

Herb's Half Case Wine Club September 2013
Decatur Package Store ~ 1220 Clairmont Rd ~ Decatur GA 30030 ~ 404-633-5250
decaturpackagestore.com

September is here, the kids are back in school, and everything is settling down. This will be the last month of even whites to reds, due to cooler temperatures, and I'm really looking forward to introducing more interesting reds into the rotation. Enjoy!

Cheers, Herb

- Bourbon aficionados – We currently have three of our barrels in stock:
 - Four Roses Single Barrel – Recipe OBSV, 9 yrs. 2 mo., Warehouse GE, Barrel 16-1A
 - Elmer T. Lee – Barreled 4/20/04, Warehouse Q, Floor 3
 - Buffalo Trace – Barreled 3/16/05, Warehouse K, Floor 6

- Tickets go on sale for the 12th Annual Decatur Wine Festival (Sat. Nov. 9, 1PM-4Pm) around Sept. 15th. Exact details to follow.

- Tickets go on sale for the Decatur Beer Festival Mon. Sept 16 at noon.

2011 Tolloy Pinot Grigio (Vigneti delle Dolmiti, Italy)

Tasting Notes: I chose this Pinot Grigio because it has a lot more flavor than its peers. It starts with aromas of crisp lemon and a touch of mineral. On the palate, this white has a surprising amount going on, with flavors of white flowers, melon, ripe citrus, and lichee. That's three more adjectives than the typical Pinot Grigio. It also has good structure with plenty of acidity. The finish is medium dry with notes of lemon curd and good length.

Food Pairing: This white has enough flavor to serve by itself or as a starter. Otherwise, pair with light fish dishes, pasta with vegetables and a hint of olive oil. You could also pair with lighter bodied foods in a cream sauce.

2011 Arindo Verdejo (Rueda, Spain)

Tasting Notes: I love whites from Rueda, and I especially enjoy ones that are 100% Verdejo. Verdejo is a more flavorful grape than Viura, the other white of Rueda. Verdejo is also a great compromise to New Zealand Sauvignon Blanc, because it has a softer citrus flavor that's better balanced. This example has aromas of bananas and limes that lead to pleasantly ripe citrus fruits on the palate. Acidity is present, but not bracingly overwhelming. It also has nice weight on the mid-palate and a lot of citrus fruit flavor. The finish is bright and juicy with mineral, fresh lemons, and nice length.

Food Pairing: As summer hits us again, this is a great one for that unusually hot September day. Nothing beats the heat better than a crisp, cold, citrus filled white!

2011 Toneles Chardonnay (Mendoza, Argentina)

Tasting Notes: I first smelled this and thought "Uh-oh". Not very flattering, but there was enough pineapple and spicy oak flavors to keep my interest. I tasted it and threw my worries away. This is a great example of a better than average California-style Chardonnay, because it has abundant fruit and judicious oak (take note California). This Argentine example is pleasantly bright on the palate with ripe, but not overripe, apple and pineapple fruit, light spice, and a slightly creamy mid-palate. The finish has bright apple fruit, baking spice, and nice length. This Chardonnay has a solid combination of flavors that are nicely balanced.

Food Pairing: This is a unique pairing because it's not an overdone Chardonnay, but it still has a bit more oomph than its unoaked French brethren. It has enough oak and flavor to pair with a roast chicken or pork dish.

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2011 Pennywise Petite Sirah (California)

Tasting Notes: This lively red has an aroma of dark berry fruit and spices when first opened, but evolves into fresh black raspberry fruit as it opens. It's pleasantly soft on the palate, with a combination of blackberry and black raspberry fruit, vanilla notes, cocoa/mocha, and a hint of spice for good measure. There's even a hint of caramel. The finish is medium-dry with nice dark berry fruit, violets, and integrated tannins.

Food Pairing: This is the everyday red for the month. You can pair this with any everyday meal – pasta, burgers, pork chops, etc.

2011 Rio Madre Rioja (Spain)

Tasting Notes: This is a unique Rioja because it is 100% Graciano. Tempranillo is the dominant grape in Rioja and Graciano is used for blending. This is a unique opportunity to discover the singular characteristics of this varietal. Upon my first whiff, I was enveloped by the smell of fresh blueberries. The fruit was even bigger on the palate with lush, "blue" fruits – black raspberry and blueberry – rolling over my tongue. It's cleaner than a typical Rioja, but has a striking fruit component that's very full-flavored and rich, but not full-bodied or too dry. The finish has a hint of tannins and more fresh raspberries. Big concentration with this one.

Food Pairing: Most Rioja wines are paired with meat, but you might want to use lighter-bodied cuts with this one. It's full-flavored, but not full-bodied, so heavier foods might overwhelm.

2010 Toneles Malbec (Mendoza, Argentina)

Tasting Notes: This is the offsetting "Oldish" World red to the New World fruit expression of Graciano. This Malbec balances ripe and rich blackberry and boysenberry fruit with just enough rustic underbrush notes to provide complexity. I really like the contrasting flavors I found in this wine. The fruit is wonderful, with nicely concentrated, rich black fruits, and is deftly balanced with a hint of humus/earth. Neither overshadows, and in fact, the fruit is the more dominant. The finish has solid, concentrated boysenberry fruit with nice length and integrated tannins. This is why Americans are going nuts over this varietal.

Food Pairing: Meat. This is a big wine and can pair nicely with just about any cow, lamb, or pork part from the grill