



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

**PRODUTTARIO DEL BARBARESCO LANGHE NEBBIOLO PIEDMONT, ITALY 2016**

*List Price \$29/ Arlequin Regular Price \$27/ Wine Club Exclusive Reorder \$25*

Piedmont's legendary Produttario del Barbaresco is likely the world's best and most famous winemaking commune. Its storied existence – stretching from the late 19<sup>th</sup> century establishment of Nebbiolo's classification system, through the fallow years under fascism, to a modern re-birth occasioned by post-war economic scarcity– limns the history of Italian oenology and the Italian state alike. Today, Produttori del Barbaresco consists of 50 families farming 100+ hectares of Barbaresco's greatest vineyards, dedicated to one grape, Nebbiolo, and collectively responsible, year in and out, for some of its finest expressions. The DOC Nebbiolo is the commune's entry-level offering and as such, represents astounding quality at its price point; it is 100% sourced from DOCG certified Barbaresco sites on calcium rich limestone soils, ferments in stainless steel and spends 6 months aging in large oak casks before release. And even by Produttario's lofty standards, the 2016 vintage is a distinct pleasure. It begins with a sumptuous bouquet of red cherry and licorice, star anise and tarry spice, after which a precise and elegant palate, defined by the interplay of appropriate acid and fine grained tannins, takes over and closes the distance to a supple and elegant finish. Pair with mushroom risotto, chatcuterie or a moderately spicy Asian noodle dish.

**CALABRETTA CARRICANTE BIANCO SICILY, ITALY 2016**

*List Price \$26/ Arlequin Regular Price \$23/ Wine Club Exclusive Reorder \$21*

Calabretta is a family run estate perched a half mile above sea level on the northern slopes of Mount Etna, Europe's largest active volcano. Established in 1900, it sold barrels exclusively to local restaurants and specific customers until 1997 when Massimo and Massimiliano (3<sup>rd</sup> and 4<sup>th</sup> generation, respectively) decided to begin bottling their wine under their own label and make it available to the wider world. Calabretta's fealty to ancestral Sicilian winemaking methods -- farming its old, ungrafted vines organically, picking and sorting by hand, and aging the reds several years before release – has remained unchanged however, and this focus on tradition and terroir is palpable in its Carricante. One-third sourced from 60-100 year old vines, (the remaining two-thirds are from vines planted in 2004) and fermented and aged in stainless steel, it displays all the verve and distinctiveness of Etna's more heralded reds. The nose offers aromas of flower and flint, followed by a mineral-driven palate with notes of citrus and herbs and a great saline finish redolent of the sea breezes that sweep over the vineyard. Pair with pretty much any kind of grilled seafood – swordfish would work especially well.

**B. KOSUGE GAMAY NOIR CARNEROS, CALIFORNIA 2016**

*List Price \$29/ Arlequin Regular Price \$24/ Wine Club Exclusive Reorder \$21*

Although Byron Kosuge possesses the background of a born winemaker (a childhood in Davis, where his father was a professor of plant pathology at the university), it wasn't until his late 20s, master's degree in American literature in hand, that he decided to concentrate exclusively on wine. Since then however, he has become one of the most experienced and prolific vintners in California, spending 15 years at Saintsbury in Carneros before assuming winemaking duties for several small projects including Miura and McIntyre and Alder Spring Vineyards (amongst others) in California and Kingston Family Vineyards in Chile. In 2004, he started the label that bears his own name, aiming to focus on Pinot Noir and Syrah and Chardonnay from several different California sites. In 2013 however, his self-described "love affair" with Gamay commenced when he purchased a few Beaujolais clone cuttings from a farmer in in the Sierra Foothills and grafted them onto some vines in a tiny Carneros vineyard known as "The Shop." 2016 is the 2nd resultant vintage and it makes an easy case for Kosuge's ardor: whole cluster fermented for the most part with native yeast and aged in concrete tanks, it is reminiscent of a hearty, warm vintage Beaujolais with herb-accented notes of pomegranate, plum and pink peppercorn. Enjoy alongside chorizo-crust cod, braised chicken with figs and cherries or lentil soup.