



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

PALAZZONE ORVIETO CLASSICO 'VIGNARCO' UMBRIA, ITALY 2017

List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$12

The green hills of Italy's landlocked Umbria region are home to Orvieto, a light-bodied white made from a blend of indigenous grape varieties. The best versions Orvieto come from the small *classico* subzone, around the town of Orvieto itself, where volcanic soils yield bright, easy-drinking wines with soft peach and apple flavors. It's here that Palazzone grows all five of the allowable grapes in the Orvieto D.O.C.: Procanico (aka Trebbiano Toscano), Verdello, Grechetto, Drupeggio and Malvasia Toscana-- varieties which have been grown in Umbria since Roman times. Unusually for the region, Palazzone farms organically, working without insecticides or fungicides. Permanent cover crops between the rows of vines to support biodiversity. This vintage of their entry-level, oak-free "Vignaroco" cuvée shows lots of fresh white berry and white peach flavors and a silky texture. It drinks beautifully as an aperitif, and pairs well with salads and charcuterie.

VON HOVEL RIESLING KABINETT SAAR, GERMAN 2014

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

The 50-acre von Hövel estate operates out of a manor house that dates back to the 12th century; it initially served as an abbey retreat for the famous wine monastery of St. Maximin in Trier. Located in Konz-Oberemmel, part of the Saar River Valley, the old cellar is today much as it was over 800 years ago. In other areas of the vineyard however, major changes are afoot. Since taking over from his father in 2010, fifth-generation scion Max von Kudow has wasted little time implementing his vision: he acquired a superb vineyard of old vines, converted to organic farming, and transformed the house style to reflect his preference for slower winemaking techniques (including some skin maceration) and drier, less opulently ripe bottlings. The 2014 Kabinett features zesty grapefruit and tarragon flavors and a salty, lime-kissed finish. It's a fabulous pairing for spicy, aggressively seasoned dishes, such as Thai papaya salad, Korean fried chicken and Szechuan-style stir fries.

JEAN-LUC COLUMBO 'LES ABEILLES' CÔTES DU RHÔNE BLANC RHONE, FRANCE 2014

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

Jean-Luc Colombo is a figure of some controversy in Cornas - the tiny Northern Rhone appellation, known primarily for Syrah, where he has been making wine since 1987. Perhaps it is on account of his outsider origins (he hails from a Marseille family of chefs) or due to his unusual pedigree (he holds a degree in pharmacology), but Jean-Luc has never hesitated to upend local viticultural orthodoxies when it has suited his oenological goals. Over the years he has loudly championed de-stemming, the use of new oak for aging and, perhaps most vociferously, organic vineyard practices, in the process becoming one of Cornas' most influential vintners. Les Abeilles ("The Bees") is blend of the white Rhône varieties Clairette and Roussanne, takes its name and inspiration from the bees that stipple Colombo's vineyards. This aromatic white offers fragrant, intense of peach and melon scents; on the palate, it's medium-bodied, with round, silky flavors of citrus, pear and smoke.

GILBERT CHON ET SES FILS "LE TRISTAN" CABERNET FRANC LOIRE VALLEY, FRANCE 2016

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

The Chon family began making wine sometime in the mid-to-late 17th century in Burgundy. Following a particularly grueling 1709 harvest, patriarch Mathurin Chon made the decision to relocate the family business to Loire's Valley's Atlantic Coast. 300 years later, his descendant Gilbert owns several estates, totaling 148 acres, all farmed organically and mostly focused on Muscadet. This Cabernet Franc may well be the pick of the bunch, however—it's a shockingly well made, soft and delicious red that offers a light, juicy take on the grape. Bright scents of violet and herbs lead to a lithe, cherry-driven palate marked by herb notes and peppery finish. It drinks just fine by itself, but also plays well with lean meat dishes seasoned with herbs. Seared cutlets or kebabs with rosemary, pesto or tarragon accents work beautifully, as do grilled vegetables and light, herby pastas. Penne with bell peppers, leeks and parsley makes a great vegetarian option.

PIAUGIER 'LA GRANGE DE PIAUGIER' CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE 2016

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

Domaine de Piaugier is situated in and around the village of Sablet, which stands proudly at the feet of the jagged Dentelles de Montmirail in the Vaucluse region of the Southern Rhône. Jean-Marc Autran, a son, grandson, and great-grandson of wine growers, produced his first wine in 1985 in the cellar built by his great-grandfather, Alphonse Vautour, in 1947. Jean-Marc and his wife Sophie cultivate 74 acres of vines divided among the Rhône appellations of Gigondas, Sablet, and Côtes du Rhône. This red blends of Grenache, Syrah, Mourvèdre, Cinsault, and Carignan to deliver a plush, fruity red balanced by fresh acidity and medium tannins. It's terrific with lamb or spicy sausages.

HUERTA DE ALBALÁ "BARBAZUL", VINA DE LA TIERRA DE CÁDIZ, SPAIN 2012

List Price \$17/ Arlequin Regular Price \$14/ Wine Club Exclusive Reorder \$12.50

Spain's Andalusia region is known for sherry, not red wine. But Vicente Tarberner, a partner in the famed sherry budget of Fernando de Castilla and founder of Huerta de Albalá, wants to change that. Tarberner is fulfilling a long-held dream by planting Syrah, Merlot, Cabernet Sauvignon and Graciano, a.k.a. Tintilla de Rota, on Spain's southwest coast. Tarberner believes that the region's climate and unique sandy clay and chalk soil make superb terroir for reds. Aged six months in French oak, his entry-level Barbazul blends all four of these varieties to create a savory, spicy red that, surprisingly for such a warm climate, is not overly heavy or fruity. Save for a meal and serve with earthy dishes that have some richness—mushroom paella, blood sausage and cheesy eggplant and root vegetable dishes will all work well.