



Arlequin Wine Merchant's
Six Bottle Monthly Wine Club: May 2012
\$64.00 (tax & shipping not included)

Vullien Jacquere Savoie, France 2011

List Price \$16/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$12

In a place perhaps known more for skiing than winemaking, Jean Vullien and his sons, David and Olivier, tend 69 acres on the hillsides of Combe de Savoie, an area known for producing the best wines in the region. The Vullien men focus on indigenous varietals as well as Pinot Noir and Chardonnay—a specialty, as both sons graduated from oenology school in Burgundy. Among the parcels of Mondeuse and Bergeron lies the sustainably farmed Jacquere vineyard in the cru village of Montmelian. Grown on dark limestone and black marl, the Jacquere retains a brisk acidity, compounded by the cooler climate of the Alpine foothills. This same climate can lead to uneven ripening of the berries, and makes it almost necessary for Jean and his sons to hand harvest to ensure the optimum ripeness level in the wines.

DeAngelis Faleria Trebbiano Montepulciano, Italy 2009

List Price \$13/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10.50

The vineyards of the DeAngelis estate spring from the eastern slopes of the Apennine mountains in Montepulciano. Exposure and altitude result in highly concentrated fruit, and sustainable viticulture and winemaking yield wines of elegance and purity. This particular wine, a blend of local grapes Trebbiano, Pecorino, and Passerina, is reminiscent of the soft, unctuous whites of the Northern Rhone. Great texture, plush fruit, and a backbone of delicate acidity yield a nectar that pairs perfectly with white bean and herb stews, spring vegetable gratins topped with melted gruyere, or grilled oily fish like cod and salmon.

Domaine de la Petite Cassagne Rose Provence, France 2011

List Price \$14/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10.50

From organically farmed vineyards located on the exposed slopes of the Costieres de Nimes in Provence, winemaker Diane du Puymorin makes this lovely rose of Grenache, Syrah, Mourvedre and Counoise. Delicately pink, redolent of cherry blossoms, and bright with lively acidity, this rosé is exactly what it should be: fresh, delicious and profoundly quaffable. Juicy grapefruit and apricot tones sing on the palate, calling for fresh salads and warm afternoons. Older vines lend structure, allowing the wine to hold up just as well to late evening snacks snatched off a blazing grill.

Don Jacobo Garnacha Rose Rioja, Spain 2010

List Price \$13.50/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$9

This wine's story is richer than most: war and peace, fathers and sons, mystical pilgrimages, and two of Spain's noblest and most characteristic grapes. In 1898, the unforgettably named Saturnino Daroca returned home to Navarrete from service in Spain's Carlist Wars and beat his sword into a plowshare, planting grapes on his ancestral land. The property has been operated by Saturnino's descendents ever since. Casting a sacral aura on the tale, the winery abuts the Camino de Santiago, locally nicknamed the Ruta Jacobo: the path walked by countless pilgrims en route to the cathedral of Santiago de Compostela. The Corrals have somewhat impiously named this bottling after the *ruta's* namesake, Jacobo, or St. James. This wine itself, a 50/50 split between the ubiquitous Garnacha and the proud Tempranillo, is a light pink drinker with fine acidity, whose rich aromas of red berries that invite you to reflect on wine's place in the world.

Floresta Garnacha Blend, Spain 2008

List Price \$12/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$10

Originally founded in 1871, the Floresta winery has carried Pere Guardiola's name since the 1920's, when he took over the company. Located in the foothills just south of the French border in northeast Spain, the Guardiola family property produces only estate-bottled Macabeo and Garnacha under the house's top-tier Floresta label. Warm days and cool Mediterranean winds provide the backdrop for this sassy juice. Intense and fruity aromatics lead, juicy cherry fruits, and a vivaciously fresh finish.

Chateau Belot Syrah Blend 'La Vignalet' Saint Chinian, France 2009

List Price \$13 / Arlequin Regular Price \$11 / Wine Club Exclusive Reorder \$9

In the early 1980s, Jacques and Gisele Belot decided to buy a few acres of vineyards to tend as a hobby. Soon, the hobby developed into a passion, for Gisele in particular, who eventually obtained a degree in agriculture and became a full time wine grower. They acquired more vineyards every year, producing their first vintage in 1991. The property has expanded into a 22 acre domaine, planted mostly to Syrah with a bit of Grenache, Mourvedre, and Merlot. The Belot children have successfully built a reputation for small production, extremely drinkable wines from low-yielding vines in an up and coming region. Showing juicy plum and cherry fruit, accented by a dash of hearty spice for warmth and power, this wine is elegant yet bold, and will pair well with any sort of springtime charcuterie platters thrown together of a warm evening.