

Herb's Half Case Wine Club – October 2019

www.DecaturPackageStore.com 1220 Clairmont Rd. Decatur

Hopefully we'll have some colder weather and rain this month to enjoy these heartier reds and the accompanying Fall foods. Nothing too spooky in the lineup, just a solid mix of international grapes and flavors. Enjoy!

Save the Date! 2019 Decatur Wine Festival, Sat. November 9th, 12:30 - 4:30. Over 500 wines! Tickets are available at this link...

<https://www.freshtix.com/events/decatur-wine-festival-2019-08-21>

Cheers

Herb

P.S. - My non-Wine Club selection for the month is the [2016 Hansel Estate Chardonnay](#). As the weather changes, I like a fuller-bodied West Coast Chardonnay. This style is a bit much for summer, but is perfect for the change of seasons. A plethora of ripe apples, toast and baking spices are nicely balanced with citrus fruits and good acidity. This is a stellar Russian River Valley Chardonnay!

- 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 Fly By Reserve Sauvignon Blanc (Napa Valley)

Tasting Notes: This is a good alternative to the more citrus-forward style of Sauvignon Blanc, which is typical in New Zealand. The Fly By from Napa Valley represents the riper style, which is more common on the West Coast. This SB starts with a melon and lemongrass aroma, which leads to ripe passionfruit and crisp tropical flavors on the palate. There's a hint of citrus in the background to temper some of this fruit. The finish has island fruits – mangoes and guavas, with a touch of citrus and good length.

Food Pairing: I enjoy SBs by themselves because they're refreshing and flavorful. Otherwise, I'd pair this with lighter chicken dishes and non-red sauce pasta dishes.

2017 Suvali Chardonnay (California)

Tasting Notes: This is a superb everyday California-styled Chardonnay and a great choice for the transition to fall. It has an aroma of oak spice and ripe tropical fruits. On the palate, I found vanilla and oak notes with more tropical fruits. The finish is slightly creamy with mango flavors and decent length. This is a somewhat riper and oakier style of Chardonnay, which I think will be a nice choice as we head into the cooler months.

Food Pairing: This is a fuller-bodied Chardonnay, so I'd pair it with medium-bodied poultry or pork dishes.

2017 Citra Estate Montepulciano D'Abruzzo DOC (Italy)

Tasting Notes: This is a solid everyday red. It's 100% Montepulciano from Italy's Chieti province, Abruzzo's easternmost province that's closest to the Adriatic Sea. The Citra has a slightly rustic aroma of baked fruit and a touch of earth. It's pleasantly bright on the palate with tart-ish red fruit. As this wine opens, the fruit becomes darker and richer, so I'd open the bottle at least 30 minutes before serving. The finish has juicy, dark red fruits, medium tannins and medium length.

Food Pairing: This is a solid everyday red – lots of flavor and just enough structure. I'd pair this with just about any weekday meal – pizza, burgers, etc.

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2017 Altos las Hormigas Tinto (Mendoza, Argentina)

Tasting Notes: I've always been a fan of the Malbec from Altos las Hormigas and their new Tinto is just as good! It's a blend of Bonarda, Malbec and Semillon. I love the addition of Semillon (7%), which adds lift to the wine. It has a softer berry fruit aroma with a hint of spice/white pepper. This red is lovely on the palate with fresh, mixed berry fruits, light floral notes and great acidity. The finish has dark-ish red/mixed berry fruits, medium tannins and nice length. Excellent fruit, excellent balance and excellent complexity make this a perfect choice for the Wine Club!

Food Pairing: This has more body than the Citra, so I'd pair this with slightly heavier foods. Try it with pork or chicken dishes off the grill.

2014 Causse du Theron Terrasse Malbec Cahors (France)

Tasting Notes: Cahors (ka-ore, the h and s are silent) in southwest France, is the birthplace of Malbec. Malbec has been produced here for well over a thousand years. With the international success of Argentine Malbec, Cahors producers have tried to offer a different, but equal, substitute and I think they have. The Theron Terrasse has a pleasantly complex aroma of dense berry fruit, soft mineral notes and a touch of earth. It's elegant on the palate with medium dark berry fruit, small mineral and nice acidity. I like that French Malbec has a more restrained fruit profile and more complexity than its Argentine brethren. The finish has juicy, dark berry fruit, hints of toast and decent length. Cahors – the original Malbec!

Food Pairing: Cahors wines will pair nicely with more savory dishes. In France, Cahors is traditionally paired with cassoulet, a stew-like bean dish often mixed with meat or poultry.

2016 La Torretta Merlot (Venezie, Italy)

Tasting Notes: More and more, I'm finding two international varietals from Italy, Merlot and Pinot Noir, that are as good, and sometimes even better, than their New World peers. This cooler climate Merlot from La Torretta is the perfect example. It has a plummy, creamy aroma with just a touch of earthiness. This wine has good concentration on the palate with dark plum, small vanilla, a touch of bell pepper and nice acidity. This Merlot has a solid fruit profile – rich and dark without overpowering – and nice complexity, too. The finish has creamy dark berry fruit, good concentration, medium tannins and nice length. Italian Merlot – it will surprise you!

Food Pairing: I really like the fruit profile and body in this wine. It's heavy enough for heavier-bodied foods, but not too tannic. I also like the additional flavors, so this isn't a one note wine like so many of the New World Merlots. Try this with heavier meats from the grill.