

**Red Feet Wine Market**  
**HANG TIME “The Rose Parade”**  
**Thursday, June 11, 2009**

**PRICES ARE FOR:**

**1 BOTTLE – 6 BOTTLES – 12 BOTTLES**

**Guffens aux Tourettes Syrosé 2008 (Vaucluse, France) 100% Syrah**

**\$12 each - \$10.80 (6) - \$10.20 (12)**

Aromas of mineral, smoke, pear, pineapple (!), and black and red berries lead to a tart, spicy set of flavors set off by cherry, cranberry, and dried herbs. Rosemary-inflected food will love this wine!

**Viños de Terruños “Siete 7” Rosé 2008 (Navarra, Spain)**

**Garnacha and Tempranillo**

**\$14.50 each – \$13.05 (6) - \$12.33 (12)**

This is a pretty wine, with a nose of watermelon, sweet rhubarb, and mineral. The palate contains the same fruity flavors, with strawberry and dried herbs added to the mix. This is a ripe and complex wine, but not a heavy one. It would pair well with a spinach salad with strawberries, pine nuts, goat cheese, and a drizzle of balsamic vinegar or California rolls.

**Infinitus Rosé 2007 (La Mancha, Spain)**

**Tempranillo, Cabernet Franc**

**\$8 each - \$7.20 (6) - \$6.80 (12)**

A heavier wine, even on the nose—the color is a tip-off. Red berry fruit, black cherry, and cranberry in the glass, medium aromatics. In the mouth, this has some weight and is quite dry. Red fruit, herbs, black cherry, a bit of mint, and some fresh vegetables—interesting and hard-to-pin-down flavors. Try with turkey and all the trimmings, pork dishes, and jazzed-up salmon.

**Crios de Susana Balbo Rosé 2008 (Mendoza,**

**Argentina) 100% Malbec**

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

Earth and farm are joined by red cherry and red plum with a kiss of pink peppercorn. Juicy and plummy on the palate, with mulberries and red berries; intense and concentrated, with a long finish. Try with Schenken or Prosciutto, gazpacho with roasted red peppers and a touch of heat, crusty bread, or sushi.

**R Wines Bon Bon Rosé 2008 (Riverland, Australia)**

**100% Shiraz**

**\$14 each - \$12.60 (6) - \$11.90 (12)**

An enticing nose of rose petal and blueberry leads to a palate loaded with fruit compote, raspberry jam, juicy blackberries, a touch of pepper, and nicely balanced acidity. This wine has real Syrah character—try with pulled pork, smoked gouda, or chocolate-dipped macaroons.

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

**Our subject for next week will be “Chillin’ and Grillin’”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**The Rosé Parade 2009**

It’s pink time again! As the weather heats up, we welcome dry, refreshing rosés to our tables, porches, and

decks. This year’s line-up includes a number of new players on the Red Feet team; whether it’s depth or delicacy they offer, they’re high in both fun and flavor.

First, some background. There are two main ways to make pink wine. The first is to use red grapes. Red grapes produce red wines because their skins and pulp contain pigmented compounds that transfer color from skin to wine during fermentation. Rosés can be produced by bleeding off free-run juice (the *saignée* method) or by gently crushing grapes after short (two hours to two days) skin contact. The juice is then vinified as if to make white wine, preserving freshness and aromas. To make darker, richer rosés, grapes such as Malbec, Syrah, and Tempranillo are used for their deep flavors and colors. The second way to produce pink is mixing, which can be done at the level of grape or wine. Red and white grapes can be crushed and fermented together, yielding pink wine. Alternatively, red grapes and white grapes can be fermented separately, and the wines can be blended to produce rosé. This approach is not permitted in Europe.

Today’s wines come from a variety of places and grapes. Alphabetically by place: Argentina provides a new vintage of an old friend, the **Crios de Susana Balbo Rosé of Malbec 2008**, a wine from hand-harvested 30-year-old ungrafted vines. The use of older vines gives the grapes a rich, round mouthfeel as well as enchanting strawberry and spice aromas and flavors. We have a new offering from Australia, **R Wines Bon Bon Rose 2008**, made from younger Shiraz. Offering not only strawberry but also red cherry and rose petal character, this wine is liquid candy, off dry. France steps in with **Verget Syrose 2008**, a very different expression of Syrah from organic grapes from Luberon in the south. Spain is also in the game, with an unusual blend of Tempranillo and Cabernet Franc (!) from **Infinitus 2008**. The estate is located high in La Mancha/Castilla in central Spain, an area known for innovation. This is a weighty wine with deep color. A second Spanish rosé hails from Viños de Terruños in Navarra, a project of importer José Pastor. Made in the *saignée* method, **Siete (7) 2008** is a blend of Garnacha (common in Spanish rosé) and Tempranillo. Cool fermentation in stainless steel keeps the fruit lively and fresh.

As you taste these wines, note the differences in color, both hue and depth; compare the fruit—strawberry, raspberry, watermelon—and non-fruit flavors—herb and spice; contrast the weight and sweetness. Imagine a hot summer day...