

Red Feet Wine Market
HANG TIME “Charming Chile”
Thursday, April 3, 2008

PRICES ARE FOR:

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

Leyda Classic Chardonnay 2006 (San Antonio Valley)

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

The nose brings to mind apple, peach, and pineapple. On the palate, apple and grapefruit flavors are supported by toast. Medium intensity, medium finish.

Los Vascos Chardonnay 2007 (Colchagua Valley)

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

Grapefruit, melon, and lime on the nose are joined by crisp apple on the palate. The amount of citrus is reminiscent of Sauvignon Blanc, as is the long clean finish.

Los Vascos Cabernet Sauvignon 2006 (Colchagua Valley)

\$11.50 each - \$10.35 (6) - \$9.78 (12)

Pine resin, toast, red and black berries, and green olives on the nose. After a soft entry, black currants and cherries emerge, held together by toasty oak.

Odfjell “Armador” Carmenere 2005 (Maule/Maipo)

86% Carmenere, 9% Merlot, 5% Syrah

\$12.50 each - \$11.25 (6) - \$10.63 (12)

The nose offers green and black pepper, smoke, and blackberries. All these continue on the palate, joined by cedar and green olive notes; very fine tannins in this medium+ bodied wine. It’s drinking so well now!

Arboleda Cabernet Sauvignon 2005 (Aconcagua Valley)

85% Cabernet Sauvignon, 8% Cabernet Franc, 7% Syrah

\$17 each - \$15.30 (6) - \$14.45 (12)

Mint and black fruit on the nose. The aromas usher in rich, fat red and black currants mingled with cedar notes and a velvety texture. Medium to full in body.

Odfjell “Orzada” Carignan 2003 (Maule Valley)

\$19 each - \$17.10 (6) - \$16.15 (12)

Intensely aromatic, with a slight dustiness and black fruits. Dense, dark fruit continues on the palate, with tannins and wood absolutely folded in. Rich and plush, trying hard to be civilized, but still retaining wild notes.

See you next Thursday for HANG TIME!

Our subject will be “Australia’ll Never Fail Ya!”

EXPLORE THE WORLD IN YOUR GLASS

Charming Chile

Chile is a very long, very narrow country that is physically isolated—in the north is the Atacama Desert; in the south, Antarctica; in the west, the Pacific Ocean

(with the cold Humboldt Current); and in the east, the Andes. Hot and dry, with ample water from melting snow in the Andes, the country is a fruit-grower’s Eden—generally, no pests, no diseases, and no need for fungicides, pesticides, or herbicides. Even though not certified, many wineries are organic, and the world’s largest biodynamic vineyard is located in the Colchagua Valley.

Wine production began in Chile in the 1550s, but the mid 19th century saw major changes. As the economy prospered, it became quite fashionable for wealthy families to build country estates and produce wine in the French style; in addition, the onset of phylloxera and powdery mildew in France provided “refugees” who had the know-how to run these estates and make wine. Despite centuries under Spanish dominion, it has been France that most influenced Chile’s wine industry, with Cabernet Sauvignon, Merlot, Carmenère, Chardonnay, and Sauvignon Blanc the main fine wine grapes.

The very hot Maipo Valley, surrounding the capital Santiago, is one of the oldest and most famous regions. It is home to numerous bodegas working with Bordeaux varieties. **Odfjell** obtains Carmenère, Merlot, and Syrah from here for its **Armador Carmenère**.

The Colchagua Valley to the south is the source for **Los Vascos Cabernet Sauvignon**. This area is also home to Chile’s richest and most concentrated Merlots.

The Casablanca Valley, between Santiago and the port of Valparaiso, is known for white wine production (and avant-garde winemaking). **Los Vascos** sources half of its Chardonnay from this region.

Further south and closer to the Andes than the coast is the Aconcagua Valley, home to the estates that provide the Cabernet Sauvignon, Cabernet Franc, and Shiraz that go into **Arboleda Cabernet Sauvignon**.

A scant eight miles from the Pacific Ocean is the Leyda Valley, part of the larger San Antonio region. This cool-climate area produces the **Leyda Chardonnay** and half the grapes for the **Los Vascos Chardonnay**.

The oldest and southernmost region of the Central Valley is the Maule Valley. There is more rainfall than in most of the country, and soils are volcanic. This area is home to the 80-100-year-old vines that make the **Odfjell Orzada Carignan**, aged for over a year in largely new oak and bottled unfined and unfiltered to preserve its richness.

Chile’s wine laws require that wine labeled with a viticultural region, a grape variety, or a vintage must contain 75% of the named region, type, and vintage. Many of the wines we’re showing today contain mixtures of grapes. These blends allow winemakers to produce rich wines with flavor and texture nuances beyond what a single varietal might provide. About 60% of Chilean wine is exported, and there has been a great deal of investment in winery hardware. Chile’s own producers are well-traveled and competent, and their grapes and wines reflect the increasing sophistication that the world market demands.