

**Herb's Half Case Wine Club October 2016**  
**Decatur Package Store ~ 1220 Clairmont Rd ~ Decatur GA 30030 ~ 404-633-5250**  
[decaturopackagestore.com](http://decaturopackagestore.com)

I'll keep it simple, so you can focus on our **two major announcements** (see below). It's a blends month, but with a twist - each features a different dominant varietal. Enjoy!

**I'd like to announce...**

**Pappy Van Winkle Charity Dinner at The Pinewood on Oct. 23 & 24**

Decatur Package Store & The Pinewood are joining forces again to host a Pappy Van Winkle Charity Dinner benefiting Amplify Decatur. Price includes 5 Course Dinner + Whiskey Tasting + A Silent Auction. Gratuity is included. Tickets available here: <http://www.brownpapertickets.com/event/2605607>

**2016 Decatur Wine Festival, Sat. November 5, 12:30-4:30.**

Atlanta's largest outdoor, non-profit Wine Festival featuring over 500 wines. Tickets can be purchased here: <https://www.freshtix.com/events/decaturo-wine-festival>

Cheers, Herb

**2014 Gabbiano Promessa Pinot Grigio (Delle Venezia, Italy)**

**Tasting Notes:** This is a solid Pinot Grigio and a good example of the general superiority of Italian PG's to their California cousins. The Gabbiano has an aroma of apple skin with a slight hint of nuttiness. I like the texture of this white because it's dry, but still has some weight and roundness. Flavor-wise, this PG starts with ripe apple fruit then evolves into soft lime on the back end. The finish is nicely bright with lemon curd and good length. In a sea of generic Pinot Grigio, this one certainly isn't.

**Food Pairing:** As much as we make fun of Pinot Grigio, it really is a versatile food wine because it usually has decent fruit and acidity. I would serve the Gabbiano by itself or with fish, poultry or light pork dishes.

**2015 Corvo Insolia (Sicily, Italy)**

**Tasting Notes:** Insolia is one of the main whites of Sicily. Finding one at the right price for the Wine Club is always a challenge. This example, from Corvo, has a fragrant aroma of fresh tropical fruits and passionfruit. It's bright on the palate with ripe citrus fruits and hints of litchi. There's a honeyed citrus note on the mid-palate along with a lightly round texture. The finish is juicy and bright with lemon curd and light floral notes.

**Food Pairing:** The days are becoming cooler, but I'd save this white for that final day of Indian summer because it's refreshing and has enough flavor to stand on its own. Otherwise, I'd keep it simple here and pair with simply-made poultry or pork dishes.

**2013 Paco Red (Garnacha/Tempranillo) (Navarra, Spain)**

**Tasting Notes:** This Spanish wine is a 50/50 blend of Spain's two most recognizable varietals - Garnacha (or Grenache as we say in the US) and Tempranillo. I like it because it has both good fruit and a bit of what I like to call rusticity. It starts with a lovely aroma of spicy dark red fruits and continues on the palate with lightly jammy, fresh raspberry fruit. The rusticity comes in the form of white pepper and dried herbs, which elegantly arrive in the background. The fruit to acid ratio for this red is superb and the finish has dark-ish berry fruit, light dried herb notes and medium tannins.

**Food Pairing:** This is a solid everyday red with a decent amount of complexity. I'd go with simple dishes here to focus on the wine. Try to pair this with easy everyday meals - burgers, pizza or something simple off the grill.

### **2012 Alceño 50 Barricas Red (Jumilla, Spain)**

**Tasting Notes:** Even though this is labeled as a red blend, it could be called Syrah because it makes up 85% of the mix (the other 15% is Monastrell). I like it because it offers a bit more depth than the average wine from Jumilla. I found aromas of baked blue fruits with a light hint of tobacco. On the palate, there is black raspberry fruit with hints of humus and tobacco. This Syrah is richer up-front and drier on the back end. The finish is all blue fruits with good grip and integrated, heavier tannins.

**Food Pairing:** This is a beefier wine, so I'd go with beefier foods, literally. Serve this Syrah with medium-bodied meats, since it has plenty of body and flavor.

### **2011 Chateau Le Noble Cuvee Heritage Bordeaux Rouge (France)**

**Tasting Notes:** This is an almost equal blend of Merlot, Cabernet and Cabernet Franc (40/30/30), which is interesting because you will typically find that either Merlot or Cabernet Sauvignon is significantly more dominant. This winner is from 25 year old vines and is a solid Bordeaux. It starts with aromas of fresh berry/cherry fruits with a hint of bell pepper. This red has good dryness on the palate with excellent, compensating black cherry fruit and hints of coffee. This is a clean, unoaked Bordeaux with very good acidity. The finish is solid with nice cherry fruit, decent grip and nice length. This red shows great balance between fruit and inherent Bordeaux terroir.

**Food Pairing:** I'm finding that Bordeaux is benefitting from higher global temperatures because it's producing riper wines. This example isn't terribly dry, so pair with beef, lamb or heavier pork dishes.

### **2012 Rotta Red Wine (Paso Robles, California)**

**Tasting Notes:** This is the richest wine this month and a good example of Paso Robles Cabernet (Merlot and Petite Sirah make up the rest of this Cab-heavy blend). It starts with black cherry and light earth aromas. On the palate, I found a mélange of cherry and dark berry fruit with a touch of forest floor. There's even a nice vanilla component from judicious oak aging. The finish is wonderful with nice cherry notes, ripe tannins and solid length. This Cab-blend is smooth and elegant with both finesse and power.

**Food Pairing:** I'd almost suggest this to be enjoyed solo because it's so rich and lovely. That's one option. Another is to serve this with a big, fat juicy steak or game dish.