

Red Feet Wine Market
HANG TIME “Prepare for Thanksgiving”
Thursday, November 20, 2008

PRICES ARE FOR:

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

Fish Hook Pinot Blanc 2007 (McMinnville, Oregon)

100% Pinot Blanc

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

Smoky, flinty aromas lead into flavors of green apple, lime, and pear with tart minerality. The medium-bodied wine broadens on the palate, with melon on the lingering finish.

Aresti Gewurztraminer 2007 (Curico Valley, Chile)

100% Gewurztraminer

\$12 each - \$10.80 (6) - \$10.20 (12)

An intense, classic nose of roses and lychees kissed by spice. Lively flavors of clementines, thyme, flowers, and spice with a bit of orange peel sing in this dry Gewurz.

Domaine Dupeuble Beaujolais Nouveau 2008

(Beaujolais, France)

100% Gamay

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

Cherry and raspberry candy aromas are joined by banana, taffy and smoke. Clean, chirpy flavors of bright wild cherry and cranberry are drier than the nose suggests. Smoke finishes this medium-bodied wine.

Domaine de la Madone Beaujolais Nouveau 2008

(Beaujolais, France)

100% Gamay

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

Banana, cherry, and raspberry lead into a smooth, wine-y set of red berry flavors with bright acidity in this lighter-bodied wine with a long finish.

“La Granacha” Cotes du Rhone Villages 2006

(Rhône, France)

100% Grenache--ORGANIC

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

Earthy, meaty elements join plums and licorice on the nose. Red berry flavors, brandied cherries, and plums with spice and smoke characterize this ripe, medium-bodied wine with very fine tannins.

Skouras Saint George 2006 (Nemea, Greece)

100% Aghiorghitiko

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

This finely structured wine seems like a Bordeaux with some age. It smells of cigar tobacco and black fruit and tastes of ripe red and black plumberry touched by wood, with fine-grained tannins.

See you in December for the next HANG TIME!
We are open Thanksgiving from 9am-1pm only.
Our next Hang Time subject will be “Staff Picks.”

Food & Wine—Thanksgiving

This tasting is about how to pair foods and wines, both in general and in specific: pairing food with Thanksgiving

eats—turkey, Tofurkey, mashed potatoes, root vegetables, squashes, and other foods.

How food tastes is affected by physiological factors—the tastes our tongues tell us (salty, sour, sweet, bitter); the things our noses tell us (flavor = smell + taste), and the things our minds tell us (psychological and intellectual factors). At festive meals, all come into play; in addition, we have to please a variety of people on a limited budget.

Good pairings are based on either similarity or contrast. A good place to start is the *weight* of the food and the *intensity* of its flavors; similarity is called for—neither food nor wine should overwhelm the other. For meat-eaters, greater intensity and weight are more likely to come from side dishes than from the bird (usually mid in weight and intensity). To start, then, a wine of moderate intensity/ weight can pair with most foods on the Thanksgiving table.

Because of its chemistry, wine has a more limited set of taste possibilities than does food—it is not usually salty, and considering common Thanksgiving menus, a sweet wine will suit only at dessert. Starting with our tongue, bitter qualities in wine are best with heavier meats—they reflect a wine’s tannins. Sour tastes come from wines of high acidity (think lemon), and a tart wine is a good complement to sweet dishes (such as squashes). White wines with high acidity and medium weight include Rieslings, Gewürztraminers, and Sauvignon Blancs. Given the complex flavors of accompanying dishes, wines with complex flavors, such as dry to off-dry Rieslings and Gewürzes are shoo-ins. They may seem slightly sweet as they enter your mouth, but they finish with refreshing tartness. The Finger Lakes produces many of each that are suitable. Other grapes (Chenin Blanc, Viognier) are also possible. Avoid whites that are too grassy or oaky.

What if you want to drink red? Again, there are classics. Beaujolais Nouveau, with its fruity acidity, is standard, and enters the market the week before Thanksgiving. For a more complex match, try a *cru Beaujolais*—it will have more heft and variety of flavor, balancing well with root vegetables or smoked meat. If you want a larger wine, go with old vines Zinfandel or a Washington state Cabernet or Syrah with a little age. Try something new—pick up a red from Austria, Greece, or the Rhône. Avoid wines that are too tannic or fruity—young Bordeaux or California Cabs.

We started this talking about food-wine pairings in general. There are many tried-and-true matches that will generally produce a fine dining experience. On the other hand, there are so many new wines and new foods (or new ways of preparing foods) that exhaustive lists just aren’t possible. Ideas are better, and here are some ideas that may help you make inspired choices for your holiday table:

- Remember the side dishes!
- Higher acidity white wines like Gewurztraminer or Riesling will show off most holiday foods very well.
- Red wines with some fruit and acid or light tannin will also keep the palate refreshed without overwhelming food. Consider wine made from Gamay, Dolcetto, Lemberger (Blaufrankisch) or softer Cabernets and Merlots.
- This holiday is about food, family, and friends. Keep the wines simple enough to let these main elements shine!