

**Herb's Half Case Wine Club February 2017**  
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Go Falcons! It's great to be able to say that heading into Super Bowl weekend. Unfortunately no bird themed wines, but I guarantee these choices will taste great for the big game and the next few cold winter nights. Enjoy!

Cheers, Herb

P.S. - My non-Wine Club selection for the month is the **2013 Castellucci Miano Syrah**. I taste a lot of wine each month and this was my biggest surprise, Syrah from Sicily. Syrah is an underappreciated varietal and I aim to change that. This beauty has A LOT going on – smooth on the palate, rich dark berry fruit, good acid, hints of spice and bacon and even a hint of floral. This is one of my best \$20 reds in the store right now.

### **2015 Black Cabra Chardonnay (Mendoza, Argentina)**

**Tasting Notes:** This is a perfect winter Chardonnay. Yes, it has a ton of fruit, but it also has a ton of weight on the palate. This Mendoza white starts with a very nice aroma that's a mélange of tropical fruit. On the palate, it's clean with heavier tropical fruit flavors, like mango and papaya. It's bright, but not overly bright and acidic. The finish is lively with lightly baked stone fruit and very good length. Great Chardonnay!

**Food Pairing:** This is a fuller-flavored and fuller-bodied white, so I'd push the limits a bit here. Try to pair it with pork or lighter meat dishes. It will hold its own.

### **2013 Château Jany Sauternes (Bordeaux, France)**

**Tasting Notes:** This is a huge bonus for the Wine Club. As you know, February is always a "take a walk on the sweeter side" month in honor of Valentine's Day and to be able to use a Sauternes is quite a treat. The Chateau Jany doesn't disappoint, with a beautiful apricot aroma. It's rich on the palate with ripe apricot fruit flavors. The texture is perfect. It's not too thick and it has good balancing acidity. The finish is slightly bright with stewed orchard fruit and nice length. Great example of France's most well known dessert wine.

**Food Pairing:** My first suggestion would be to pair this with your significant other on Valentine's Day in front of a romantic fire. Another option would be to pair this with fruit desserts or blue cheeses.

### **2015 Prodigio Nero D'Avola (Sicily, Italy)**

**Tasting Notes:** This Sicilian Nero D'Avola needs some aeration, so open it up 30-45 minutes before serving. I like that Nero D'Avola, in general, has become a better balanced wine that actually needs aeration. The Prodigio has a spicy, slightly baked berry fruit aroma. It has nice brightness on the palate with big black fruits that really expand as it opens. There's a nice hint of earth in the background that's almost a dusty note. The finish has drier tannins, which will mellow with aeration, and pretty cassis fruit.

**Food Pairing:** Given the tannins and body for this red, I would pair it with heavier meat or game dishes, especially from the grill.

### **2015 Perimeter Red Blend (Washington State)**

**Tasting Notes:** Here's a novel concept for the sea of red blends that I see on a daily basis - structure and pure, non-manufactured fruit. Thank you, Perimeter! Finally, a red blend that has great fruit and good acidity. The Perimeter, mostly comprised of Merlot and Syrah, has solid cherry and darkish berry fruit flavors. This is a clean, pure-fruit driven red that has enough acidity to make you want to pour another glass. The finish is a solid extension of this berry fruit with nice tannins and length.

**Food Pairing:** This is the best everyday red for the month and its pairings are very open. Pair it with chili, pizza or burgers. You could even match it with pasta with red sauce.

### **2013 Jack's House Cabernet Sauvignon (California)**

**Tasting Notes:** The key to good, everyday priced California Cabernet is acidity, like the Jack's House. It starts with pleasantly dry cherry aromas and continues with chocolate/cherry flavors on the palate. This Cabernet is dry with good brightness and not overripe fruit. In fact, this is a great Cabernet because it has flavor and is light on its feet. The finish shows a hint of spice with concentrated dark cherry fruit and good length.

**Food Pairing:** This Cabernet has great acidity, so you can amp up the body of the food. Try this with any beef or pork dish.

### **2012 K Vintners Milbrandt Wahluke Slope Syrah (Washington State)**

**Tasting Notes:** This Syrah, from Milbrandt's vineyards, has a solid aroma of dark berry fruit and a hint of bacon, a common trait in West Coast Syrah. It's thick and rich on the palate with dense, baked raspberry fruit. There's a nice underbrush/earthy component that's a good compliment to the exuberant and concentrated fruit. The pure raspberry fruit just expands as this red aerates. The finish shows blue fruits, hints of caramel, well-balanced tannins and nice length. This is a stellar example of the quality of US Syrah.

**Food Pairing:** This is a terrific Syrah. It's a fuller-bodied wine so don't hesitate with heavier dishes. It can handle it.