

Week of 10-28-08



Red Bag Clues:

Although rarely the center of attention, X, your congenial nature makes you a pleasure to be with. You're equally good company for your coarse and bitter cousin Sauvignon, as well as with the charming and curvaceous Merlot. Better yet is when you politely amuse the pair in a Meritage made in heaven. Your genteel manner has been evident since your youth. In fact, some would say you're mature beyond your years. You are graceful and elegant, with a rather lean physique and a fresh attitude. It has been said -- very discreetly of course -- that your nature is a little on the perfumy side.*

Grape?

France has the most of this grape planted.

Thinner-skinned, earlier-ripening grapes with lower overall acidity.

Handles adverse weather better in the winter than most, but spring frost can be hard on it.

The Canadians make Ice Wine out of this grape.

Synonyms: Aceria, Acheria, Arrouya, Bordo, Bouchet, Bouchy (Gascony), Breton, Burdeas Tinto, Cabernet, Cabernet Aunis, Cabernet Franco, Capbreton Rouge, Carmenet (Médoc), Fer Servandou, Gamput, Grosse Vidure, Hartling, Kaberne Fran, Messanges Rouge, Morenoa, Noir Dur, Petit Fer, Petit Viodure, Petite Vidure, Petite Vignedure, Plant Breton, Plant Des Sables, Troughet Noir, Véron, Véron Bouchy, Véronais, and Cabernet Gris.

Region?

Many may be surprised at how much of this grape is planted in the Northeast of this country. Some 5700ha are currently planted.

20 different wines and 17 varietals are authorized to be produced here.

Along a river of the same name as this DOC.

The region is known for its sparkling Pinot bianco as well as dry white wines made from Chardonnay, Malvasia Istriana and Sauvignon blanc.

Typical dishes served: Barley and bean soups, spinach strudel, risottos with seasonal

vegetables, grilled meat and rabbit. On the Carso: bleki pasta envelopes filled with vegetables, fillet steak alla carsolina (cooked with Terrano wine), jota (sauerkraut and bean soup) and cakes, including gibanica. At seaside locations: boreto alla graesana fish soup, sardines on onions cooked in vinegar, turbot in white wine and other traditional fish dishes.

Producer?

Established the winery in 1927.

The largest development came in the late 1960s when Nella and Eddi, joined forces to bring together their farming expertise.

The soil they use for this grape is mostly limestone, rich in iron and aluminum, rich of small-sized stones. Well aerated.

They aged this wine 9 months in steel and 2 months in bottle.

Year?

I don't have much for you. I found an article that the economy had stagnated this year, but that was about it. I guess you'll be on your own on this one. Just have to try it.

Answer – ???

*<http://wine.appellationamerica.com/grape-varietal/Cabernet-Franc.html>



Cabernet Franc 2005 Red Wine – Isonzo del Friuli DdOC