

**Red Feet Wine Market  
HANG TIME "Staff Picks"  
Thursday, December 4, 2008**

**PRICES ARE FOR:**

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

**Alice Prosecco Extra Dry, nv (Veneto, Italy)**

**100% Prosecco**

**\$18 each - \$16.20 (6) - \$15.30 (12)**

The nose offers pear and apple with a touch of pineapple. In the mouth, the pear and apple are joined by classic acacia flowers and a slight minerality. Well structured with clean acidity and a long finish. Intense but delicate.

**Ledgewood Creek Winery & Vineyards "Three Clone" Chardonnay 2007, (Suisun Valley, CA) 100% Chardonnay**

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

Aromas of toast, caramel, and mango drift from the glass. The mouthfeel is round. The wine is ripe, with good weight; flavors of tropical fruits, mango, and coconut, lead to vanilla and toast on the finish.

**Saint Cosme Cotes du Rhone 2007 (Rhône, France)**

**100% Syrah**

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

Deep, almost black color. Ripe meat, farm, and leather on the nose. Blackberry, cooked black cherry and orange peel are the ripe fruit elements, balanced by touches of iron and structuring tannins. A rich, rustic food wine.

**Cantine Colosi Nero d'Avola 2007 (Sicilia, Italy)**

**100% Nero d'Avola**

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

Fennel, fig, and blackberry aromas lead into a palate loaded with stewed fruit, sweet wild berries, and figs, structured by a juicy acidity. Medium-plus body and a long finish.

**Cellers Can Blau Montsant 2007 (Montsant, Spain)**

**Mazuelo (Carignan), Syrah, and Garnacha**

**\$19 each - \$17.10 (6) - \$16.15 (12)**

A spicy nose, with tobacco, leather, earth, and blackberry. Red berries, plum, and graphite on entry, with lush blackberry and velvet at midpalate. Tremendously fine tannins structure this rich but oh-so-elegant wine.

**Emilio Lustau Dry Amontillado Sherry "Los Arcos" (Spain) 100% Palamino**

**\$18 each - \$16.20 (6) - \$15.30 (12)**

On the nose, hazelnut and almond touched with caramel suggest a certain sweetness to follow, but this is very dry. The palate is also very nutty, with unsweetened marzipan and crushed hazelnut in a medium-bodied sherry with a long finish.

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

**Our next subject will be "Globetrotting with Polaner Selections."**

**EXPLORE THE WORLD IN YOUR GLASS.**

Staff Picks

Each staff member has picked a wine that we look forward to sharing with you. We put a few conditions on our selections: No wine over \$20, and no wine that's been poured before.

Empar chose the **Alice Prosecco Extra Dry** from the Veneto in NE Italy. Made by Cinzia Canzia and Pier Francesca Bonicelli and named for Cinzia's grandmother, the grapes come from Conegliano and Valdobbiadene. The wine is made using the Charmat method. Empar loves the character and distinctly feminine grace of this wine, paired with food or on its own. She first enjoyed it with a salad of local greens with marinated shrimp and buttered kalamata olive bread on election night. She says, "The wine was gorgeous for a memorable evening!"

Katie picked the **Ledgewood Creek Three Clones Chardonnay** from the Suisun Valley in California. The Frisbie family grows five clones of Chard and selects the best three for this wine. Twenty percent of the juice is fermented in stainless steel, 80% in new and old oak. The wine is aged nine months in oak, providing rich, toasty flavors. Katie says, "I love Chardonnay for its variability and complexity. My favorite style is buttery, with toasty oak balanced by bright fruits. This is demonstrated in this classic California style with a hint of vanilla and nutmeg in the long, silky finish."

Sarah's choice is the **Cantine Colosi Nero d'Avila** from Sicily. This rich, black wine is made from Sicily's most important red grape. Both fermentations and ageing were done in stainless steel to preserve the freshness of the fruit. Sarah comments, "I love drinking wines made from obscure and indigenous grapes. This wine is sexy, smooth and full of fruit. On its own, it's rich and warm. However, I prefer it with fresh baguette, strong goat's cheese and a good book. It's as enchanting as its label."

Dewi offers the **Ch. St. Cosme Côtes du Rhône**. This noted producer fashions the wine from 100% Syrah, an unusual choice for the southern Rhône. The Barruol family has been making wine in the region since 1490, some 14 generations. Concentrated, earthy, and lush, this is bottled unfined and unfiltered. Dewi notes, "I personally love southern French reds because they're delicious with the hearty meats I eat and they're ripe enough for my friends and guests to enjoy if they like a bigger style. I've met Louis Barruol and have deep respect for his natural approach to wine."

Nicole has selected the **Cellers Can Blau Montsant** from northeast Spain near Priorato. It blends Mazuelo (Carignan), Syrah and Garnacha grapes, producing a wine of great depth, color and ripe fruit flavor. This is a relatively new project made by an Aussie and Catalan winemaking team from 35-year old vines. The wine is aged in new French oak for 20 months and bottled unfiltered. Nicole adds, "I am a sucker for a big red wine that maintains its elegance, and this wine manages to do just that."

MP's pick is the **Lustau Dry Amontillado "Los Arcos,"** a sherry from southwestern Spain. This fortified wine is made from the Palomino grape and aged in 600-liter casks of American oak. A yeast film, called *flor*, forms in the headspace of the casks. The wine is gradually moved from cask to cask, mixing with older wines, in a *solera system*, before being bottled. Amontillado undergoes oxidative ageing as it moves into casks with no flor, giving it nutty flavors and amber color. MP says, "I wanted to choose something a little different, but truly delicious. This is a versatile aperitif, pairing well with nuts and tapas of various sorts. Drink lightly chilled."