

Red Feet Wine Market
HANG TIME
“Party Wines for Labor Day Weekend”
Thursday, September 3, 2009

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

MAN Vintners Chenin Blanc 2008 (Coastal Region, South Africa)

100% Steen (Chenin Blanc)
\$9 each - \$8.10 (6) - \$7.65 (12)

The nose offers honeydew, guava, and other tropical fruit. The wine is fresh and bright on the palate, with flavors of tangerine, pink grapefruit, and pineapple leading to a minerally finish with crisp acidity.

Budini Chardonnay 2008 (Mendoza, Argentina)

100% Chardonnay
\$13 each - \$11.70 (6) - \$11.05 (12)

Buttered toast, apple, citrus, and tropical fruit aromas lead to spiced apple with hints of lemon and pineapple with a kiss of oak in the vanilla and toast.

Bodegas Luzon 2008 (Jumilla, Spain)

70% Monastrell, 30% Syrah
\$9 each - \$8.10 (6) - \$7.65 (12)

Interesting aromas of spice, violets, blueberry and plum. The palate has a bit of grip and fine tannins supporting red currant, cherry, blackcap and coffee flavors, with raisin on the finish. Great color, structure, and flavor!

Boekenhoutskloof The Wolftrap 2008 (Western Cape, South Africa)

68% Syrah, 30% Mourvèdre, 2% Viognier
\$12.50 each - \$11.25 (6) - \$10.63 (12)

South African nose, with earth, smoke, meat, and cherry. Bright red currant and black raspberry flavors, with smoke, chocolate covered cherries, and plums. Lifting acidity on the entry and a long finish. Would be great with a classic antipasto.

Bookwalter Subplot N° 23 (Colombia Valley, WA)

30% Cabernet Sauvignon, 27% Merlot, 14% Syrah, 13% Malbec, 9% Petit Verdot, 4% Barbera, 3% Cabernet Franc
\$21 each - \$18.90 (6) - \$17.85 (12)

Spicy aromas of chokecherries, red and black currants, and Dr. Pepper/cola. The palate shows plum, maraschino cherry, baker's chocolate, nutmeg, allspice, ripe black fruits, and roasted coffee on the finish. Lifting acidity on the entry, long finish.

See you next Thursday for HANG TIME!
Our subject next week will be “Wines from Southern Italy”

EXPLORE THE WORLD IN YOUR GLASS.

Party Wines for Labor Day

to school or the semester really gets going. It's time for a little celebration, a reward for our work over the year. Grab some of this year's harvest, fire up the grill, and get together with friends. Our tasting focuses on wines to enjoy with a group, priced to enjoy (and a special wine for a special occasion).

This evening's two whites are southern hemisphere wines. The **MAN Vintners Chenin Blanc 2008** from South Africa offers plenty of lively tropical fruit and melon in a crisp, unoaked format made from free-run juice. This is a great aperitif and also pairs well with salads, poultry, fish, and vegetables. If you want something a bit richer and fuller, try the **Budini Chardonnay 2008** from Argentina. This wine is made from older ungrafted vines and spends time in one-year-old French oak. The result is a toasty, creamy blend of oak, citrus and pineapple flavors with balanced acidity and a crisp finish. Good alone and great with seafood, chicken, and pork or grilled corn and zucchini.

Two of our reds are made with Mourvèdre, aka Monastrell. The **Boekenhoutskloof Wolftrap 2008** comes from a South African wine farm started in 1776 and restored in 1993. It's a blend of Syrah and Mourvèdre with a dollop of Viognier to lift the flavor. It offers aromas of earth, wild strawberries, and cherries, with flavors of black fruits, red and black berries, and a bit of violets. This drinks well with burgers, ribs, swordfish—heartier fare. Spain's entry in the tasting hails from Jumilla in the southeast. The area is the home of Monastrell, whose thick-skinned little round berries provide a meaty texture and deep ruby color. **Bodegas Luzon Finca Luzon Red 2008 is a Monastrell-Syrah** blend with nose of spicy blueberries and rich but lively flavors of black cherry, currant, mineral, and coffee. There is enough tannin for a bit of grip, so this wine can handle foods with strong flavors and textures or a bit of fat. Try lamb kabobs, rare burgers, or grilled root vegetables. For a more special menu, maybe a little filet mignon, consider the **Bookwalter Subplot 23** (and we still have a few bottles of Subplot 22.) This is a blend of seven different grapes from four different vintages. Each was vinified and aged separately, so this is a nonvintage wine. It was bottled in March of 2009, and, while it tastes good now, it will be even better from 2012-2018—open it early.

There are many other great wines for a Labor Day get-together. Grab one of our prepared six-packs for another set of great party wines!

As the summer that wasn't hobbles to its end, the upcoming Labor Day weekend offers a glimpse of what might have been—a last hurrah before the kids go back