

Red Feet Wine Market
HANG TIME “Women in Wine”
Thursday, August 14, 2008

PRICES ARE FOR:

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

DeLoach Chardonnay 2007 (California) 100%

Chardonnay

\$10 each - \$9 (6) - \$8.50 (12)

Aromas of apples, peaches and tropical fruit are quite notable for Chardonnay. Medium body with hints of caramelized fruit, butterscotch and toffee.

Great with fish or chicken in a creamy sauce.

Handley Gewurztraminer 2006 (Anderson Valley, California) 100% Gewurztraminer

\$20 each - \$18 (6) - \$17 (12)

Floral aromas of orange blossoms and honeysuckle.

Essences of lychee and melon as well. Fills the palate with spice, grapefruit pith and lychee. Medium to full body with an ethereal finish. Try this wine with Thai or Indian Cuisine.

Case Ibidini Nero d’Avola 2007 (Sicilia, Italy)

100% Nero d’Avola

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

Red cherry and licorice on the nose with undertones of stewed raisins. Delicate on the palate and boasts blackberries, baked cherries, prunes and earth.

Medium body. Would pair well with roast chicken, sausages or hearty pasta.

Mas de Guiot Vin de Pays du Gard 2006 (Rhône, France) 40% Grenache, 60% Syrah

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

Bacon and barnyard, cassis and leather on the nose.

The palate shows fruits such as black plum, currants with a touch of prune on the finish. Medium body with fine tannins. Not rustic, but natural in style. Sip it with a juicy burger.

Gougenheim Malbec 2006 (Mendoza, Argentina)

100% Malbec

\$10 each - \$9 (6) - \$8.50 (12)

Aromas of cloves and blueberries. Medium bodied wine with fine but lightly drying tannins. On the palate notice hints of black currants, plums and cigars. This was the hit of the night due to its excellent value.

Great with grilled meats.

Crios de Susana Balbo Cabernet Sauvignon 2006

(Mendoza, Argentina) 100% Cabernet Sauvignon

\$18.50 each - \$16.65 (6) - \$15.73 (12)

Plums, prunes and fruit driven aromas. Rich and full bodied on the palate. Concentrated with nuances of chocolate, clove, cinnamon and black cherry. Lush and delightfully gorgeous.

See you next Thursday for HANG TIME!

Our subject will be “Gewurztraminer & Pals.”

EXPLORE THE WORLD IN YOUR GLASS.

Women in Wine

Women’s participation in the world of professional grape-growing and winemaking has increased significantly over the last 35 years. Large-scale forces—economic, social, demographic, and political—have altered available opportunities throughout the world. Changes in male-to-female ratios after the Second World War opened doors, particularly in France and Italy. Female work outside the

home, coupled with greater education, played a role. The spread of enological and viticultural institutes, colleges, and universities has been important. (Half of current students in wine/grape programs at UC Davis, the major US institution, are female.) Graduates of such programs have fueled an increase in the number (and quality) of small family-run wineries world wide. Globalization of knowledge and commerce has led to the diffusion of skills and expanded the market. Today, in Napa, Galicia, the Piedmont, the south of France, Mendoza, Stellenbosch, Mendoza, and New Zealand, women are wine-makers and vineyard managers on a grand scale. They may even have genetic advantages—a greater number of taste buds and the tendency to process information on both sides of the brain, for example. Let’s look at a few of these ladies.

Susana Balbo got her enology degree in 1981, cutting her teeth in Cafayate province before returning to Mendoza. She is the first international consulting wine-maker from Argentina, having worked in Australia, California, Chile, France, Italy, South Africa, and Spain. She and her husband Pedro (a grape guy) own Dominio del Plata, which produces (sustainably) both the Crios and Susana Balbo wines. She is the consultant for a high-altitude boutique winery, Gougenheim. We offer her Cabernet and Gougenheim’s Malbec, both made in a rich, concentrated style.

Milla Handley is both co-owner and head winemaker of Handley Cellars in California’s Anderson Valley. Both she and co-winemaker **Kristen Barnheisel** are UC Davis grads. Milla made her first wine, a Chardonnay, in her basement in 1982. The Gewürztraminer is made in the Alsatian style, with aromas of melon, lychee, and orange blossoms. **Julia Vazquez** got her start at Kendall Jackson, and used her ecology/ag background to land a lab job at DeLoach in the Russian River Valley. She moved into winemaking in 2000, and became head winemaker earlier this year.

France provides a typical pairing: **Sylvia Cornut** makes wine from the grapes her husband Francois grows. Mas de Guiot is located 15 miles from the Mediterranean just west of the Rhône River. In this blend of Syrah and Grenache, the fruit is hand-harvested, fermented separately by grape and vineyard, and then blended to make the wine.

Gaetana Jacono returned to Sicily at the age of 23 to take over her family’s operation. Although she was the sixth generation to work in the business, until she became involved, wine had been sold in bulk for local bottling and consumption. Within 10 years, she had supervised the replanting of a third of the 100-ha holding to indigenous Sicilian grapes, farmed organically, and constructed a modern winery. Now the wines of Valle dell’ Acate (and its second label Case Ibidini) are known internationally.