



ARLEQUIN WINE MERCHANT
SIX BOTTLE MONTHLY CLUB MAY 2019

\$69.00 (tax & shipping not included)

LA MILLA ALBARIÑO, RÍAS BAIXAS, GALICIA, SPAIN 2016

List Price \$19/ Arlequin Regular Price \$18/ Wine Club Exclusive Reorder \$13

The lush, green river valleys of Galicia, on Spain's Atlantic coast, look more like Ireland than Spain, with drizzly wet weather to match. Albariño is the best known of Galicia's native grapes, and is perfectly adapted to the region's cool, damp climate. This variety yields crisp, fruity whites that pair fantastically with seafood. Hailing from the Rías Baixas (*REE-yas BY-shas*) subzone, La Milla is made by third-generation winemaker Angel Parada, who sources the fruit from organically and biodynamically farmed plots of old vines. Planted in sandy soils, these hand-harvested vineyards produce grapes with naturally concentrated flavors. Parada wild-ferments the juice and vinifies it in steel tanks, to keep its apple, peach and fennel flavors bright and zesty. It's a great pick to pair with papaya salad, shellfish and seafood of most any sort. Our favorite matches are peel 'n eat shrimp, steamed mussels and grilled Monterey sardines.

KIVELSTADT CELLARS SAUVIGNON BLANC "FAMILY SECRET", INDIAN SPRINGS RANCH, SONOMA VLY., SONOMA 2017

List Price \$20/ Arlequin Regular Price \$18/ Wine Club Exclusive Reorder \$16

The secret to the unusual complexity of this old-vine, single-vineyard Sonoma Sauvignon Blanc is how it's made: Kivelstadt Cellars winemaker Sam Baron divides the fruit from Indian Springs Ranch, near Kenwood, into two lots at harvest. He crushes the grapes, then wild-ferments one batch of juice in neutral French oak barrels. He lets this wine soak with its lees (spent yeast) in barrels for six months, a technique which adds nutty flavors and a weighty, silky texture. The second lot is fermented in a more standard way: in steel tanks, with cultured yeast added—yielding a zingy, citrus-driven wine. The final blend of the two lots creates a Sauvignon Blanc that offers both tangy freshness and a silky texture, and flavors that range from grapefruit and lemon to almond and yellow apple. Just 618 cases made. Serve with zesty salads and citrusy seafood and poultry dishes, such as lemon chicken.

DE CHANSAC CINSAULT ROSÉ, VIN DE PAYS D'OC, FRANCE 2017

List Price \$18/ Arlequin Regular Price \$17/ Wine Club Exclusive Reorder \$11

The Cinsault ("*san-soh*") grape is mostly raised as a blending partner for southern French reds, especially in Provence and the southern Rhône Valley, where it adds perfume and freshness to wines dominated by Grenache and Mourvèdre. But this minor variety comes into its own when made into rosé wine, where its light tannins, pretty aromatics and juicy acidity really shine. That's clear in this bottling from De Chansac, a négociant label that sets itself apart by employing Marilyn Lasserre, one of the top talents in the Languedoc, a vast region that comprises much of France's Mediterranean coast. She ensures that the fruit is picked early, in order to preserve the grape's natural acidity, and ferments the wine in tank until it is totally dry. The result is a crisp, refreshing rosé that makes a fabulous five-o'clock sipper. Or pair it with Provençal-inspired fare, such as *panisse*, eggplant-tomato gratin, *pissaladière* or bouillabaisse.

CHÂTEAU DE MANISSY, "LA BELLE ÉTOILE" I.G.P. DU GARD ROUGE, FRANCE 2018

List Price \$21/ Arlequin Regular Price \$17/ Wine Club Exclusive Reorder \$14

Château de Manissy is an historic estate in Tavel, a region in the France's southern Rhône Valley that's famous for its dry, watermelon-pink rosés. But Tavel sits in close proximity to prime red wine territory, too, which is why winemaker Florian André also makes a pricey Chateaufort-du-Pape as well as this affordable red. André apprenticed for three years under superstar winemaker Christophe Delorme, of culty Chateaufort estate Domaine de la la Mordorée, and he brings that talent to bear on this humble, oak-free blend of Syrah and Grenache. Grapes come from a single, sunny vineyard on the Manissy estate, where they grow in prime clay-limestone soil. This is a vibrant and lightly spicy red redolent of juicy plums, crushed thyme leaves and white pepper. Try it with Mediterranean flavors, such as eggplant-tomato gratin, grilled bell peppers and lamb kebabs marinated in garlic, basil and thyme.

CASA FERREIRINHA "ESTEVA", DOURO, PORTUGAL 2017

List Price \$19/ Arlequin Regular Price \$16/ Wine Club Exclusive Reorder \$14

Ferreira is one of the historic names in Portuguese wine, having been a famed Port wine company since its founding by the noble family of the same name in 1751. Casa Ferreira was the brainchild of scion Fernando Nicolau de Almeida, who, in the 1950s, began producing high-quality table wines from the Douro Region, including Barca Velha, the reference point for Portuguese reds. Today, winemaker Luis Sotomayor oversees Ferreira's vast vineyards, which include more than 2,000 acres along the steep banks of the Douro river valley. The Esteva red is a traditional blend of Portuguese varieties, including spicy Tinta Roriz (*aka* Tempranillo), Tinta Barroca, Touriga Franca and Touriga Nacional. What we like about this ruby-hued wine is its balance: It's fruity but not heavy, with smooth, medium-bodied flavors of red fruits and flowers, and enough juicy acidity to keep it fresh and buoyant. It pairs well with a vast array of foods, including barbecued chicken, souvlaki and fatty pork dishes such as ginger-pork stir fry and adobo.

CHÂTEAU LA COUSTARELLE CAHORS, FRANCE 2014

List Price \$18/ Arlequin Regular Price \$15/ Wine Club Exclusive Reorder \$14

Château La Coustarelle is small estate winery owned by Michel and Nadine Cassot in the village of Prayssac, in the Cahors region of southwestern France. Here, wines are traditionally made from Malbec, a grape that Americans know best in its Argentine persona, which is to say, a variety that makes lusciously smooth, superfruity reds. But in Cahors, the grape's motherland, Malbec is a different beast, yielding powerful reds of impenetrable color and teeth-staining tannins. The Cassots tame the grape's natural tannins by growing Merlot, which they blend into the Malbec to soften it and give it and give the wine more accessible palate. Pair this full-bodied, brambly, black-fruited red with rustic foods that have plenty of fat and protein to tame its tannins. Duck makes a great choice, and it's easy enough to buy a smoked duck breast and sizzle it until crisp, with duck-fat-fried potatoes. Or go for grilled sausages with whole grains and greens. Vegetarians will do well with a bubbly mushroom casserole fully loaded with aged cheese.