



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

CONTRADE NEGROAMARO PUGLIA, ITALY 2016

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

The Contrade (Latin for parcel of land) label is a new project from the Falvo family, owners and operators of the Salento mainstay La Velli Winery. Founded in 2015, with the goal of working with local grape growers to showcase the dynamic indigenous grapes of Puglia, it offers quality wine at affordable prices. Negroamaro is the most representative red grape of Salento, the sub-region of Puglia where the Contrade vineyards are located. It is full-bodied, rich and elegant, structured by the soft tannins characteristic of the Italian classics. The word Negroamaro is a Latin-Greek construction, emphasizing the colour of the grape: niger from Latin "black" and mavros from Greek "dark". Pair this hearty red with spicy Calabrian sausage, slow baked lamb and potatoes, or Mediterranean grilled tuna steak.

DOMAINE DE CASSAGNOLES RESERVE CUVÉE GROS MANSÉNG GASCogne, FRANCE 2016

List Price \$12/ Arlequin Regular Price \$10/ Wine Club Exclusive Reorder \$8

Gascony, sandwiched between Bordeaux to the north and the Pyrénées to the south has long been known for great value wines. However, there are also some truly superlative winemakers in the region – such as Gilles Baumann, who founded Domaine de Cassagnoles in 1980 and his daughter Lauren, who joined him in the vineyard in 2002. They farm sustainably, primarily work with indigenous varieties, and all their white wines spend several days stabilizing in cold tanks prior to fermentation to retain aromatics. The Reserve Cuvée Gros Manséng is also skin macerated and aged on the lees until bottling. The result is a fresh and complex take on this quintessentially Gascon grape, featuring smoke, melon and minerals on the nose, and a lively palate of citrus fruit backgrounded by a touch of basil and white pepper. Ideal for shellfish, freshwater fish with asparagus, goat cheese or vegetable frittatas.

SKYLINE ARTISAN RED LODI, CALIFORNIA 2014

List Price \$20/ Arlequin Regular Price \$17/ Wine Club Exclusive Reorder \$14

Skyline Wines are unique blends envisioned and produced by the Thomas Fogarty winemaking team with forty years of farming experience and wine production in the Santa Cruz Mountains. The Skyline Artisan Red is a red wine blended from selected lots on the sandy soils of Lodi. This cuvée pairs two traditional Spanish varieties (Tempranillo and Grenache) with two of California's most historic grapes (Zinfandel and Petite Syrah). The wines are fermented separately, raised in oak and then finished in stainless steel, highlighting their richness and preserving focus. This wine is crafted for immediate accessibility and enjoyment. Pair it with baby back ribs, pulled pork sandwiches, or rye gougeres with goat cheese.

VILLA WOLF PINOT GRIS PFALZ, GERMANY 2017

List Price \$15/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10

Founded in 1756, in Germany's Pfalz region, Villa Wolf (initially known as JL Wolf estate) was, for the better part of two centuries, a successful and well-respected *weingut*. By the end of the 20th century however, it was languishing -- until Ernst Loosen, of the legendary Dr. Loosen, took over the property in 1996 and began to restore its hard-won reputation. Today, the estate is run by a pair of Loosen proteges, Sumi Gebauer and Patrick Moellendorf, and the energy and vitality they have brought to it is evident in the 2017 Pinot Gris. The grapes go through fermentation in a combination of stainless steel, neutral oak and concrete tanks. Malolactic fermentation is avoided to preserve a lively acidity and the wine receives only light filtration before bottling. The finished product is medium-bodied and refreshing with notes of peach throughout and a pleasantly stony mineral finish. Enjoy alongside salmon, chicken or pork.

CHATEAU SAINT NABOR COTES DU RHONE, FRANCE 2012

List Price \$14/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$10

For 6 generations the Castor family has owned and operated Chateau Saint Nabor in the Rhone Valley, expanding from 7 hectares in 1970, when Gerard (5th generation) took over at 17 after his father's sudden death, to 150 hectares today, as his sons Jeremie and Raphael assume the reins. Throughout, they have epitomized continuity, tradition and quality in Rhone winemaking. The 2016 Cotes du Rhone is composed of 65% Grenache, 15% Syrah and 10% each Carignan and Cinsault. It possesses a rich nose of red currant and blackberries followed by an elegant palate with soft and supple tannins, red fruit and spice. Pair with turkey cooked in mustard sauce or braised lamb chops.

LA CAMPRENERA FALANGHINA CAMPANIA, ITALY 2016

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

La Capranera is a relatively new producer located in Campania that focuses on producing organic wine from indigenous grape varieties. La Capranera, which means "black goat" in Italian, is named for the indigenous breed of goats - cilentana nera - that graze in the national park near where the grapes for these wines are grown. Once on the verge of becoming extinct, the goats have had a resurgence in population, just as wines from Campania have recently enjoyed increased visibility internationally. The Tyrrhenian Sea is located just a few miles away and has a moderating effect on the climate of this region, producing excellent wines of exceptional ripeness and balance. Plump and super expressive, this Falanghina explodes with yellow floral aromas and lime, white peach and crisp yellow apple flavors. It is rich and creamy in the mouth, with a briskness that makes it ideal for outdoor drinking in crisp weather. Try with soft shell crab, pesto pasta or by itself.