

Herb's Half Case Wine Club – July 2017

www.DecaturPackageStore.com 1220 Clairmont Rd. Decatur

Happy Birthday USA! Please be safe while celebrating your inner pyromaniac. It's an interesting mix this month, especially with the whites - Verdejo, Verdicchio and a Grenache Blanc-heavy blend. The reds showcase some varietals not seen in the Club lately, so that should keep you on your toes. Enjoy!

Cheers, Herb

P.S. - My non-Wine Club selection for the month is the [2015 Yves Cuilleron Roussanne](#). I love alternative whites. This is a lush beauty and a great example of the varietal. It has rich pear and apricot fruit that sees a touch of oak before the calming acidity arrives on the mid-palate. This is a full-flavored, well-balanced, white wine that will make a convert of even the most die-hard red drinker.

- Please feel free to visit us at 1220 Clairmont Road in Decatur (in between North Decatur Rd. and Scott Blvd., 2 doors down from the YMCA).
- If you would like to be added to or, heaven forbid, removed from my e-mail list or to learn more about Herb's Half Case Wine Club please e-mail me at DECATURWINE@AOL.COM or call me at 404-633-5250.
- Wine appreciation is about getting people excited about wine, so feel free to forward this newsletter as you wish.
- Your satisfaction is 100% guaranteed. If you are unhappy with a wine return at least 75% of the unused portion and I will be more than happy to replace the wine.
- As always, any defective bottles (i.e. corked, oxidized, etc.) will be replaced with bottles of the same type.

If you have any questions or concerns please let me know.

2015 Torres Verdeo Verdejo (Rueda, Spain)

Tasting Notes: This 100% Verdejo is a perfect addition to the summer Wine Club. It has an expressive aroma with crisp lime and a hint of banana, which is normal for Spanish Verdejo. There's bright lemon on the palate with nice weight and balancing acidity. The ripeness is near perfect and the fruit is bright and fresh. The finish has soft lime flavors and very nice length. This is a great refresher as summer arrives.

Food Pairing: This is a nice wine to pair with a hot summer day. Verdejo is a refreshing treat when the heat becomes unbearable. Otherwise, I would pair this with lighter dishes, like chicken or fish. Salads would work, as well.

2014 Casalfarneto Fontevicchia Verdicchio dei Castelli di Jesi (Italy)

Tasting Notes: This is a FABULOUS alternative to Sauvignon Blanc. It's 100% Verdicchio from the DOC appellation, Verdicchio dei Castelli di Jesi, in the Marche region close to the ocean. This white has a mineral and slightly bright citrus aroma. It's pleasantly lean on the palate with honeyed citrus fruits, mineral notes and a hint of saline. The finish is solid with bright lemon fruit and nice length. This is an elegant wine with surprising aging potential.

Food Pairing: This tastes like a softer Sauvignon Blanc, that can be served as a starter wine with appetizers or with medium-bodied dishes. The citrus note is less pronounced, so your pairing options are greater.

2015 Brotte Barville Blanc Cotes du Rhone (France)

Tasting Notes: I love finding good white Rhones. They fit a nice niche between Chardonnay and Sauvignon Blanc. The Brotte is a blend of Grenache Blanc, Clairette and Viognier. It has an expressive aroma of ripe bananas. It's slightly bright on the palate with mellow orchard fruits and nice tropical fruit notes. This white has great flavor and great balance between tropical and citrus fruits. The finish is juicy with ripe melon, a hint of peach and nice length. This is a great alternative white when you're looking for something unique and the same-old won't do.

Food Pairing: White Rhones are very versatile with food because they have a lot of flavor and good acidity. Body-wise, this wine can pair with slightly heavier dishes. Flavor-wise, since it leans towards orchard fruits, I wouldn't pair this with anything too heavy.

2013 Parducci Zinfandel Small Lot Blend (Mendocino County, California)

Tasting Notes: This is a great Zinfandel, and when I say great, I really mean balanced. I think that's why I'm liking this varietal more and more. This well-balanced example has a mixed berry fruit aroma. I really like the flavors on the palate with fresh jammy fruits that taste fresh-picked. There's concentration and acidity, which aren't normally found in the same wine that really helps make the fruit shine. The mid-palate shows more brambly fruit notes and a continuation of good acidity. The finish has bigger tannins than I expected, gobs of jammy fruit and nice length. This is a well-made Zinfandel that any red wine lover will enjoy.

Food Pairing: I'm a big fan of Zinfandel and BBQ foods. The fruit and acidity in the Parducci will stand up to these pork and chicken dishes.

2011 Pata Negra Crianza (Ribera del Duero, Spain)

Tasting Notes: This was a nice find. Ribera del Duero is normally either affordable and too simple or fabulous and too expensive. The Pata Negra fits right in the middle of these two camps. It's a Crianza, so it sees at least two years of oak and bottle aging with a minimum of six months in oak. This beauty starts with an earthy, dark black-ish fruit aroma. It's pleasantly complex on the palate with dark berry fruit, notes of vanilla and a hint of forest floor. This red, 100% Tinta del Pais, which is what Tempranillo is called in the Ribera del Duero, has a wonderful core of rich, black fruit. As this wine aerates, which I recommend to help with the acidity, the fruit turns from black to blue with blueberry and black raspberry flavors appearing. The finish has roasted dark berry fruit, medium-dry tannins and good length.

Food Pairing: This is a bigger red, so pair it with heavier cuts of beef or lamb. You won't be disappointed.

2013 Consilience Petite Sirah (Santa Barbara County, California)

Tasting Notes: I can't tell if I like this Petite Sirah because it has a year of bottle age or the vinification of this varietal is improving. Either way, this is a stellar wine. It has a big aroma of rich, dark, black fruit. This red is lush on the palate with liqueur-like black and blue fruits. Sometimes the blackberry shines through and sometimes the black raspberry wins over the taste buds. There's good acidity to tame the fruit and the mid-palate has a nice hint of caramel. The finish is expressive with baked black fruits, ripe tannins and good length.

Food Pairing: As above, this is a bigger red, so pair accordingly. Any fuller-bodied meat dish will pair nicely with this wine.