



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

**CASTELLO MONACI PETRALUCE VERDECA LECCE, ITALY 2015**

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

For generations, Castello Monaci has helped define Apulian winemaking. Located in the heart of the Salice Salentino DOC, in Italy's Puglia region (the "heel of the boot" in the far southeast) and housed in a 16<sup>th</sup> century castle, it is dedicated to producing indigenous varietals in a sustainable manner. Puglia's dramatic climate, which boasts Italy's most intense sunlight tempered by maritime breezes from the Adriatic and Ionian Seas, presents unique methodological challenges that lead to singular results. Castello Monaci harvests exclusively at night, vinifying each parcel separately and possesses a stunning barrel cellar carved out of hard rock. The Petraluce (so named for light colored stones that litter the vineyards) is made from Verdeca, an indigenous seaside varietal that is fermented in stainless steel and aged on its lees and then in bottle for 2 months before release. Sapid and summery, its lime and mineral palate sings alongside tomato bruschetta or grilled shellfish.

**DOMAINE DES SEAILLES "PRESTO BLANC" COTES DE GASCONNE, FRANCE 2016**

*List Price \$15/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$12*

Domaine de Séailles has been a family-owned estate since 1961 and lies in the commune of Mouchan in the heart of Gascony, and is one of the pioneers of organic viticulture in this region. The estate, managed by Julien Lanclot and Laurent Lefèvre, is made up of 25 hectares of vineyards, half of which are planted with white grapes. The 'Presto Blanc' is made from equal parts Sauvignon Blanc and Sauvignon Gris (a grey-colored mutation). Grown on 4 hectares of 7-14 year old vines on a south/southwest hillside facing the Pyrénées mountains, After the grapes are fully destemmed, the wine is vinified and aged in stainless steel tanks for 6 months. This summery white will be perfect with seafood, salads or light dishes.

**EISOLD SMITH "GUILT" ROSE OF ZINFANDEL WILLAMETTE VALLEY, OREGON 2017**

*List Price \$14/ Arlequin Regular Price \$12/ Wine Club Exclusive Reorder \$10.50*

Lauren Eisold and Adam Smith began making wine together in Oregon in 2009. Lauren hails from Germany, where she received postgraduate degree in Oenology and Viticulture, after which she worked on prominent estates from South Africa to California (including a stint cultivating organic produce for Chez Panisse.) Adam comes from the Sierra Foothills and has worked at Bethel Heights and Shea in the Willamette Valley and Craggy Range in New Zealand. Bonding initially over a shared love of music and biodynamic farming, today they are partners in viticulture and life, producing lush and tactile wines sourced from various Oregon sites. The Guilt Rose of Zinfandel is a puckish and playful treat, fermented naturally sans additives, spending five months on the lees without going through malolactic fermentation, and bottled with minimal added sulfur. Pair with grilled vegetables with basil and olive, Salad Nicoise, prosciutto and melon, or ripe peaches.

**PODERE SAN CRISTOFORO BACI DI SANGIOVESE TUSCANY, ITALY 2015**

*List Price \$16/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$10*

Founded in 2000, Podere San Cristoforo is a relatively new Maremma estate located in the Monteregio DOC in coastal Tuscany. Owner and winemaker Lorenzo Zonin is profoundly dedicated to biodynamic farming, producing low yields and eschewing technology in favor of manual labor to ensure the continual health of the estate. . This kind of sensitivity to environmental detail is evident in the wines he has thus far produced – including the Baci di Sangiovese, which is a wonderfully pure example of this most iconic Tuscan varietal. Bright red fruit aromas and flavors are accented by hints and earth and spice on a fresh and lively palate. It makes a perfect companion to gnocchi with sage and butter sauce, rustic pork ragu or chicken with lemon, onions and olives.

**SAGET LA PETITE PERRIÈRE PINOT NOIR VIN DE FRANCE, 2016**

*List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$11.50*

For nine generations, dating back to 1790, the Saget family has been making wine in France's Loire Valley. Originally based in Pouilly-sur-Loire, in the last 20 years the family operation has expanded significantly and today encompasses some 890 acres under vine and includes sites in almost all of the Loire's most famous appellations, such as Sancerre, Chinon Vouvray, Anjou and Muscadet. The grapes for La Petite Perriere are sourced primarily from Saget's estate vineyard in Touraine but as a result of the flexibility provided by the new (2012) Vin De France appellation, Saget has blended in fruit from some of its southern French partners to produce this delightfully balanced Pinot Noir. Light to medium bodied with a burst of fruit and refreshing red berry aromas, this is a simple, quaffable and amiable pinot noir.

**VIDAL-FLEURY VENTOUX RHÔNE VALLEY, FRANCE 2015**

*List Price \$17/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$12*

Founded in 1781, Vidal-Fleury is the oldest continuously operating grower/négociant firm in the Rhône. Beginning in the 20<sup>th</sup> century, the firm has been intimately related with the Guigal family, Etienne Guigal was hired as a vine-grower and cellar master in 1924, and helped develop the brand, and ultimately leading to them purchasing Vidal-Fleury in 1984 (although they maintain an autonomous entity). One of the most respected producers in Côte Rotie and the Rhône Valley, they underwent significant re-investment in 2008 including a new cellar. Their Ventoux red wine is produced from 60% Syrah, 30% Grenache and 10% Mourvedre, fermented with indigenous yeasts and aged in steel tank and neutral oak barrel. Deep in color, it boasts an enticing aroma and full-bodied notes of black berry, pepper and spice. It will be fast friends with goat cheese, sausage and bean cassoulet or a burger from the grill.