

Red Feet Wine Market
HANG TIME “Wild Cards #6”
Thursday, June 12, 2008

PRICES ARE FOR:

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

Bodegas Verduguez Paso A Paso Verdejo 2007 (La Mancha, Spain)--100% Verdejo

\$12.50 each - \$11.25 (6) - \$10.63 (12) This medium-bodied white packs a lot of aroma and flavor: apricot and lime peel on the nose; citrus, almond, and a touch of stone on the palate. Good weight and finish. An excellent summer quaffer!

Domaine de Blanes Muscat Sec 2007 (Vin de Pays des Cotes Catalanes, France)—100% Muscat, organic

\$16 each - \$14.40 (6) - \$13.60 (12) Wow! What a nose—orange-blossom honey. Flowers galore on the palate, but the wine is dry, though rich and perfumed, with the slight lime-peel bitterness of Muscat. Try with scallops or duck.

Sokol Blosser Evolution No. 9 (American wine) (blend of 9 grapes)

\$17 each - \$15.30 (6) - \$14.45 (12) Lush floral and tropical aromas and flavors with a touch of sweetness. This is what we call “off-dry.” The wine would be terrific with Thai food or for friends who like a fuller style with a hint of sweeter fruit. This is the fun beverage that keeps the serious Sokol Blosser Pinot Noir afloat. Made to be tasty and boy, is it!

Barone Cornacchia Montepulciano d’Abruzzo 2005 (Abruzzi, Italy)—90% Montepulciano, 10% Sangiovese

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

Barnyard and earth aromas waft from the glass immediately, along with plums and berries. This medium-bodied red is fermented in stainless steel and then sees Slovenian oak and long bottle aging. It has lighter tannins, wild berry fruit and the earthiness continues on the palate.

Bruni Morellino di Scansano 2006 (Tuscany, Italy) -- 85% Sangiovese, 15% Merlot

\$18 each - \$16.20 (6) - \$15.30 (12)

This wine sees a long maceration (steeping with the skins), so it gains quite a bit of structure, both tannins and acid. Blackberries, herbs, tart currants and sweet raisins are evident on the palate. The wine spends 5-6 months in French oak.

Tomas Cusiné Vilosell 2005 (Costers del Segre, Spain)

--50% Tempranillo, 26% Cabernet Sauvignon, 10% Merlot, 9% Garnaxta, 5% Syrah

\$19.50 each - \$17.55 (6) – 16.58 (12)

This complex wine was the tasting favorite for reds. It shows the most ripeness of the three, with dark berries and inky fruit of black plums. Herbs, soil, cinnamon and cloves add more layers to this structured, yet elegant wine. An earthiness on the nose was not so much found on the palate, rather it was more fruit and spice oriented.

See you next Thursday for HANG TIME!

Our subject will be “Sauvignon Blancs.”

EXPLORE THE WORLD IN YOUR GLASS.

Wild Card #6

They're back—unusual grapes, unusual combinations, unusual sites, and unusual vinification. For your tasting pleasure, we present...

Paso a Paso Verdejo, from Bodegas Verduguez in La Mancha (Don Quixote country). This pretty blue-green grape is the main white of Rueda, and is often blended with Sauvignon Blanc. Its crisp acidity and citrusy flavors make it ideal for hot summer days. The winery is run by the fourth generation of the Verduguez family. In 1994, it switched from making blends and bulk wine to concentrate on single varietal, often organic wines. They work with both indigenous and international grape varieties.

The **de Blanes Muscat Sec** is made by Marie Pierre Bories in Roussillon in the south of France. She inherited about 40 acres of vineyards, which she farms organically. She has extensive international experience, as well as many contacts in French culinary circles, both reflected in her wines. Muscats are often sweet, but not this one (despite its flowery nose). This intense wine is a blend of Muscat of Alexandria and Muscat à Petits Grains (the finest Muscat). Each row in the vineyard is maintained by hand, and grapes are hand-harvested in the early morning.

Sokol Blosser is a family winery in Oregon, founded by Bill Blosser and Susan Sokol in 1971, before there was a “wine industry” in the state. **Evolution No. 9** is a lip-smacking blend of nine grapes: Müller Thurgau, White Riesling, Semillon, Pinot Gris, Gewürztraminer, Muscat Canelli, Chardonnay, Pinot Blanc, and Sylvaner. It has never seen wood; its flavors are bright and fresh, with a touch of sweetness.

Two of our reds hail from Italy. **Barone Cornacchia Montepulciano d’Abruzzo** comes from the east coast. We showed a Montepulciano d’Abruzzo in the recent Coastal Wine tasting, but this one is a different animal. Made in a more traditional style, this wine has distinct earthiness on the nose, which folds into the wine's flavors with time. The smoky earthiness ties this gem to eggplant, mushrooms, sausages, and cured meats. The wine contains 10% Sangiovese, which plumps up the fruit, and over half a year in oak, which provides a firm structure.

The **Bruni Marteto Morellino di Scansano** comes from southwest Tuscany. The town of Scansano is one of three noted for high-quality wine based on the Morellino (“little cherry”) clone of Sangiovese. This wine is a blend of 85% Sangiovese and 15% Merlot, all hand-harvested. Long maceration on the skins and half a year in oak produce a firmly structured wine that does best with food.

Tomàs Cusiné's **Vilosell** is made in the Costers del Segre, a small, desert-like DOC in Catalonia (NE Spain). The winery is located in the Les Garrigues subzone. This is an unusual blend: 50% Ull de Llebre (also known as Gotim Bru, a brownish clone of Tempranillo), 26% Cabernet Sauvignon, 10% Merlot, 9% Garnaxta, and 5% Syrah. It undergoes malolactic fermentation and nine months' ageing in French oak, which unites the flavors. Rich, plush, black fruit, notes of roasted meat, pepper, smoke, and a spicy finish make this big wine a great partner for hearty, complex dishes. With his brother, Tomàs owns Castell del Remei, which also produces intense, concentrated wines.