

**Red Feet Wine Market
HANG TIME
“The Rosé Parade 2010”
Thursday, June 17, 2010**

PRICES ARE FOR:

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

Laurent Miquel Rosé 2009 (Languedoc, France)

80% Cinsault, 20% Syrah

\$9 each - \$8.10 (6) - \$7.65 (12)

Pale and elegant color, with aromas of grilled strawberries, spice, and watermelon. Tart on the entry and finish, with raspberries, watermelon, and a hint of peach in between. Lighter bodied and charming.

Señorío de Iniesta Rosé 2009 (Castilla, Spain)

100% Bobal

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

Beautiful rich color. Kumquat, rose, and Cointreau on the nose. Flavors of orange, red berry, and a hint of honeysuckle. Long finish loaded with candied red cherries. Very well balanced—tart without being aggressive—and medium bodied. Can handle spicy food.

Librandi Cirò Rosato 2009 (Calabria, Italy)

100% Gaglioppo

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

The nose offers baking spices, cherries, and red plum. The palate provides a mix of red-berried fruit, fresh and dried; dry, with good weight and a longish finish. Try with sockeye salmon.

Domaine Jean Bousquet Rosé 2009 (Tupungato Valley, Argentina)

50% Malbec, 50% Cabernet Sauvignon

\$13.50 each - \$12.15 (6) - \$11.48 (12)

Deep red fruit aromas, especially those of plum and cherry, with a touch of stem. Flavors include red plum, strawberries, and earth with a lovely, almost creamy, texture. Medium plus body and length.

Yellow + Blue Rosé 2009 (Alicante, Spain)

80% Syrah, 20% Monastrell

\$14 each - \$12.60 (6) - \$11.90 (12)

Aromatic, with loads of black cherry and plum as well as a mix of melons. Black fruits in this full-flavored wine, accompanied by a light tang of orange and melon. Quite full bodied, with even a hint of structuring tannin. Pair with duck and pork.

See you next Thursday!

Our subject will be

“Chillin’ and Grillin’ 2010”

EXPLORE THE WORLD IN YOUR GLASS.

The Rosé Parade 2010

Bring on the pink—it’s time to sample some of Red Feet’s refreshing rosés. There’s no sugar added to these

wines, so they’re fruity, fresh, and great food partners. This year’s line-up has some unusual grapes and interesting blends.

Generally pink wines are made using one of two methods. The first is mixing, which can be done at the level of grape or wine. Red and white grapes can be crushed and fermented together, yielding pink wine, or they can be fermented separately, and the wines can be blended to produce rosé. This latter approach is not permitted in Europe. The second way to produce pink uses red grapes. Red grapes produce red wines because their skins and pulp contain pigmented compounds (anthocyanins) that transfer color from skin to wine during fermentation. Rosés can be produced by bleeding off free-run juice (the *saignée* method) or by gently crushing grapes after short (two hours to two days) skin contact. The juice is then vinified like white wine, preserving freshness and aromas. To make darker, richer rosés, grapes such as Malbec, Syrah, and Monastrell are used for their deep flavors and colors. Rosés are traditionally made to be drunk young.

Rosés have been around for a long time and are made everywhere, using local grapes. We’re pouring two unusual monovarietal offerings. The **Librandi Cirò 2009** is from Calabria, the toe of Italy’s boot. Gaglioppo is the grape; it reaches high sugar levels, resulting in robust (if not subtle) wines, and may be of Greek origin. Spain gives us the **Señorío de Iniesta Bobal 2009**. This dark-skinned grape retains its acidity well and offers a complex array of fresh fruit.

Our other three wines are blends. The **Laurent Miquel Cinsault-Syrah 2009** blends these two grapes. The Cinsault provides freshness and supple texture; the Syrah contributes color and delicious red fruit. Argentina’s **Domaine Jean Bousquet Rosé 2009** is a 50-50 blend of Malbec and Cabernet Sauvignon. Both of these grapes are full bodied and intensely flavored, so the lightness and soft fruitiness are a pleasant surprise. This is great with Asian food and salmon. We’re also pouring an organic beach-and-boat wine, the **Yellow and Blue Rosé 2009** from Spain, a crisp blend of Monastrell and Syrah. This wine comes in a one-liter TetraPak; the box reduces the carbon footprint by over 30% (and there’s an extra glassful in a liter!).

This is just a sampling of our summery rosés. Bright and cheerful, they’re good alone or with seafood, salads, and snacks. The staff will be happy to tell you about the other members of the parade!