

Red Feet Wine Market
HANG TIME “Passionate Pinot Noir”
Thursday, May 8, 2008

PRICES ARE FOR:

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

Nieto Senetiner Reserva 2007 (Tupungato, Mendoza, Argentina)

\$11 each - \$9.90 (6) - \$9.35 (12)

Earth, cherry, and blackberry on the nose. The palate continues with cherry and strawberry and a bit of heat from the warm climate. Smooth and well put together; an excellent value for the price, and yet it really tastes as pinot should.

Castle Rock 2006 (Mendocino, California)

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

The nose offers vibrant fruit of raspberries and red cherries. This nicely weighted wine is very well knit, with soft tannins, light acidity, raspberry and light earth notes and medium acidity. Solid!

Foris 2006 (Illinois Valley, Oregon)

\$19 each - \$17.10 (6) - \$16.15 (12)

The farmyard in the aroma blows off after a bit, and smoky black and strawberry fruits evolve. The wine is richer and riper than the above wine, with blacker fruits dominating. Deeper, darker berries are at the core. Medium bodied.

Cloudline 2006 (Oregon)

\$22.50 each - \$20.25 (6) - \$19.13 (12)

Black cherry and strawberry in the nose lead to cherries galore on the palate—almost a compote of fruit! This has good weight: it’s round, the most concentrated of all of tonight’s wines, and medium-bodied overall. A bit of earth and jam in the finish.

The Crossings 2006 (Marlborough, New Zealand)

\$17.50 each - \$15.75 (6) - \$14.45 (12)

Aromas of forest brush, strawberry jam and meat. Flavors of cherry with mouthwatering acidity, and a leaner structure that broadens with air.

Parize Vieille Vignes “La Sauleraie” 2006 (Givry, Burgundy, France)

\$24.50 each - \$22.05 (6) - \$19.13 (12)

A touch of red cherry and straw in the nose lead to a light to medium bodied wine with raspberry, strawberry and cherry flavors, slight chalkiness and very fine tannins with balanced acidity. A wine of finesse, this needs to be enjoyed with food—perhaps salmon, tuna or mushrooms.

See you next Thursday for HANG TIME!

Our subject will be “Europe in a Nutshell”

EXPLORE THE WORLD IN YOUR GLASS.

Passionate Pinot Noir

In the Vineyard

More than any other grape, Pinot Noir is a “vehicle for communicating local geography.” Most renowned as the red grape in France’s Burgundy, Pinot Noir is grown in a variety of places. They are all cool areas, either because of latitude, altitude, or proximity to ocean breezes. The coolness allows this grape time to ripen slowly. Pinot is partial to limestone soil. It is hard to grow—it buds early, and so is susceptible to

spring frosts; it’s very thin-skinned, so it’s prone to mildew, rot, and viruses; it’s low yielding; and it has a tendency to mutate spontaneously. These and other features (low tannin and pigment) make Pinot Noir a challenge to grow and vinify, but when success is achieved, the result is a wine more charming in its youth than other reds, evolving more quickly and declining very slowly, a feminine, sensual, ethereal wine. In addition to Burgundy (where it has grown for over 700 years), Pinot Noir is widely planted in Oregon and in California’s Russian River, Carneros, and Santa Barbara areas. It is New Zealand’s most-grown red grape. It is also found at high altitudes in Argentina and Chile.

In the Glass

Pinot Noir is known for its soft red fruit, cherry and plum, as well as earthy aromas. Its tannins are gentle, and acidity is present. As the wine matures, the fruitiness is less overt and a complex blend of flavors emerges. Today’s wines are all fairly young, and their differences reflect both their homes and their treatment. The Old World offering from **Domaine Parize** is from the village of Givry, which became an AOC in 1946. Made by the father-son team of Gerard and Laurent, the grapes were sustainably grown and the wine largely made in stainless steel to preserve the aromas and purity of the fruit. Although delicate, the wine is concentrated and intense—the grapes come from a single vineyard of old vines. New Zealand’s wine, **The Crossings**, comes from a warm, dry vintage and saw eight months of French oak with regular stirring. This treatment and the vineyard sites produce a plush wine with distinct brambly, forest-floor nuances as well as black cherry and spice. **Castle Rock** owns no real estate; instead, the company has long-term contracts with growers in a variety of areas who produce true-to-*terroir* fruit. This Pinot, from Mendocino, has cherry, tea, herb, plum, and spice as well as bright, fresh acidity and silky tannins. Oregon provides two wines from the warm and generous 2006 vintage. **Foris** comes from the Illinois Valley in SW Oregon. Seven vineyards contributed grapes, which were fermented separately and aged in barrels; the wine is unfinned and unfiltered. It has a nose of dark fruit and chocolate; the palate contains raspberries and wild blackberries, again with a touch of mocha, and low acidity. **Cloudline** is a fruit-forward, well structured wine in a blend of New- and Old-World styles. The “reference palate” of consulting winemaker Veronique Drouhin keeps the wine consistent from vintage to vintage. The **Nieto Senetiner Reserva** comes from high-altitude Tupungato in Mendoza. It is fermented in concrete and sees no oak. You can smell the clay of the soil and taste its minerals on the finish. In between are black fruits and lightly grippy tannins.