

**Red Feet Wine Market**  
**HANG TIME Understanding Wines from Dry to Sweet**  
**Thursday, May 14, 2009**

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

**Araldica Gavi 2008 (Piedmont, Italy)**

**100% Cortese**

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

This dry wine offers a nose of honeydew, green apple and lemon. The palate gives melon, stone, and citrus, finishing with apricot. A refreshing wine as an aperitif or with seafood.

**Six Mile Creek Vignoles 2007 (Finger Lakes)**

**100% Vignoles**

**\$9.50 each – \$8.55 (6) - \$8.05 (12)**

Meadow flowers and apricots open this wine, leading to flavors of peach, orange blossom, and ripe citrus. Clean and refreshing, with a sweet entry and dry finish. Try with dishes that combine citrus and savory elements.

**Theo Minges Riesling 2007 (Pfalz, Germany)**

**100% Riesling**

**\$18.50 each - \$16.65 (6) - \$15.72 (12)**

Peach, marzipan, and Golden Delicious apples aromas lead into a wine with a dynamic balance between sweet, peachy fruit and tart acidity. Ripe and intense, this would pair well with spicy food or sweet seafood (lobster or scallops).

**Champalou Vouvray Cuvee des Fondraux 2007**

**(Vouvray, Loire, France) 100% Chenin Blanc**

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

Intense aromas of peach, pear, honey butter, and a bit of mineral. Ripe apple flavors complemented by peach, a rich, round texture, and soft acidity tantalize the palate. Loves cream-based sauces and soups.

**Dom. Durban Muscat de Beaumes de Venise 2006**  
**(Beaumes de Venise, Rhone, France)**

**100% Muscat à Petit Grains**

**\$29 each - \$26.10 (6) - \$24.65 (12)**

This fortified wine begins with aromas of orange blossom and tangerine, preparing the drinker for the pear, flowers, and rich tropical fruits on the palate. It's used as an aperitif at home, a dessert wine abroad. At 110g/L of sugar and 15% alcohol, this is a wine with real presence.

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

**Understanding Wines from Dry to Sweet**

Wines come in many styles and serve a variety of purposes. The wine you drink with a main course may not be the one you'd choose for an afternoon gathering

on the deck. Apart from the issue of red, white, or rosé, there's the question of sweetness. As fruit ripens, its sugar content increases. When fruit is fermented, the sugar is converted to alcohol; the *residual sugar* (RS) is what's left in the finished wine. When we speak of dry wines, we generally mean those with <1% RS or 10 grams per liter.

Perceived sweetness is not the same as sweetness measured by g/L. Our perception is affected by flavors—fruity wines seem sweeter; acidity—higher acidity balances the RS of a wine; texture—round wines seem sweeter than racy ones; and temperature—very cold wines hide their sugar content. Fruitiness is often confused with sweetness, and acidity with dryness.

The European Union (EU) has regulations for labeling the dryness of still wines. “Dry” refers to those with up to 4 g/l of RS or 9 g/L if balanced with acidity; “medium dry” includes those with up to 12 g/L (18 with acidity); “medium sweet” are wines with up to 45 g/L of RS; and “sweet” wines have > 45 g/L. Some grapes, Chenin Blanc and Riesling for example, preserve their acidity even when they are very ripe (have a high sugar content). It can be hard to say whether they're dry or sweet using the subjective standard of taste.

The **Araldica Gavi**, made from the Cortese grape, hails from Asti in the Piedmont (NW Italy). Cortese has bracing acidity and is not overly fruity. This refreshing wine is clearly dry. **Six Mile Creek Vignoles** is off-dry. It has 1% RS balanced by bright acid, so it starts sweetish and finishes with zip. The **Minges Riesling** from Germany's Pfalz reflects the natural ripeness and clarity of the fruit. It has more than 18g/L RS, but its exuberant ginger-citrus flavors make it seem dryer. The **Champalou Vouvray Cuvee des Fondraux** is a demi-sec Chenin Blanc from the Loire Valley in central France. Like the Minges Riesling, it has over 18 g/L RS, but lower acidity and a round mouthfeel. Does it seem sweeter or drier than the Riesling? The **Domaine Durban Muscat de Beaumes de Venise** serves as both an aperitif and a dessert wine in its home in the central part of the southern Rhone. This is a fortified wine made from Muscat à Petit Grains, a grape with a high sugar content and reasonable acidity. The finished wine must contain at least 15% alcohol by volume; interestingly, wines higher in alcohol often taste sweeter than their RS levels suggest.

Remember, a dry wine is one without sweetness, no matter how fruity it may be. Sweetness is measured by residual sugar, but our perception of it is influenced by many factors.