

Red Feet Wine Market
HANG TIME “Wild Card Wines #5”
Thursday, March 13, 2008

PRICES ARE FOR:

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

Domaine Saupin Muscadet de Sevre et Maine 2006
(Loire Valley, France)

\$12 each - \$10.80 (6) - \$10.20 (12)

Lovely aromas of pear, lemon, pink grapefruit and floral notes are followed by a decently weighted Muscadet that enters the mouth roundly, but then finishes minerally and crisp. Flavors of green apple, pear, green melon and a bit of lime peel.

Teddy Hall Chenin Blanc 2007 (Stellenbosch, South Africa)

\$11 each - \$9.90 (6) - \$9.35 (12)

Light aromatics of spice and apricot peel with a touch of lactic note. On the palate, this is medium rich with flavors as light as citrus and apricot and as full as honey. The wine is dry to off-dry with a round entry and a touch of zestiness on the palate.

A to Z Riesling 2006 (Oregon)

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

Intense aromatics of petrol, caramelized apple, peach apricot, floral notes and general richness. On the palate, the wine is off dry with nice richness and waxiness and plenty of peach. Enjoy with Thai food!

Le Salette Valpolicella Classico 2006 (Veneto, Italy)

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

What a pleasant and well-balanced Valpolicella. It smells of cherries and herbs with medium intensity. Chock full of sour cherry and texturally soft with good richness for Valpolicella and medium body overall. Structured with bright acidity to go well with food, even spicy food.

Clos La Coutale Cahors 2005 (Southwest France)

\$14 each - \$12.60 (6) - \$11.90 (12)

The hit of the night, surprisingly. Starting out a bit rustic with earthy smells of turned soil, minerals and even blood, this wine continues to become more generous with air and gives ripe plum and blackberry fruit, wild herbs and light earthiness. Certainly, it wants a hearty stew or cassoulet. Complex and interesting.

Holy Cow Merlot 2006 (Washington)

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

This wine must be opened early and we recommend close to 2 hours for peak flavors. Aromas that start out smelling like pine, red currants and vanilla later turn into chocolate and rich black fruits. Overall, the wine is rich, ripe and with time, full bodied. Touches of wood spice are wrapped into the red currants.

See you next Thursday for HANG TIME!

Our subject will be “Amazing Austria.”

EXPLORE THE WORLD IN YOUR GLASS.

Wild Card Wines #5

Six wines, four countries, and what a mix—unusual grapes, lesser-known regions, and new arrivals are included. This is what our “wild card” tastings are all about.

The first release of Oregon's **A to Z Riesling** is slightly off-dry. The grapes come from four vineyards, average age 25 years (a rarity in Oregon, since many older Riesling vines were ripped out in the '80s to make room for Pinot Noir.) The two younger vineyards provide grapes with fresh acidity, while the older ones add honey and flower notes. All grapes were whole-cluster pressed, and each group was inoculated with different yeast to bring out its flavor. The final lots were blended to produce a wine that lives up to the winery's motto—“Aristocratic wines at democratic prices.”

From the western Cape area of South Africa comes the **Teddy Hall Chenin Blanc “Summer Moments”**, aptly named. Chenin Blanc, once South Africa's main white grape and called Steen locally, is a specialty of this producer. Grapes were hand-harvested, destemmed, and handled very gently to produce a wine with tropical fruit aromas; a complex, zesty palate, and a wild honey finish.

The Loire, France's longest River, empties into the sea south of Brittany. The western end is home to Melon de Bourgogne, a grape better known as Muscadet—also the name of a wine. **Dom. Saupin Muscadet** is a dry, fruity wine from the Brittany coast. The juice was bottled directly from the sediment produced by the wine's fermentation (*sur lie*), giving a more round, creamy and biscuit-like texture than normal. Try with shellfish!

The Veneto in northeast Italy is home to Valpolicella, a red wine from a DOC of the same name. The region was greatly expanded in the late '60s; wines from the original area are known as Classico. The Classico wines are superior and more concentrated. **Le Salette Valpolicella Classico** is a blend of 50% Corvina, 40% Rondinella and Sangiovese, 5% Molinara, and 5% Cabernet Sauvignon. The winery is owned and run by the Scamperle family; grapes come from a variety of their parcels scattered around the village of Furmane.

The “black wines of Cahors,” in southwest France, have been known for their color and body since the early Middle Ages; the area became an AC in 1971. Malbec (known locally as Auxerrois) must constitute 70% of the blend, providing color, flavor, and tannin. Merlot is often used to add softness and aromatics, and Tannat is included for its structure and ageability. This particular blend is composed of 80% Malbec and 20% Merlot. **Clos la Coutale** is a 55-ha estate with vines averaging 25 years. Somewhat rustic and robust, it is a fine example of Cahors wine, quite different from the fruit-forward Argentine Malbecs we've offered in previous tastings.

Charles Smith lived in Scandinavia for 10 years, touring with bands. This hippie winemaker grew up in a winemaking family. He returned to his northern California roots with the dream of raising grapes and making wine. He located what he wanted in eastern Washington State, founding K Vintners (noted for Syrah). His “modernist project” includes **Holy Cow Merlot**. Smith says his “wine is grown in the vineyard and put in the bottle intact,” reflecting the importance of grape and site. His wines show elegance and finesse coupled with deep, dense flavors that reflect their grapes.