

**Herb's Half Case Wine Club – July 2020 V1 & V2**  
**[www.DecaturPackageStore.com](http://www.DecaturPackageStore.com) 1220 Clairmont Rd. Decatur**

It's still June, so welcome July Wine Club! I'll keep new versions coming as long as you need them. I think this cool weather will fade fast, so I've included refreshing whites and light-ish reds. Enjoy!

**Note – we're expanding our operating hours effective June 22...**  
**Monday – Saturday 11AM – 7PM & Sunday 12:30PM – 6PM.**

Cheers, Herb

P.S. - My non-Wine Club selections for the month are **Pompita Sangrias!** The perfect choice for the summer heat! They use vintage wine (whaaat???), natural fruit flavors (whaaat??? whaaat???) and they taste great (whaaat??? whaaat??? whaaat???)! They have three types... **White** – Vintage Macabeo wine mixed with natural grapefruit. **Add a shot of Campari and you have a low-alcohol Negroni!** **Rosé** – Vintage Rosé wine mixed with natural watermelon. Refreshing, fruity and balanced. Tastes just like a crisp jolly rancher. **Red – (My favorite!)** Vintage Tempranillo mixed with natural blood oranges. Real wine flavor, not too sweet and a nice splash of blood orange citrus.

- 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 [Herb@DecaturPackageStore.com](mailto:Herb@DecaturPackageStore.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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## Herb's Half Case Wine Club – July 2020 Version 1

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### **Broadbent Vinho Verde (Portugal)**

**Tasting Notes:** Nothing says summer like Vinho Verde. This example from Broadbent is mostly Loureiro and Trajadura. I like the vibrant fruit in this white. There's an aroma of peach and bright stone fruit. It has a nice mouthfeel, in that it's not too dry and acidic. It has a slight spritz on the palate with fresh-picked stone fruits and white peach. The finish has bright nectarine fruit, nice intensity and good length. This is a very flavorful, well-balanced Vinho Verde!

**Food Pairing:** Vinho Verde is very versatile. It can be served by itself, in white sangria or even for a wine spritzer. Otherwise, pair it with lighter bodied dishes.

### **2019 Il Palazzo Stella Rosato (Tuscany, Italy)**

**Tasting Notes:** This is the Rosato (Italian Rosé) from one of my favorite Tuscan wineries, Il Palazzo. It's a blend of Sangiovese and Syrah and offers a slightly drier alternative to Provence Rosé. The Stella has a tart strawberry and rhubarb aroma that mellows as it warms into strawberry fruit. It's pleasantly dry on the palate with crisp red fruits – dried strawberry and raspberry. It has balanced brightness and a ton of flavor. The finish is full-flavored as well, with ripe cranberry and decent length.

**Food Pairing:** Rosé is a versatile food wine that works especially well with fried foods, especially chicken, and picnic dishes. Otherwise, pair with lower to medium-bodied dishes.

### **2017 Bonpas Legende de Bonpas Blanc (Luberon, France)**

**Tasting Notes:** This was a fun surprise. I'm always on the lookout for unique whites like this one from the Luberon, which is a red dominant region in the Rhone. It's a blend of Clairette, Grenache Blanc, Ugni Blanc and Vermentino and has an interesting aroma of spicy, waxy melon fruit. On the palate, I found nice balance between fruit and acid/brightness. The fruit profile revealed melon and lemon curd wrapped together with just the right amount of acidity. The finish is lightly bright with soft lemon fruit and nice length. Perfect alternative white!

**Food Pairing:** This is a versatile food wine that has a lot of flavor and acidity, so pair with lighter dishes up to medium-bodied poultry and light pork mains.

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### **Ponte Gio Rosso (Italy)**

**Tasting Notes:** This is the perfect summer red. It's a blend of Italian Merlot and Cabernet and has a summer-friendly alcohol content of 11%. I love the fresh, pure fruit I found in this wine. The aroma shows fresh-picked, lightly brambly red fruits. It's wonderfully light on the palate with softer red berry fruits and a nice touch of acidity. As this wine opens, the fruit expands and really shines. The finish has lighter berry notes, light to no tannins and decent length. Superb summer quaffer!

**Food Pairing:** Throw this in the fridge for 20 minutes to give it a slight chill and enjoy it on your porch. Otherwise, pair with lighter summer fare and nothing too heavily-bodied.

### **2018 Campo Viejo Tempranillo (Rioja, Spain)**

**Tasting Notes:** I've been curating Herb's Half Case Wine Club for over twenty years now and I've never used this wine. Big mistake. This wine is a great everyday red that checks all the boxes – semi-rich mouthfeel, medium-dark brambly fruit, touch of acidity for structure, some complexity with vanilla and light spice notes and finally a full-flavored and lengthy finish. This is the Tom Brady and Michael Jordan of wine!

**Food Pairing:** I'd pair this Tempranillo with medium to fuller-bodied foods, such as pork or meat dishes. It's heavy enough for them.

### **2016 Silver Totem Cabernet Wallula Vineyard (Horse Heaven Hills, Wash.)**

**Tasting Notes:** Single vineyard Cabernet from the prestigious Horse Heaven Hills AVA in the Columbia Valley for the Wine Club? YES, PLEASE! This is a stellar Cabernet. It starts with a BIG aroma of chocolate cherries and vanilla. It's rich, ripe and juicy (yeah acid!) on the palate with perfectly ripe black cherry fruit with a touch of vanilla. This Cab has very good body and weight and just enough acidity, so it's not cloying or flabby. The finish has softer cherry fruit, medium tannins and medium length.

**Food Pairing:** This will pair nicely with any meats from the grill. A juicy slab of beef or lamb would pair quite well with this red.

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### 2018 Casa Santos Lima Portuga White (Lisbon, Portugal)

**Tasting Notes:** Portugal is the new Spain! I'm finding incredible values here. The Portuga white is a blend of Arinto (one of the grapes in Vinho Verde), Fernao Pires and Sauvignon Blanc. It has an expressive aroma of mixed tropical fruits and floral notes. It's semi-dry with a very enjoyable flavor profile. Up-front, I found bright tropical fruits, lime and banana then richer peach and stone fruits on the mid-palate. The finish has dry, stone fruit cocktail flavors with good length. Excellent summer sipper!

**Food Pairing:** This is a great choice to serve by itself, since it has so much flavor and good acidity. Otherwise, I'd pair it with lighter summer fare.

### 2019 French Pool Toy Rosé (Vin de France)

**Tasting Notes:** This is a great choice for summer quaffing. This French Rosé is a blend of Grenache, Cinsault and Syrah. It has a fresh strawberry/watermelon aroma. It's ripe, yet crisp, on the palate with well-balanced dried, strawberry fruit. There's nice weight on the palate, as well, and even a slightly round texture on the mid-palate. The finish has crisp raspberry fruit and good length. Best of all – it comes in an unbreakable, eco-friendly package!

**Food Pairing:** I've found Rosé to be a versatile food wine that's great by itself as a cocktail wine or with light to medium-bodied dishes.

### 2019 Sea Pearl Sauvignon Blanc (Marlborough, New Zealand)

**Tasting Notes:** I love putting a NZ Sauvignon Blanc in the Wine Club. They typically have a very distinctive aroma and flavor. You can't mistake them. Interestingly enough they've really toned them down. The Sea Pearl has a nice aroma with ripe passionfruit, light herbaceous notes and some minerality – surprisingly complex! It's bright on the palate, but won't strip your enamel, with lemon, passionfruit and a hint of minerality. There is good concentration and a slightly round texture. The finish shows semi-intense, lengthy lemon/lime flavors. Great SB!

**Food Pairing:** This is a nice choice to serve by itself. If you'd like to serve it with a main dish, try it with shellfish, whitefish or lighter salads.

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### 2016 Trifula Rosso DOC (Piedmont, Italy)

**Tasting Notes:** This was a nice surprise – a Barbera, Nebbiolo (the variety for Barolo!) blend from the Piedmont region in Italy. It starts with a slightly earthy, brambly berry fruit aroma. There's very nice berry fruit on the palate with good acidity. These varietals really work well together. The finish is dry with slightly dried berry fruits, lower tannins and nice length. This is a solid everyday red.

**Food Pairing:** Try this red with everyday meals like pizza or burgers. You can't go wrong with any weekday meal.

### 2016 Big Bad Zin (Lodi, California)

**Tasting Notes:** Lately, I'm finding better balanced Zinfandels. What I specifically mean is not overripe fruit and enough acidity. The Big Bad Zin has a ripe, jammy fruit aroma. It's nicely concentrated on the palate with lightly baked jammy berry fruit and vanilla notes. There's just enough acidity to keep the fruit in check. The finish has stewed black fruits, medium tannins and good length.

**Food Pairing:** I really like to serve Zinfandel with just about any food from the grill. Charred food and Zinfandel go well together.

### Location E V6 (Spain)

**Tasting Notes:** This non-vintage red incorporates the four main red Spanish varietals – Garnacha, Tempranillo, Monastrell and Cariñena. It's a rich and lush offering, especially in the aroma, which shows gobs of ripe berry fruits. This red starts off lithe on the palate with sweet black and blue fruits with a nice hint of violet. The wine becomes richer as it opens. It has just enough acidity, so it's not cloyingly sweet. The finish is big with ripe black fruits, more violets, medium tannins and nice length.

**Food Pairing:** This is a big, ripe, lush wine that would go perfectly with beef or lamb.