

Red Feet Wine Market
HANG TIME “Unusual Grape Varieties”
Thursday, April 17, 2008

PRICES ARE FOR:

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

Baglio del Sole 2006 (Sicily, Italy)

Grapes = Inzolia and Catarratta

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

This medium-bodied wine smells of apricot, flowers, and almonds. Tasting of pears as well, the wine has a creamy texture and low acidity.

Pavese Ermes Blanc de Morgex et de la Salle 2006 (Vallée d’Aoste, Italy)

Grape = Prié Blanc

\$24.50 each - \$22.05 (6) - \$20.83 (12)

This concentrated yet delicate wine has tropical mango and pineapple aromas. Well structured and balanced, its creamy peach, pear, apricot and flowers lead to a long finish. More expensive due to hand harvesting on steep hills, but worth every penny!

Pine Ridge 2007 (California)

Grape = 80% Chenin Blanc and 20% Viognier

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

Beautiful nose of flowers, peach and apricots, all of which continue on the palate. Rich and round, with a touch of sweetness balanced by refreshing acidity. A real crowd pleaser and very food-versatile.

Caves Vidigal Reserva 2005

Grapes = Mostly Tinta Roriz (Tempranillo), 15%

Cabernet Sauvignon, dash of Touriga Nacional

\$7.50 each - \$6.75 (6) - \$6.38 (12)

This is a lively wine, offering raspberries and cherries with a touch of earth on the nose. The aromas continue on the palate, joined by yummy strawberries and spice. One customer said, “Why would I NOT buy this?”

Domaine du Clos Roca “Ecceterra” (Languedoc, France)

Grapes = 60% Carignan and 40% Mourvedre

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

Complex nose and taste—leather, earth, cedar, raspberry, nutmeg, dark cherries. Very fine tannins make this a great food wine. Give it time to open and the earthiness will blow off to reveal the fruit.

Terredora Dipaolo Aglianico 2006 (Campania, Italy)

Grape = Aglianico

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

A med-rich wine that smell of black berries, leather, and earth. Ripe fruit on the palate, with a touch of vanilla on the long, smooth finish. Acidity is definitely present, but the tannins are already smooth—prefers food.

See you next Thursday for HANG TIME!

Our subject will be “Kermit Lynch Wine Merchant”

EXPLORE THE WORLD IN YOUR GLASS.

Unusual Grape Varieties

Two of our white wines are Italian, one from the far north, the other from the extreme south. The highest vineyards in Europe are located in the Valle d’Aosta at the foot of Mont Blanc, 1200 m high. Steeply terraced slopes hold rows of low-growing **Prié Blanc** surrounded by piles of stone and stone walls to hold the heat. This early ripening grape is yellow with greenish highlights and transparent skin. It is

highly aromatic, with both herbal and tropical fruit notes. It tastes of pears, lemon, peaches, pineapple, and almonds. Its acid, though high, is well balanced, making the wine a superb aperitif or a partner for mountain trout.

Western Sicily offers us a blend of two grapes, **Inzolia** and **Catarratto**. Inzolia is known for its aroma and nutty character. It’s an important part of high-quality Marsala. Catarratto is Italy’s second most widely planted white, offering flavors of apricot and grapefruit with firm acidity and crispness.

Chenin Blanc and **Viognier** were made for each other. **Chenin** is one of the most versatile white grapes, capable of making sweet dessert wines, sparkling wine, and dry table wine. It buds early and ripens late, with good acidity and structure, as well as peachy, flowery, and melony flavors. California’s Central Valley, with its hot, dry climate is quite a contrast to the grape’s Loire Valley home.

Viognier, associated with the northern Rhone has aromas and flavors of peaches, apricots, and flowers. Unlike Chenin, it is a low-acid, high alcohol grape, so the combination of the two results in a rich, well-balanced wine with fruit and flowers.

Portugal brings us a blend of **Tinto Roriz** (Tempranillo), Cabernet Sauvignon, and **Touriga Nacional**. **Tinto Roriz** ripens early and can take on many flavors and aromas—strawberries, raspberries, spice, leather, tobacco—depending on yield and cellar treatment. **Touriga Nacional** is one of the most revered Portuguese grapes, used in both table wine and Port. Its tiny berries give a high skin-to-pulp ratio, leading to deep color, concentration, and high tannin. It provides black fruit and spice.

From France we have a blend of **Carignan** and **Mourvèdre**. The former is a black grape noted for high everything—acid, tannin, color, and yield. Its tight bunches cling to the vine, making mechanical harvesting difficult. Like Carignan, **Mourvèdre** needs a warm climate; both bud early and ripen late. This small-berried, thick-skinned red grape produces a heady, tannic juice that can have gamey flavors when young, and intense fruit dominated by blackberry aromas and flavors. It marries well with others, blending with Rhone grapes such as Grenache, Cinsault, and Carignan.

Southern Italy is the home of **Aglianico**, a grape brought by Greek settlers around the 6th century B.C. This sun-loving grape produces a firm, full-bodied wine, high in both tannin and acidity, with good ageing potential. Aglianico is a deep garnet color, with flavors of black cherries, wild blackberries, and plums as well as a certain spiciness. It pairs well with mushroom risotto and lamb.