



Arlequin Wine Merchant
Six Bottle Monthly Club March 2019
\$69.00 (tax and shipping not included)

LE PARADOU VIOGNIER RHONE, FRANCE 2017

List Price \$17/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$10

Through the wines they make at their family estate, Château Pesquié, the dynamic Chaudière brothers, Alexandre and Frédéric, have brought the southern Rhône's Ventoux region the kind of acclaim previously reserved for high-rent neighbors in Châteauneuf-du-Pape. So it's not surprising that their entry-level "Le Paradou" Viognier delivers a pleasure well beyond its price. Inexpensive Viognier is often pungently musky and syrupy-sweet; this perky, oak-free bottling delivers loads of apricot-driven fruit on a palate that's impressively fresh and bright. Made from hand-picked grapes grown in prized limestone soils, it's a terrific accompaniment to chicken tagine with apricots, sea bass with tropical salsa and pumpkin curry.

FINCA LOS ALJIBES "VINA ALJIBES" VINO BLANCO TIERRA DE CASTILLA, SPAIN 2017

List Price \$16/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$11

Spain's central La Mancha region—where the fictional Don Quixote roamed and El Greco painted—is a shimmering, dusty plateau surrounding Toledo, and the source of this organically farmed white blend from Bodega Los Aljibes. Part of a vast family farm devoted mostly to cereal crops, the estate also encompasses olive groves and 178 acres of vineyards. It's all overseen by Manuel Lorenzo, scion of an old La Mancha family, who's passionate about two things: wine and horses (which he also raises on the estate). This white combines creamy, barrel-fermented Chardonnay with zesty, tank-fermented Sauvignon Blanc to create a medium-bodied, balanced white. Its mid-weight style and straightforward yellow apple flavors make it a good party pour, or pair with sautéed pork chops with apples and onions, herby baked chicken breasts or creamy lemon pasta.

DURIN PIGATO, RIVIERA LIGURE DI POTENTE, ITALY 2016

List Price \$27/ Arlequin Regular Price \$19/ Wine Club Exclusive Reorder \$15

We are big fans of both Pigato and Vermentino here at A.W.M. These genetically identical varieties yield fantastically zesty, light- to medium-bodied whites that remind us Sauvignon Blanc, but with more lip-smacking, melony fruit, and without Sauvignon's pungent edge. Pigato has freckled skin, and is grown mostly in tiny plots of steep, hand-farmed vineyards on the Ligurian Riviera, on Italy's northwest coast. Here, Antonio Basso, owner-farmer-winemaker of his family's Durin estate, tends a patchwork of micro-vineyards devoted to Pigato, many planted by his grandfather 70 years ago. Loaded with intense flavors of peaches, cantaloupe and white almonds, this white makes a fabulous pairing with prosciutto-wrapped melon. Or drink it with with Mediterranean seafood dishes, such as pesto-slathered fish or shrimp Scampi with linguini.

QUINTA DE LA VALE DE PIOS 'EXCOMUNGADO' DOURO, PORTUGAL 2013

List Price \$18/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$11

Joachim Almeida – a Portuguese architect turned farmer-vintner – traded in his drafting board for the vineyard and cellar. After months of studying geological maps and exploring dusty roads, he found Vale de Pios, a farm high in the arid, upper Douro Valley that's home to two dozen acres of old, own-rooted vines (as well as olive trees planted by Cistercian monks). From these, he makes three red wines, aged in French oak. A traditional blend of Touriga Nacional, Touriga Franca, Tinta Cao and Tinta Roriz, 'Excomungado' showcases what we love about Portuguese reds: lush plummy fruit, medium tannins, fragrant spice notes and a lifted freshness that keeps the wine from tasting heavy. Pair with steak, or go fancy with a duck breast.

DOMAINE ISLE SAINT-PIERRE ROUGE, BOUCHES DU RHONE, PROVENCE, FRANCE 2017

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

This exuberant French red is the first we've tasted from Bouches du Rhône, a tiny appellation near the mouth of the Rhône River. Founded in 1927 by Parisian wine merchant Pierre Chassaing, Domaine Isle Saint-Pierre occupies a small island in the middle of the river. Chassaing's grandson, Julien Henry, manages the estate today, and makes this red from a blend of Cabernet Franc, Merlot, Petit Verdot and Arinarnoa. It's lighter and less tannic than you'd expect, with ripe flavors of sun-warmed mulberries, red plums and licorice. Uncork this cheerful little number with your next order of souvlaki, or even a steak Hot Pocket (we won't judge). Because it's only lightly tannic, it's also great with vegetarian fare, such as falafel or a tofu burger.

BROADSIDE MERLOT MARGARITA VINEYARD PASO ROBLES, CALIFORNIA 2017

List Price \$18/ Arlequin Regular Price \$16/ Wine Club Exclusive Reorder \$12

Broadside wines are the joint project of winemakers Stephy and Brian Terrizzi, who met as students in the enology program at Fresno State. Under their Giornata label, they make tiny amounts of Italian varieties such as Aglianico and Nebbiolo; as Broadside, they craft four wines from French grapes, including this Merlot. It's a grape that excels in their chosen territory of Paso Robles, on the Central Coast. Aiming for balance over power, they pick their fruit on the early side, to preserve Merlot's leafy edge, and age it for 14 months in neutral French oak. The result is a velvety, fruity, medium-bodied red redolent of red plums, tarragon, pomegranate and tobacco. Smooth enough to pour as an aperitif, it would be terrific with pâté and salumi. For mains, we like Merlot with roast chicken; try this with a spice-rubbed bird and some braised greens and potatoes on the side.