



Arlequin Wine Merchant
Three Bottle Monthly Club: April 2017
\$69.00 (tax & shipping not included)

Chateau Pegau Côtes du Rhône Blanc Cuvée Lône 2015

List Price \$22 / Arlequin Regular Price \$20/ Wine Club Exclusive Reorder \$18

Domaine Pegau is owned and operated by the Ferauds families, who have been growing vines in Chateauneuf-du-Pape since 1670. Paul Ferauds, one of four children, now handles the main operation at Pegau with daughter Laurence.

In 2012 they expanded their vineyards and purchased the property where Chateau Pegau lies in Sorgues, just 4 kilometers from Chateauneuf du Pape. Paul has been growing and producing wine since he was 14 years old, while daughter Laurence went to school to study viticulture and oenology. Together they have grown their family business immensely, yet continue to stay committed to a traditional culture that emphasizes the expression of terroir. The Cotes du Rhone Blanc is made from four different grapes (Clairette, Bourboulenc, Grenache Blanc, and Ugni Blanc) on loamy and pebble soil. The grapes are hand harvested with strict sorting and pressed and kept in stainless steel tanks and ferment over 12 days. Bright stone fruit, fresh melon, and honeysuckle on the nose compliment the zesty mineral and bright acidity on the palate. Pair with Calamari with Leek Fondue, Chicken Fajitas or Pumpkin Risotto.

La Folie Luce “Encore” Saumur Champigny, Loire 2014

List Price \$27 / Arlequin Regular Price \$22/ Wine Club Exclusive Reorder \$20

Loic Terquem has a highly unusual pedigree for a French vigneron: in 2009, after 20 years in IT, and possessing no experience, family history or inheritance in the wine business, he purchased a single hectare in the Saumur-Champigny appellation in the Loire Valley, and founded La Folie Luce. He now farms 4 hectares given over entirely to Cabernet Franc and, in a shockingly brief amount of time, has become a winemaker worthy of attention. The “Encore” comes from 3 plots on that first hectare; it is made out of younger plants (average age: 35 years) from sandy silt on clay soils, fermented on indigenous yeasts and aged exclusively in concrete tanks for 8 months. Like all the wines Loic makes, it is informed by his dedication to organic methods: his vineyards have been certified organic since he began and were recently certified bio dynamic as well. Luic’s goal is to produce what he deems ‘sincere’ wines, with as much fealty as possible to the soils on which they were grown and the climatic conditions that obtained the year of their production. The 2014 Encore is a great example of this philosophy in practice -- it features a soft refined palate highlighted by notes of peppery arugala and cigar smoke, and limned by black cherry fruit. Pair with Duck with Olives, Four Cheese Pizza or Senegalese Chicken Yassa

Dolores Cabrera Fernandez ‘La Araucaria’ Canary Islands 2015

List Price \$25/ Arlequin Regular Price \$21 / Wine Club Exclusive Reorder \$18.50

Dolores Cabrera Fernandez began producing her own wines in 2013, following the purchase and rehabilitation of an abandoned vineyard in the Valle de la Orotova, a DO along the northwestern coast of Tenerife, the largest of Spain’s Canary Islands. Though Orotova was one of the first areas of the Canary Islands placed under vine when Spanish arrived in the 15th Century, most of the land formerly used for winemaking has been repurposed for banana production. Dolores’s vines are very old, still growing on their own rootstock due to the Island’s fortunately phylloxera-ignorant ecosystem. ‘La Araucaria’ is 100% Listan Negro, the Canary Islands, principal red grape, and is grown as naturally as possible without the use of any herbicides, and undergoes carbonic maceration during fermentation to bring out cherry aromas and flavors on the palate. Like the rest of the Canary Islands, Dolores’s 4 hectares sits on volcanic soil and the smoky, cracked peppercorn note characteristic of such terroir comes through clearly in this vintage alongside a well-integrated acidity and medium body. Pair with Pork Tenderloin with Onions, Deep-fried Potatoes with Spicy Tomato Sauce Or Beef Enchiladas.