

Red Feet Wine Market
HANG TIME “Wines to Drink with Thai Food”
Thursday, March 19, 2009

PRICES ARE FOR:

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

Domaine de Montfaucon Viognier 2007 (Languedoc, France) 100% Viognier

\$18 each - \$16.20 (6) - \$15.30 (12)

Lovely aromas of flowers, apricots, and stone lead into a dry wine with stony-minerally flavors, pears, and apricots on a medium-bodied frame. The wine has moderate acidity and a long finish.

Das Boot Rosé of Pinot Noir by Vier Jahreszeiten 2007 (Pfalz, Germany) 100% Pinot Noir

\$8 each - \$7.20 (6) - \$6.80 (12)

The nose is strawberry, rhubarb, and a bit of blueberry. The fresh palate continues the strawberries and adds raspberries and a touch of herb. This is a delightful medium-bodied wine with very fresh fruit—a real quaffer!

Reichsrat Von Buhl “Maria Schneider Jazz” Riesling 2007 (Pfalz, Germany) 100% Riesling

\$18 each - \$16.20 (6) - \$15.30 (12)

Peach, apricot, sweet corn, and citrus on the nose open the show, with roundly textured peach, apricot, citrus oil, and toasty nut on the palate. Rich and ripe.

Seguin-Manuel Bourgogne Rouge 2006 (Burgundy, France) 100% Pinot Noir

\$19 each - \$17.10 (6) - \$16.15 (12)

Complex nose of smoke, cherry, earth, and mineral. Cherry dominates the palate with a touch of earth and smoke. Pleasant acidity. Loves mushrooms.

Domaine de Canton Ginger Liqueur (Cognac, France)

\$29 each

Rich, rich nose of ginger and a bit of ginseng. A chorus of flavors with the texture of honey, led by the ginger and aided by vanilla, wrapped in the complex flavors of cognac. A knock-out experience!

See you next Thursday for HANG TIME!
Our subject will be “Riesling Challenge.”
EXPLORE THE WORLD IN YOUR GLASS.

WINES TO GO WITH THAI FOOD

This theme is an appropriate one in Ithaca with its abundance of Thai eateries. You can get take-out food to enjoy with a bottle of wine at home or in some restaurants, bring your own wine. When choosing wines to go with Thai food, we suggest aromatic whites with floral or lime flavors, whites that are fruity, tropical and

fairly rich, whites with sweetness, or light to medium-bodied reds that are silky, not tannic.

Let's review the flavors of Thai food. It's often:

- * spicy with chiles, pepper or ginger;
- * creamy because of the use of coconut milk;
- * herbaceous with cilantro, lemongrass or basil;
- * fruity with tropical, lime or citrus flavors;
- * complex with flavors like curry, saffron or cumin;
- * seafood-oriented with fish sauce, shrimp paste or fresh fish.

So what works specifically and why?

1st choice = Whites with sweetness. Semi-dry Rieslings work wonderfully to complement the spice, making a match that improves both wine and food. The sweetness of the wine cools down the burn on the palate. Rieslings offer lime, kiwi, melon, and citrus fruit, flavors which can be found in Thai food, yet they are steely and refreshing. Other sweet whites to try are semi-dry Chenin Blanc or Finger Lakes hybrid wines.

2nd choice = Aromatic dry whites with lushness. These will match the floral, herbal and fruity flavors of the food, and if the wine is rich, it will soothe the spice and match the creaminess of the food. Try Gewurztraminer, Torrontes, Viognier, dry Chenin Blanc or richer, tropical-styled Sauvignon Blancs.

3rd choice = Light to medium-bodied reds that will soothe rather than exacerbate the spice. If the wine has some earthiness, that can work nicely with curry. What's important are fine tannins and a smooth texture. Examples include Beaujolais, Pinot Noir, Grenache, Cabernet Franc, Zweigelt, and Blaufrankisch. One doesn't want an oaky Cabernet with big tannins, as that will bring out the worst in both food and wine.

4th choice = Try a tropical cocktail like a martini with passionfruit, mango, or ginger. Or perhaps a cooling mojito or caiparinha with plenty of lime. The question is: Where will you eat Thai tonight?