

Red Feet Wine Market
HANG TIME “Monastrell & Mourvedre”
Thursday, October 9, 2008

PRICES ARE FOR:

1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)

Rutherglen “Reunion,” 2004 (Victoria, Australia)

40% Mourvedre, 35% Shiraz, 25% Grenache

\$16.50 each - \$14.85 (6) - \$14.03 (12)

Due to its age, this wine possesses very smooth tannins and great integration. Barn elements, plums, and a touch of toffee on the nose lead into elegant flavors of plum, prune, spice, and blackberry. Flavors are intense but not heavy; texture is silky. Vanilla kicks in on the long finish.

Luzon Verde 2007 (Jumilla, Spain) 100% Monastrell

\$8.50 each - \$7.65 (6) - \$7.23 (12)

Aromas of blackberry and black cherry. Red fruit (cherry and raspberry) join in on the palate, accompanied by spices, herb, and some acidity. This ripe wine is great with pork and anything barbecued!

Chateau St Martin de la Garrigue “Bronzinelle,”

2005 (Languedoc, FR) Syrah, Mourvedre, Grenache,

Carignan,

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

Pretty in the glass. The nose is complex, with spice, lavender, red cherry, earth, and tobacco. The palate offers ripe red berries, touches of herb and autumn leaves, rosemary, and red plum; tannins are fine and structuring. This elegant wine has it all—saturation, finesse, fairly full body, good looks, and lovely fragrance.

Bodegas Juan Gil “Wrongo Dongo,” 2007 (Jumilla, Spain)

100% Monastrell

\$10 each - \$9 (6) - \$8.50 (12)

The wine opens with sweet Christmas spices, black cherry, and licorice. Red berries, subtle dark fruit, and a touch of leather are supported by bright acidity. Blackberry closes this medium-bodied wine. The flavors and aromas will become deeper and richer with a little time.

Castano Solanera “Vinas Viejas,” 2005 (Yecla, Spain)

65% Monastrell, 20% Cabernet Sauvignon, 15%

Tintorera

\$20 each - \$18 (6) - \$17 (12)

The complexity

See you next Thursday for HANG TIME!

Our subject will be “Portugal and Greece.”

EXPLORE THE WORLD IN YOUR GLASS.

Spain. This is a hearty red grape that can tolerate a wide range of soils. It buds and ripens late, so it needs a hot climate to ripen fully—that’s why it’s found in Spain, the south of France, and other very warm places. It has small, sweet, thick-skinned berries. The high ratio of skin to pulp gives the juice a lot of color and tannin; the sweetness results in high alcohol levels. Wines are usually well structured and fruity, with heady blackberry aromas and flavors that also include spice, game, pepper, and leather. The wine pairs well with grilled, roasted, or braised meats; stews, the heartier the better; strong country pâtés, manchego and other cheeses.

We’re pouring wines made from blended Mourvèdre and stand-alone Monastrell; they hail from France, Australia, and Spain. We’ll start with Monastrell on its own. Both wines come from Jumilla, some 220 miles SW of Madrid, 60 miles from the Mediterranean. This is a very warm area with little rainfall and large day-night and seasonal temperature fluctuations. The world’s major region for this grape boasts earliest records dating to the 14th century. Finca Luzon’s Luzon Verde is produced from organic grapes (certified by both the EU and the USDA.) The soil on this estate is clay and sand, covered by over a foot of stones and gravel. The estate-grown fruit was fermented in temperature-controlled tanks and bottled at home with no ageing. Bodegas Hijos de Juan Gil’s Wrongo Dongo is made from estate-grown grapes from 45-year-old vines. Harvested in late October, grapes are fermented warm; the wine is not significantly aged.

Mourvèdre/Monastrell is the cowboy in Rhone-style blends, hearty, rustic, and spicy. Domaine St. Martin de la Garrigue’s Bronzinelle is a blend of Syrah, Mourvedre, Grenache, and old-vines Carignan in proportions that vary by vintage. The Mourvèdre and Grenache are fermented in stainless steel tanks, the Syrah and Carignan in open concrete vats. All undergo malolactic fermentation, then the blend is assembled and aged one year in old French oak *barrisques*. It is fined with egg white and bottled unfiltered. Rutherglen Estates in Victoria, Australia is noted for both table and fortified wines. The winery has increased its plantings by some 360 ha over the last decade, focusing on Rhone varieties. “The Reunion” is dominated by Mourvèdre (40%), aided by Syrah (35%) and Grenache (25%). Each is vinified separately and aged six months in French oak before the final blend is made. Spain, too, produces blends, and Castaño, located in Yecla, is the region’s pioneer. They built their winery in 1950, and added a bottling facility in the 1980s, when most wine was only sold locally in bulk. The winery blends local and international varieties, an unusual combination in Yecla, exports around the world, and produces the region’s most highly regarded wines. Castaño’s Solanera is a special cuvee of 65% Monastrell, 20% Cabernet Sauvignon and 5% Garnacha Tintorera. Aged in French oak (mostly older) for nearly a year, it is bottled unfiltered and unfiltered.

Monastrell, Mourvèdre, Mataro

Three names, one grape, that in all likelihood originated in Spain. Murviedro is a town near Valencia, Mataro a town near Barcelona. The former provides the name used in the south of France, the latter, the official name in Australia (and often used in California); Monastrell is the name used today in most of