

Red Feet Wine Market
HANG TIME (CALIFORNIA DREAMIN')
Thursday, February 26, 2009

PRICES ARE FOR:

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

Handley Gewurztraminer 2005 (Anderson Valley)

100% Gewurztraminer
\$20 each - \$18 (6) - \$17(12)

What an array of aromas! Orange blossom, peach, apricot, narcissus waft delicately from the glass. The flavors are equally busy, fresh, and bright, with peaches, melons, and flowers. The texture is round, the wine intense but refined, and the finish very long. Try alone or with fusion cuisine.

Spann Vineyards Chardonnay-Viognier 2006 (Sonoma County)

59% Chardonnay, 41% Viognier
\$20 each - \$18 (6) - \$17(12)

An unusual wine for us—a lot of malo and oak. The nose is loaded with butterscotch and caramel, tropical fruit (lots of mango) and a touch of flower. In the mouth, the wine is ripe but crisp, with a buttery texture. Golden apples, melon and other lovely fruit are joined by vanilla notes. Medium bodied, bright and refreshing.

Jeanne Marie Merlot 2007 (California)

90% Merlot, 10% Cabernet Sauvignon
\$12 each - \$10.80 (6) - \$10.20 (12)

The new vintage of this favorite is jammy with black and red currants on the nose. The palate offers currant compote and blackberries with nicely structuring, very fine tannins. Lovely fruit, lovely weight, lovely finish.

Campus Oaks Old Vine Zinfandel 2006 (Lodi)

100% Old Vine Zinfandel
\$15 each - \$13.50 (6) - \$12.75 (12)

The nose offers aromas of black cherry and black plum kissed by vanilla. The juice is bright with a slight sweetness from ripe black cherry and boysenberry supported by fine tannin and juicy acidity. Actually one of the sweeter wines in our portfolio, it works well with its forward fruit. This wine loves barbecue sauce!

Maramonte Syrage 2006 (California)

75% Syrah, 25% Merlot
\$15 each - \$13.50 (6) - \$12.75 (12)

Rich black currant, cinnamon, violets, and toasty oak open the encounter. Ripe, smoky black fruits with silky tannins on the palate lead to nutmeg and other baking spices on the finish. The wine will continue to round out over time and fill its elegant frame. Try with steak, stews, and smoked gouda.

See you next Thursday for HANG TIME!

Our subject will be:

“2007: An Excellent Vintage for Finger Lakes

Reds?”

EXPLORE THE WORLD IN YOUR GLASS.

California Dreamin'

places isn't in the cards for most of us, so we'll have to make do here, and Red Feet is doing its part. Today we're pouring wines from California, bright and rich whites and comfort reds.

Milla Handley has been making wine in California since 1975; in 1982 she started making her own wines in her basement in the cool Anderson Valley. Today she owns 30 acres there planted to Chardonnay, Pinot Noir, and Gewurztraminer. The vineyards were certified organic in 2005. Most of the grapes for the **2007 Gewürztraminer** were fermented in stainless steel to preserve their fresh aromas, the rest in neutral French oak to add weight in the mid palate. The result is a wine showing aromas of orange zest and narcissus, flavors of melon and peach, and a delicate dryness. Try with mild Thai curries.

Spann Vineyards is a small operation in Sonoma owned by winemaker Betsy and husband Peter, ably assisted by their Rhodesian Ridgeback Bruno (who keeps bird and deer away from the vines). The **2006 Chardonnay-Viognier** is a blend of 59% Chardonnay from the Russian River Valley and 41% Viognier from northern Sonoma. Half of each varietal was fermented in stainless, half in French oak; half the Chardonnay and all the Viognier went through malolactic fermentation, resulting in great richness of texture and flavor. Most of the wine was aged in oak for half a year. This is a very California wine, in the best way—rich, concentrated flavors and aromas of peach, apricot, and toast joined with crisp acidity and backbone for liveliness.

Dave Gordon, Wine Director for New York's Tribeca Grill, Nobu, and Le Montrachet, works with growers in Napa and Sonoma to produce Jeanne Marie Merlot for his restaurants. In response to customer requests, it's now available at retail. This is a well-crafted, food-friendly wine with a dollop of Cabernet. Smooth and elegant, good alone or with full-flavored cheeses, roast duck or chicken, lamb or beef, it's comfort wine.

Think cookout and what comes to mind? Zinfandel! The Gnekow Family Winery provides the **2006 Campus Oaks Zinfandel**, made from old vines (avg. 90 years) in Lodi. A crowd pleaser, this wine offers raspberry and cherry on the nose, mixed berries, a bit of vanilla on the palate, and a silky-smooth finish. Try with roast chicken or rich pasta.

Charles Mara makes **Maramonte Syrage**, a wine based on Syrah. The name echoes the northern Rhone's Hermitage, a major site for this grape, as well as Meritage, a blend of Bordeaux varietals. Each time Mara makes the wine, its composition is different; **Lot 7, 2006**, is a blend of 75% Syrah and 25% Merlot. Both grapes are sourced from the Sierra Foothills, both of which were aged a year and a half in oak. This wine is fat and intense and will continue to round out in bottle. Rich black fruit makes it a great partner for steak and roast beef.

The snow will stop, the birds will come back, the flowers will bloom—eventually. Meanwhile, a little California dreaming is good for body and soul!

As the cold and dark wear us down in upstate New York, our minds turn to warmer, brighter climes. A trip to such