



Arlequin Wine Merchant
Six Bottle Monthly Club January 2018
\$69.00 (tax and shipping not included)

A. A. BADENHORST "CURATOR" WHITE BLEND, SWARTLAND, SOUTH AFRICA 2016

List Price \$9/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$12

Adi Badenhorst became a winemaking star in South Africa by focusing on unfashionable blends from the country's under-the-radar Swartland region. Far from the manicured vineyards of luxe Stellenbosch estates, Badenhorst crafts brilliant, idiosyncratic blends that have achieved cult status among the wine vanguard. A believer in ultra-minimalist winemaking, Badenhorst seeks out red Rhône varieties and old-vine Chenin Blanc, and relies on native yeasts and no additives except sulfur. The two affordable Curator blends—a red and a white—are a joint project with Badenhorst's U.S. importer, Bartholomew Broadbent. "There is so much high-quality fruit in the Swartland that ends up unrecognizable in Bag-in Box blends," Badenhorst explains. We fell in love with this white's silky texture and rich, vibrant peach and lemon flavors. Made from Chenin Blanc (60%) with Viognier (20%) and Chardonnay (20%), it's pure and almost luscious -- a great pairing for white meats, rich poultry dishes and creamy soups, pastas and risottos.

FALESCO LE PÒGGERE "EST! EST!! EST!!!" DI MONTEFIASCONE D.O.P., UMBRIA, ITALY 2015

List Price \$12/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$9.5

Brilliantly talented winemaker Ricardo Cotarella consults for wineries around the world. But it's at his Umbrian estate, Falesco, that Cotarella's passion for experimentation becomes clear. There, he and brother Renzo make Montiano, one of Italy's best Merlots, along with a compelling collection of wines based on obscure native grapes sourced from Umbria and the neighboring Lazio region, as well as a few French varieties. "Est! Est! Est!!!" is the Cotarellas' everyday white—a gulpable quaffer made from 50 percent Trebbiano blended with fragrant Malvasia and the extremely rare Roschetto grape. Redolent of yellow apples, citrus and white flowers, the wine balances crisp acidity soft flavors of pear and melon. It's an ideal white to sip on its own, or to pair with flaky white fish, zesty shrimp dishes or spicy chicken skewers. PS: Check the label for the cute story behind the wine's odd name.

DOMAINE DE FEINOUILLET VIN DE PAYS VAUCLUSE, FRANCE 2016

List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11.5

Brothers Patrick and Vincent Soard own and manage this southern Rhône Valley estate, located in the village of Beaufort de Venise. They trace their winemaking lineage back to a great-grandfather whose wines were winning medals as early as 1902, although more recent generations sold off the family grapes to the local cooperative. In 1988, the brothers constructed their own tiny winery. Today they're known for superb estate-grown Beaufort de Venise A.O.C. wines—two muscular, ageworthy reds and a dessert Muscat. But this small-lot *vin de pays* is the steal in their cellar. An unusual blend of Merlot and Marselan—a little-seen cross of Cabernet Sauvignon and Grenache—it's a silky, spicy, utterly quaffable red laden with rich red cherry fruit. Try it with pizza, pork chops, grilled meat or hoisin ribs, or just sip it while catching up on Game of Thrones.

VILLA DORA VESUVIO ROSSO, CAMPANIA, ITALY 2013

List Price \$18/ Arlequin Regular Price \$16/ Wine Club Exclusive Reorder \$13

It's tough to find truly distinctive, terroir-driven wines at this price point, so we were thrilled to taste this flavorful red. It comes from organically farmed vineyards planted in pure volcanic rock, on the slopes of Mount Vesuvius, in Italy's Campania region. It's made chiefly from Piediroso, a grape indigenous to Campania that makes brambly, juicy, low-tannin reds. In Villa Dora's bottling, the grape gets bolstered by the addition of 20 percent Aglianico, the extremely tannic variety responsible for Campania's most ageworthy reds. The result is a soft, food-friendly red with just enough structure to stand up to a huge range of tomato-based pastas, stews, braises and pizzas, whether based on red or white meat, or just enriched with lots of cheese.

PRISMA SAUVIGNON BLANC, CASABLANCA VALLEY, CHILE 2016

List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11

Chile's wind-scrubbed coastal regions have become a terrific source of zesty, overachieving Sauvignon Blanc. Located a mere 90 minute drive from Santiago, the Casablanca Valley is a go-to zone for fans of the grape variety. Fruit for this wine come from three Casablanca sites, one of which is a 35-year-old vineyard—in fact, it's the first site planted to Sauvignon Blanc in the region. Grown in sandy, clay soils that naturally limit vine yields, harvested by hand and vinified without oak, the wine offers juicy, intense grapefruit and Meyer lemon flavors highlighted by crisp acidity. Enjoy as an aperitif, or pair with warm goat cheese salad, lemony fish, oysters or nearly any light shellfish dish. It's also excellent with sushi and sashimi.

CHÂTEAU BERNEUILH BORDEAUX SUPÉRIEUR, FRANCE 2010

List Price \$14/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10

Bordeaux is France's largest wine region, and produces vast quantities of modest bottlings that are easy to overlook in the hype around the region's *grands crus*. Surprisingly, Bordeaux has become a stealthy source of great-value reds, mostly coming from small family estates tucked far away from the grand châteaux that boast names like Lafite and Latour. Made from a 50/50 blend of Merlot and Cabernet Sauvignon, this red from Château Berneuilh is medium-bodied and cherry-driven, with ripe fruit flavors underscored by cedary oak. Serve this red with a meal—ideally savory beef or lamb, or with foods that incorporate aged cheeses.