

**Red Feet Wine Market**  
**HANG TIME “Sauvignon Blancs”**  
**Thursday, June 19, 2008**

**PRICES ARE FOR:**

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

**Teira Sauvignon Blanc 2006 (Sonoma County, CA)**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

A soft nose of lemon and spice leads to flavors of pink grapefruit, green peppercorn, and melon in this medium-bodied wine.

**Chateau Lamothe de Haux Bordeaux Blanc 2007**  
**40% Sauvignon Blanc, 40% Semillon, 20%**

**Muscadelle**

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

Aromas of ripe apples and lemon. Flavors of meadow flowers, spice, and citrus join minerality in this creamy-textured, round wine. Estate-grown fruit.

**Errazuriz Estate Sauvignon Blanc 2007 (Casablanca Valley, Chile)**

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

White pepper and grass on the nose. Lemon-lime with touches of stone and green pepper on the palate lead to a long finish. Estate-grown fruit.

**Bob’s African Sauvignon Blanc 2007 (Western Cape, South Africa)**

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

Smoky, herbaceous and vegetable elements usher in grassy lime, spice, and green pepper flavors. The mouthfeel broadens toward the finish.

**Uva Mira Sauvignon Blanc 2007 (Stellenbosch, South Africa)**

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

Intense aromas of grass and wet stones, green peppercorn, gooseberry and nettle. Flinty, smoky, and rich in the mouth, with complex tropical fruit layered over stone. Elegant, full bodied, and rich with a long finish. This tastes most like a Pouilly-Fume, and has obvious high integrity. Estate-grown fruit.

**See you next Thursday for HANG TIME!**  
**Our subject will be “Get to know Piedmont.”**  
**EXPLORE THE WORLD IN YOUR GLASS.**

**Sauvignon Blanc from Around the World**

No matter where it’s grown or how it’s vinified, Sauvignon Blanc—“wild white”—is distinct in its aromas and flavors. Its

high acidity provides a contrast to the often buttery roundness of Chardonnay. Its aromas are green: herbaceous, with grass, herbs, and meadows; stony, with flint and wet rocks; fruity, with gooseberry, fig, melon and grapefruit. Its flavors are similar, along with hints of green tea, smoke and pepper. Racy and intense, tart and lively, Sauvignon Blanc is perfect for hot, humid summer days.

Sauvignon Blanc comes from many places. In France, it’s associated with Bordeaux and the Loire Valley. In Bordeaux, the grape’s piercing herbal and mineral qualities are tempered by the soft honey of the Sémillon grape. In the Loire, especially in Pouilly-Fumé and Sancerre, the brightness and intensity are left unadulterated, reflecting the area’s limestone soils. New Zealand wines offer a riot of gooseberry, stone, lime, and green tea, almost exploding from the glass. Chile’s Sauvignon Blancs tend towards citrus, tropical fruits, stones, and grass. Those from South Africa span a range of styles, from more subdued, softer, warmer-climate wines through fruited elegance to almost austere green fruit on the rocks, à la Loire. In California, Sauvignon Blanc is often aged in wood to tone down some of its herbaceousness, producing a wine with fig and melon notes.

**Teira** obtains its wine from the cool Dry Creek and Russian River Valleys in Sonoma, California. Founded in 2002, the winery buys individual barrels of wine and blends them into a single bottling.

**Chateau Lamothe Haux** is a blend of Sauvignon Blanc (40%), Semillon (40%), and Muscadelle (20%) from the commune of Haux on the Garonne River in Bordeaux. The estate has been owned by the Neel family since 1956. The wine is made traditionally, with cool fermentation in neutral vats and three weeks’ barrel ageing on the lees.

Chile’s **Errazuriz** is an estate wine from Casablanca Valley. The winery was founded in 1870 by a family that came to the country in 1735. The grapes were hand-harvested, destemmed, fermented at low temperature and aged two months on the lees in stainless steel.

South Africa provides two wines. **Bob’s African**, the creation of Bob Lynde, comes from 7-18-year-old vines 10-20 miles from the sea in the Western Cape. Grapes are hand-harvested in the early morning. Free-run and pressed juices are separately cool fermented, aged two months on the lees with stirring, and blended at the end. Ten percent of the revenue from **Bob’s** wines is used to fight AIDS and develop local communities. **Uva Mira Sauvignon Blanc** comes from 10-20-year-old vines high on Helderberg in Stellenbosch. Here, too, grapes are hand-harvested early in the morning; they’re also hand sorted and gently pressed; only free-run juice is used. Cool-fermentation with native yeasts takes place in small batches, which are blended after the juice has spent three months on the lees. The goal of viticulturalist and winemaker Matthew van Heerden is to reflect the *terroir* of the vineyard, with its granite and shale soils. This wine has the elegance and structure of a Pouilly-Fumé from the Loire, with layers of subtle tropical fruit.