

Red Feet Wine Market
HANG TIME
“Staff Picks”
Thursday, February 18, 2010

PRICES ARE FOR:

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

Bloomer Creek Vineyard Reserve White 2008
(Finger Lakes, NY)

50% Cayuga White, 40% Riesling, and 10% Gewurztraminer
\$12 each - \$10.80 (6) - \$10.20 (12)

Aromas of honeysuckle and white flowers lead to clean, fresh flavors of tart green apple with a squirt of lemon. The finish adds balance with a hint of Riesling sweetness. Medium bodied.

Fireblock Old Vine Grenache 2005 (Clare Valley, Australia)

100% Grenache
\$19.50 each - \$17.55 (6) - \$16.58 (12)

The nose offers black and red cherry and strawberry pie. Intense flavors of cherry and pomegranate dance lightly in the glass. This graceful wine is medium bodied with a long finish

OssO AnnA Merlot 2007 (Napa Valley, California)

100% Merlot
\$16.50 each - \$14.85 (6) - \$14.03 (12)

Layered aromas of herbs over blackberry and black currant introduce the black fruit on the palate. The rich fruit is balanced by fine, silky tannin and lovely acidity. Pretty color and texture in this fairly full-bodied wine with a lengthy finish.

Cellers Can Blau *Can Blau* 2007 (Montsant, Spain)

40% Mazuelo, 40% Syrah, 20% Grenache
\$18 each - \$16.20 (6) - \$15.30 (12)

Opening shots of earth and humus are accompanied by licorice and black fruit aromas, complex and enticing. The palate is elegantly textured and balanced, with black fruit flavors and a spicy finish. Full bodied.

McKenzie Rye Whiskey (Finger Lakes, NY)

80% Rye, 20% Barley Malt
\$40 each - \$40 (6) - \$40 (12)

Delicate aromas of orange blossom, cardamom, butterscotch and wood lead to flavors of orange peel, cardamom, fennel seed, and toasty grain. Very rich and subtle with the elegance of an ice dancer and a tremendously long finish.

We're usually willing to acknowledge something as good, even if it's not to our personal taste. Art is functional, too; the piece that looks good in your living room may not "work" in mine. And then there's the matter of budget...

Four of the Red Feet staff chose a wine for today's tasting. We had two restrictions: 1) the bottle had to cost less than \$20, and 2) the wine had to not have been poured at Hang Time within the last year. We're also including a whiskey from our friends at Finger Lakes distilling, a staff favorite.

Kate Marshall (of Nate and Kate fame) is from the area and has picked a Finger Lakes wine—**Bloomer Creek Reserve White 2008**. She explains her choice: "Bloomer Creek is one of my favorite local wineries. I really enjoy owner/winemaker Kim Engle's artistic and minimalist vibe. He lets the fruit speak for itself and offers up a great value with his Alsatian-like Riesling blend. Bloomer's 2008 Reserve White is floral, interesting, and a delicious partner for Thai or fish."

MP Rouse has chosen an Australian offering, **Fireblock Grenache 2005**. "Despite its age, this is a fresh and vibrant wine. It's intense and concentrated, but just dances in the glass. We often think of Aussie reds as big bruisers, but this one's a gymnast, not a weightlifter. The old-vines grapes give it a lot of character. Think sipping and spice!"

Nicole Pence, a California native, has chosen a wine from her home state, **OssO AnnA Merlot 2007**. Nicole remarks, "Sadly, Merlot has been unjustly maligned by the popular media. The OssO AnnA illustrates how complex and elegant Merlot can be, even if it is from California!"

Empar Sicroff picked the **Celler Can Blau 2007**, from Montsant in her native Spain. Empar says, "The Can Blau 2007 reflects the terroir's traditional proclivity for moderately acidic, tannic, concentrated wines. Softer now than other 2007 wines from Montsant and Priorat, this wine is well balanced: ripe and fruity, but with enough acidity and tannins. Big but not heavy, it can be enjoyed with or without food. Try with Mediterranean cuisine."

Our final pour is the **McKenzie Rye** from Finger Lakes Distilling. Made from Finger Lakes grain, distilled in a pot still, aged in charred oak and finished in local sherry casks, this is as smooth as silk, spicy as befits a rye, and lightly floral. While it's great in mixed drinks, it's even better neat or on the rocks.

Check out the staff picks shelves in the back of the store for more ideas, and ask any of us why we made our choices!

See you next Thursday!
Our subject will be
“Warm Climate Wines”
EXPLORE THE WORLD IN YOUR GLASS.

Staff Picks 2010

Wine is like art—we know what we like, the media, the styles, the content. Sometimes we meet something out of our regular pattern that really wows us, and our ideas grow.