

Red Feet Wine Market
HANG TIME “Silky Red Wines”
Thursday, May 7, 2009

PRICES ARE FOR:

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

Pinuaga Nature by Bodegas y Vinedos 2007 (Castilla La Mancha, Spain) 100% Tempranillo
\$17 each - \$15.30 (6) - \$14.45 (12)

The nose is smoky, with cranberry, plum, and strawberry aromas touched with earth and dried herbs. The smoke is dialed back on the palate, the cranberries are joined by red currants, dark berries, and a bit of earth and herb. Beautifully integrated tannin and acidity structure this elegant wine.

Guilhem Durand Syrah Vieilles Vignes 2006 (Languedoc, France) 100% Syrah
\$13.50 each - \$12.15 (6) - \$11.48 (12)

Old-World in color and aroma—earth, mineral, and pepper. Mineral flavors are joined by red and black berries with notes of tobacco and earth, all structured by silky tannins and a touch of acidity on the finish. Try with roasted vegetables and smoked meats.

Two Oceans Cabernet-Merlot 2008 (Western Cape, South Africa) 60% Cabernet Sauvignon, 40% Merlot
\$8.50 each - \$7.65 (6) - \$7.23 (12)

Smoky and earthy with mole sauce, the aromas are fairly intense. The palate offers red berry fruit, plum, tea, earth, pepper, and smoke in this extremely smooth quaffer. Pairs with any variety of barbecue.

Bodegas Atalaya Almansa 2007 (Almansa, Spain) Monastrell, Garnacha Tintorera (also known as Alicante) and other reds
\$20.50 each - \$18.45 (6) - \$17.43 (12)

This is an intense and complex wine in both aroma and flavor. The nose contains, leather, game, black cherry, blackberry, oregano and a touch of mint. Flavors include more black and red berry fruit, mineral, and baking spices. This is a sexy wine, with great depth of fruit, brightness, and a long finish.

Padrillos Malbec by Ernesto Catena 2007 (Mendoza, Argentina) 100% Malbec
\$12.75 each - \$11.48 (6) - \$10.84 (12)

Blueberry, earth, and blackberry on the nose. Black fruit and slightly brambly berries, blueberry, and a touch of smoke. Juicy acidity and moderate levels of silky tannins. Chicken on the grill, pork, shish kebab, grilled root veg—lots of possibilities!

See you next Thursday for HANG TIME!
Our subject will be
“Understanding Wine from Dry to Sweet.”
EXPLORE THE WORLD IN YOUR GLASS.

Silky Red Wines

This is a tasting about tasting. Wines have many characteristics—color, aroma, flavor (largely a function of

aroma), weight, intensity, and texture. Jancis Robinson, a premier British wine writer and Master of Wine, says that texture is “the dimension of tasting that draws together attributes such as smoothness and astringency that produce tactile rather than flavor sensations on the surface of the mouth.” We often refer to these sensations as *mouthfeel*, and they have a neurological basis. The chemical components of wine that contribute most to our perception of texture are tannins, ethanol, and polysaccharides. We use terms like silky, velvety, grainy, and chewy to describe a wine’s texture, and there is a mouthfeel wheel like the Davis aroma wheel to establish a vocabulary.

Several factors contribute to a wine’s texture. First, the grape variety—some grapes are higher in tannin and acidity than others. Second, the conditions under which the grapes were grown. Third, the winemaking, including the ageing process; some wines only develop smoothness with age. Silky wines have a firm yet distinctively soft texture, smooth, mellow, with no rough edges. Tannins and acids are well married and folded into the wine. When the wine is bigger, more opulent, the word “velvety” is often used. As you taste, *feel* the wine in your mouth, roll it around, noting not just flavor but texture as well.

Both the Old World and the New World produce silky wines. The **Guilhem Durand Syrah 2006**, though only labeled as a Vin de Pays, hails from Corbieres. The 35-year-old vines are grown on quartz soil; the wine sees no oak, but is aged on the lees for softness. Spain provides two wines. The **Pinuaga Nature 2007** is a Tempranillo from Castilla. The vines are 20 years old; the wine is fermented in steel but aged in oak, adding creamy complexity. The **Atalaya 2007** is the first release of this wine from Almansa. A product of the Gil Family, it is made mainly from Monastrell and Garnacha Tintorera (Alicante), steel fermented and aged eight months in French and American oak. This is a velvety wine!

The New World gives us **Two Oceans Cabernet-Merlot 2008**. The grapes ripen slowly and are picked to balance acid and fruit; tannins are almost nonexistent and the wine is structured by its acidity. Mendoza also provides a piece of silk in Ernesto Catena’s **Padrillos Malbec 2008**, made from 15-year-old vines grown in sandy loam at high altitude. The wine was aged six months in barrel with frequent stirring.

Different grapes, different winemaking, but each of these wines is a textural gem. None needs food, but all are happy to appear on the table!