

**Red Feet Wine Market**  
**HANG TIME “Green Wines (Eco-friendly)”**  
**Thursday, March 12, 2009**

**PRICES ARE FOR:**

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

**Conclass Rueda 2008 (Rueda, SPAIN)—N.W. Spain**  
60% Verdejo, 25% Viura, 15% Sauvignon Blanc  
**\$12 each - \$10.80 (6) - \$10.20 (12)**

Rich aromas of peach and flower are joined by grassy notes. The palate offers ripe peaches and apricots, oranges, tropical fruits, and a touch of lime pith—delicious and crisp!

**Cono Sur Sauvignon Blanc 2008 (Colchagua, CHILE)**

100% Sauvignon Blanc  
**\$10 each - \$9.00 (6) - \$8.50 (12)**

A nose of lime-dominated citrus, stone, and green apple leads into lively flavors of lime, lemon, apple, and stone laced with bright acidity. Really refreshing!

**Masseria Venditti Sannio DOC Rosso 2007 (Sannio, ITALY)—N.E. of Naples**

40% Montepulciano, 40% Aglianico, 20% Olivella  
**\$17 each - \$15.50 (6) - \$14.45 (12)**

The nose is intense, with baked cherries, red currants and cranberries laced with baking spices and gingerbread. Flavors of boysenberry and sour cherry start things off, joined by spice and walnut. This medium-bodied wine is structured by its acidity, making it a great food partner.

**Cuma by Michel Torrino 2007 (Cafayate Valley, ARGENTINA) 100% Malbec**

**\$14 each - \$12.60 (6) - \$11.90 (12)**

Spicy black cherry aroma; flavors of black plum, black cherry, cola, dried herbs, and stone. Complex, not just another bowl of fruit, this is a wine to pair with lamb and rosemary or beef dishes. Give it time, and it really opens up.

**Domaine d’Andezon Cotes du Rhone 2007 (Rhone, FRANCE) 90% Syrah, 10% Grenache**

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

Wild aromas of bacon, black fruit, earth, and kirsch open into flavors of rich, earthy black fruit and a bit of licorice. Full bodied and complex with a long finish.

**See you next Thursday for HANG TIME!**

**Our subject will be “What to Drink with Thai Food.”**

**EXPLORE THE WORLD IN YOUR GLASS.**

**Green Wines**

Sustainable, organic, biodynamic, vegetarian, vegan—how does all this relate to wine?

Organic refers to both grapes and wine itself; in all countries, organic claims are documented by certifying bodies. In the US, the 1990 Organic Foods Act got the ball rolling, and the Bureau of Alcohol, Tobacco, and Firearms oversees wine, beer, and spirits labeling. The most rigorous standards are reflected in the “100% Organic” label, which carries the

USDA seal and the name of the certifying body. All contents are organic, and there are either no detectable sulfites or none added during winemaking. This label also implies little or no manipulation in the winemaking process, no flavoring agents (e.g. oak chips), and the use of wild yeasts. “Organic” means that 95% of the ingredients are organically grown, with the rest not available organically; this, too, must meet the no-added-sulfites/no-detectable-sulfites rule and is certified and sealed. “Made with organic/organically grown grapes” means the grapes are grown without the use of chemical fungicides, pesticides, or fertilizers; sulfites may be added up to 100 ppm (a level detectable by less than 1% of the population).

Biodynamic wines are made according to principles and practices set out by Austrian Rudolf Steiner in the 1920s. This approach can be described as agricultural homeopathy to awaken the plants and amplify the signals a healthy vineyard sends. Celestial bodies are believed to influence plant behavior, favoring roots, leaves, flowers, and fruit at different times. Getting in tune with these rhythms provides free cosmic fertilizer.

Sustainable is an undefined term. On the high end, it is used by those who are unwilling to go through the expensive legal process of certification; on the low end, it is a marketing ploy.

On an esoteric note, vegan wine is made without any animal-derived ingredients; these only turn up in the fining/filtering processes and include isinglass, gelatin, egg white, and casein. Vegetarian wine can be fined using egg white or casein. Even with normal fining agents, these are virtually immeasurable and undetectable in the glass. Neither vegan nor vegetarian wine is necessarily organic.

Both our white wines are sustainably produced, with the majority of the grapes from certified organic vineyards and the rest awaiting certification. **Con Class** grapes are night-harvested into small boxes and handled very gently. Fermentation takes place in cool stainless steel and filtering is very light. **Cono Sur** grapes are hand harvested and fermented in stainless steel. The winery’s delivery system is certified CarbonNeutral.

Nicola Venditti has been certified organic for over 20 years. His limited production **Sannio Rosso** blend is made from hand-harvested grapes fermented in stainless steel. **Cuma Malbec** is made from organic grapes, and the winemaking process is also certified organic. The grapes hail from a dry area with large day-night temperature variation and deep, poor, rocky soils, producing an intense wine with mineral, spice, and ripe fruit notes. **Andezon** is a blend of 90% Syrah and 10% Grenache from 40 and 60 year old vineyards, respectively (all organic). Aged in tank to let the fruit sing, it is bottled unfiltered.

Red Feet is loaded with eco-friendly wines—let our staff show you some more!