

Red Feet Wine Market
HANG TIME “Floral Wines”
Thursday, August 21, 2008

PRICES ARE FOR:

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

Bloomer Creek Gewurztraminer 2006 (Finger

Lakes) 100% Gewurztraminer

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

A nose of flowers—honeysuckle and garden blossoms—and lime introduces flavors of orange blossom, ripe apple, and tropical fruits with fresh acidity and citrus notes. A finesse wine with medium body and finish. Try with spicy Asian food.

Sheldrake Point Gewurztraminer 2007 (Finger

Lakes) 100% Gewurztraminer

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

Peach, lychee, orange blossom, and jasmine aromas lead into a rich, full set of orange, lychee, and citrus flavors with a slight citrus-peel bitterness and a very round texture in this medium-bodied wine with a long finish. The beauty of this wine is that it's not too over-the-top, just perfect. Try with Thai food.

Foris Gewurztraminer 2006 (Oregon)

100% Gewurztraminer

\$14.25 each - \$12.83 (6) - \$12.11 (12)

The nose is somewhat mute initially but hints at ripe apples and spice. Very rich on the palate, with tons of peaches, flowers, a slight orange sweetness and a hint of agave nectar. Intense and concentrated with a long finish. Great value.

Cuma Torrontes 2007 100% Torrontes (Cafayate Valley, ARGENTINA)

\$13 each - \$11.70 (6) - \$11.05 (12)

Very perfumed nose of roses and spice with hints of lime. Tart with bright acidity and flavors of peach, jasmine, and rosewater. Medium body and finish with a refreshing lime character. Try with Thai or Mexican.

La Spinetta Moscato d'Asti “Bricco Quaglia,” 2007

(Piedmont, ITALY) 100% Moscato (half bottles

only)

\$10.75 each - \$9.68 (6) - \$9.14 (12)

Very delicate but rich scents of orange, honey and flowers jump from the glass. The palate continues the delicate-but-rich theme, with a low-acid, low-alcohol wine loaded with honeysuckle, orange, flowers, and a bit of sweetness. This delightful wine simply makes you smile!

See you next Thursday for HANG TIME!
Our subject will be “Pacific Northwest.”
EXPLORE THE WORLD IN YOUR GLASS.

Honeysuckle, orange blossom, jasmine, apple blossom, rose—these are the flowers that lend their aromas to certain white wines. Marsanne, Chenin Blanc, Viognier, Torrontés, Muscat/Moscato, Gewürztraminer—these are the grapes that carry these scents and flavors in their wines. Today's tasting brings us three of these flowery grapes.

Argentina is the world's leading producer of **Torrontés**, and three distinct varieties are grown. By far the highest quality and most widely planted is Torrontés Riojana, the offspring of a cross of Muscat of Alexandria and Criolla Chica (Mission). This is an intensely aromatic, high acid grape that grows particularly well in the high, sandy vineyards of Cafayete, where day-night temperature variations average 22°C. Michel Torino produces Cuma (“clean and pure” in the pre-Inca language of the area) wines organically, using very little sulfur as well. Expect jasmine, rose, and orange peel aromas followed by flavors of fresh peaches and flowers with refreshing acidity.

Gewürztraminer is a pink-skinned variant of Traminer, itself an offspring of the Pinot family. Traminer's recorded history goes back to the village of Tramin in NE Italy, about 1000 AD; the grape was very popular for about 500 years. Traminer mutates, and Gewürztraminer is a 19th-century name for the Musqué (perfumed) mutation. Its highest expression is found in Alsace, where the grape makes deeply golden wines with loads of everything—body, spice, lychee, rose, even alcohol. There are some down sides: Acidity is somewhat low, making oxidation a worry; the grape buds early, so spring frosts can be a problem; its bunches are small, so productivity is an issue; and some clones are subject to viral diseases. Here in the US, we grow good Gewürz in Oregon and the Finger Lakes. Foris Vineyards Winery started in the early '70s in the Illinois Valley, an area then devoted to cattle and dairy farms. This Oregon winery makes a dry wine, with classic beeswax, lychee, gardenia, and rose aromas. Sur-lie ageing increases the body and complexity. The wine has exchanged subtlety for intensity while remaining dry. The Finger Lakes produces a somewhat different style, one that shows a greater minerality and more delicacy while retaining the spice, flower, and fruit associated with the grape. Both our examples are made from Cayuga Lake fruit. Sheldrake Point has a micro-climate that allows long, slow ripening. Winemaker Dave Breeden has crafted a 2007 with roses, flowers, and a touch of tarragon. Kim Engle is co-owner, grape grower and winemaker of Bloomer Creek. Working with great fruit, Kim offers a spicy wine, racy and layered. Try either of these with Thai food. **Moscato d'Asti** has been called the perfect breakfast wine. Its floral aromas, peachy flavor and slight sparkle can replace a Mimosa, serve as an aperitif, or work with dessert. Moscato, at 1.7 atmospheres of pressure and 5.5% alcohol, is inherently delicate. Giorgio Rivetti is proprietor and winemaker at La Spinetta (“top of the hill”) in Piedmont. The farm was founded by his parents in 1977 and made only whites before 1985. Their first wine was a single-vineyard Moscato, the first in Italy. The operation is 75% biodynamic, with low yields and 30-65 year old vines. Although sweet, this wine is as fresh and cheerful as a bouquet of flowers.

Floral Wines