

**Red Feet Wine Market**  
**HANG TIME “Old World, New World”**  
**Thursday, October 2, 2008**

**PRICES ARE FOR:**

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

**Chateau Lamothe de Haux Bordeaux Blanc 2007**  
**(Bordeaux, FR) 40% Sauvignon Blanc, 40% Semillon**  
**and 20% Muscadelle**  
**\$13 each - \$11.70 (6) - \$11.05 (12)**

This refreshing white presents aromas of grapefruit, citrus and flowers. These flavors carry through to the palate, along with grassy notes. The wine is medium-bodied, clean and crisp, yet it offers a touch of creaminess in the mid-palate. This white would pair well with oysters, smoked salmon, goat cheese or as an aperitif before a meal. Simply delightful.

**Kim Crawford Sauvignon Blanc 2007 (Marlborough, NZ) 100% Sauvignon Blanc**  
**\$18 each - \$16.20 (6) - \$15.30 (12)**

The New World version is more tropical, with hints of passion fruit and melon evolving over time. It also shows aromas of grass, stone, white pepper and herbs. On the palate, peach, lime and flint emerge from this more-than-medium-bodied wine. There's plenty of acidity, yet it is broad on the palate with a refreshing fruit peel finish.

**Chateau L'Embrun Blaye 2005 (Bordeaux, FR)**  
**75% Merlot, 20% Cabernet Sauvignon, 5% Malbec**  
**\$20 each - \$18 (6) - \$17 (12)**

This wine shows complexity at this juncture, beginning with a nose of blackberries and stewed fruit, pepper and chocolate, then translating into flavors of earth, leather, spice, cedar and ripe black cherries. The richness confirms its warm vintage origin.

**Ex Libris Merlot 2006 (Napa Valley, CA)**  
**76% Merlot and 24% Cabernet Franc**  
**\$20 each - \$18 (6) - \$17 (12)**

The New World version is youthful and bright, and will certainly enjoy time to evolve and mellow in the coming years. It is a slightly fuller-bodied than the Blaye, offering plenty of fruit-forward berries mingled with clove and pepper that comes from the oak aging.

**Clos La Coutale Cahors 2006 (Southwest France)**  
**70% Malbec, 15% Merlot, 15% Tannat**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

This wine showed a hint of stemminess on the nose, but this disappeared on the palate, instead revealing inky, dark, brooding black berry fruit with young tannins. The wine continued to open and become more complex with air, finishing with hints of dark chocolate and cherry. Additional bottle ageing will be beneficial for this new vintage.

**Durigutti Malbec 2006 (Mendoza, Argentina)**  
**100% Malbec**  
**\$15 each - \$13.50 (6) - \$12.75 (12)**

Aromas of cooked berries, cigar, mint and pine lead to flavors of ripe blackberries, plums, black currants, spice and bramble. Though the texture is smooth and the wine drinks well now, this New World red is quite concentrated and young; it will be fun to watch it further evolve and integrate.

**Old World, New World**

When we refer to the Old World, we mean primarily continental Europe and her islands, from the Black Sea to the Atlantic Ocean, the Mediterranean, the great inland

rivers—long-inhabited places producing grapes and wine. The New World? The Americas, North and South, especially the US, Chile, and Argentina; Australia and New Zealand; South Africa. The Old World has tradition, the New a “try anything” approach; the Old, centuries to find the “right spot” for each type of grape, the New, scientific analysis to get a leg up and experimentation; the Old, a millennium of cellar practices; the New, a century and lots of technology. To get a handle on how these kinds of differences play out in individual winemaking efforts, we offer a tasting in contrasts.

Remember, though, that behind each wine is a team that shares a vision. New World winemakers have looked to European examples of what great wine can or should be. Old World winemakers have looked to New World practices and ideas to improve vineyards and freshness. Ultimately, it is all about the land, the grapes, and the women and men who bring this segment of nature to your glass.

Our first pairing is based on Sauvignon Blanc. In the Old World (OW), it is most strongly associated with the Loire Valley as a stand-alone variety and with Bordeaux as the basis for blends that include Semillon and Muscadelle, among others. We've chosen Ch. Lamothe de Haut from Bordeaux, a crisp yet generous wine, cool fermented in vat and barrel aged on its lees. The most individualistic New World (NW) examples of Sauvignon Blanc come from New Zealand, where the wines are racy and exciting, with wild tropical fruits. California, Chile, and South Africa also produce excellent examples. We're pouring the Kim Crawford from Marlborough, NZ, a bit more restrained than some but no less complex. Tropical aromas combine with the area's typical herbaceousness.

Our first red pairing focuses on Merlot. The OW wine comes from Blaye in Bordeaux's Right Bank. The 35-year-old vineyards contain 70% Merlot, 25% Cabernet Sauvignon, and 5% Malbec, so the wine is a blend. Fermented in vat, it undergoes secondary fermentation and a year of ageing in new oak, rests nine months in vat, and is then bottled. Our NW example, from Napa, is also a blend, containing 76% Merlot and 24% Cabernet Franc. The Napa fruit has a broader, richer texture than the French, with chocolate notes from the Merlot and spice from the Cab Franc.

Our third pair of wines focuses on Malbec. Clos la Coutale is located in Cahors (SW France); the estate is a 100-year-old producer of “the black wine of Cahors.” It is a blend of 70% Cot (Malbec), 15% Merlot (finesse and aroma), and 15% Tannat (ageability). It is aged in oak for a year, half in small barrels, half in *foudres*. Argentina provides the NW wine, and many feel that this is Malbec's spiritual home. Many of the wines are made in a style characterized by ripe fruit and concentrated flavors, supported by intense but not aggressive tannins. The Durigutti brothers make both a Classico and a Reserva. The former is fermented warm in wood using indigenous yeasts, then rests on the lees for two months. This, like most Argentine Malbecs, is an easy wine to like.