

**Red Feet Wine Market**  
**HANG TIME “Budget Wines #1”**  
**Thursday, January 15, 2009**

**PRICES ARE FOR:**

**1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)**

**Castelvero Cortese 2007 (Piedmont, IT) 100% Cortese**  
**\$10 each - \$9 (6) - \$8.50 (12)**

Lively aromas of lemon-lime soda, wet stone, and orange oil jump from the glass. The flavor is tart—lemon and lime pith, tangerine skin, and the juices from these citrus fruits join with green apple in this medium-light wine.

**PQ Sauvignon Blanc by Ledgewood Creek 2006**

**(California) 100% Sauvignon Blanc**

**\$10 each - \$9 (6) - \$8.50 (12)**

Citrus, especially orange, joins with mineral notes on the nose of this wine. Fatter and richer than many Sauv Blancs, the palate has tropical fruits, orange blossoms, and good acidity leading into a finish of lemon-lime candy. Delicious and versatile.

**Secret de Campane by Cave de Cairanne,**  
**2007(Rhone, France)**

**50% Grenache, 20% Old-vine Carignan, 20% Cinsault,**

**10% Merlot**

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

This beautifully colored wine smells of spice, raspberry, and candied cherry with a touch of earth. Bright flavors of small red fruit are structured by soft tannins and augmented by a touch of blackberry from the Merlot. A medium-bodied charmer!

**Dona Paula “Los Cardos,” Cabernet Sauvignon,**

**2007 (Mendoza, Argentina) 100% Cabernet Sauvignon**

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

The nose is complex, with elements of cassis, blackberry, spice, meat, and earth. Rich, ripe black currant jam is the first taste, followed by spice and ending with touches of vanilla. Dry despite all the fruit, this is a medium-bodied wine.

**Luzon by Bodegas Luzon 2007 (Jumilla, Spain)**

**70% Monastrell, 30% Syrah**

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

Unusual aromas of blackberry, leather, meat, and tobacco open this deeply colored wine. Red and black berries meet prunes, spice, and a touch of pepper on the finish. This is a rich, young wine.

**See you next Thursday for HANG TIME!**

**Our next subject will be “Wines with Age.”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**2009 Budget Wines**

Risk associated with weather, marketing and transport costs, currency fluctuations, alcohol taxes, the “prestige factor”—all play a role in determining the price of a wine on the shelf. Mass-produced wines from high-yielding, mechanized production may lack individuality, but they’re cheap. Regions with stable climates, regions that may be “off the radar,” vineyards with younger grapes, and producers that avoid expensive ageing regimens also keep costs low. Here at Red Feet, we believe wine can possess both individuality *and* a low price. We offer wines that represent their place of origin, whose grapes match their soil and climate, and whose winemakers know what they’re doing. Time and effort go into the vineyard and cellar, not into advertising.

Two of the wines in this tasting are white. **Castelvero Cortese** hails from the Piedmont in NW Italy. Unlike its more famous sibling, Gavi, the grapes are sourced from a wider geographic area, denying it the more prestigious DOC name. Same grapes, though, with fresh, crisp citrus aromas and flavors—an ideal aperitif or fish wine.

Second labels, often made from younger vines, are great bargains; the **PQ Sauvignon Blanc** is the second label of Ledgewood Creek Winery in Suisun Valley south of Napa. 2006 was a vintage with long hang time, allowing grapes to ripen well in this area. The wine was fermented in tank and aged in neutral (old) oak. The result is a fresh-fruited wine with orange and lemon-lime flavors and a lush finish.

Our reds come from southern France, Argentina, and SE Spain. The **2007 Secret de Campane** has changed its composition this vintage, adding a touch of Merlot to the blend of Grenache, old-vine Carignan, and Cinsault. This seems to fatten up this wine from Orange in the southern Rhone. Made by a coop founded in 1929, this wine is fruity, with soft tannins—grapes are destemmed before fermentation, some of which is carbonic maceration.

Argentina is a good source of value wines, and **Dona Paula Los Cardos Cabernet Sauvignon** is no exception. Like last week’s Malbec from the same producer, grapes are grown on alluvial soil. This wine sees a bit of oak, which softens the tannins while letting the black currant, cherry, and spice shine through. Try this with burgers, stews, and grilled foods.

The Jumilla region in SE Spain is known for Monastrell, but Syrah is also produced. **Bodegas Luzon 2007** is a blend of the two. The grapes were hand harvested; each variety was fermented separately and the wines were then blended. This is a dark wine, big and warming, with aromas of black currants and coffee. The flavors are complex, with mocha, game, and rich fruit leading to a long finish. This pairs well with lamb, venison, hearty foods and cold weather.

These wines are just a sample of the possibilities and pleasures to be found for \$10 or less. You don’t need deep pockets to drink tasty wine that has a distinct sense of identity!

The cost of a wine is determined by a number of factors, tangible and intangible. Physical costs are associated with land, grapes, water, labor, winery and vineyard equipment.