

**Red Feet Wine Market
HANG TIME “Coastal Wines”
Thursday, May 29, 2008**

**Tonight's bread is from
Carriage House Café, 305 Stewart
Ave.**

www.carriagehouse.com

PRICES ARE FOR:

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

Mahoney Vermentino “Las Brisas,” 2007 (Carneros, California)

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

This wine sings “green, green, green!” It has lovely pear, green melon, citrus and green apple fruit which is nicely concentrated on a medium frame. Crisp acidity cries for seafood on the hottest summer’s day.

Licia Albarino 2006 (Rias Baixas, Spain)

\$16 each - \$14.40 (6) - \$13.60 (12)

This medium-bodied, delicate white shows green apple and lime fruit with a touch of flint and toast. It has an appealing savory flavor, a hint of stoniness and medium acidity.

Trout Valley Sauvignon Blanc 2007 (Nelson, New Zealand)

\$15 each - \$13.50 (6) - \$12.75 (12)

This medium to fuller bodied white is a toned down New Zealand Sauvignon Blanc. It still exhibits tropical fruits like kiwi and starfruit that one expects from these wines. Hints of flint.

Capestrano Montepulciano d’Abruzzo 2006 (Abruzzi, Italy)

\$12 each - \$10.80 (6) - \$10.20 (12)

This excellent medium-bodied red is nicely ripe and rich with concentrated plum, black currants and black olives. Jammy and delicious with a spicy finish.

Bruni “Poggio d’Elsa” Cabernet-Sangiovese, 2006 (Maremma in Tuscany, Italy)

\$11.50 each - \$10.35 (6) - \$9.78 (12)

This starts out with brushy aromas, and then rich, ripe, sweet dark fruits like black currants evolve. This fuller bodied red has notes of cedar as well.

Arboleda Carmenere (Colchagua Valley, Chile)

\$17 each - \$15.30 (6) - \$14.45 (12)

This is the most concentrated and full-bodied of the reds with rich red currant fruit, along with toast, cedar, smoke and black pepper. Velvety and elegant with plenty of class.

See you next Thursday for HANG TIME!

Our subject will be “The Rosé Parade.”

EXPLORE THE WORLD IN YOUR GLASS.

Coastal Wines

Climate affects grapes, and large bodies of water affect an area’s climate, evening out the highs and lows. We see this here in upstate New York—areas closer to the Finger Lakes have more even temperatures and less frost than areas far from their shores. Viticulturally, there are two major climatic zones, continental and maritime. Continental climates see high contrast between the

average mean temperatures of the hottest and coldest months; these places are subject to noticeable vintage variation. Maritime climates see a narrower range between summer and winter temperatures; vintages are more consistent. Interestingly, all Southern hemisphere viticultural areas are classified as maritime, because land masses are small relative to the sea areas that dominate weather patterns.

Large bodies of water affect sunlight, rainfall, relative humidity, evaporation, and wind patterns as well as temperature variability. Of course, surface features and soils matter, as does position north or south of the equator. Taken together, these factors determine what grapes will grow, the speed and degree of their ripening, and the style of wine that results.

Maritime climate includes both Mediterranean and cool-climate subtypes. The former is characterized by warm, dry, sunny summers and mild, wet winters; it is found in the Mediterranean, Chile, much of California and Australia, and South Africa’s Cape Province. The latter is associated with Carneros, Washington and Oregon, New Zealand, and the Loire. These areas have large day-night-temperature contrasts, with average mean temperatures during the growing season less than 60°F, fogs, and pronounced sea breezes. In these cooler maritime areas, wines are delicate and aromatic, with crisp acidity. Vermentino, a grape that loves the sea, does well, as do Chardonnay and Pinot Noir. The Mahoneys fell in love with the varietal while visiting family in Italy, and planted it in their estate vineyards upon return home. In New Zealand, Sauvignon Blanc takes on racy tropical fruit, wilder in its nose and palate and quite unmistakable in expression. For the Trout Valley white, think scallops. Galicia in northwest Spain receives more rainfall than anywhere else in that nation, but also over 2000 hours of sunlight each year. The indigenous grape Albariño thrives in this environment, producing a perfect match for the region’s many seafood dishes. All three wines make excellent aperitifs.

Two of our reds are Italian, from opposite coasts. From the foothills of Abruzzo on the east coast, an area of warm days and cold nights, comes a Montepulciano named for the red pepper characteristic of many local dishes (Peperoncini is the parent company). Tuscany’s coastal Maremma area is warmer, allowing Cabernet Sauvignon to ripen, here blended in equal parts with Sangiovese. Ripe and bright, this pairs well with pasta, roasted vegetables, and meats. Arboleda, founded as a joint venture by Eduardo Chadwick and Robert Mondavi, produces its Carmenère from a sustainably farmed estate vineyard in Chile’s Aconcagua Valley. Located on a bend in the Aconcagua River 40 km. from the Pacific, the land sees morning fog and coastal breezes, much like Carneros. This wine spends a year in oak, 45% new, accenting the sweet, supple tannins and adding spice. This is a big wine, suitable for venison or beef.