

Red Feet Wine Market
HANG TIME “Top Wines of 2008”
Thursday, January 8, 2009

PRICES ARE FOR:

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

Astica Torrontes 2007 (Lujan de Cuyo) 100%

Torrontes

\$7 each - \$6.30 (6) - \$5.95 (12)

This aromatic gem smells of lime, flowers, and orange blossom honey. Stone, lime and lime pith, kumquat, and flowers are supported by lively acidity. Perfect for Thai food!

Cave Vidigal Reserva 2005 (Estramadura, Portugal)

70% Tinto Roriz (Tempranillo), 20% Castelao

(Periquita), 10% Cabernet Sauvignon

\$8.50 each - \$7.65 (6) - \$6.80 (12)

The nose has red fruit and spice, and the palate continues the red-fruit theme, with cranberries and spicy notes. The tannins are very fine, and the wine’s smoothness makes it seem lighter than it actually is. Try with hearty vegetable soup and crusty bread.

Monte Oton by Bodegas Borsao, 2006 (Campo de

Borja, Spain) 100% Garnacha

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

The aromas are dominated by red berries, but also contain blueberry and cassia. Black fruit and spices dominate the palate, supported by a touch of fine tannin. A quaffer!

Indaba Pinotage 2006 (Western Cape, Africa)

100% Pinotage (cross between Pinot Noir and Cinsaut)

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

Earth, smoke, and red currants grace the nose. The palate offers dried herb, cherry, plum, tobacco, and fresh smoke in this medium-bodied wine. Try with grilled burgers.

Dona Paula “Los Cardos,” Malbec, 2007 (Mendoza,

Argentina) 100% Malbec

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

Red and black berries open the wine, with hints of vanilla. This concentrated, well-structured wine has flavors of red and black raspberries, mocha, and chocolate. It would pair well with ribs of any type.

Tilia Malbec-Syrah by Bodegas Esmeralda, 2007

(Mendoza, Argentina) 60% Malbec-40% Syrah

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

Intense aromas—black fruit, meat, leather, suggest this is a serious wine. The texture is elegant, with fine, yet noticeable tannin for structure. Black fruit dominates, with boysenberry on the finish. Loves hearty food!

See you next Thursday for HANG TIME!

Our next subject will be Budget Wines #1 (Now that you’re Broke!)

EXPLORE THE WORLD IN YOUR GLASS.

2008’s Top Sellers

This year, we defined our top wines as those that sold the greatest number of bottles. All have had a turn as Wine of the Moment at some point, even if only as a

temporary stand-in or serving in 2007. Five are red, one is white, and none costs more than \$9. Four speak Spanish; two are Old World, four New World; none are made from Cabernet Sauvignon, Merlot, Chardonnay, or Sauvignon Blanc.

The ’07 **Astica Torrontes** hails from Argentina. One of last year’s stars, this spicy white is somewhat like Gewürztraminer. Good alone in hot weather, it’s also a great match for Asian or fusion cuisine.

South Africa offers one of its specialties, Pinotage, a cross of Cinsaut (called Hermitage in South Africa) and Pinot Noir developed in 1925 at the University of Stellenbosch. The ’06 **Indaba Pinotage** has typical black fruits and cherries, and smoky, thorny-fruit aromas and flavors. “Indaba” refers to the traditional Zulu forum for sharing ideas. Since its inception in 1996, the company has donated a portion of its revenues to a scholarship fund for disenfranchised South Africans.

The **Caves Vidigal Reserva ’05** is a blend of 70% Tinto Roriz (Tempranillo), 20% Castelão, and 10% Cabernet Sauvignon. This is a family operation from southern Portugal that reinvented itself in the 1980s, improving quality and looking outward—97% of its wine is exported, primarily to Scandinavia. This medium-bodied, spicy wine is smooth and lively.

Also from the Iberian Peninsula, **Monte Oton ’06** comes from Bodegas Borsao (formerly a coop) in Campo de Borja. All Garnacha, the grapes are grown in the rich soils of Moncayo, an extinct volcano. The wine sees no oak; it has fresh, dark fruit and spice and a rich, velvety texture.

Two of our red wines are from Mendoza in Argentina. **Doña Paula Los Cardos Malbec** is made from hand-harvested grapes that are completely destemmed and partially crushed. When they are fermented, some go through a carbonic process, some through normal fermentation. This produces a very fresh berry flavor and reduces the need for sulfites. *Los Cardos* means “the thistles.” The **Tilia Malbec Syrah ’07** comes from Bodegas Esmeralda, part of Nicholas Catena’s operation. Named for the linden tree common in the area, the wine is made from 50-year-old Malbec vines and Syrah from a vineyard with great temperature variation. It ages for nine months in a mix of French and American oak. This is a concentrated wine with notes of earth, roasted coffee, and spice mingled with rich black cherry fruit and a hint of chocolate.