

Herb's Half Case Wine Club – August 2019

www.DecaturPackageStore.com 1220 Clairmont Rd. Decatur

The dog days of summer are here and I have a bevy of interesting whites for instant relief. The kids are back in school, as well, so the Wine Club offers dual assistance this month! Enjoy!

Cheers,

Herb

P.S. - My non-Wine Club selection for the month is the [2015 Chateau des Reyssiers Regnie](#). Gamay for summer – YES, PLEASE! You can even give it a slight chill before serving for extra appeal. The 2015 Reyssiers comes from 40 year-old estate vines and has a dense aroma with richer black fruits on the palate. This is a fuller-bodied Beaujolais that won't be overwhelmed by the summer heat.

- 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.

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2018 Mont Gravet Colombard (Cotes de Gascogne, France)

Tasting Notes: The Mont Gravet is a fun summer white that's 100% Colombard from the Cotes de Gascogne region in southwest France. It starts with a surprisingly complex aroma of citrusy, melon fruits and hints of floral. This refreshing white is bright and juicy on the palate with tangy peach and melon fruit. The finish is bright with lengthy, crisp stone fruit. As the temps max out, the crisp fruit and bright acidity in this white will offer some relief.

Food Pairing: There is enough flavor and structure in this white to enjoy on the porch during a hot summer day. Otherwise, I'd pair this with lighter dishes like salads, whitefish or chicken.

2017 Carelli 34 Torrontes (Mendoza, Argentina)

Tasting Notes: I like this Torrontes because it's a bit drier than its peers. It has a lightly perfumed aroma with honeysuckle notes as well. This white will be more expressive as it warms. On the palate, I found fresh summer fruits, honeysuckle and nice floral notes. The finish starts with bright citrus fruits then tropical fruit flavors arrive and linger on the lengthy finish. This unique white is another great addition to your summer white lineup!

Food Pairing: Torrontes is very expressive, so it can be served on its own. It can be hard to pair with foods so stick to lighter bodied dishes that aren't heavily sauced or spiced. Let the wine be the star.

2017 Château Belle Cure Blanc (Bordeaux, France)

Tasting Notes: This is a very easy drinking 100% Sauvignon Blanc from Bordeaux. It has a riper aroma with melon fruit, soft citrus and nice mineral notes. This Sauvignon Blanc is crisp on the palate with a great balance between mineral and fruit. I found soft lime, hay/grass and wet stone flavors. There's good fruit to acid balance here, as well. The finish is crisp and juicy with citrus fruits and nice length. This is a solid Sauvignon Blanc that has some nice complexity and is a great alternative to California SB's.

Food Pairing: I really love Sauvignon Blanc by itself in the summer. The fruit and acidity is the perfect antidote to a hot summer day. I also enjoy it with pork and chicken dishes off the grill. The flavor stands up to these medium-bodied foods quite nicely.

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2016 Pago de Tharsys Academia de los Nocturnos Bobal (Utiel-Requena, Spain)

Tasting Notes: Here's your crash course in Bobal – it's 90% of the production of the Utiel-Requena region in Valencia, Spain, it's been produced here since the 15th century and it has above average levels of resveratrol. The Tharsys has a dry, brambly berry fruit aroma that turns to pure-ish raspberry fruit as it opens. This Bobal is clean on the palate with lively, brambly red fruits and good acidity and structure. The finish is light with red fruits and medium length. This is my idea of the perfect everyday red – medium dry, good fruit and just enough structure.

Food Pairing: This will pair nicely with just about any everyday meal – burgers, pasta, pizza, etc. It's a versatile food wine, so you really can't go wrong.

2013 Shooting Star Syrah (Lake County, Calif.)

Tasting Notes: This one REALLY surprised me. I'm a big fan of California Syrah and, after tasting this one, it can be age worthy as well. This example from Lake County has a very clean aroma for a six-year-old wine – lush, dark berry fruit and just a hint of bacon that can be typical in Syrah. It's concentrated on the palate with dark red berry fruits, hints of toast, smoke and bacon and good acidity. I was really surprised how clean this wine is, given its bottle age. The finish has good concentration, tons of dark red fruit, medium tannins and nice length.

Food Pairing: This is a heavy-flavored wine with some body, so try with heavier foods off the grill. The light smoke notes in this red will pair nicely with the char from anything from the grill.

2016 Biurko Graciano Rioja – Organic Grapes (Rioja, Spain)

Tasting Notes: Hello, my name is Herb and I'm a wine nerd. When you're overexcited to find a single varietal Graciano, typically a blending grape in Rioja, for the Wine Club, you know you have a problem. The Biurko has a solid aroma of fresh berry fruits and a hint of spice. It's smooth on the palate with earth and spice notes and medium bright, dark berry fruit. There's a bit of forest floor that adds some complexity. The finish shows brambly fruit with nice concentration and grip and good length.

Food Pairing: Just like Tempranillo from Rioja, this Graciano will pair nicely with heavier beef, lamb or game dishes. This red is a full-bodied red made for full-bodied foods.

