



**Arlequin Wine Merchant**  
**Three Bottle Monthly Club: May 2019**  
*\$69.00 (tax & shipping not included)*

**VIGNOBLE DAUNY SANCERRE “CLOS DU ROY”, LOIRE VALLEY, FRANCE 2017**

*List Price \$29/ Arlequin Regular Price \$25/ Wine Club Exclusive Reorder \$23*

The Daunys are a very old family in Sancerre, the central region that lies in the heart of the Loire Valley’s prime Sauvignon Blanc territory. Farmers in the village of Crézancy since 1683, the Daunys raised, for hundreds of years, a typical mix of crops and livestock, including grapes, cereals and goats. In the early 1960s, Lucien Dauny decided to convert the farm to organic methods, after suffering serious health problems that were cured through natural medicine. Lucien eliminated the use of all pesticides, insecticides and synthetic fertilizers and fungicides on the estate—a risky and pioneering move in the Loire Valley at the time, where most agriculture had become dependent on industrial chemicals. Today Lucien’s grandchildren, Benoît and Thibault, representing the 13<sup>th</sup> generation of Daunys in Sancerre, have joined their parents Nicole and Christian in managing the family business. Since the 1980s, the family has devoted their farm exclusively to certified organic, estate-grown wines. This bottling comes from the Dauny’s small plot of vines in Clos du Roy, one of the best-known and best-sited vineyards in Sancerre—which happens to be located in Crézancy. Clos du Roy’s chalky, limestone-rich soil yield definitive Sancerre: Oak-free wines that offer the brisk citrus and green apple flavors typical of Sauvignon Blanc, along with a minerality and flinty quality that’s impossible to find elsewhere. Low yields in 2017, which concentrated sugars and flavors into just a few bunches of grapes per vine, resulted in an unusually bold, intense expression of this wine this year. Chill it well, then pair its exuberant, lime- and grapefruit-driven flavors with ceviche, flaky white fish or spicy Thai salads and stir-fries.

**LICHEN PINOT NOIR “MOONGLOW”, ANDERSON VALLEY, MENDOCINO, CALIFORNIA 2017**

*List Price \$40/ Arlequin Regular Price \$38/ Wine Club Exclusive Reorder \$35*

Anderson Valley has, in its low-key way, steadily crept to the forefront of the U.S.’s world-class Pinot Noir regions. This 15-mile long, redwood-flanked valley sits just 10 miles from the blustery Pacific Ocean, and has been a source of terrific Pinot Noir for more than three decades. In the last 15 years, Pinot-obsessed winemakers from up and down the state have flocked to Anderson Valley to make the kind of elegant, high-toned wines that we love. Lichen Estate is a new label from Doug and Ana Lucia Stewart, who founded the acclaimed Breggo Cellars on an old sheep farm in Anderson Valley in 2000. After Breggo rocketed to fame, bringing new attention and buzz to the entire appellation, the Stewarts sold the Breggo label in 2009. Crucially, they kept their vineyards, and decided to focus a new label on estate-grown Pinot Noir and Pinot Gris, and *method champenoise* sparkling wine. The Stewarts farm organically, with a passionate view of the estate as a symbiotic eco-system, in which the health of every living thing—in the soil, in the air and on land—is interdependent. It’s planted to four different clones of Pinot (Martini, Wadenswil, Pommard and 667), that ripen at different rates and yield wines with different structures and flavors. Picked and vinified separately, these small lots are then blended before aging in 3-year-old barrels to create a balanced, harmonious wine. This is a poised, lively Pinot Noir that pitches bright, tangy red cherry and raspberry fruit against darker tones of earth and forest floor. Polished, suede-like tannins support the mid-palate and the medium-full body, and making this a great wine to pair with poultry and pork. Try it with earthy or herby recipes, such as a garlic-and-herb roasted loin or whole chicken, or cutlets with a creamy mushroom pan sauce. Good meat-free options include lentil pilaf and nut loaf.

**THYMIPOULOS XINOMAVRO “YOUNG VINES”, NÁOUSSA, MACEDONIA, GREECE 2017**

*List Price \$28/ Arlequin Regular Price \$24/ Wine Club Exclusive Reorder \$21*

While much of the world’s wine regions have ripped out their interesting native grapes in favor of international varieties such as Chardonnay and Cabernet, most of Greece seems, thankfully, to ignore marketing trends and focus instead on the grapes that have grown here for millennia. Among our favorite Greek varieties, the red Xinomavro (“*ksee-NO-mah-vro*”) grape yields ageworthy reds whose high acidity and firm tannins have earned it comparisons to Italy’s regal Barolo and Barbaresco wines. This example comes from the hand of Apostolos Thymiopoulos, who makes one of Greece’s most acclaimed red wines, an oaked Xinomavro he calls Earth and Sky. Like Alejandro Fernandez’s legendary Pesquera in Spain’s Ribera del Duero, Earth and Sky is a wine that helped changed the world’s perception of an entire region. While many perceived Naoussa reds as rustic and rough, Thymiopoulos shows that, in the right hands, Xinomavro can yield fine-boned wines of filigreed elegance and haunting purity. Thymiopoulos makes Earth and Sky from the oldest vines on this family’s estate, which lies on slopes of Mount Vermio, in western Macedonia, in the country’s high northern mountains. This is his Young Vines cuvee, which offers a lighter, fresher take on Xinomavro than Earth and Sky. It’s unoaked and juicy, with very fresh, highly delicious raspberry and cherry pit flavors bolstered by medium-fine tannins. Its juiciness and easygoing structure make it incredibly versatile with food, so you don’t need to overthink the pairings. Whatever you do, chill the bottle for 20 minutes or so before serving. We suggest pouring it alongside a mixed grill of farmers’ market vegetables and garlicky chicken. Or try it with souvlaki—the wine stands up to the tangy yogurt sauce, and is amazing with lamb.