



Arlequin Wine Merchant
Three Bottle Monthly Club: November 2018
\$69.00 (tax & shipping not included)

CHATEAU D'ÉPIRÉ SAVENNIÈRES LOIRE VALLEY, FRANCE 2017

List Price \$27/ Arlequin Regular Price \$25/ Wine Club Exclusive Reorder \$22.5

Savennières is a small, elite subzone of the Loire Valley's large Anjou region. Made, by law, entirely from Chenin Blanc, Savennières wines come from steep, south-facing vineyards on a small slice of the north bank of the Loire River. Roman settlers first recognized the tremendous wine-growing potential of Savennière's soils, which mix blue schist and volcanic debris. Chateau d'Épiré is one of the oldest domaines in Savennières, having been in the Bizard family continually since the 1600s. Current proprietor, Luc Brizard, cultivates the estate's 27 acres with meticulous attention to detail. This cuvée is classic young Savennières: nervy and bright, with firm acidity and minerality, it nonetheless has significant weight and a hint of silkiness to its texture. In time, this wine will mellow and develop nutty beeswax, honey and honeysuckle notes. We suggest buying a few for the cellar and, in the meantime, pairing this one with luxurious shellfish (scallops, lobster) and meaty fish, such as tuna and monkfish. Or go for a pairing with the season's first Dungeness crab, simply cracked and dipped in an obscene amount of melted butter or aioli.

DOMAINE COURBET POULSARD JURA, FRANCE 2017

List Price \$29/ Arlequin Regular Price \$27/ Wine Club Exclusive Reorder \$24

Poulsard is a thin-skinned red grape from France's small, hilly Jura region, on the country's extreme eastern flank, bordering Switzerland. Right away, this gives you an idea of the kind of wine this variety makes: thin skins yield wines with low tannins; hilly Alpine territory means light, crisp reds. Often, Poulsard is blended in the Jura with Gamay, a grape that adds body and fruity richness. In this example from Damien Courbet, we see a pure, unblended version of Poulsard. Damien is the scion of a modest wine estate founded by an ancestor in 1869. Originally a classic polyculture farm raising livestock, grain and orchard fruit, as well as grapes, the Courbets began focusing on winegrowing the latter half of the last century. In recent decades they've moved to organic, and now biodynamic, farming. Bucking the Jura's reputation for insularity, Damien has worked harvests elsewhere in France (Burgundy, Alsace) and further afield, in South Africa and California. Incredibly, he destems the grapes for this wine by hand, and wild ferments the juice in closed vats over the course of an entire year (!). Despite this naturalist approach, the resulting red wine is clean and bright, with tangy, earthy cherry and floral flavors that make a great match for creamed mushrooms on toast, seared chicken breast and cheesy stuffed bell peppers.

CARY Q "NEW BEGINNINGS", SHAKE RIDGE RANCH, AMADOR COUNTY, CALIFORNIA 2017

List Price \$34/ Arlequin Regular Price \$30/ Wine Club Exclusive Reorder \$25

We'd never heard of Cary Quintana before tasting this wine, but the vineyard on this red piqued our curiosity. Shake Ridge Ranch is a name whose fame has helped raise the stature of the entire Sierra Foothills, located in California's rugged Gold Country, east of Sacramento. Planted by Ann Kraemer, it's the source of celebrated wines from Kraemer's own Yorba label, as well as those from stars like Keplinger and Favia. Born and raised in Miami to Cuban-American parents, Cary Quintana studied at the University of California, Davis, and founded a wine shop in Miami, but always wanted to make her own wine. In 2013, she moved to Northern California to pursue her dream. She harvested the Grenache and Syrah grapes for this, her first "New Beginnings" cuvée, on a harvest moon, October 4th, 2017. Cary describes this vintage as "light and easy"; the 20% Syrah adds a bit of heft and savory spice, while Grenache gives loads of bright red plum and apple flavors. Cary crushed the varieties separately, letting the Grenache juice sit with its skins for 19 days. After blending, the wine aged in neutral French oak. Just 70 cases produced. Pair with roast turkey with all the trimmings, seared pork chops or black bean and quinoa burgers.