

**Red Feet Wine Market**  
**HANG TIME “Chillin’ and Grillin’”**  
**Thursday, July 3, 2008**

**PRICES ARE FOR:**

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

**Maison Lafage Côté Est 2007 (Vin de Pays des Cotes Catalanes)—50% Grenache Blanc, 30% Chardonnay, 20% Marsanne**  
**\$13 each - \$11.70 (6) - \$11.05 (12)**

Lovely flowers, lime, and grass on the nose. Clean and zesty on the palate, the wine has floral, green melon, and mineral flavors with a light-to-medium body.

**Librandi “Critone” 2006 (Calabria, Italy)**  
**90% Chardonnay, 10% Sauvignon Blanc**  
**\$13 each - \$11.70 (6) - \$11.05 (12)**

This fresh wine smells of lemon with a light touch of honey. In the mouth, it’s creamy, with some candied lemon, ripe pear, a touch of stone, and refreshing acidity.

**La Posta Malbec “Pizzella Family Vineyard” 2006 (Mendoza, Argentina)**  
**\$18 each - \$16.20 (6) - \$15.30 (12)**

This black wine smells of licorice, mulberry, and spice. Black cherry joins the berries and clove, supported by fine tannins on this medium-bodied wine.

**Maramonte Syrage 2005 (California)**  
**43% Cab Sauvignon, 34% Cab Franc, 23% Syrah**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

A nose of pepper and dark fruit introduces a spicy, well-structured wine with ripe damson plum and a long smoky finish. Elegant and complex.

**Laura Hartwig Carmenere Reserve 2006 (Colchagua Valley, Chile)**  
**\$13.50 each - \$12.15 (6) - \$11.48 (12)**

Black pepper, green pepper, black currant, and earth aromas. These flavors continue on the spicy, smoky palate, leading to a lengthy finish. Try with steak au poivre!

**Sobon Estate Zinfandel “Old Vines” 2006 (Amador County)—90% Zinfandel, 6% Barbera, 2% Syrah, 2% Sangiovese**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

A bouquet of cherry and cedar leads into soft, sweet, round red fruit flavors with a touch of cinnamon and allspice. A well balanced rather than monster zin. Organic.

**See you next Thursday for HANG TIME!**  
**Our subject will be “Chillin’ and Grillin’”**  
**EXPLORE THE WORLD IN YOUR GLASS.**

**Chillin’ and Grillin’**

It’s a holiday weekend in early summer, when friends, family, and food are the focus of entertaining. We’ll fire up the grill, and whether we’re doing the most simple and traditional of food or putting out a gourmet spread, we’ll need beverages. Beers, cold teas, fruit drinks, sodas, and wines are a part of the festivities, and we at Red Feet want to help with some wine ideas.

When we think of “chilling” (slang for hanging out and relaxing), we think of appetizers and easy-to-access finger foods. Wines for chilling should be friendly ones that cover a variety of tastes. White wines should have a certain tartness to combat the heat and humidity of the season. If you want a somewhat sweet offering, make sure there’s enough acidity in the wine to be refreshing. If you serve red, you probably want a light fruitiness coupled with low tannin that complements the often spicy dips and munchies that come before the meal itself. “Before” wines should start conversations, not end them—they’re not the stars of your holiday show, merely supporting players.

When we think of grilling wines, we think of wines that pick up on the flavors of the grill—spice, smoke, rich BBQ sweetness, fat but tangy sausage, earthy portabellas, veggies, garden burgers, hamburgers, steaks, chicken, chops, and salmon. Many of these are hearty foods that go well with red wines, and certain grapes are natural matches: Zinfandel, Malbec, and Syrah/Shiraz for big foods, Pinot Noir for mushrooms and salmon, Carmenère for beef. What you’re looking for is wine with smooth, medium to soft tannin, rich fruit, and flavors that complement your food. There’s no need for a sixty-second finish—that’s not what guests are looking for—something immediately pleasurable and easy to grasp is a better choice, and there are quality wines at different price points that provide different levels of sophistication and yum factors at all.

Today we offer two whites, a south Italian blend of Chardonnay and Sauvignon Blanc, and a French blend from Catalan France. The Italian wine is honeyed, tropical and creamy—great for appetizers and grilled seafood and vegetables. The Côté Est is more floral and crisp and is a great aperitif or light-food wine.

Our reds cover a big territory. Taste a sophisticated but truly pleasurable blend of Cabernet Sauvignon, Cabernet Franc and Syrah. This wine loves beef and other foods, no matter how they’ve been cooked; its subtle flavors and smooth texture enhance any food—love that Syrage! We also offer a Carmenère from Chile. Its lovely, complex pepper and spice would be great with any beef or dried tofu based kabobs.

We’re also pouring two big, rich wines. The Argentine Malbec is carefully tended, harvested, and fermented to preserve the spice and purity of its single-vineyard fruit. It is intense and concentrated without being too heavy. The Zinfandel is from organic old vines and is blended with dollops of Barbera (for acidity and freshness), Syrah, and Sangiovese. Its fruit-forward flavors love grilling!