

**Red Feet Wine Market**  
**HANG TIME “Chillin’ and Grillin’”**  
**Thursday, June 18, 2009**

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

**Argiolas “Costamolino,” 2008 (Sardinia, Italy)**

90% Vermentino, 10% other indigenous Sardinian grapes

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

This fragrant wine offers aromas of peaches, apricots, flowers, and stone, with a tiny bit of honey. The wine is round and concentrated, with flavors of apricots, white flowers, and tart, ripe citrus. It’s full-bodied with a long finish.

**Arona Sauvignon Blanc by Barker’s Marque 2008**

(Marlborough, NZ) 87% Sauvignon Blanc, 13%

Riesling

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

A hot dry summer has produced a forward wine! Green pepper, grapefruit, stone, and a touch of peach on the nose, with the same on the palate, only in a different order—lime, pepper, lime & pepper, tropical fruit, and a long, limey finish.

**Milbrandt “Traditions” Merlot 2006 (Wahluke**

**Slope, Washington) 75% Merlot, 11% Cabernet**

**Sauvignon, 7% Syrah, 4% Malbec, 3% Barbera**

**\$16.50 each - \$14.85 (6) - \$14.03 (12)**

Blueberry, smoke, and chocolate-covered cherries are the intro. Smooth and silky, the wine provides flavors of black cherry, chocolate, blueberry, black plum, and spice. Another long finish, with black cherry and baking chocolate.

**Armador Carmenere by Odfjell 2007 (Central**

**Valley, Chile) 100% Carmenere**

**\$13.50 each - \$12.15 (6) - \$11.48 (12)**

Sweet, fruity black berries supported by smoke, toast, cigar, and spice on the nose. Black fruited, with silky, supple tannins and the influence of toasty oak; fairly full bodied, with black and green pepper on the finish.

**Taymente Cabernet Sauvignon by Huarpe 2007**

(Mendoza, Argentina) 100% Cabernet Sauvignon

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

Complex aromas of earth, black currants, plums, stone, chocolate, and smoke lead to a palate that’s sweet and silky, with flavors of black plums and berries, chocolate, and a bit of vanilla. The wine was aged in French and American oak and bottled unfiltered and unfiltered. Really overdelivers!

**See you next Thursday for HANG TIME!**

**Our subject for next week will be “Summer Whites and Picnic Reds.”**

**EXPLORE THE WORLD IN YOUR GLASS.**

It’s that time of year again—school’s over, the weather’s warming up, and we’re spending time outside. Fire up the grill, relax, and pick up a bottle of wine that suits the mood and the food! We’re talking about wines that aren’t too simple or too complicated, not too expensive, but wines that over deliver in taste and quality. Whether you’re chilling out or grilling out, here are some libations.

The promise of summer has moved white wine higher on the choice charts—something brisk and refreshing is just what’s called for. New Zealand Sauvignon Blanc is a go-to summer wine, with its wild fruit and crisp acidity. Try our new **Barker’s Marque Arona 2008** from Marlborough, loaded with aromas of lime, mango, green pepper, and honey and a complex array of similar flavors and minerality leading to a long finish. Green salads with fruit and seafood skewers are great partners, but the wine can stand alone, too. Or grab the **Argiolas Costamolino 2008**, a Vermentino from Sardinia—a little bigger, with peachy, orange-blossom notes, stony and citrus inflected, with a grapefruity finish. Another winner with seafood and salad or Asian-inspired dishes. Serious yum factor in both these wines!

If red’s your thing, the three we’re tasting should make you smile. Washington state’s **Milbrandt Traditions Merlot 2006** comes from Butch and Jerry, two Midwestern farm boys whose parents moved west during the dust bowl days. The wine is ripe and toasty, with cherries, blackberries, and plums. This smooth, generous Merlot also contains Cabernet, Syrah, Malbec, and Barbera, which add to the complexity and depth. It would pair well with grilled lamb, beef, and mushroom-veggie dishes. In a similar vein, **Odfjell Armador Carmenere 2007**, made by a Norwegian ship captain who fell in love with Chile, is rich with plums and blackberries and loaded with the spicy notes of licorice, coffee, black pepper, cedar, and cigar box. Anything grilled, from burgers to corn, will go well, as will complex foods cooked indoors. If you’re looking for a great value in Cabernet, grab the **Huarpe Taymente Cabernet 2007** from Argentina. Named after the indigenous people of the Cuyo Valley, the winery was founded by three fourth-generation descendants of Piedmont winemakers who immigrated to Mendoza. This wine offers both red and black fruits on the nose, along with stone and mocha; the palate continues the blackberry and chocolate theme, with a touch of vanilla and a silky texture. You could drink this with strong cheese, game, pasta, or red meat.

As we move into summer, relax, take it easy, and try a new wine to go with your food and your friends. Ask the staff for more suggestions!

**Chilling & Grilling 2009**