

Red Feet Wine Market
HANG TIME
“Sauvignon Blanc 2010”
Thursday, July 8, 2010

PRICES ARE FOR:

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

Forefront by Pine Ridge Vineyards Sauvignon Blanc

2008 (California-67% Sonoma, 33% Napa Counties)

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

Ripe aromas of pineapple, peach, and ruby red grapefruit. A nice level of acidity supports the tropical fruits on the palate—passion-fruit, pineapple, and starfruit. Medium bodied with a longer finish.

Domaine Francois Chidaine Touraine 2009 (Loire Valley, France)—BIODYNAMIC

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

Aromas of meadow, stone and greenhouse lead to similar flavors—fresh herbs, grass, and wet stone, green apple, and melon. Refreshing and surprisingly complex, medium bodied.

Uva Mira Sauvignon Blanc 2008 (Stellenbosch, South Africa)

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

Complex, both on the nose and in the mouth. Grass, green and white pepper, melon, and stone aromas. On the palate, grapefruit provides the undercurrent, with peppers, stone and light fruit layered on top. Creamy mouthfeel; truly integrated, with a long finish.

Renacer “Punto Final” Sauvignon Blanc 2009 (Casablanca Valley, Chile)

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

Big nose—grapefruit pith, green peppercorn, cilantro, green olive. Equally big flavors—lemon, lime, melon, green apple, cucumber, cilantro. Medium plus body with a finish to match.

Mohua Sauvignon Blanc 2009 (Marlborough, New Zealand)

\$16 each - \$14.40 (6) - \$13.60 (12)

Not your typical NZ Sauvignon Blanc; rather, it's an elegant Old World style, poised and elegant rather than racy gooseberry juice. Interesting aromas of thyme, peach, stone, white pepper, and pear. The palate offers a Loire sensibility, with herbs, flinty minerality, pear, kiwi, a bit of gooseberry, and a beautiful clarity.

See you next Thursday!

Our subject will be

“Staff Picks 2010 v2.0”

EXPLORE THE WORLD IN YOUR GLASS.

Red Feet Wine Market

HANG TIME

Sauvignon Blanc Around the World 2010

Our tasting focuses on a *varietal*, a particular grape. Knowing what a wine is made from gives you an idea of what to expect about its aromas, flavors, sweetness, and other qualities. Since an Old World wine is generally labeled by place of origin rather than grape type, knowledge

of its home gives you an idea of its grape(s). In the US, varietally labeled wines must be at least 75% of that grape; in Europe and Australia, 85% is generally required.

Sauvignon Blanc—whose name means “wild white”—produces white wine with edges rather than curves, acid rather than butter, zing rather than humming. Its high acidity provides a contrast to the often buttery roundness of Chardonnay. It is characterized by aromas of herbs, citrus, stone, and meadows (including both hay and flowers!). 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.

The grape is grown in France (the Loire valley and Bordeaux, where it is blended with Semillon), Italy, New Zealand, Chile, South Africa, and California (often called Fume Blanc). Sauvignon Blanc is usually fermented in neutral vessels (except in the case of some California producers) to let the *terroir* shine through. In wines from the Loire valley, citrus, minerality, grass, and herbs dominate. Look for these in the **Chidaine Touraine 2009**. In New Zealand, a riot of gooseberry, lime, stone, pepper, green tea, and green melon explodes from the glass, followed by tropical fruits. The **Mohua Sauvignon Blanc Marlborough 2009** is a great example of this complexity. In both cases the wines are crisp, clear, and focused (if slightly wild in the case of New Zealand). South African Sauvignon Blancs offer several styles, ranging from more fruit but less stone than the Loire's famed Sancerre and Pouilly Fumé to softer, tropical fruits in warm areas. **Uva Mira Stellenbosch 2008**, from high-altitude Helderberg, is an elegant example of the stony, green style. Chile's refreshing wines tend to citrus, tropical fruits, stone, and grass. **Renacer Punto Final 2009** comes from the cool Casablanca Valley, which has made a name in Sauvignon Blanc production. A complex array of grapefruit, lime, pineapple, and peach aromas persist on the palate, along with hints of asparagus, green olive, and grass. California Sauvignon Blanc is sometimes aged in wood to tone down some of the herbaceousness, producing a ripe wine with fig and melon notes. **Forefront Sauvignon Blanc 2009** gains its roundness from lees contact rather than wood, and its slow fermentation adds complexity.

No matter where it's grown or how it's vinified, Sauvignon Blanc is distinct in its aromas and flavors, great as an aperitif or a food partner.