

**Red Feet Wine Market  
HANG TIME**

**“Unusual Blends, Particularly Delicious!”  
Thursday, August 20, 2009**

**PRICES ARE FOR:**

**1 BOTTLE – 6 BOTTLES – 12 BOTTLES**

**Argyros Estate Atlantis White 2007 (Santorini, Greece)**

**90% Assyrtico, 5% Aidani, 5% Athiri  
\$18 each - \$16.20 (6) - \$15.30 (12)**

The nose offers pear, apple, green melon, meadow flowers, and honey aromas. The wine is round, with good acidity/tartness and flavors of lemon, apple, melon, spice, and honey. Medium body. A good shellfish wine.

**Ecologica Torrontés-Chardonnay 2008 (La Rioja, Argentina)**

**70% Torrontés, 30% Chardonnay  
\$16 each - \$14.40 (6) - \$13.60 (12)**

Very fragrant, with exciting aromas of white flowers, lime, white peach, honey, tangerine skin, and white pepper at the end. Flavors of Torrontés spice and flowers at the start, lime and tropical fruit at the finish. Refreshing acidity holds it all together. Would pair well with spicy food.

**Sen\_orio de Barahonda Carro Tinto 2008 (Yecla, Spain)**

**50% Monastrell, 20% Syrah, 20% Tempranillo, 10% Merlot  
\$12 each - \$10.80 (6) - \$10.20 (12)**

Spice, cooked plum, and lingonberry on the nose lead to flavors of black fruit, licorice, and red peppercorn initially, with mulberry on the satisfying finish. Great complexity and depth at this price.

**Argyros Estate Atlantis Red 2006 (Santorini, Greece)**

**90% Mantilaria, 10% Mavrotragano  
\$18 each - \$16.20 (6) - \$15.30 (12)**

The nose is complex and interesting, with cloves, root beer, earth, and bright red fruit. More red fruit on the palate, with cherry cola notes, vanilla, and a touch of smoky teriyaki sauce. Medium bodied and food friendly!

**Rook 2007, Corvidae Wine Co. (Columbia Valley, WA)**

**45% Cabernet Sauvignon, 28% Merlot, 27% Syrah  
\$18 each - \$16.20 (6) - \$15.30 (12)**

Aromas of cherry, smoke, black currant, and vanilla are rich and suggestive of the palate's complexity. Chocolate-covered cherry, allspice, blackberry, and vanilla flavors and a silky mouthfeel lead to a long finish with herb and coffee notes. Significant yum factor.

**See you next Thursday for HANG TIME!  
Our subject will be “Sauvignon Blanc from Around the World.”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**Unusual Blends, Particularly Delicious!**

Both red and white wines often consist of a blend of grapes. This can happen because different varieties grow side by side in a vineyard and are harvested together; these are known as *field blends*. More often, winemakers will grow a number of varieties, each with different properties and flavors; harvest each at the right moment; make each into wine; and blend the wines together to make the final cuvée. A grape may be chosen for its color, tannin or acid level, spice, fruit, aroma, or ageworthiness. In some wine regions (especially in France, Germany, and Italy), certain grapes are the only ones permitted if the wine is to bear the name of the region. Some regions have blends mandated by tradition; others offer winemakers full room for experimentation.

Our wines today are the result of producers' choices, limited by law, tradition and climate; none are field blends. Two wines are from **Estate Argyros** on the Greek island of Santorini, one of the southernmost of the Cyclades islands. The island is the result of major volcanic eruption around 1500 BC, leaving a submerged caldera in the center. The soil is rocky, with chalk and shale beneath ash, pumice, and lava; there is little rainfall and none during the growing season. It takes special grapes to survive and prosper. The **Atlantis White 2007** is a blend of the island's prize, Assyrtico (90%), which achieves high sugar levels while maintaining acidity; it is joined with 5% of the flowery Aidani and 5% of the golden-green Athiri. The **Atlantis Red 2006** is a blend of 90% Mantilaria, a thick-skinned, tannic grape, and 10% of the elusive, smoky Mavrotragano.

The US and Argentina are open to whatever blends winemakers come up with; Spain, too, is relaxed about grape choices, within certain limits. The La Riojaana Coop in Argentina produces a line of Fair Trade certified wines made from organic grapes. **Ecologica 2008 Torrontés-Chardonnay** is a 70-30 blend. The spice and flowers of the former are tamed a bit by the latter, making this a perfect partner for a wide range of foods. Spain's Sen\_orio de Barahonda winery produces the **Tinto Carro 2008**. Like most reds from Yecla, it contains a healthy dose (50%) of Monastrell, the region's dominant grape, ably assisted by a combination of Syrah, Tempranillo, and Merlot. The use of international varieties Syrah and Merlot is what makes this wine unusual. The Corvidae Wine Company, named for the bird family that includes ravens, crows, jays, and magpies, produces rich wines from Washington and Oregon grapes. The **2007 Rook** includes 45% Cabernet Sauvignon, 28% Merlot, and 27% Syrah, a tasty blend that varies by vintage. Cabernet provides the main flavor, Syrah gives richness, and Merlot fines the texture and smoothes the finish.

Ask our staff for other delicious blends!