

**Red Feet Wine Market**  
**HANG TIME**  
**“Pinot Noir from Around the World”**  
**Thursday, November 5, 2009**

**PRICES ARE FOR:**

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

**Ravines Pinot Noir 2007 (Finger Lakes, NY)**

**100% Pinot Noir**

**\$24.50 each - \$22.05 (6) - \$20.83 (12)**

Red and black cherry aromas join tea and smoke on the nose, along with a hint of rhubarb and a slight florality. The cherries, accompanied by blackberry, continue on the palate, with tea, jasmine and mineral chiming in. Great structure and balance. This is a wine that will continue to develop with more bottle age.

**Château Germain Bourgogne Rouge 2006 (Burgundy, France)**

**100% Pinot Noir**

**\$23 each - \$20.70 (6) - \$19.55 (12)**

The nose offers a complex array— tea, cedar, smoke, cherry and rhubarb with a hint of florality. The palate provides blackberry on entry, followed by jasmine tea, mineral, and black and red cherry flavors. There’s a complex interplay between fruit and non-fruit flavors in this well structured wine.

**Nieto Senetiner Reserva Pinot Noir 2009 (Mendoza, Argentina)**

**100% Pinot Noir**

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

This unoaked wine is all about the fruit. Aromatic strawberries, watermelon, and red cherries are kissed by smoke. Flavors of red cherry, pomegranate, rhubarb, and mineral are bright and lively, leading to a long, clean finish.

**Primarius Pinot Noir 2007 (Oregon)**

**95% Pinot Noir, 5% Syrah**

**\$20 each - \$18 (6) - \$17 (12)**

The Syrah is present on the nose, adding leather to the smoke, tea, cherry, sandalwood and rosewater of these Oregon grapes. There’s also a touch of Syrah on the palate; its meaty notes join cherry, cranberry, and rose hip flavors. Ripe acidity provides the structure, and clove and mocha chime in on the finish.

**Hanging Vine Pinot Noir Parcel 22 2008 (California)**

**85% Pinot Noir, 15% Zinfandel**

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

Zinfandel dominates the nose, with rich baking spices, black fruits, and earth. The black and red cherry of Pinot Noir come out in the glass, with cedar, clove and earth notes. There are pronounced sweet, toasty oak notes in this fairly full-bodied wine. While this may not satisfy your need for a Pinot Noir fix, it sure is a tasty wine!

**See you next Thursday for HANG TIME!**

**Our subject next week will be**

**“Thanksgiving Wines”**

**EXPLORE THE WORLD IN YOUR GLASS.**

Pinot Noir is a sensitive grape that makes a sensual wine. It’s sensitive to where it lives. It buds early, so spring frosts and rains are problems. It’s prone to mildew and other diseases. Its thin skin offers little protection from sunburn or rains near harvest. Its yields are low, and it needs to ripen slowly. It has a tendency to mutate by itself, so vines must be watched. It needs considerable monitoring during winemaking. Because it is hard to grow and vinify, yet prized for its individuality and reflection of *terroir*, it is hard to find an inexpensive Pinot Noir. But there is an upside. Because Pinot Noir is especially sensitive to soil, and that combination of local geography and climate we call *terroir*, it is the grape that most conveys a sense of the place in which it grew, the vintage, and the way it was treated in the cellar.

Pinot Noir is the red grape of Burgundy, where it has been grown for a millennium. It is at home in other cool-climate areas—Oregon (where it accounts for half the grapes grown); California’s Carneros and Russian River areas as well other districts affected by cool Pacific breezes; New Zealand; and the higher altitudes of Chile and Argentina.

Pinot Noir has been called a feminine wine. It becomes charming more quickly than other red wines, holds one’s interest as it evolves, and declines very slowly; it has an ethereal quality all the while. Pinot Noir is beautiful in the glass; its low level of tannin and pigment give it a bright translucent reddish color. It is known for flavors and aromas of soft red fruits, especially cherry and plum, as well as earthy, smoky characteristics. As the wine matures, the fruitiness is supplemented by a complex array of earthy, stony, truffle and tea flavors. Today’s wines are young, so fruit is still dominant.

Our tasting begins with two wines made in the Old World style; they’re both delicate with a strong sense of place. The Côte de Beaune in Burgundy is home to **Château Germain Vieilles Vignes 2006**, an organic wine produced from hand-harvested estate grapes, fermented with its own yeasts, and aged in oak. Its counterpart, the **Ravines Pinot Noir 2007**, is also made from hand-harvested grapes and aged in oak. Both are subtle yet intense and complex and both will age well.

Argentina provides a rare find—a very inexpensive Pinot Noir that still manages to be “correct.” **Nieto Senetiner Pinot Noir Reserva 2009** comes from young vines at high altitude; grapes were fermented and aged in neutral containers to preserve their fresh fruit. **Primarius Pinot Noir 2007** is made in Washington from fruit grown in Oregon. It contains 5% Syrah to increase the earth, body, color, and weight while still preserving the Pinot-ness of the wine. You can smell the soil and taste rose hips, fruit and spice. **Hanging Vine 2008** is a New World Pinot Noir—bigger, rounder, more fruit forward, easy to understand—made from California grapes. None of these wines are intended to age for long.

Pinot Noir is a good food wine. It goes well with many cheeses, with roast fowl, and with vegetable dishes (it loves mixed mushrooms). A now-classic pairing comes from Oregon: Pinot Noir and salmon. A love affair with Pinot Noir is not for the faint of heart, but the rewards are great.

**Pinot Noir From Around the World**