

Herb's Half Case Wine Club June 2010
Decatur Package Store ~ 1220 Clairmont Rd ~ Decatur GA 30030 ~ 404-633-5250
decaturpackagestore.com

My non-Wine Club selection for the month is the **2009 Domaine des Aubuisieres Cuvee de Silex Vouvray**. France's Vouvray appellation within the Loire Valley produces outstanding, food-friendly whites from the Chenin Blanc grape, an underappreciated variety. This example has ripe fruit (yellow plums, quince, and Ranier cherries), minerality, and plenty of acidity. It's a perfect summer choice.

2008 Chateau Font-Mars Picpoul de Pinet (Languedoc, France)

Tasting Notes: It's been a long time since I've included a Picpoul in the Wine Club, which is a shame because it's a perfect warm weather white. Picpoul is an older variety, established in the Languedoc region as early as the 17th century. Picpoul means "lip stinger" and refers to the high acid content of the varietal. This example has a sweet lime aroma that leads to bright citrus, lime, and mineral flavors on the palate. Melon flavors emerge on the mid-palate and continue on the bright and juicy finish. This white is clean and VERY refreshing.

Food Pairing: This is a perfect back porch sipper – dry, cold, and supremely refreshing. If you want to pair it with anything I would choose either poultry or whitefish dishes, i.e. lighter-bodied dishes.

2007 Helfrich Pinot Gris (Alsace, France)

Tasting Notes: This one was a real surprise. The label says Pinot Gris, but it tastes like an expensive Alsatian Riesling. Ripe melon aromas with hints of almonds lead to honeyed apple flavors on the palate. It's bright and juicy with a ton of flavor comingled with tertiary flavors of minerals, wet stone, and nectarine/tangerine flavors. This finish is full-flavored and quite lengthy with bright apple/citrus flavors and almonds. Neat wine that over delivers.

Food Pairing: This is a nice white to serve with poultry or pork dishes especially lighter bodied brats and sausages.

2009 Château Saint-Sulpice Bordeaux Clairet (Bordeaux, France)

Tasting Notes: It's that time of year again...Herb's Quest to Make Everyone in Atlanta (or at least everyone who buys the Wine Club) LOVE Rosé. We have the climate (hot!). We have the lifestyle (picnicing in Piedmont Park or grilling in the backyard). We have an ambassador (Herb!). The ball is in your court people – spread the glorious gospel of Rosé. This example from Bordeaux (where Rosé is called Clairet) is a blend of 80% Merlot and 20% Cabernet Sauvignon. It has a beautiful, bright pink color and a very smooth mouthfeel – round, but not fat. You'll find it has a dry backbone and perfectly ripe red berry fruit. Clairet from Bordeaux is typically fuller-flavored with a darker fruit component. Well done!

Food Pairing: Surprisingly, Rosé is a versatile food wine. It pairs well with lighter dishes, fried foods, like grilled chicken, and even lighter pork dishes. Experiment, you'll like the results.

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Roquevale Alecrim Tinto (Alentejo, Portugal)

Tasting Notes: Typical of most reds from Portugal, this is a blend of four to five varietals. The winery is located in the Alentejo region in south central Portugal. This wine reminds me of an easy drinking Rhone. Aromas of fresh berries with hints of herbs lead to slightly bright, just-picked raspberry fruit on the palate. Strawberry flavors emerge on the mid-palate which also shows good concentration. This red has excellent structure and the acidity is perfect. The finish is filled with more raspberry fruit, pleasant dryness, and nice length. Great summer red.

Food Pairing: This is a perfect everyday choice. It's not too heavy and not too light, so it will pair with a multitude of weekday foods – pizza, pasta, pork chops, etc.

2008 Michelangelo Chianti (Tuscany, Italy)

Tasting Notes: This is a great everyday Chianti. It starts with a complex nose – tons of dried cherry fruit and saddle leather – usually found in Chianti Classicos or Riservas. This leads to a smooth mouthfeel with slightly roasted berry/cherry fruit. There's even notes of earth and wood and good acidity. The finish is fuller-flavored with bright cherry fruit. Overall, there's a lot going on in this unassuming Chianti – well done.

Food Pairing: I could take the easy way out and suggest pizza or pasta, but that wouldn't be fun. Given there is a tremendous amount of steak consumed in Tuscany I would suggest you do as the Tuscans.

2005 Casillero del Diablo Privada Cabernet – Syrah (Central Valley, Chile)

Tasting Notes: This reserve blend of 65% Cabernet and 35% Syrah, a varietal growing in popularity in Chile, is a perfect example of an "Old World" wine. It has a Bordeaux nose – dark berry fruit with hints of bell pepper – with well-balanced flavors on the palate. You'll find dark berry fruit that's slightly roasted comingled with earthy, pepper notes. This red has a pleasantly dry backbone and good ripeness. The finish shows earth, cedar, and more berry fruit with well integrated tannins. Nice wine!

Food Pairing: I really like grilled foods with this type of wine. I think it would be a bit heavy for poultry, so stick with pork, beef, or lamb.

Cheers, Herb