

Herb's Half Case Wine Club – June 2020

www.DecaturPackageStore.com 1220 Clairmont Rd. Decatur

Hopefully everyone is staying safe and well and we're all on the path to normalcy, or at least the new version of normalcy. I've included whites that will be a perfect antidote to the coming warmer weather and some reds for grill season. Enjoy!

Note – we will be re-opening on Sundays from 12:30-6 starting May 31st (except for Father's Day)

Speaking of Father's Day, Herb's Wine Club or one of our many store-pick single barrels would make an excellent Father's Day present!

Cheers,

Herb

P.S. - My non-Wine Club selection for the month is the [2018 Domaine Nathalie & Gilles Fevre Chablis](#). It's the perfect white to start the summer. It has nice complexity with apple, melon and a hint of oak spice on the palate. This white is vibrant and flavorful with a lightly creamy, crisp apple fruit finish. A superb white Burgundy!

- 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 Gambellara I Basalti Soave (Italy)

Tasting Notes: This Soave is the perfect white as we roll into summer. It's 100% Garganega and is a great alternative to Pinot Grigio. It has a solid aroma with lemon fruit and apple skin flavors. It's lighter-bodied on the palate, but full-flavored with soft lemon and citrus fruits that turn pleasantly round. I really like the fruit profile here, which is a nice combination of citrus and apple. The finish shows more Granny Smith apple flavors with a touch of citrus and nice length.

Food Pairing: This is a wine that can be served by itself (great juicy, full-flavored fruit) or with the lighter dishes of the season.

2019 Badenhorst The Curator White (Swartland, South Africa)

Tasting Notes: This is an interesting white from South Africa. It's mostly Chenin Blanc, South Africa's national white, with Chardonnay and Viognier. I think the addition of Chardonnay, for body, and Viognier, for a nice floral lift, are the keys to this wine. The Curator has a soft lime and lightly mineral aroma. It's crisp on the palate with soft lemon fruit and a nice tropical fruit note in the background. There's a hint of earth and mineral, but the fruit notes really shine. The mid-palate shows a nicely round texture and the finish has tropical fruits – tart peach and tangerine – and medium length.

Food Pairing: This white has the enjoyable fruit profile of a Vinho Verde, but with much less acidity. Try this white by itself or with lighter poultry dishes.

2019 Château La Freynelle Bordeaux Blanc (France)

Tasting Notes: I think white Bordeaux has positioned itself perfectly between California (sometimes too ripe) and New Zealand (sometimes too austere). The Freynelle is a blend of Sauvignon Blanc, Semillon and Muscadelle and offers a nice balance. It has an interesting aroma of mineral, herbaceous flavors with a hint of citrus and banana. This white is crisp and clean on the palate with bright citrus fruits, notes of mineral and a slight banana flavor reminiscent of a Spanish Viura. The finish has bright litchi (a nice combo of ripe and crisp flavors), more mineral notes and nice length. This is a solid white with good fruit, good acidity and nice complexity.

Food Pairing: Bordeaux blanc typically hits the “just right” level of acidity, which makes it a versatile food wine. It has enough flavor to serve by itself, but also enough flavor and acidity to match with poultry and lighter pork dishes.

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2017 Vino de Eyzaguirre Syrah (Colchagua Valley, Chile)

Tasting Notes: This Chilean Syrah is a dead ringer for a more expensive northern Rhone. It's 100% Syrah and sees 8 months in oak. I really like the complexity of this everyday red. It starts with an aroma of dark berries, smoke and a slight meatiness, a common trait for expensive Syrah. This red is medium-bodied on the palate with dense and concentrated dark red fruit with smoke notes. As the wine opens, the raspberry fruit emerges and the smoke dissipates. There's good acidity to balance everything and the finish has medium tannins, red fruits and nice length. Well done!

Food Pairing: This would be a great choice for BBQ or practically anything with a char from the grill.

2018 MAN Cabernet (Coastal Region, South Africa)

Tasting Notes: I like the evolution of South African wines, especially their reds. They'll never be as pure as California Cabernet, but offer a great alternative to Bordeaux. The MAN has a mellow aroma of medium-dark berry fruit and light green notes. It has bright berry fruit on the palate with small earth and asphalt flavors. I like that the fruit overshadows the inherent rustic traits, which now just add a touch of complexity. The finish has juicy, brambly fruit, medium tannins and decent length.

Food Pairing: This red is heavy enough for meat and game dishes and has enough acidity to cut anything with a higher fat component.

2016 Poggerino Chianti Classico (Tuscany, Italy)

Tasting Notes: This was a nice surprise because it's becoming harder to find Chianti Classico for the Wine Club. The Poggerino has a bright, lightly earthy and baked cherry aroma. The fruit really stands out in the nose without seeming overripe. It's smooth and pleasantly round on the palate with fuller-flavored cherry fruit and vanilla notes. The typical Chianti acidity enters on the mid-palate, but doesn't overwhelm. The finish is medium-dry with concentrated, ripe cherry fruit and nice length. This is a superb Chianti Classico.

Food Pairing: I'd pair this with typical Italian country fare – red sauces, stews and lighter meats.

