



Arlequin Wine Merchant

Six Bottle Monthly Club October 2018

Huber “Hugo” Grüner Veltliner traiental, austria 2017

List Price \$15/ Arlequin Regular Price \$13/ Wine Club Exclusive Reorder \$10.5

Markus Huber—a fit 37-year-old with a crinkly, dazzling smile—has emerged in recent years as one of Austria’s brightest young stars. His acclaimed Rieslings are putting the tiny Traisental region, about an hour west of Vienna, on the world’s wine map. Huber’s family has farmed a few acres of vines in the Traisental town of Reichersdorf, for ten generations. In his teens, Markus was focused on becoming a professional soccer player. After a career-ending injury, he channeled his drive into winemaking. Apprenticeships at the legendary Klosterneuburg winery outside of Vienna and in South Africa followed, and at the age of 21 Huber took over winemaking from his father. Just two vintages later, in 2002, Wines of Austria named Huber its Young Winemaker of the Year; a cascade of international awards has followed. He focuses on Rieslings, but also makes this oak-free, entry-level Grüner Veltliner. A light, dry white bursting with lime and green apple flavors, it’s terrific as an aperitif, or with seafood salads and light, zesty poultry and pork dishes

Vinosia Greco di Tufo D.O.C.G., campania, italy 2017

List Price \$22/ Arlequin Regular Price \$17/ Wine Club Exclusive Reorder \$13

The Greco di Tufo D.O.C.G. is one of four D.O.C.G. appellations in Campania, the central Italian region south of Rome. Alongside Fiano di Avellino, it’s the most revered of these elite wine zones, known for producing complex white wines defined by their citrusy fruit and mineral acidity. A clone of Greco Bianco, Greco di Tufo is named after the Campania town of Tufo, where the soft, volcanic *tufo* subsoil is thought to give the wines their distinctive minerality. Vinosia wines are the project of one of Campania’s most famous winemaking families, the Ercolinos, helmed by brothers Mario (winemaking) and Luciano (business). This crisp, lemony-gold white offers medium-bodied lemon and stone fruit flavors that make a fabulous pairing with chicken *francese*, veal piccata and fish baked with lemon and herbs.

Squadra Rosato di Nero A’Avola, Sicily, Italy

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

Sommelier-turned-vintner Bobby Stuckey (The French Laundry, Frasca in Boulder) and Frasca’s acclaimed chef Lachlan Patterson are the superstar duo behind this crushable Sicilian rosé. Avid cyclists and Italophiles, Stuckey and Patterson started their own wine label to import some of their favorite wines they’ve discovered on cycling trips to Italy over the years. On an arduous climb to 3,000 feet over the Alcamo Valley in western Sicily, the duo discovered the impeccable wines of Vito Lauria. Farming organically, Lauria makes this dry *rosato* from Nero d’Avola, a native Sicilian grape. Crisp and zesty, it’s loaded with tart cherry and watermelon notes. Pair with a sunny picnic in the park.

quinta das bágeiras colheita, beiras, portugal 2011

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

Portugal’s Beiras region is on the upswing. Best known for inky, full-bodied reds made from the local Baga variety, as well as fresh, aromatic whites, the wines of Beiras have benefited from a rise in small, quality-focused estates in recent decades. Quinta das Bágeiras is emblematic of this trend: Until 1989, Mário Sérgio Alves Nuno sold off his grapes in bulk. Since building his own winery, Nuno has spent the last three decades crafting small-lot wines which he bottles on site. Baga’s substantial tannins can make for rustic, astringent reds; Nuno avoids that pitfall by fermenting the fruit in traditional concrete *lagares* (traditional stone troughs) as whole clusters for 5 to 8 days, then gently crushes the grapes by hand and lets the juice ferment in old wooden vats. Before bottling, Nuno blends in 15% Touriga Nacional. The result is a suave red that offers a sophisticated take on this rustic grape. Ripe, mouthfilling plum flavors and juicy acidity make this a fantastic accompaniment to salty, fatty meats: Think duck confit, suckling pig or anything wrapped in bacon. Aged cheese also makes an excellent foil to this bold red.

Joostenberg “little J” Red Blend Paarl, south africa, 2017

List Price \$14/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$9

The Little J Red is South African take on a Rhône blend. It’s made mostly from Syrah, with small dashes of Mourvèdre, Cinsault, and Grenache. This is an easygoing, generously fruity red from a family farm run for five generations by the Myburgh family, who have practiced traditional mixed farming on their property in the Muldersvlei district since 1879. In recent years, they’ve expanded their ventures to include a butcher shop (offering pork raised on site), as well as seasonal cut flowers, herbs and vegetables. They use only their own grapes for their wines, which they farm organically. This smooth, supple red offers soft tannins, a medium body and ripe blackberry and plum flavors. It’s not complex, but it is delicious, and makes a great companion to everything from chicken wings to hoisin ribs to moo shoo pork and pepper steak.

Dominio de Aranleon “Encuentro” bobal, valencia, spain 2017

List Price \$14/ Arlequin Regular Price \$11/ Wine Club Exclusive Reorder \$9.50

At its best, Spain’s Bobal grape makes deeply-colored reds with loads of fruity, spicy character. The variety is widely planted over much of Spain, but the best examples come from vineyards inland of Valencia, on the country’s central Mediterranean coast. There, hot summers and high, stony plains provide ideal growing conditions. This Bobal comes from Dominio de Aranleón, a boutique estate located 70 miles west of Valencia that was bought by three families in 2000. The small cellar is helmed by Eloy Haya, who works with grapes from the estate’s organically farmed vineyards. This is a mouthfilling, supersmooth red bursting with ripe, sun-warmed plum and herb flavors. Pair it with chorizo-studded pasta, chicken or mushroom paella, or any cheesy pizza.