

**Red Feet Wine Market**  
**HANG TIME**  
**“Wines Made from Organic Grapes”**  
**Thursday, September 17, 2009**

**PRICES ARE FOR:**  
**1 BOTTLE – 6 BOTTLES – 12 BOTTLES**

**François Chidaine Sauvignon Blanc 2008 (Touraine, Loire Valley, France)**

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

Fresh-cut grass, mineral, and delicate lemon and lime aromas. The citrus flavors are well integrated with minerals, and there's a touch of meadow flowers on the finish. Fresh, tart, and delightful!

**Spring Seed Wine Co. Four O'Clock Chardonnay 2008 (McLaren Vale, Australia)**

**100% Chardonnay**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

This is a clean Chard, with a nose of nectarine, melon, pink grapefruit, and ripe apples. These translate into flavor in the mouth, joined by peaches and a hint of lemon. Bright, with a long finish.

**Bon Cap Pinotage 2006 (Robertson Valley, South Africa)**

**100% Pinotage (cross of Cinsault and Pinot Noir)**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

Elegant and balanced, this wine opens with a bit of South African smoke and earth joined by red cherry and a touch of pepper. On the palate, red fruits and cedar smoke are balanced by silky tannins and lively acidity. A pretty wine!

**Bernabeleva Camino de Navaherreros 2008 (Madrid, Spain)**

**100% Grenache**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

The nose offers cherry compote, plum, raspberry, and red licorice. Flavors of red fruits, coffee liqueur, and a bit of leather are structured by pronounced tannins. Each sip is different. The wine is still young and tight, but very alive and promising.

**Spring Seed Wine Co. Scarlet Runner Shiraz 2008 (McLaren Vale, Australia)**

**100% Shiraz**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

Beautiful color! Aromas of blackberry pie, licorice, allspice and cinnamon jump from the glass. Flavors of blackberry, black currant, chocolate covered cherry and licorice are accompanied by soft tannins and bright acidity. Long finish.

**See you next Thursday for HANG TIME!**  
**Our subject next week will be “Tour de France”**  
**EXPLORE THE WORLD IN YOUR GLASS.**  
**Organic Wines**

states and independent certifying bodies may implement more rigid standards. It takes three years to achieve organic certification for the production of grapes; there are four levels of “organicness” shown on wine labels. The highest is “100% Organic;” it means that all ingredients are organic and no chemical sulfites have been added. “Organic” means that 95% of the ingredients are organic and no sulfites have been added. “Made with organic grapes” refers to a wine that contains at least 70% organic fruit (most contain more), and sulfites may be added up to 100 ppm. If the wine contains < 70% organic ingredients and/or its contents are not produced by a certified source, organic ingredients may be shown in a non-conspicuous location on the label (rarely seen in wine). Imported products are subject to the same rules.

Four of today's wines are made from organic grapes; the fifth is biodynamic (think super-organic). François **Chidaine** is a Loire producer known for his Chenin Blanc, but he also makes the **Touraine Sauvignon Blanc 2008**. Much of his fruit is biodynamic and all is organic. Crisp and wonderfully fresh and flavorful, this is a wine to be enjoyed young. **Spring Seed Wine Company**, located in Australia's prestigious McLaren Vale, provides two wines. This family estate has produced only organic grapes for over a decade, though the vineyards are some 40 years old. The **2008 Four O'clock Chardonnay** was made from grapes harvested in six passes over a 10-day period. One lot was not treated with sulfur dioxide and all were kept on their solids as long as possible, so the sulfite level is quite low. A single stainless steel fermentation produced a crisp wine with fresh natural acidity and complex flavors. The **2008 Scarlet Runner Shiraz** comes from three vineyard blocks and was fermented in open containers. Most was aged in tank, with only 8% in new French oak and a bit more in big old barrels to preserve the brightness of the organic fruit. Again, sulfite levels are far lower than the law allows. South Africa's **Bon Cap Winery** is the country's largest organic grower. The Du Preez family has worked the Robertson Valley farm for seven generations. Organic for many years, they were certified in 1999. The **2006 Pinotage** is a great representative of South Africa's own red grape, a cross between Cinsault (Hermitage) and Pinot Noir. Spicy from great fruit and 14 months in oak, this partners well with game.

The **Bernabeleva Camino de Navaherreros 2008** is a largely biodynamic wine. The biodynamic approach is based on Rudolph Steiner's early 20<sup>th</sup> century work on agriculture. Its goal is to enhance the health of the planet, to harmonize human-nature interaction. Vineyard activity is dictated by the phases of the moon, and homeopathic preparations are used to aid plant health. The results are wines that show great place and varietal specificity. Bernabeleva is a young winery with old vines. Long, slow fermentation with natural yeast, no additions, and no fining or filtering are part of the biodynamic approach.

What *is* an organic wine? Definitions are created by governments—in the US, the Department of the Treasury, through the TTB (Alcohol, Tobacco Tax and Trade Bureau) works with the USDA's National Organic Program (NOP) to devise and enforce production and labeling rules. In addition,