#### Di Lenardo Vineyards Toh! 2007 (Friuli, Italy)

Grape of Friuli

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

The nose offers ripe pears with a bit of apricot and peach. Round and ripe, with apricot and almonds. Minerals and medium acidity provide a refreshing lift to this medium-bodied wine. Try with scallops or appetizers.

#### Skouras Moscofilero 2007 (Peloponnese, Greece)

100% Moscofilero

\$18 each – \$16.20 (6) - \$15.30 (12)

The nose is floral and spicy, with orange blossom, honey, and fresh oranges. The wine has the tang of real oranges, with beautiful acidity and an elegant structure. The finish is long and charming. Pair with seafood or spinach-orange salad.

#### Bernardino Chianti by Fattoria La Striscia 2007

(Tuscany, Italy) Sangiovese, Canaiolo, Trebbiano,

Malvasia

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

Classic old-style Chianti, with aromas of forest floor and farm over cherry. Very ripe cherries on the palate, joined by earth and tobacco notes. Tarragon on the finish. Well structured, with fine tannins and medium weight. Try with classic Tuscan food, spicy pasta, broccoli rabe, sausage pizza, or mushroom dishes.

#### Jacques de la Jugie Minervois by Cella Vinaria 2006

(Languedoc, France) Syrah, Grenache, Carignan,

Cinsault

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

The nose offers red fruit, black cherry, and a bit of farm. Slightly rustic on the palate, with cooked cherry, herb and ripe tannins. Deep flavors with a lot of character. Would be great with duck confit; sausages; stewed chicken with tomatoes, peppers, and mushrooms; country pâté; and smoked tofu dishes.

#### Finca Resalso by Emilio Moro 2007 (Ribero del

Duero, Spain) 100% Tinto Fino (Tempranillo)

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

Complex aromas of blackberry, chocolate, vanilla, and clove. Chocolate and cola, spice and fruit jump out in this round, ripe, juicy wine with great structure and a long finish. Pair with beef, lamb, lentils, or anything grilled.

See you next Thursday for HANG TIME!

Our subject for next week will be “2007: An Exceptional Year in the South of France”

EXPLORE THE WORLD IN YOUR GLASS.

Mediterranean Food, Mediterranean Wines

There are three Mediterranean cuisines: North African, centered on Moroccan food; Eastern Mediterranean, comprising the dishes of Egypt, Syria, Lebanon, Turkey, and Greece; and Western Mediterranean, including the regional foods of southern Europe—Italy, France, and Spain. Only this third cuisine is associated with a strong wine culture, although Greece belongs to the wine group. Fish, shellfish, squid; lamb, goat, and fowl; onions, tomatoes, eggplant, squashes, peppers, mushrooms; sheep and goat cheeses; olive oil and lemon; basil, rosemary, oregano, parsley, cilantro, thyme—all these are flavors associated with southern European cuisine, and the wines pair well with all these tastes.

Our white wines come from Italy and Greece. Friuli in northeast Italy is home to the grape formerly known as Tocai Friulano, a bright, minerally, pear-inflected *uva*. **Di Lenardo TOH! 2008** has a nose touched with almond and a soft roundness that makes it a great match for fish and shellfish. Greece offers one of its most famous local whites, Moschofilero, made from a deeply perfumed pink-skinned grape, a member of the Muscat family. **Skouras Moscofilero 2007** comes from high-altitude vineyards in Arcadia; the grapes are hand harvested at night and vinified at cool temperature in steel for freshness. This wine is a delicious aperitif and a great partner to seafood and salads.

Italy, France, and Spain each provide a red. From Italy, we have the **Fattoria la Striscia “Bernardino” Chianti 2007**. The vineyards date to the Renaissance, and their 14 ha near the Tyrrhenian Sea are devoted to Chianti and a Super-Tuscan. The wine is a blend of Sangiovese, Canaiolo, Trebbiano, and Malvasia fermented in glass-lined vats. Herbs and fresh red fruits make this a ready match with cheeses, antipasti, pasta, and chicken dishes. The semi-arid climate of Minervois in the western Languedoc is known for its supple red wines. The co-op Cella Vinaria makes **Jacques de la Jugie Minervois 2006**, a blend of Syrah, Grenache, Carignan, and Cinsault. This spicy wine with soft tannins goes well with country pâtés, roast chicken, and aged cheese. Spain’s contribution to our Mediterranean flavors comes from the Ribera del Duero, far inland in central Spain. Made from Tinto Fino, a local clone of Tempranillo, **Emilio Moro Resalso 2007** exhibits the structure and intensity for which wines from this region are famous. Made from 5-15-year-old vines subjected to the cold of the area’s winters and the dry heat of its summers, the wine is oak aged, adding more complexity to the already strong flavors. Try this beauty with lamb and well-seasoned food; you can drink it now, but it will improve with a bit of bottle age. Pass the olives!