

**Red Feet Wine Market
HANG TIME “Riesling Challenge”
Thursday, March 26, 2009**

PRICES ARE FOR:

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

Sheldrake Point Dry Riesling 2007 (Finger Lakes)

\$15.50 each - \$13.95 (6) - \$13.18 (12)

Lively aromas of mineral, pear, apricot, and grapefruit lead into similar flavors—stone, pear, and tree fruit. Fresh, with good concentration and acidity.

Hermann J. Wiemer Dry Riesling 2007 (Finger Lakes)

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

An apricot-inflected nose opens into an intensely fruity palate dominated by apricots and minerals. Creamy in texture, concentrated, with complex acidity and a fabulous fruity finish.

Shaw Vineyard Riesling 2006 (Finger Lakes)

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

Aromas of honeysuckle and very ripe peach. Rich and round, with flavors of apricot and peach. The 1.2% residual sugar is balanced with vibrant acidity. Rather like a wine from the Rheingau.

Bloomer Creek Vineyard Dry Riesling 2007 (Finger Lakes)

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

Extremely intense, floral nose that is still delicate and includes mango and apricot. Ripe fruit with light acidity; feminine and delicate with very good concentration and a long finish.

Silverthread Vineyard Off-Dry Riesling 2007 (Finger Lakes)

\$15.75 each - \$14.18 (6) - \$13.39 (12)

Flowers, honey, and peaches tickle the nose and suggest a certain sweetness. The palate introduces wet stone and apple into the mix while keeping the peaches and honey going. Apple wins in the end—the finish is pure golden delicious.

**See you next Thursday for HANG TIME!
Our subject will be “Easter and Passover Wines.”
EXPLORE THE WORLD IN YOUR GLASS.**

THE RIESLING CHALLENGE

This evening we will partake of 5 excellent Finger Lakes Rieslings and enjoy our best local grape. Why does Riesling grow so well in the Finger Lakes? Well, recall that we have a similar climate to German wine country (cool with a growing season that extends into autumn),

similar soils (slate and shale), similar moderating influences of water (lakes instead of rivers) and similar topography (hillsides surrounding these bodies of water). Riesling is one grape that thrives under these circumstances. It does not like to ripen all at once, but rather slowly with a long hang time on the vine and roots carving into mineral soil. Slow ripening develops more complexity and finesse in the grape. Hardy Riesling vines can withstand our harsh Upstate New York winters too. Not all varieties of grapes can; Merlot vines have been lost in certain years during serious cold snaps.

At first, we thought of challenging local wines to a tasting with Rieslings from Germany and Alsace, but on second thought, there's too much good Riesling in our area not to just showcase it. We enjoy the opportunity to show off some of our best wineries, winemakers and vintages. Thus, the Riesling Challenge is a challenge to us all to appreciate our own local gem. It grows well here, is widely planted and can compete on the international scene. We have the right foods to pair with Riesling—plenty of local pork, ham and sausage, chicken, Atlantic coast fish, spicy food and Asian cuisine. Whether you want a bone dry Riesling or a late-harvest Riesling, we make a range of styles in the Finger Lakes. You may enjoy Riesling as an aperitif, after dinner in an ice wine, or anywhere in between. It's extremely versatile with food.

What to look for in recent vintages?

2006—A cool, classic and excellent year to make crisp, structured Finger Lakes whites. A year of lighter, leaner reds.

2007—An atypically warm year which resulted in more ripeness and up-front fruit, but lower acidity and less structure in the whites. Some white wines in the region can be a bit flabby and might even have needed to be acidified. A great year for local reds with more richness than usual.

2008—A mixed bag with quite a bit of rain, but overall a good vintage. Plenty of vineyard work and sorting of grapes was important to avoid rot (and “off” flavors), but otherwise, we pulled off a good year for crisp, high-acid whites. Riesling can be rather forgiving, but in the reds, labor-intensive farming and good winemaking will separate the chaff from the grain.