

Red Feet Wine Market
HANG TIME
“Sauvignon Blanc from Around the World”
Thursday, August 27, 2009

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES

TerraNoble Reserva 2008 (Casablanca Valley, Chile)

100% Sauvignon Blanc

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

The nose offers grass, stone, lime, and ruby red grapefruit pith. The flavors are dominated by citrus—lime and grapefruit—as well as fresh herbs and a bit of stone. The long, rich finish has lemon skin notes.

Uva Mira 2008 (Stellenbosch, South Africa)

100% Sauvignon Blanc

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

Aromas are subtle and complex, with mineral, stone, lime, and fresh grass; Old World flavors of grass, thyme, smoke, green melon, Kaffir lime, and stone are equally complex and very well integrated. Almost magic, the wine changes with each sip.

Chateau Lamothe de Haux 2008 (Bordeaux, France)

40% Sauvignon Blanc, 40% Semillon, 20% Muscadelle

\$13.50 each - \$12.15 (6) - \$11.47 (12)

Ripe pink grapefruit and peach blossom aromas lead to grapefruit, tangerine, and a bit of peach, especially on the finish. Good body and roundness.

Barker’s Marque Three Brooms 2008 (Marlborough, New Zealand)

100% Sauvignon Blanc

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

Intriguing aromas of green pepper, grapefruit pith, and kiwi fruit. The taste is subtle, and flavors of citrus, white pepper, stone and green tea are integrated with a touch of apricot. Tasty and fresh, with good balance; try with Thai food or fresh seafood.

Mud House 2008 (Marlborough, New Zealand)

100% Sauvignon Blanc

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

Wild and crazy, NZ style. The nose is slightly sweet with apricot, peach, tangerine, and stone. Flavors of lychee, gooseberry, stone, and citrus dance together, with lively acidity supplying the music. Try with scallops.

See you next Thursday for HANG TIME!

Our subject next week will be “Party Wines for Labor Day Weekend”

EXPLORE THE WORLD IN YOUR GLASS.

Sauvignon Blanc Around the World

Today’s tasting features the varietal Sauvignon Blanc, whose name means “wild white.” Wild it is, nervy, racy, intense—a high-wire aerialist of a grape that’s perfect for hot summer days. The aromas and flavors of

Sauvignon Blanc are distinctive. They’re herbaceous, with grass, meadows, herbs, green tea, and pepper; stony, with flint, smoke, and wet rocks; fruity, with citrus, gooseberry, fig, and melon. Sauvignon Blanc is best drunk in its exuberant youth, within two years of release.

Sauvignon Blanc is grown around the world. 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. The **2008 Chateau Lamothe de Haux** goes a step further, with the addition of tangy Muscadelle. In the Loire, especially in Pouilly-Fumé and Sancerre, the brightness and intensity are left unadulterated, reflecting the area’s limestone soils.

South Africa produces its best Sauvignon Blanc in the mountains of Stellenbosch and the Elgin area. The climate is cool, with sea breezes. The **2008 Uva Mira** has complex aromas of tropical fruit, lime, and gooseberry, as well as mineral and green fig notes. Lees contact gives the wine a rich mouthfeel; there are layers of flavor and a long, intense finish.

Chile is a new player on the scene, producing wines that tend towards citrus, tropical fruits, stones, and grass. Many are everyday quaffers, but there are also stunning examples. The **2008 TerraNoble Reserve** is a crisp, fresh, stony wine with bracing acidity, concentration, and real character.

New Zealand Sauvignon Blanc is noted for a riot of gooseberry, stone, lime, pepper, and green tea, almost exploding from the glass. Both of today’s examples are from Marlborough on the northeast corner of South Island. **Barker’s Marque Three Brooms 2008** is a single-vineyard wine made from the estate’s best vines. It has a delicacy and elegance reflected in the subtlety of its fruit and minerality while still possessing genuine depth and power. The grapes were fermented very cold in stainless steel. **Mud House 2008** is made from 85% Marlborough grapes and 15% from the cooler Waipara region. Grapes were picked at several times and each batch fermented separately in steel before the final blend was assembled. Passionfruit, guava, and green nettle aromas hint at the array of flavors in the glass.

All these wines are great partners for seafood—scallops, shrimp, white fish; try using ginger, fruit salsas, lemongrass, and other bright flavors as accompaniments. There are many other delicious Sauvignon Blancs at Red Feet—ask the staff for further suggestions!