



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

AI VECCIA VERMENTINO TUSCANY, ITALY 2016

List Price \$17/ Arlequin Regular Price \$15/ Wine Club Exclusive Reorder \$12.5

We were impressed by this Vermentino—not just on account of its delicious, but because it comes from Tuscany. Our favorite Vermentinos are usually from Sardinia, Corsica and the tiny French appellation of Bellet. And yet here's Aia Vecchia, a family winery in Bolgheri, not far from the Tyrrhenian coast, making a mouthwateringly bright, exuberantly fruity version that competes with any Vermentino at this price, anywhere. As you'd expect from an estate in Bolgheri—an area known for pricey “Super Tuscans”—the Pellegrini family, owners of Aia Vecchia, concentrate on reds. But we vote this steel-fermented white as the steal in their small lineup. It's peachy and bright, with a honeysuckle note from the addition of a dash of Viognier. Serve as an aperitif, or with zesty shellfish dishes, like Cajun shrimp

AGARRUS “LE CIGNONE ET LE...CÉVENNES”, IGP, FRANCE, 2015

List Price \$25/ Arlequin Regular Price \$20/ Wine Club Exclusive Reorder \$15

Serge Scherrer is a postman by profession and a winemaker by vocation. He tends both vines and his postal route in Saint-Quentin-la-Poterie, an ancient village high in the foothills of the Cévennes mountains, above the Languedoc plains in southern France. A native of Alsace, Serge studied winemaking there but, like an increasing number of ambitious winemakers in search of affordable terroir, he landed in the Cévennes, where limestone soils, high altitudes and fierce winds create ideal terroir. Working organically, Serge farms 10 acres of old, low-yielding hillside vines. He makes this oak-free, hand-picked white from Grenache Blanc grown in loess, clay and sandy topsoil over limestone substrate. It's round, fresh and medium-bodied, and offers a pretty floral edge to its ripe flavors of peaches and citrus. Try it with mild cheeses, scallops and white fish—we love it with a burrata, peach and basil salad.

CAVE DU RIBEAUVILLE PINOT BLANC ALSACE, FRANCE 2016

List Price \$14/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11

Ribeauville is a medieval Alsace village of movie-set picturesqueness, with half-timbered houses framing views of vineyards climbing the steep green hillsides beyond. The local *cave* (co-operative) is France's oldest, having been founded in 1895. It's not a large operation, and focuses very much on wines sourced from the town and its surrounding villages. Numerous *grands crus* occupy the south-facing slopes around Ribeauvillé, but the quality of the co-op's wines has not always matched that of the terroir here. That changed greatly in recent years thanks to the late Denis Dubourdieu, a star Bordeaux consultant. Investments in vineyards and cellars, plus Dubourdieu's expertise, mean that this Pinot Blanc delivers flavors and finesse beyond its price. Its juicy, vibrant pear and lime flavors are a great pairing for grilled fish, spiced pork chops and lemony chicken dishes.

TERREDORA DI PAOLO AGLIANICO CAMPANIA IGT, ITALY 2015

List Price \$17/ Arlequin Regular Price \$15/ Wine Club Exclusive Reorder \$12

When a dispute divided Campania's famous Mastroberardino winemaking clan, Walter Mastroberardino gave up the right to make wine under the family name—but kept most of the historic vineyards. His Terredora wines come from a precious inheritance of nearly 500 acres of estate vines, planted entirely with the region's native grapes. This wine showcases Aglianico, the tannic Campanian red variety that yields structured, black-fruited wines. Here, Terredorra tames its tannins to yield a smooth red redolent of black tea and plums. Serve with meaty pastas, herbed lamb chops and cheesy vegetarian dishes, such as eggplant lasagna or risotto.

LA VINA DEL BELULÚ GARNACHA CASTILLA VDT, SPAIN 2016

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

Today, the Spanish word “Garnacha” refers to the grape variety that stars in two of world's more celebrated red wine regions—France's Châteauneuf-du-Pape (where it goes under the alias *Grenache*) and Spain's celebrated Priorat zone. But in the old days in Spain, *garnacha* was a name for traveling theatre groups—hence the name of this Grenache-based wine. A “bululú” was an itinerant actor who could play many parts; in the similar way, sort-of, you could say that Grenache can stand alone as a lead, perform well as part of an ensemble piece. Anyway, we really liked this Garnacha, which is made by Ruth and Ana de Andrés, who themselves are stars of the Spanish winemaking scene. They make this wine from old, gobelet-pruned vines dug into sand and granite way up in the Sierra de Gredos, outside of Madrid. The breathtaking altitude (3,000 feet) means the wine stays fresh and juicy, not jammy. Serve this super-supple, super-yummy red with pizza, ribs or tacos al pastor, or just guzzle it down with a Netflix binge.

BODEGAS ARADON TINTO RIOJA DOC, SPAIN 2016

List Price \$16/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11.5

This light, mineral take on Rioja comes from vineyards around the village of Alcanadre, which sits on a high plateau where the Roman village of Aradon once existed, 25 miles east of Logroño. Today, local grape-growers haul their harvest across a multi-arched stone bridge—the only structure standing from ancient times. Vinified without oak and made chiefly from Tempranillo, the wine gets a touch of fruitiness from the addition of 10 percent Garnacha. The result is an easy-going red that's terrific as a happy hour pour with a platter of chorizo, olives and cheese, or paired with heartier fare such as sausages, paella and tomato-based pasta dishes.