

Red Feet Wine Market
HANG TIME “Summer Reds”
Thursday, August 7, 2008

PRICES ARE FOR:

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

Domaine Berrod Beaujolais-Villages 2007

(Burgundy, France) 100% Gamay
\$12.50 each - \$11.25 (6) - \$10.63 (12)

A nose of tart cherry ushers in fresh cherry flavors with a hint of talc, fine tannins and bright acidity. Refreshing and lighter-bodied; pair with chicken, burgers, salmon or tofu and vegetables with Mediterranean seasoning.

Domaine Les Hautes Noelles Gamay VdP du Val de

Loire 2007 (Loire, France) 100% Gamay
\$12 each - \$10.80 (6) - \$10.20 (12)

Crushed strawberry and raspberry aromas sing from the glass. Medium to lighter in body, with sweet ripe red berry fruits. Yummy by itself!

Secret de Campane VdP de la Principauté
d’Orange 2006 (Rhône, France)

(60% Grenache, 30% Old Vine Carignan and 10% Cinsault)

\$9 each - \$8.10 (6) - \$7.65 (12)

Spicy nose of cinnamon red hots, red cherry, and raspberry. The palate is bigger than the nose suggests and continues the red fruit theme, with good richness and a longish finish. The perfect potluck wine!

Little James’ Basket Press (Rhône, France)

100% Grenache from various years
\$13 each - \$11.70 (6) - \$11.05 (12)

Earth, spice, black and red cherry, mulberry, with a touch of cedar on the nose. This medium-plus-bodied wine tastes of earth-tinged dark berries, with earth and mineral and a bit of acidity. Try with pork, Korean barbecue, or hearty grilled vegetables.

Hermann J. Wiemer Estate Red 2006 (Finger

Lakes, NY) Cabernet Franc, Pinot Noir, Lemberger
\$15 each - \$13.50 (6) - \$12.75 (12)

Aromatic, with red fruit and a touch of mineral. Nice tartness accompanies juicy red cherry and raspberry flavors; well balanced with a long finish. Pairs with veggie lasagna, pork, and well-seasoned roast chicken.

Nine Stones “Hilltops” Shiraz 2005 (New South

Wales, Australia) 100% Shiraz
\$15 each - \$13.50 (6) - \$12.75 (12)

This high-altitude Shiraz is full-bodied, concentrated, and elegant without being heavy or cloying. It smells of dark berries and ripe black cherries with a touch of clove. The fruit and spice dominate the palate, which has enough acidity for perfect balance. Barbecue sauce is a good go-with.

See you next Thursday for HANG TIME!

Our subject will be “Women in Wine.”

EXPLORE THE WORLD IN YOUR GLASS.

Summer Reds

What makes a red wine a good summer choice? There are two sorts of answer, and while the wines share certain

characteristics, the approaches are different. Weight is a key factor, and type of grape is another consideration.

First, there are lighter wines. These are often fruity (though not sweet), lower in alcohol, and softer in texture (not very tannic). They can be slightly chilled, providing refreshment on hot, humid days. Certain grapes fall into this category: Gamay (e.g. Beaujolais); Cabernet Franc (from the Finger Lakes or the Loire); Pinot Noir; Grenache, and Grenache-based blends from southern France. All have a certain softness, a touch of acidity, and ripe, spicy fruit. They’re good on their own, but also pair well with roasted chicken, fish, and vegetable dishes.

In the second category, there are larger wines, suitable for heartier summer fare. Although these are more robust, they are not too heavy or tannic. Grapes include lighter Zinfandels and Shiraz/Syrah, Garnacha (Spain), and heartier blends from the south of France. Many of these love rich BBQ sauces, burgers, grilled meats and other summer faves.

Today we’ll pour wines in each style. Our lighter wines include two versions of Gamay, a Rhône blend, and a local Cabernet Franc. The Loire valley brings us **Les Hautes Noelles Gamay**, from the northern shores of the Lac de Grand-Lieu. Proximity to the lake allows the grapes to ripen fully so their bright black cherry fruit shines through. A more complex expression of Gamay is the **Dom. Berrod Beaujolais-Villages**, from what is technically the southern part of Burgundy. Its refreshing touch of acidity and bright fruit are the result of the carbonic maceration process. This wine pairs particularly well with grilled fish, ham, and quiche. The southern Rhône cooperative Cave de Cairene was founded in 1929 by three families. Today it numbers over 80 winegrowers as members. They hand-harvest sustainably-farmed grapes, and expect to be organic within five years. The **Secret de Campane** is a blend of Grenache, old vine Carignan, and Cinsault, lighter in style but full of flavor. Hermann **Wiemer Estate Red** was crafted by Fred Merwerth; the 2006 is made from Cabernet Franc, Pinot Noir and Lemberger (a German red grape). Labor-intensive small-lot production allows Fred to monitor the wine on a daily basis.

Moving to heartier wines, we offer the **Little James Basket Press** from Louis Barruol of St. Cosme, a stellar producer of Gigondas and other Rhône wines. Named for his son, the Little James is 100% Grenache, young vines from the Rhône and old vines from Roussillon. The wine is made in a solera method—wines from older years are blended into the current year’s juice. Fermented with natural yeasts, unfiltered and unfiltered, the wine sees minimal SO2. The fruit is ripe and rich, but the wine can also be slightly chilled. It loves spicy sauces.

Australia gives us a higher altitude, cool climate Shiraz called **Nine Stones**, a reflection of Druidic stone circles and the Celtic ancestry of the owner and winemaker. This spicy wine boasts red and black berry flavors, bright acidity, and a range of spice (including chocolate) on a highly perfumed, supple frame. This wine covers a lot of ground in its pairability—grilled swordfish, pork, or beef; vegetable ragouts; and mixed cheeses.

Not only are they food friendly, but all these summer reds can be enjoyed on their own or shared with friends over the table.