

Red Feet Wine Market
HANG TIME
“Wines to Keep You Warm”
Thursday, December 3, 2009

PRICES ARE FOR:

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

JanKris Cabernet Sauvignon 2006 (Paso Robles, California)

Mostly Cabernet Sauvignon, with a touch of Cabernet Franc and Petit Verdot

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

Aromas of cherry, spicy toasty wood, raisin, and anise. Spiced red fruit flavors with a touch of cola, very individualistic. So silky on the palate, with fine tannins framed by vanilla and oak.

Urban Uco Malbec 2008 (Mendoza, Argentina)

100% Malbec

\$13.25 each - \$11.93 (6) - \$11.26 (12)

The nose is spicy, with cedar, dried black berries, wood notes, and a hint of anise. Elderberry, cigar, little black fruits are held together by fine but thorough tannins; acidity provides brightness in this flavorful, medium-bodied wine.

Hacienda Molleda 2006 (Cariñena, Spain)

100% Grenache

\$16 each - \$14.40 (6) - \$13.60 (12)

This wine is pretty in the glass, as are its aromas—bright black and red fruits with a hint of jam, spice, and leather. Loganberry and cedar on the palate, with sassafras/rootbeer on the finish. Slightly drying tannins provide structure and make this complex wine a good food partner.

Grand Veneur Côtes Du Rhône Réserve 2007 (Côtes Du Rhône, France)

70% Grenache, 20% Syrah, 10% Cinsault

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

Mushrooms, earth, smoke, black cherries and berries introduce this wine. The aromas continue and expand on the palate, with hints of leather and black pepper on the finish. Well balanced, with structure provided by fine tannins. Full bodied.

Bodegas Castaño Solanera 2005 (Yecla, Spain)

65% Monastrell, 20% Cabernet Sauvignon, 15%

Garnacha Tintorera

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

Age has allowed the nose to develop real complexity and richness, with cigar, mulberry, and ripe black fruit notes. Rich fruit in front, with blueberry and black berry, tobacco in the middle, and soft tannin on the finish.

November's been so mild, it's hard to imagine that winter's right around the corner. But as fall segues into winter, scarves, gloves, and heavy coats will be here to stay; fireplaces and wood stoves will be fired up. With the cold, red wine increases in popularity. Maybe it's because our food changes, or perhaps there's just something about reds that makes them warming and comforting. Their flavors, weight, and richness are good partners for our souls and tables.

Two of the wines are from the New World. California's Paso Robles, a large and varied area, provides the **JanKris Cabernet Sauvignon 2006**, a wine that goes best with food—stews and braises, hearty meats and vegetables. The tannins that structure the wine cut through the weight of the food. The **Urban Uco Malbec 2008** from Argentina provides ripe fruit that's a great partner for lamb, beef, and mushroom pizza. It doesn't need the food though; this one is fine alone to take the chill off.

Our other three wines hail from the Old World, one from France and two from Spain. The **Grand Veneur Côtes du Rhône Réserve** is from the great **2007** vintage. This is a very rich wine; drinking a glass is like snuggling in a velour wrap. It partners with many foods, from well-herbed roast chicken to wild boar, grilled vegetables to swordfish or tuna. **Hacienda Molleda 2006** is a Spanish Garnacha. Spain's versions of the Grenache grape (the major component in our French wine) are deep and dark, with touches of smoke and earth along with the fruit. Sausage, mushrooms, eggplant, and lamb are great matches, but this is another wine that can stand alone. The **Castaño** family in Yecla, Spain produced the **Solanera 2005**, a blend of Monastrell, Cabernet, and Garnacha. This wine was aged for 10 months in oak and has acquired further bottle age. The result is an extremely harmonious, silky wine that caresses rather than assaults the palate.

There are so many wines to keep you warm. Look for our holiday six-packs—just grab and go, and you'll be cozy in no time (available until the end of the month starting tomorrow.) Ask the Red Feet staff for suggestions of other reds, winter whites, and sparklers to put the win in winter!

See you next Thursday for HANG TIME!
Our subject next week will be
“Let's Celebrate the Holidays!”
EXPLORE THE WORLD IN YOUR GLASS.

Wines to Keep You Warm