

Red Feet Wine Market
HANG TIME “Top Wines of 2009”
Thursday, January 7, 2010

PRICES ARE FOR:
1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)

Domaine de Montfaucon Les Gardettes Rouge 2007
(Rhône Valley, France)

50% Syrah, 15% Carignan, 15% Cinsault, 10%

Mourvèdre, 10% Grenache
\$10 each - \$9 (6) - \$8.50 (12)

A spicy, cedary nose with black fruit and *garrigue* leads to flavors of juicy red fruit on entry, sweet fruit midpalate, and leather/tobacco on the finish. Medium bodied with firm tannins.

Two Oceans Red 2008 (Western Cape, South Africa)

60% Cabernet Sauvignon, 40% Merlot

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

Typical South African aromas of bacon and smoke with a touch of cherry. The palate continues with smoked bacon notes over cherry and black berry with a long, plummy finish.

Tilia Malbec Syrah 2008 (Mendoza, Argentina)

50% Malbec, 50% Syrah

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

Complex nose of black fruits, dates, nutmeg, clove, allspice joined with coffee and bitter chocolate. Ripe black fruit on the palate with blueberry and cocoa powder supported by slightly grainy tannins.

Garnacha de Fuego 2008 (Calatayud, Spain)

100% Old Vine Grenache

\$8.50 each - \$7.65 (6) - \$7.23 (12)

Smells like a chocolate covered cherry dusted with cinnamon! There's also a hint of smoke. Flavors of deep, red fruits are supported by fine tannins in this easy-to-drink wine. Good with or without food.

Ledgewood Creek Winery Owl House Red NV
(Suisun Valley, California)

Counoise, Cabernet Sauvignon, Merlot, Grenache,
Syrah, Mourvèdre

\$8.50 each - \$7.65 (6) - \$7.23 (12)

Black fruits, spice, jam, and loganberry juice aromas. Flavors of red fruits (cherry and boysenberry) and mocha start off, followed by black berries. Try with chocolate!

See you next Thursday for HANG TIME!
Our next subject will be
“Budget Wines #1: Now That You’re Broke!”
EXPLORE THE WORLD IN YOUR GLASS.

Top Wines of 2009

The best selling wines of 2009 are all red, a change from the last two years, and all from different countries,

also something new. All have served as Wine of the Moment at one time or another, and one, the Tilia Malbec-Syrah, has been on every year's best-seller list. Best of all, none of these gems costs more than \$10! The envelope, please...

Number one in sales was **Tilia Malbec-Syrah**. This hearty red is produced by Bodegas Esmeralda, part of the Catena empire in Mendoza, Argentina. Tilia is the local name for the linden tree common in the area. Fermented in steel to keep the fruit flavors fresh, the wine is aged six months in oak to add depth and complexity (unusual in an inexpensive wine). A wine for hearty dishes and aged cheese, its touch of earth invites mushrooms too.

The first runner up was **Garnacha de Fuego** from Calatayud in Spain, made from vines that average over 50 years old. This wine is a joint project of the Gil family and importer Jorge Ordoñez. Grapes are hand harvested from high-altitude vineyards. This is a rich and generous wine that pairs well with stews and barbecue.

Two Oceans Cabernet Sauvignon-Merlot, our third-place finisher, hails from the Western Cape in South Africa. This juicy wine is made using fruit purchased from a number of growers who work closely with the winemaker. It's a smooth, rich wine with ripe cherry fruit and soft tannins, great on its own or with food.

Fourth place went to the **Ledgewood Creek Winery Owl House Red**, a relative newcomer to Red Feet. This is a blend of Counoise, Syrah, Grenache, Mourvèdre, Cabernet Sauvignon, and Merlot from the folks who brought us PQ Red, and it's lip-smacking tasty. Owl House is a blend of wines from different years, so there's no vintage on the label. It will be interesting to see what the Frisbee family does with this blend in the future bottlings.

The fifth and final top seller speaks French—**Domaine de Montfaucon Les Gardettes Rouge**. This is an elegant, spicy, lightly brambly and red-fruited number whose grapes come mostly from the Rhône—the producer's castle lies across the river from Châteauneuf-du-Pape. A blend of the usual suspects—Syrah, Carignan, Cinsault, Mourvèdre, and Grenache—it possesses a beautiful structure and has ageing potential. Try it with Mediterranean cuisine and spicy food. It's also great to cook with, being neither too jammy nor too woody.

That's the line-up. There were other wines, red and white, that came close. Three of these wines were new to the store this past year, and you can be certain we'll keep looking for new hits in the coming year.