



ARLEQUIN WINE MERCHANT
SIX BOTTLE MONTHLY CLUB AUGUST 2019

\$69.00 (tax & shipping not included)

PORTLANDIA PINOT GRIS, WILLAMETTE VALLEY, OREGON 2018

List Price \$20/ Arlequin Regular Price \$16/ Wine Club Exclusive Reorder \$14

Their passion at Portlandia is to bring you the best of what Oregon's Willamette Valley offers. They start with some natural advantages. The cool climate and coastal influences make Oregon's Pinot Noir and Pinot Gris some of the best in the world. They're very fortunate to have grower partners throughout the Willamette Valley that offer us wonderful fruit allowing our team to bring you incredible Pinot, Pinot Gris and Rosé. Individuality the Pinot Gris has bright aromas of citrus zest and lemon meringue with crisp, mouthwatering acidity. While mostly Pinot Gris it also contains 2% Gewürztraminer and 1% Riesling. Incredible minerality and a smooth finish, the citrus and tropical fruit flavors continue to linger on the palate for several minutes. This is a simply gorgeous bottle that's loaded with fresh and palate pleasing flavors of cut pear. Hand-selected lots from vineyards located within the Willamette (including Westmount, Olsen, and Cross Creek). 100% Stainless. Lively acidity with a mix of citrus brings extra life and length, and this will show best if decanted for an hour or two prior to drinking.

LE CLOS BLANC, VDP CORBIÈRES, FRANCE 2017

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

The extensive Corbieres Vineyard is situated between the two cities and major trade centers of Narbonne to the east and Carcassone to the west. The stony soil and Mediterranean climate favor optimal ripening of the bunches. This is particularly true when patience is exercised and harvesting not hurried. Abundant sunshine, sparse rainfall, a dry wine from the north and the protective natural screen of the hills make it possible to reduce spraying the vines to a minimum, while at the same time insuring a healthy state of vegetation, absence of disease and full ripening, both organic (natural sugar and acidity) and phenolic (color, bouquet, tannin). Vine cultivation in arid soil is attended by the subtle fragrance of herbs de Provence. Here vines share the growing space with olive trees. On the nose you'll get fresh fruit and citrus aromas that are accentuated by delicate floral notes. Through the palate it shows soft but generous blend of apple, grapefruit, almond and a touch of honey. A well-balanced wine, rich and vivacious with long finish and pleasant freshness.

VIDAL FLEURY VENTOUX ROUGE, RHONE, FRANCE 2017

List Price \$20/ Arlequin Regular Price \$16/ Wine Club Exclusive Reorder \$14

Founded in 1781, Vidal-Fleury gained an international reputation very quickly. Thomas Jefferson's visit in 1787 was its first contact with the United States. During the 1890s, Gustave Vidal married a daughter of the Fleury family. Thanks to her dowry, they replanted the vineyard following the phylloxera outbreak. As of the 1920s, the House took an interest in other wine-growing regions in the Rhone Valley. In the middle of the 20th century, Vidal-Fleury became the emblematic house of Côte-Rôtie. In 2008, a new development was set in motion by Vidal-Fleury thanks to its new cellar dedicated to maturing the wine. The elaboration of their wines is governed by four separate operations - the vineyard, the wine-making process, the ageing and the bottling. But the different stakes are not all covered by each operation. Vidal-Fleury considers that only the vineyard and the maturing process will truly craft the personality of the wine. Composed of 60% Syrah, 30% Grenache and 10% Various the nose comes Syrah dominate with blueberry, cranberry, sherry, violet, spice (pepper cumin) while the palate is full bodied, straight structure, fruits of the nose, scrubland. Chewy finish with tannin. Pair with red meat, white meat, pizza, barbecued and cheeses.

CUSUMANO NERO D' AVOLA, SICILY, ITALY 2017

List Price \$20/ Arlequin Regular Price \$17/ Wine Club Exclusive Reorder \$15

From day one, the philosophy behind Cusumano has been to emphasize the importance of terroir knowledge, investment in innovative technology, and above all, passion for winemaking. The Cusumano winery was established in 2001, when brothers Alberto and Diego, took over the management of the company from their father, Francesco. With the help of an intimate knowledge of the Sicilian terrain and consultant winemaker Mario Ronco, the Cusumano brothers today own over 400 hectares (nearly 1,000 acres) of vineyards across 7 holdings throughout Sicily - bringing a bright explosion of modern, innovative and high quality Italian wines to over 60 countries in the world. When tasting the Nero d'Avola blueberry cake and mulberries are the main attraction, in addition to bark and ivy. Medium to full body, grainy tannins and a fresh, well-rounded finish.

TENUTA SANTEDAME CHIANTI CLASSICO, TUSCANY, ITALY 2015

List Price \$20/ Arlequin Regular Price \$18/ Wine Club Exclusive Reorder \$15

Santedame Chianti Classico DOCG is an elegant, classically styled Chianti Classico from Ruffino's Santedame Estate. This estate is nestled in the fabled Golden Basin, or Conca d'Oro, where yields are naturally low, and flavors are rich and concentrated. Santedame is an authentic, smooth, and very pleasing estate wine produced in small quantities without compromise, a true expression of the terroir. The Santedame estate is perched amidst Tuscany's splendid rolling hills in the Castellina subregion. One of the estate's unique treasures is the small 15th century Cappella di Santedame (Chapel of the Madonna) which features a magnificent fresco of the Madonna, the inspiration for Santedame's elegant label. The estate is also surrounded by one of Europe's few protected cypress forests. The yield of their Santedame vineyard is only two tons per acre, naturally low due to the climate conditions and poor soils. After fermentation, they give the wine another week of contact with the grape skins to extract additional color and flavors, and follow that with malolactic fermentation for additional richness and silky texture. They then age Santedame in oak and stainless steel for eight months. Pair with roasted chicken, tandoori chicken or even steamed pork buns.

VINA IJALBA GENOLI-VIURA, RIOJA, SPAIN 2017

List Price \$18/ Arlequin Regular Price \$15/ Wine Club Exclusive Reorder \$13

Dionisio Ruiz Ijalba planted his first vineyard in 1975 on a former open-cast mine. Onto this land, already exhausted, he added some 50 or 60 cm. of poor soil, which came from land clearance, and in this way he reproduced the traditional soils of quality Rioja vineyards, which had low production, typical of the area - land on the hillsides which was shallow and relatively infertile. At present Viña Ijalba has more than 90 hectares of their own vineyards around Logroño, San Vicente de la Sonsierra nad Valle del Iregua. Since its foundation Viña Ijalba has participated in different projects together with research centres for the recuperation of native varieties of Rioja vines, some very minority varieties, which had given the wines of Rioja their individual character and which had been practically given up as lost. With this concern Viña Ijalba has contributed to protecting the biodiversity of Rioja and has become the first bodega in the world to produce wines exclusively of tempranillo Blanco, Maturana Blanco, Graciano and Maturana Tinta. The Viura has a vibrant yellow colour, with intense aroma of green apples, citrics and white flowers. A smooth yet vivid freshness on the palate. Pair with appetizers of fish or carpaccio.