

**Red Feet Wine Market  
HANG TIME**

**“Take me to the River...or Lake...or Ocean”  
Thursday, October 22, 2009**

**PRICES ARE FOR:**

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

**Hay Maker Sauvignon Blanc 2008 (Marlborough,  
New Zealand)**

**100% Sauvignon Blanc  
\$13 each - \$11.70 (6) - \$11.05 (12)**

Exciting aromas of lime, grass, flowers, and gooseberries, fresh and bright lead to lively flavors of lime, stone, gooseberries, and grapefruit pith. Moderate acidity and medium body. Try with scallops and sushi.

**Würtz Riesling 2008 (Rheinhessen, Germany)**

**100% Riesling  
3 Liter Box = 4 bottles  
\$25.50 each - \$22.95 (6) - \$21.68 (12)**

The nose offers apricots and peaches along with ripe Golden Delicious apples. On the palate, the apples are green and crisp; there's good minerality and apricot skin on the long finish. A great Thanksgiving wine, and what a value!

**Shalestone Merlot 2007 (Finger Lakes, New York)**

**100% Merlot  
\$19 each - \$18 (6) - \$16.15 (12)**

Pretty in the glass. The aromas are complex—meat, mineral, spice, toast, pepper, leather, and black fruits. Flavors are tart, with boysenberry and red currant. This wine is beautifully silky, elegant, and well integrated. Try with pork tenderloin or bacon-wrapped filet mignon.

**Lockwood Cabernet Sauvignon 2006 (Monterey,  
California)**

**99.7% Cabernet Sauvignon, 0.3% Malbec  
\$14 each - \$12.60 (6) - \$11.90 (12)**

The nose is spicy, with cedar, blueberry, and smoke. Black berry fruit, blueberry, toast, and mocha on the finish. Silky tannin structures this full-bodied wine. Pair with a steak or stew.

**Koiné Primitivo di Manduria 2007 (Puglia, Italy)**

**100% Primitivo (Zinfandel)  
\$13 each - \$11.70 (6) - \$11.05 (12)**

Charming aromas of cherry candy and raspberry compote. The mélange of flavors include grilled pork, fresh fig, barbeque sauce, golden raisins, sassafras, and a touch of Dr. Pepper. Lively and full bodied with a long finish.

**See you next Thursday for HANG TIME!**

**Our subject next week will be  
“Washington and Oregon”**

**EXPLORE THE WORLD IN YOUR GLASS.**

of wines for millennia. But it plays a far wider role, moderating temperatures and contributing unique geology and soils to wine growing regions. Rivers, for example, can carve deep valleys with steep sides that provide both exposure and protection from wind. The soils of these hillsides are often poor and rocky, loaded with limestone from both rock and fossils. Such soils provide low nutrient content (forcing the vines to work for survival, thereby concentrating their essence) and good drainage (vines hate wet feet). Rivers in flatland areas flooded regularly, but are now tamed; they provide rich, sometimes sandy soils that promote vigorous growth.

Larger bodies of water moderate temperatures. Ocean currents, for example, warm the California and Chilean coasts, reducing winter-summer temperature differentials and providing long growing seasons. Bays and inlets give breezes as well as cool nights and morning fog to many hot areas; big day-night temperature differentials lead to slow ripening and focused flavors. Deep lakes, such as our own Finger Lakes, gain heat slowly but retain it, tempering the effects of short-term temperature change and mitigating the cold of winter.

Major river-based viticultural systems occur in Europe—the Rhein, the Rhône, the Loire, the Gironde-Garonne, the Mosel-Saar-Ruwer, and many more—as well as in the New World—the Murray-Darling, the Frankland, the Columbia. Our river wines include the **2008 Würtz Riesling** from the steep slopes of the Rhein. The three-liter bag-in-a-box format is perfect for this varietal—if this is your favorite grape, you've got four bottles; if it's something you drink only occasionally, the wine will keep for several weeks. Central California's Salinas River flows through Monterey County, home to **Lockwood Vineyard**. The deep, shaly loam soil consists of crushed fossilized seashells, making the vines work hard in the heat. The spicy, concentrated **Cabernet Sauvignon 2006** spent over a year in French oak, adding lovely toasty notes. The fruit for the **Hay Maker Sauvignon Blanc 2008** comes from New Zealand's Marlborough, a large, flat river valley with deep silt and gravel soils and large boulders to reflect heat. Again, good drainage and low fertility are important, as are the moderate temperatures in both summer and winter. The ocean also reduces temperature fluctuation.

Puglia in Italy is hot and dry and favors grapes that need a long period of sustained heat. The soil is calcareous below, iron-rich on top—great for vines. The Adriatic and Ionian Seas moderate the torrid heat. **Koiné Primitivo 2007** shows the effects of long hang time: rich fruit, supple tannin, and concentrated complex flavors.

Central New York is a complete contrast to Puglia, cold and damp rather than hot and wet, but it depends just as much on its lakes as Puglia does on the sea. **Shalestone Vineyards**, which produces only red wines, can do so because of its favored location on Seneca Lake. Merlot is a temperature sensitive grape, but the **Merlot 2007** shows just how lovely the grape can be when lake, soil, weather, and gifted winegrowers work together.

**Take Me to the River...or Lake, or Ocean**

Water, used for irrigation and commerce, has been a significant factor in the establishment of vines and the making