

Red Feet Wine Market
HANG TIME
“Thanksgiving Wines”
Thursday, November 12, 2009

PRICES ARE FOR:

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

Olivier Leflaive Rully 1er Cru Rabource 2006
(Burgundy, France)

100% Chardonnay

\$23 each - \$20.70 (6) - \$19.55 (12)

Bright aromas of toast, ripe apple, and mango/tropical fruit. The palate offers more apple, pear, toast, vanilla, and a bit of lemon and mineral. Pure and clean but rich, with a long finish.

Laurent Miquel Nord-Sud Viognier 2008
(Languedoc, France)

100% Viognier

\$12.50 each - \$11.25 (6) - \$10.63 (12)

Classic nose of peach, honeysuckle, and orange blossom with a bit of starfruit. Peach and orange blossoms continue in the flavor, joined by apricot and a slight citrus pith bitterness midpalate. Flowery finish. Fresh and well-balanced, with the acidity keeping it in the dry category.

Domaine Antugnac Pinot Noir 2008 (Languedoc, France)

100% Pinot Noir

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

Cooked strawberry and candy rise from the glass, kissed by smoke and earth. Bright acidity in the mouth, with cherry candy and watermelon flavors in a medium-weight Pinot Noir.

Benaza Mencía 2008 (Galicia, Spain)

80% Mencía, 10% Bastardo, 10% Arauxa (Tempranillo)

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

When first opened, this wine is all about fruit—bright, fresh red fruit like candied cherries, strawberries, and raspberries. With a little time, smoke joins the fruit, and black berry seems to lie underneath. The wine is firm and well structured, with good acid and very light tannin, red fruit on the palate and red licorice on the finish.

Bodegas Piqueras Castillo de Almansa Reserva 2004
(Almansa, Spain)

60% Monastrell, 40% Cenibel (Tempranillo)

\$11 each - \$9.90 (6) - \$9.35 (12)

Spicy aromas of red fruit, bay, and cedar, well integrated due to age. Concentrated without being heavy, offering fig, cherry juice, clove, and allspice on the palate. Well structured by both acid and tannin.

See you next Thursday for HANG TIME!
Our subject next week will be
“Artisanal Beaujolais & Beaujolais Nouveau”
EXPLORE THE WORLD IN YOUR GLASS.

Thanksgiving Wines

Thanksgiving is about family, friends, and food. No matter what you're serving or how many guests you're having, there's a way to match wine with your meal and not strain your budget.

Good food-wine pairings are based on similarity or contrast. A good place to start is the *weight* of the food and the *intensity* of its flavors; similarity is called for—neither food nor wine should overwhelm the other. For meat-eaters, greater intensity and weight are more likely to come from side dishes than from the bird (usually medium in weight and intensity). For vegetarians, the wealth of flavors and textures on the table invite an array of choices. Traditional turkey, squashes, grains, root vegetables, and other foods pair with both red and white wines of moderate intensity and weight. Certain wines are great picks. White choices include Rieslings (bright fruit and acidity, dry to sweet), Gewürztraminers (lively spice and flowers, dry to semi-dry), and bold, aromatic whites with structure like Chenin Blanc and Viognier. All have flavors complex enough to partner Thanksgiving food.

What if you want to drink red? Again, there are classics. Beaujolais Nouveau with its fruity acidity is standard, and enters the market the week before Thanksgiving. For a more complex match, try a *cru Beaujolais*—whether Morgon or Brouilly, it will have more heft and variety of flavor, balancing well with root vegetables. Pinot Noir is a classic pairing, light enough to go with turkey and earthy to match many stuffing recipes that include mushrooms or herbs. Bigger wines include Washington reds, old vines Zinfandel, Cabernet Franc or Tempranillo. Avoid wines that are too fruity or tannic—California Cabs or young Bordeaux—unless you're having them afterwards with cigars!

Our tasting today highlights other choices. There's a splurge wine, a premier *cru* Burgundy. The single vineyard **Olivier Leflaive Rully “Rabource” 2006** is fresh, lightly oaked Chardonnay. **Laurent Miquel Viognier 2008** is a dry example of this floral grape; made from low-yielding vines, it is intense and concentrated. Our reds include the **Benaza Mencía 2008** from Galicia in NW Spain. Its bright acidity and charming red fruit are a Beaujolais alternative. Languedoc provides **Domaine Antugnac Pinot Noir 2008**, a rich, full Pinot Noir with a touch of earth, great with smoked meat or fish. A second Spanish wine, **Castillo de Almansa Reserva 2004**, is a blend of Monastrell and Cenibel (Tempranillo). Its age (and classic vintage) produce a blending of spice, wood, and fruit to complement a variety of food.

For those in a hurry who want variety, Red Feet has put together two six-packs for the holiday. The Gobbler (\$60) and The Cellarmaster (\$90) offer a range of red, white, and sparkling wine for the holiday table; both are great values. There's also the three-liter Würtz Riesling in a box, the equivalent of four bottles, a tasty dry Riesling for about \$6.35 a bottle—and it stays fresh for a month!