



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

COL DE MONDO MONTEPULCIANO D'ABRUZZO "SUNNAE" TUSCANY, ITALY 2016

List Price \$13/Arlequin Regular Price \$11/Wine Club Exclusive Reorder \$9

Not to be confused with Montalcino, the Tuscan hill where Brunello is born, Montepulciano is a grape variety planted widely in central and southern Italy. "Montepulciano d'Abruzzo" is an official quality wine zone ("D.O.C.") for wines made from the Montepulciano grape in the Abruzzo region. It yields plummy reds that range from simple, soft table wines to robust, tannic offerings. This example comes from a dynamic estate founded in 2001 by brothers Antonio and Vincenzo Mazzocchetti and their friend Francesco Polastri. They make their "Sunnae" cuvée from young vines from three hillside vineyards. Vinified in neutral oak, steel and cement vessels, it's ideal with pizzas, sausages and tomato-sauced pastas.

SIDEBAR CELLARS ROSÉ, RUSSIAN RIVER VALLEY, CALIFORNIA 2016

List Price \$18/Arlequin Regular Price \$15/Wine Club Exclusive Reorder \$12

You'd think that David Ramey, one of California's most respected winemakers, was busy enough crafting iconic, age-worthy Chardonnay and Cabernet under his namesake label that starting a new line of wines would be out of the question. But, happily for those of us who love both good wine and a good bargain, Ramey launched the affordably-priced Sidebar wines with his daughter Claire two vintages ago. Focused on offbeat varietals and early-drinking cuvées, Sidebar is still a very boutique operation. A case in point: this rosé, which is made from old-vine Syrah from two sites in Sonoma's Russian River Valley. It's bone dry and refined, with a saline edge to its spicy currant and grapefruit flavors. We like it with spice-rubbed cutlets of poultry or pork and Niçoise salads.

CHATEAU LESTRILLE BLANC ENTRE-DEUX-MERS A.O.C. BORDEAUX, FRANCE 2016

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

Château Lestrille is a 96-acre estate located in Entre-Deux-Mers, Bordeaux's sprawling, white-wine-driven appellation between the Dordogne and Garonne rivers (the name *entre deux mers* translates roughly as "between two tides"). It's helmed by Estelle Roumage, who, after apprenticing under her father and working harvests in Chile and New Zealand, took over winemaking in 2006. Like nearly all wines labeled "Entre Deux Mers", this one is made chiefly from Sauvignon Blanc. To it, Roumage adds a dash of Muscadelle, giving this crisp, dry white a floral accent. It needs no accompaniment to be delicious, but is also terrific with salads and citrusy seafood.

TENUTA RAPITALA GRILLO SICILIA D.O.C. ITALY 2016

List Price \$16/Arlequin Regular Price \$13/Wine Club Exclusive Reorder \$11

In 1968, French-born count, Hugues Bernard de la Gatinais, and his Sicilian-born wife, Gigi Guarrasi, inherited Tenuta Rapitalà estate from the Guarrasi family after it was destroyed by an earthquake. They soon rebuilt the winery and rehabilitated the vineyards. At the forefront of the quality revolution in Sicily, Tenuta Rapitalà was one of the first five producers on the island to offer estate-bottled wines, starting with the 1976 vintage. Now managed by their son Laurent, Rapitalà offers this white made from Grillo, an indigenous Sicilian variety that produces refreshing, zesty whites. Vinified in stainless steels, the 2016 Rapitalà Grillo offers crisp citrus and herb flavors that make it perfect for spring's piquant vegetable dishes and lighter fare. Try it with pasta with snap peas and spinach, or shrimp with garlic scape pesto.

DOMAINE PETRONI ROUGE, CORSICA, FRANCE 2015

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

Corsica has become one of the most exciting wine regions in France, if not the world. Niellucciu, the leading red grape in the island's north, is genetically identical to Italy's Sangiovese variety, but yields utterly distinctive wines, redolent of wild herbs, flowers and minerals. This introductory red from Domaine Petroni, a family winery founded in 1885, blends Niellucciu with Syrah (35%) and Grenache (15%) for a touch of spice and plummy fruit. It's made by Ramazzotti brothers—Jacquese and François—who took Domaine Petroni in 2008. Made without oak, this red is both juicy and fruity, with a layer of tannin on the finish that calls for food. Pick up the wine's herby edge with red or white meats, or cheesy pastas, accented with fresh rosemary, thyme or oregano.

DOMAINE DU SOMAIL "LE VIN DU PLUME" MINERVOIS LANGUEDOC, FRANCE 2015

List Price \$16/Arlequin Regular Price \$14/Wine Club Exclusive Reorder \$12

The sunny, wind-scrubbed hills of Minervois, high above the plains along France's Mediterranean coast, are an under-the-radar source of distinctive, delicious reds. While big producers have moved in in recent years, so have ambitious, passionate vignerons driven to make terroir-driven wines on a human scale. The partners behind Domaine du Somail are one such group. Spouses Julie Diaz and François Fabre both come from families with an old tradition of winemaking. They teamed up with two friends, including Germain Michel, sommelier and owner of Oakland's Michel Bistro, to realize their dream of reviving François' family estate in the Minervois hills. Made from organically farmed, hand-picked grapes, Le Vin du Plume is a blend of 80% Mourvèdre and 20% Syrah. This is a plummy, vivacious red with lots of juicy red fruit flavors and a bit of cracked pepper spice. It's great with rustic meats (country pate, saucisson) and hard cheeses.