

Red Feet Wine Market
HANG TIME “Earthy Red Wines”
Thursday, November 6, 2008

PRICES ARE FOR:
1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)

**Domaine du Chateau de Chorey “Chateau Germain”
Bourgogne Rouge 2005 (Burgundy, FR)**

100% Pinot Noir
\$23 each - \$20.70 (6) - \$19.55 (12)

Earth, red cherry, red currant, a bit of blackberry, and a touch of coffee on the nose. Wisps of smoke, light earth, and more cherry on the palate. Well balanced, with nice acidity, medium body, and a long finish.

Verget du Sud “Au Fil du Temps,” nv (Provence, FR)

Grenache, Syrah, Cabernet Sauvignon
\$9.50 each - \$8.55 (6) - \$8.08 (12)

A somewhat reductive nose of wet leaves and compost is intriguing but gives little hint of the bright red currant, cherry, and cranberry fruit on the palate. Serious for the price, and now sold out.

Barone Cornacchia Montepulciano d’Abruzzo 2006

(Abruzzi, IT) 90% Montepulciano, 10% Sangiovese
\$15 each - \$13.50 (6) - \$12.75 (12)

Interesting aromas of earth, cedar, nut skin, and plums introduce this wine. Flavors are led by ripe, forward black fruit over autumn leaves and smoke. The wine has medium body and a longer than average finish. Staff member Sarah’s favorite wine in the whole store!

Celler de Capcanes “Mas Donis,” 2005 (Montsant, SP)

85% Grenache, 15% Syrah
\$17 each - \$15.30 (6) - \$14.45 (12)

Inky and saturated color. Blueberry, blackberry, and charcoal aromas lead into an array of earthy, rocky flavors wrapped around ripe plum and black fruit. Juice acidity and fine tannin structure this medium-bodied wine. Complex and interesting.

Bodegas Castaño Monastrell 2007 (Yecla, SP)

100% Monastrell
\$12 each - \$10.80 (6) - \$10.20 (12)

Sweet black fruit with wood and leaves, the most aromatic of the wines. The palate is ripe, with smoky cooked fruit and vegetal/leafy elements on entry and finish. Full-bodied; great with manchego cheese.

See you next Thursday for HANG TIME!
Our subject will be “Interesting Blends (Red & White)”
EXPLORE THE WORLD IN YOUR GLASS.

Earthy Reds

Tasting notes for red wines can sometimes seem a bit strange. Plums, blackberries, cherries, currants; leather, cola, tea, cedar, licorice, chocolate, pepper, meat, smoke, tobacco, earth—if we’re talking about grapes, where did all this come from? Is it really happening?

What we call flavor is actually about 80% based on smell, entering first through the nose then through nasal passages in the back of the mouth. Your own experience bears this out; when you have a bad head cold and stuffy nose, nothing tastes right. Grapes contain flavor compounds, both those that are there at the start in the skins, pulp, and seeds, as well as those that develop in the processes of fermentation and ageing. The soils and climate/weather in which the grapes are grown influence the chemistry of flavor compounds, as does the type of grape. Red wines contain a greater range and intensity of these chemicals than do white wines. The role of the tongue is to give us information about a wine’s structure, tactile impressions of alcohol (roundness), sweetness, tannin (bitter), and acid (sour). These aromas/flavors are often very volatile, so pros often suck in air while tasting to release them, making odd noises. Flavor compounds include spicy scents such as pepper, clove, cinnamon; herbs, such as mint, lavender, chocolate, or anise; vegetable scents, such as green beans, bell pepper, and tobacco; wood notes, such as cedar, toast, smoke, and vanilla (from oak); earthy aromas, including brush, mushrooms, leaves, wet soil, and pencil lead; even animal smells, like leather, manure or barnyard, and game. The aromas may stay distinct or fold into each other until they are no longer easy to identify.

Today’s tasting is about earthy red wines; here are some of the grapes that often display earthy characteristics, either in their youth or with some bottle age. Pinot Noir, especially from Burgundy in France, usually contains balances earth and cherry. Grenache, especially from the south of France, contains earth, herb, and red fruit aromas/flavors; the Garnacha of Spain is similar, though the fruit flavors are darker and deeper. Syrah, whether French, Spanish, or American, is likely to contain earth and leather along with pepper and black fruits. Old-vines Carignan may contain earth along with spicy notes. Sangiovese can offer mushroomy forest aromas. Montepulciano, too, may have an underlying scent of soil. Earth aromas and flavors influence food-wine pairings. They go particularly well with dishes containing mushrooms and truffles. Sausage, game, and paté are also good with earthy wines. Eggplant, dried tofu, and other smoky-flavored foods make good matches, as do smoked cheeses.