

**Red Feet Wine Market**  
**HANG TIME “Rosé Parade”**  
**Thursday, June 5, 2008**

**PRICES ARE FOR:**

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

**Domaine des Anges Cotes du Ventoux 2006**  
**(Southern France)—50% Grenache, 50% Cinsault**  
**\$12 each - \$10.80 (6) - \$10.20 (12)**

This is the only 2006 wine from today’s tasting. It shows a light salmon color with fruits of strawberries, cranberries and pomegranites. The flavor is dry and minerally.

**Domaine Pelaquie Tavel 2007 (Southern Rhone, France)—Grenache and Cinsault grapes**  
**\$18 each - \$16.20 (6) - \$15.30 (12)**

This wine is brilliant pink that practically glows. The wine shows darker fruits such as blackberries and black raspberry. This balanced rosé is bright, powerful and both fruity and mineral. A vibrant example of Tavel, this

fresh rosé will not disappoint.

**Las Rocas Rosado 2007 (Calatayud, Spain)**  
**—100% Garnacha**

**\$13 each - \$11.70 (6) - \$11.05 (12)**

The most herbaceous of the lot (dried herbs), this wine showed extremely well at this tasting. Its fruit was big and ripe with robust wild berries and a medium to fuller body. Since it comes from 70-100 year-old vines, the complexity and concentration makes sense. Yummy with great depth.

**Chateau de Parenchere Bordeaux Clairet 2007**  
**(Bordeaux, France)—50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

Perhaps the most red wine-like of the rosés from this tasting, this wine also moved towards a ruby red color. What a pleasure this one is. Perfumed with licorice, this one has loads of red fruit, red candy, strawberry, raspberry and blackberry. Fruit forward with excellent concentration.

**Crios de Susana Balbo Rose of Malbec, 2007**  
**(Mendoza, Argentina)—100% Malbec**  
**\$14 each - \$12.60 (6) - \$11.90 (12)**

This rosé batted clean-up because it has the most size and brawn. A bold and powerful core of dark Malbec fruit displays plums, blackberries, currants, blueberries and sweet red cherries along with smoke. This is the richest, ripest of the five and typical of Susana Balbo’s extracted, concentrated winemaking style which takes advantage of the superb fruit her husband grows.

**The Rosé Parade**

Rosé, clairet, Tavel, rosado/rosato, blush—we’re talking pink wine today. For many people, Lancer’s or Mateus from Portugal, Strawberry Hill®, White Zin or box blush was their introduction to wine. But there’s more to “pink” than sweet beverage—rosés have a long European tradition of providing hot weather pleasure with many kinds of food and on their own. Today we offer some “serious” pinks that still maintain a high fun factor. Our wines range from pale

salmon to light red in color and come from a variety of grapes. There’s no sugar added, so while they’re very fruity and fresh, they’re not at all sweet.

Rosés don’t come from pink grapes, as convenient as that would be. Instead, they’re made by one of two methods. **The first** is mixing, which can be done at the level of grape or wine. Red grapes and white grapes can be fermented into wine separately, and the wines can be blended to produce pink. Alternatively, red and white grapes can be crushed and fermented together, yielding pink juice, which is then fermented. Many Finger Lakes blush wines are made by the first approach.

**The second** way to produce pink is a “bleeding” or *saignée* method. Red grapes produce red wines because their skins and pulp contain chemicals called anthocyanins which develop as grapes ripen. These pigmented compounds transfer color from skin to wine during the fermentation process. You see, the juice of red grapes is actually clear without contact with the skins. Rosés can be produced by bleeding off free-run juice or juice from gently crushed grapes after two hours’ to two days’ skin contact. This also serves to concentrate the red wine that remains by increasing the solid-to-juice ratio, conveniently creating a better red wine as well as a rosé wine for the winery! The juice for the rosé is then vinified like a white wine, preserving freshness and aromas. To make a darker, richer rosé, grapes such as Malbec and Syrah are used for their deep flavors and colors. Cinsault is often used in the south of France for its spicy qualities and to reduce cost.

Today we’ll taste an Argentine rosé of Malbec from Susana Balbo. This family-owned winery farms sustainably, and the Crios is quite intense. From Spain’s northeast area of Calatayud come the Las Rocas, a rosado of Garnacha made from 70 to 100-year old vines. Again, the flavor is concentrated and fruity. The remaining wines are French. While the Loire Valley produces much rosé, the best-known rosés come from Tavel, in the southern Rhône Valley across the river from Chateauneuf-du Pape. Nine grapes, both red and white, are allowed in the mix, but Grenache and Cinsault are the workhorses. Carbonic maceration is used to retain the wild, herbal character the area produces, and the wines are made to be consumed with local foods. The Côte de Ventoux in the south of France provides us with Domaine des Anges, a 50-50 blend of Grenache and Cinsault. The rosés of this region tend to have less acidity and a creamier texture. Bordeaux also produces rosé as well as deeper pink wine known as *clairet*. Most pink Bordeaux are made for strictly local consumption, and use grapes associated with reds from the area—Merlot, Cabernet Sauvignon, and Cabernet Franc. The Parenchère is about half Merlot and half Cabernets. Like most rosé, it is bottled very early.