

Red Feet Wine Market
HANG TIME
“Understanding Wines from Light to Full-bodied”
Thursday, July 30, 2009

PRICES ARE FOR:
1 BOTTLE – 6 BOTTLES – 12 BOTTLES

Pavão Vinho Verde 2008 by Vercoope (Vinho Verde, Portugal)

A mix of Loureiro, Trajadura, Padernã, possibly with Azal, Rabigato, and Batoca

\$8 each - \$7.20 (6) - \$6.80 (12)

This light white is pale green with delicate aromas of lime, grass, stone, and flowers. Flavors of lime and flowers are refreshing, buoyed by just the right amount of acidity. Its slight spritz on the palate adds to the charm.

Saint Cosme Cotes Du Rhone Blanc 2007 (Rhône Valley, France)

30% Roussanne, 30% Viognier, 20% Marsanne, 10% Clairette, 10% Picpoul de Pinet

\$23 each - \$20.70 (6) - \$19.55 (12)

This full-bodied wine is a deep yellow, almost golden in color. The nose is honeyed, with ripe melon and tangerine notes. The palate is indeed rich and almost heavy, balanced by acidity. Flavors of melon, mineral, and under-ripe white peach lead to a flowery finish.

Domaine de la Madone 2007 (Beaujolais, France)

100% Gamay

\$15.00 each - \$13.50 (6) - \$12.75 (12)

Saturated in color, with aromas of red and black berries joined by cherry candy. The palate is lighter in body and higher in acidity than the nose suggests, while maintaining ripeness. Cherry and berry fruits lead to an almost limey finish.

Pulenta Estate Malbec 2007 (Mendoza, Argentina)

100% Malbec

\$21 each - \$18.90 (6) - \$17.85 (12)

This color is a deeply saturated purple. Complex aromas of earth, toast, smoke, and red cherries. Spice, blackberries, coffee, black cherry, and chocolate dance on the palate. There is a richness to the mouthfeel, along with balancing acidity. Full-bodied without heaviness, this wine is a great food partner.

See you next Thursday for HANG TIME!
Our subject for next week will be
“Interesting Finger Lakes Finds.”
EXPLORE THE WORLD IN YOUR GLASS.

Understanding Wines—Light to Full Bodied

Body is the quality of wine that describes its perceived weight on the palate, ranging from light to full. The classic comparison is to milk—skim milk is light bodied, whole milk is medium bodied, cream is full bodied. Body is a feeling of density or viscosity.

Because full-bodied wines make a stronger sensory impression, there is a mistaken tendency to think of them as being of higher quality. This is not so—balance is more important than weight.

Body is influenced by several factors, primarily alcohol, extract, acidity, and glycerol. Water is the main component of wine and **alcohol** is second. When you slosh a wine around your mouth, the sense of fullness you get comes in part from the level of alcohol (ethanol). Levels range from 9% to 16% in unfortified wines; most are between 12.5% and 14.5%. Longer hang time for grapes results in greater ripeness, hence more potential alcohol and fuller body.

Extract, second component, refers to the solids dissolved in wine, including sugars, minerals, non-volatile acids, phenolics (tannins, color and flavor compounds), and glycerol. Some grapes contain more water and have thinner skins than others (Pinot Noir versus Zinfandel), so they have fewer of these solids. They are lighter in color and on the palate; their flavors may be more subtle. Depending on the particular extract, though, even a lighter wine (for example a Mosel Riesling from a warm vintage) may be high in extract. The winemaking process also affects extract; wines that have been highly fined and filtered lose solids during these processes. **Acids** (especially malic and tartaric) are present in all refreshing drinks and are felt as a prickly sensation along the sides of the tongue. Acid raises the sense of freshness and fruitiness in wine so that more acidic wines seem lighter. Aside from taste effects, acidity preserves color and reduces bacterial contamination. **Glycerol** comes from fermentation; it contributes to body by providing a slight sweetness and a heavy, oily sensation, both barely detectable. It doesn't really affect the “legs” on the inside of the glass.

We're pouring a pair each of whites and reds to simplify the contrast between light and full bodied wine, although most of what we drink is medium-bodied. **Vinho Verde** is Portugal's answer to hot weather, with its high acidity and slight carbonation. The **St. Cosme Côtes du Rhône Blanc** is a blend of four grapes, fermented in barrel and aged *sur lie*. Both processes increase the weight. Gamay from Beaujolais is generally a lighter wine, though the **Madone Beaujolais-Villages** is fuller than most. Argentine Malbec, on the other hand, is full bodied, and the **Pulenta** is no exception. All four wines are well balanced, neither thin nor flabby (pejorative terms for each end of the body spectrum).