



Arlequin Wine Merchant
Three Bottle Monthly Club: April 2018
\$69.00 (tax & shipping not included)

MARCHAND TAWSE BOURGOGNE ROUGE BURGUNDY, FRANCE 2015

List Price \$32/ Arlequin Regular Price \$28/ Wine Club Exclusive Reorder \$26

Founded by Pascal Marchand (formerly of Pommard's Comte Armand) and Canadian financier Moray Tawse, this house is at the forefront of a new wave of *vignerons* and *micro-négociants* in Burgundy's Côte d'Or embracing organic viticulture. Since 2010, Marchand-Tawse has steadily accumulated choice village, *premier cru*, and *grand cru* parcels, and, in 2012 they purchased Gevrey-Chambertin's famous Domaine Maume. The grapes for this cuvée hail from vineyards from the base of the wine-growing slopes of (in decreasing order) Marsannay, Nuits-Saint-Georges (Prémeaux side), and Maranges, composed of mostly clay and marl soils mixed with limestone. The blend offers an excellent cross-section of the Côte d'Or's nuanced terroirs. Pascal and Moray only work with like-minded growers with whom they have longstanding relationships. The fruit is generally sourced from quality vines that are at least 35 years old from the finest terroirs. Many (but not all) of these vines are farmed organically or biodynamically. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest. This classic Burgundy is an absolute pleasure. It offers pure Pinot Noir pleasure, with silky, soft tannins and bright notes of juicy red berries, as well as an earthy edge that one typically finds in fruit from the Côte de Nuits. It is a great partner for everything from cedar planked salmon to jerk chicken to spicy vegetable and tofu bim bim bap.

ERIC KENT "LUKE'S GROVE" CHARDONNAY RUSSIAN RIVER, CALIFORNIA 2016

List Price \$42/ Arlequin Regular Price \$38/ Wine Club Exclusive Reorder \$32

Kent Humphrey and Colleen Teitgen were married in Sonoma's Stirling Vineyard in 2002. The next year, they crushed the first vintage of wine under their tiny label, Eric Kent Wines, with grapes from the same spot. Located in the dead center of the most revered Chardonnay terroir in Sonoma County- bordering Kistler and Dehlinger Vineyards on Vine Hill Road—the Stirling Vineyard has provided grapes for thirteen vintages of this gorgeous Chardonnay, of which Kent made just 320 cases in 2016. Kent is a self-taught winemaker who worked in advertising before he left that world for wine. He apprenticed at Napa's Ballentine Vineyards and at Chasseur, a culty producer of Pinot Noir and Chardonnay in western Sonoma County, before striking out on his own with Colleen. Colleen, an accomplished artist, assists Kent with blending decisions, and Kent helps Colleen in choosing the artwork for the labels, which is different each vintage. This stylish Chardonnay balances elegance and power, with intense, floral-edged poached pear and yellow apple notes brightened by vibrant acidity. We were thrilled to secure an allocation of this wine for our club members, as it is typically available only to members of the winery's mailing list and to select restaurants. While it's easy to love right now, it will reward a few years of patient aging in bottle, too. Serve with mild, rich fish and poultry dishes, or with creamy polenta or pasta. Roast salmon with sautéed spring peas and zucchini, Le Cirque's classic Pasta Primavera and risotto with sea bass and fennel make superb pairings.

VIGNE RADA CANNONAU DE SARDEGNA "RIVIERA" SARDINIA, ITALY 2016

List Price \$25/ Arlequin Regular Price \$23/ Wine Club Exclusive Reorder \$21

A banker by trade, Luigi "Gino" Bardino long dreamt of escaping his stagnant office existence and devoting his life to wine, his true passion. After years of studying enology in his spare time and numerous experimental vinifications, Gino finally quit his desk job and, with the support of his family, planted his own vineyards and built a small winery in his hometown of Alghero, on Sardinia's northwest coast. A gorgeous medieval city limned by pristine beaches and dramatic limestone cliffs, Alghero possesses a unique Catalan influence (the result of a 14th century invasion) discernable in the food, architecture and local dialect. It is also an ideal climate for growing excellent wine, with crisp sea breezes and Mistrael winds moderating the Mediterranean heat, and rocky limestone soils. Gino produced his first vintage in 2012, and focuses exclusively on indigenous varietals, sustainably grown and hand-harvested by the entire family. The Riviera is made from Cannonau aka Grenache (France) and Garnacha (Spain); the grapes are de-stemmed and lightly crushed before fermentation and aging primarily in stainless steel, with 30% in neutral oak casks for 3-4 months. The resultant wine is an object example of why many consider Sardinia one of the world's great terroirs for this versatile red grape. Bright and plush, emphasizing freshness over extraction, it promulgates a lovely purity of fruit and caressing texture on the palate. There's a sun-warmed richness to the finish that makes this bottle an excellent companion to Mediterranean fare like seared lamb tenderloin Tagliata, cuttlefish ink ravioli or vegetarian Zuppa gallurese.