

Red Feet Wine Market
HANG TIME
“Wines to go with Seafood”
Thursday, May 6, 2010

PRICES ARE FOR:

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

Château Fantin Bordeaux Blanc 2009 (Bordeaux, France)

Semillon, Sauvignon Blanc, and Muscadelle
\$14 each - \$12.60 (6) - \$11.90 (12)

Semillon is the dominant grape in this blend, contributing its honeyed florality to both aroma and flavor. Mineral, pear, melon, and tangerine aromas lead to ripe, round pear and citrus flavors with well-integrated acidity.

Lícia Albariño 2008 (Rías Baixas, Spain)

100% Albariño
\$16 each - \$14.40 (6) - \$13.60 (12)

The nose is minerally with green and red apples and ripe stone fruits like apricots and peach. The wine is tart and fresh, with a hint of pepper on entry followed by citrus, quince, and green apple.

Mohua Pinot Gris 2009 (Central Otago, New Zealand)

100% Pinot Gris
\$18.50 each - \$16.65 (6) - \$15.73 (12)

Lightly floral with lime, tangerine, and white peach. Round and minerally at the same time, with flavors of red apple, citrus, ripe pear, and melon, a bit of minerality, and a long, rich finish.

Ledgewood Creek Three Clone Chardonnay 2008 (Suisun Valley, California)

100% Chardonnay
\$15.75 each - \$14.18 (6) - \$13.39 (12)

Aromas of toast, apple, vanilla, and tropical fruits introduce baked apple, spice, mango, papaya and toasty oak flavors. There's a bit of butter and lovely fruit-acid balance.

Saveé Sea Pinot Noir 2008 (Marlborough, New Zealand)

100% Pinot Noir
\$16 each - \$14.40 (6) - \$13.60 (12)

Mineral, earth, smoke, red cherry, and chocolate on the nose. The palate is similar, with chocolate-covered cherry, red plum, cranberry—just enough fruit to balance the green-tea tannins and acidity.

See you next Thursday!

Our subject will be

“Merlot and Merlot Blends”

EXPLORE THE WORLD IN YOUR GLASS.

The adage is, “White wine with seafood,” and it's generally right. The cooking method and side dishes, as well as personal preference, also play a role in wine choice, but certain wines should be avoided—very oaky Chardonnays and tannic reds (e.g., Cabernet, big Merlot, Syrah, Chianti). Shellfish, crustaceans, and white fish pair better with white wine. Grapes like Sauvignon Blanc, Riesling, Pinot Gris, Viognier, Albariño, Chenin Blanc, Vermentino, Assyrtiko, and Grüner Veltliner are great partners, as are wines from Chablis and Muscadet; their bright flavors and lighter weight complement seafood rather than overwhelming it. If red wine is a must-have for you, choose a heavier fish—tuna, swordfish, salmon—or octopus or calamari; you can also use spices and flavorings that are hospitable to red wine. Spicy fried calamari loves Sicily's Frappato. Salmon and Pinot Noir is a classic pairing. Tuna and swordfish go well with Bardolino and Pinot Noir.

Five wines, five grapes, four countries; predictably, four wines are white. France provides **Château Fantin 2009**, a crisp white Bordeaux that blends Semillon, Sauvignon Blanc, and Muscadelle. Its citrusy flavors suggest using lemon with your seafood. A classic seafood wine from Galicia in Spain, the **Lícia Albariño 2008**, is fresh and loaded with herbs, green apple, quince, and mineral notes. It would be lovely with grilled fish any kind of seafood, or a green salad. The **Mohua Pinot Gris 2009** from New Zealand offers pear, melon, and stone fruits. It's rich and round and partners shrimp, scallops, mussels, and creamy seafood-and-pasta dishes (also great with chicken and pork). **Ledgewood Creek Three Clones Chardonnay 2008** is a full round wine that's seen a bit of wood and malolactic fermentation. Its weight calls for richer seafood like salmon or ahi tuna, sushi perhaps or smoked trout. Finally, there's the red—**Saveé Sea Pinot Noir 2008** from the Marlborough region of New Zealand's South Island. Elegant and medium-bodied, this is a great salmon, swordfish, or tuna wine, and it also likes other sea critters (and duck, pork, mushrooms, chicken, eggplant...).

There are so many fresh- and salt-water offerings, and so many wine possibilities. Experiment. Consider weight, texture, seasonings. Let your setting influence your choice—a simple *al fresco* meal, an elegant candlelight dinner. The Red Feet staff will be happy to help you find wines to grace your table!

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