

Red Feet Wine Market
HANG TIME “Cabernet Francs”
Thursday, March 27, 2008

PRICES ARE FOR:

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

Billsboro Cabernet Franc 2006 (Finger Lakes)

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

Sweet berries with a touch of tea on the nose. Tart black and red cherries on the palate, supported by fine tannins and acidity. Spicy finish to this feminine wine.

Medium to lighter bodied; good finesse and balance.

Sheldrake Point Vineyard Cabernet Franc 2005 (Finger Lakes)

\$14.50 each - \$13.05 (6) - \$12.33 (12)

Black and red currants, spice, and cedar on the nose.

The palate has a nice touch of black currant sweetness and spice; wood tannins and balanced acidity in this ripe wine. Medium bodied. The warmer 2005 vintage is obvious in the ripeness and body.

Shalestone Vineyards “Red Legend,” (New York) Cabernet Franc, Merlot and Vincent

\$13.75 each - \$12.38 (6) - \$11.69 (12)

Chalk and red berries on the nose. Red and black berries with a round mouthfeel. Good fruit-tannin-acid balance.

There is a tiny bit of residual sugar left in the wine. Nice quality and balance for the price.

Red Newt Cellars Cabernet Franc 2005 (Finger Lakes)

\$21 each - \$18.90 (6) - \$17.85 (12)

Ripe red fruit, especially currants abound. Elegant tannins with hints of smoke and cedar. Fruit evolves into concentrated black currants and black cherries.

Excellent ripeness and good richness for the Finger Lakes. Well done in a warm vintage, medium bodied.

Les Pensées de Pallus Chinon 2005 (Chinon, Loire Valley, France)

\$22 each - \$19.80 (6) - \$18.70 (12)

The nose offers smoke, earth, red plum, nut, and raspberry. The texture is amazing, with fine tannins (the wine became velvety over time); raspberry and roasted pepper leading to a long finish. Structuring acidity for sure. Benefits from aeration time (1 hour +).

Chateau de Coulaire “Bonnaventure” Chinon 2005 (Chinon, Loire Valley, France)

\$20 each - \$18 (6) - \$17 (12)

The aromatic nose contains both cassis and barnyard elements. Rich and sleek on the palate, with good extraction—very polished. Blackberry and plum give this wine a Merlot-like feel. Refined with a long finish.

See you next Thursday for HANG TIME!

Our subject will be “Charming Chile”

EXPLORE THE WORLD IN YOUR GLASS.

Cabernet Franc—France & the Finger Lakes

Cabernet Franc is a black French grape used in fine wine. It is sometimes blended, particularly with its offspring, Cabernet Sauvignon, and Merlot, on the right bank of the Gironde in Bordeaux and in California Meritage. In France, its finest expression is found in Chinon, in the Loire Valley where it stands alone. Anjou-Saumur and Touraine also produce Cab Franc of note. The grape is also grown in Friuli (NE Italy), the Maremma (Tuscany), Madiran (SW France), Washington, and our own Finger

Lakes. As in the Loire, Finger Lakes producers bottle Cab Franc as a single varietal.

Cab Franc fits cool climates, since it buds and matures about a week earlier than Cabernet Sauvignon, giving it extra time to ripen. Lighter in color and tannin, its wines are ready to drink when young. Cabernet Franc wines are light to medium bodied, with immediately accessible fruit; they are markedly fragrant, with herbaceous notes. When yields are low and the grapes fully ripe, the wine is elegant, silky-textured, and food-friendly.

The two French offerings are from organic producers in Chinon. **Chateau de Coulaire** is a family-owned estate planted entirely to Cabernet Franc; it has been producing wine continuously since 1300. Current proprietor Etienne Bonnaventure offers a savory and succulent wine made from low-yielding, hand-harvested grapes, using a non-interventionist approach. **Les Pensées de Pallus** is the top wine produced by Bertrand Sourdis at his family estate. A long, cool fermentation is followed by 18 months in three-year-old oak barriques. The wine is bottled unfined, unfiltered, and without cold stabilization, preserving the clarity of the fruit and spicy, smoky, nutty nuances.

Here in the Finger Lakes, Cabernet Franc vines are younger, so the wine is somewhat lighter in body. Three of today's wines come from the southeast side of Seneca Lake, a dense cluster of wineries located in an area called the Banana Belt for its warm microclimate. **Red Newt Cellars** was founded in 1998 by David and Debra Whiting in 1998. Their purchased grapes are gently crushed with some whole clusters and stems included for structure. Grapes are cold-soaked and manually punched down during fermentation; racking is minimal, and a small amount of Merlot and Cabernet Sauvignon is added to the blend. This approach adds body, color, and flavor to the wine. Rob and Kate Thomas began **Shalestone Vineyards** as labor of love in 1995 and have 6.5 acres under vine. Shalestone makes only red wines, including a fabulous 100% Cabernet Franc. **Red Legend** is an affordable blend of Cabernet Franc, Merlot, and whatever other grapes (including hybrids) are in the toolbox; this allows Rob the flexibility to produce a delicious, intro-level wine each year, whatever Mother Nature throws his way. **Billsboro Winery** is a new kid on the block, purchased by Vinny Aliperti (head winemaker at Atwater Estates) and his wife Kim in 2007. Although grapes have been grown on site since 2000, the Cabernet Franc is made from purchased grapes, fermented and bottled at Atwater.

Sheldrake Point Vineyard is located on the west shore of Cayuga Lake. Founded in 1997, the 155 acre farm has 44 acres under vine. Chuck Tauck is the senior partner, Bob Madill the “Winegrower,” and Dave Breeden the winemaker. The Cabernet Franc is an estate wine.