

Red Feet Wine Market
HANG TIME “Pinot Gris and Grigio”
Thursday, July 10, 2008

PRICES ARE FOR:

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

Torrediluna Pinot Grigio 2007 (Venezie, Italy)

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

Aromas of peach blossoms, ripe apples, and a touch of citrus jump out of the glass. The ripe, medium-weight wine has apricot, apple and lemon notes leading to a lip-smacking finish.

Lechthaler Pinot Grigio (Trentino, Italy)

\$16 each - \$14.40 (6) - \$13.60 (12)

Pineapple, melon, and pear on the nose, touched with pine and almond. Melon and pear again on the creamy palate. The finish has the slight bitterness of nut skin. Don't serve too cold!

Cabert Pinot Grigio 2007 (Friuli, Italy)

\$12.50 each - \$11.25 (6) - \$10.63 (12)

Melon, pear, and green apple lead into concentrated pear, melon and peachy flavors. Ageing on the lees gives this medium-bodied wine a creamy richness balanced by its crisp acidity.

Mercer Pinot Gris 2007 (Columbia Valley, WA)

\$16 each - \$14.40 (6) - \$13.60 (12)

Rich, round pear and peach aromas that reflect the whole plants—fruit, flowers, and skins. The peach continues on the palate, joined by hints of toast and flint and ripe apples, leading into a long finish. Excellent fruit-acid balance in this off-dry wine. Significant yum factor.

Libella Pinot Grigio 2007 by Shaw Vineyards (Finger Lakes)

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

This wine smells of straw, pear skin, and citrus. The palate shows good concentration in an almost off-dry style, with flavors of grape, citrus, stone, and toast. Quite delectable.

See you next Thursday for HANG TIME!

Our subject will be “Spanish Beauties.”

EXPLORE THE WORLD IN YOUR GLASS.

Pinot Gris/Pinot Grigio

These are two names, one French, the other Italian, for the same grape. Its home is in Europe, where it is grown primarily from Alsace in the west to Hungary in the east, Germany in the north to central Italy in the south. The grape is one of many mutations of Pinot Noir, and it prefers cooler climates. Outside of Europe, it does well in New Zealand, the

states of Washington and Oregon, and has been planted here in the Finger Lakes. The color of its berries ranges from greyish blue through brownish pink to ashen yellow, even within the same bunch.

Both the sites in which PG is planted and the way winemakers handle it affect the style of the wine. In the English-speaking world, producers usually choose to signal the style by calling their wines Gris or Grigio. Generally speaking, Pinot Gris is richer, broader, and fuller, whereas Pinot Grigio is lighter and crisper.

Alsatian **Pinot Gris** is soft and perfumed, with good body, color, and substance. It can be spicy and slightly smoky with a firm backbone of acidity. When young, it smells and tastes of ripe stone fruit—peaches and apricots; as it ages (and it can age for 5-8 years), it gains notes of biscuit and butter. Alsatian wines are often super-rich and always very food-friendly.

Pinot Grigio comes from Italy's northeast, where plantings doubled between 1990 and 2000 as the wine gained popularity abroad. Much comes from large cooperatives, and is sold to others who bottle the wine under their own labels. The Italian style is zingy, with often high levels of acidity and lemon or lime flavors, less complex but very refreshing. The richest and highest quality wines come from Friuli, particularly the eastern section near the Slovenian border. The crumbly, chalky soils of terraced vineyards produce wines with good concentration and peach, almond, and green apple flavors. Some are delicate and racy, while others have an almost voluptuous roundness. The Cabert we are pouring today falls between these two extremes, with good weight and sweet lime notes along with a touch of walnut.

Friuli produces the richest Pinot Grigios, but Trentino- Alto Adige produces the most aromatic. The Alto-Adige area is largely German-speaking, Trentino largely Italian. The high, narrow valleys are on the southern side of the Alps and their orientation captures the sun. The glacial soil is stony and well drained. The style in the Alto Adige is tart and racy, with mineral notes and citrus. The wine from Trentino is a little softer, still maintaining its crispness and lively fruit. Lechthaler was founded in the late 1800s; this family firm was the first in the area to put wine into bottles, rather than selling casks to restaurants and innkeepers. The Togn family joined the Lechthalers and now owns the estate. The Torre di Luna wine is a second label from this 100-year old firm.

Our American wines reflect the Gris/Grigio divide. Mercer Estates is a Columbia Valley partnership of the Mercer and Hogue families; the Pinot Gris is their first release, sourced from three vineyards. This is a ripe wine, gently made from small crop. Its peach and pear flavors are ripe and backed by minerality and acidity. LiBella, a project of Seneca Lake's Shaw Winery, is Friulian in style, with melon and pear, crisp with a touch of sweetness.