

Herb's Half Case Wine Club – May 2020

www.DecaturPackageStore.com 1220 Clairmont Rd. Decatur

We've sold out of the April Wine Club (thank you Decatur!), so I'm releasing the May Wine Club a bit early. With the coming warmer weather, I've included whites with lots of fruit and lots of acidity. The reds are solid, too, with a nice balance of great everyday choices and special occasions. Enjoy!

Cheers,

Herb

P.S. - My non-Wine Club selection for the month is the [2018 DAOU Sauvignon Blanc](#). I'm a big fan of drinking seasonally. Since Spring has sprung, I thought, why not feature a wine to match. This crisp white balances tropical fruits with citrus and a nice herbaceous note. It's clean and lively and the perfect welcome to the warmer weather!

- 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 Oxford Landing Pinot Grigio (South Australia)

Tasting Notes: Pinot Grigio from Australia is not something you see very often. But when it's Oxford Landing, one of the higher quality volume wineries in Australia, I gave it a try. I really like this PG. It has a lean, green-ish aroma with bright flavors. It has very nice weight on the palate with ripe melon/litchi notes and a nice floral note. Thankfully, the mid-palate shows more citrus fruits and offers a nice counterbalance to the ripe fruit. The finish is juicy and crisp with lengthy melon and floral flavors. Solid PG!

Food Pairing: This is a great cocktail wine to serve by itself. Otherwise, you can pair it with lighter dishes.

2018 Domaine des Amoureux Muscadet Serve et Maine (Loire, France)

Tasting Notes: I'm finding better and more affordable Muscadets (100% Melon de Bourgogne grape) from France. This example from Amoureux has a gorgeous aroma with ripe apple and a shot of crisp citrus. It's lovely on the palate with melon, round stone fruits, white flowers and good acidity. This white has great fruit up front then nice balancing acidity on the mid-palate. The finish has peach and tangerine fruit with a hint of mineral and nice length. Stellar unoaked white!

Food Pairing: The classic Muscadet pairing is oysters. But with its fruit and acidity, Muscadet can pair with richer fattier foods. There's a great Food & Wine article by Ray Isle from 2017 about Muscadet and the unlikely foods that you can pair it with.

2018 La Carraia Orvieto Classico (Italy)

Tasting Notes: This was an excellent surprise and a KILLER VALUE! Orvieto, that innocuous Italian white, is a fabulous alternative to Pinot Grigio! The La Carraia is a blend of 40% Grechetto, 30% Procanico (by DOC law at least 60% of Orvieto Classico must be comprised of these two grapes), 20% Malvasia & 10% Verdello and has a juicy aroma of melon and Granny Smith apples. It's bright and juicy on the palate with apple skin and nice concentration that leads to lemon curd on the mid-palate. The finish is crisp and bright with soft lemon/lime fruit.

Food Pairing: This is a flavorful wine with fruit and acidity, so it can pair with a variety of foods. Just keep it to low to medium-bodied dishes.

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2016 Palladio Rosso (Italy)

Tasting Notes: This is a unique red blend from Tuscany. It's a 50/50 mix of unoaked Sangiovese and Merlot. It starts with an earthy, cherry aroma and leads to nice ripeness on the palate with a pleasant hint of rusticity. I found sweet cherry fruit, small earth notes and a hint of cedar. I like the juiciness of the fruit, the ripeness and the acidity, which deftly ties everything together. The finish has cherry/berry fruit, medium tannins and medium length. Solid quaffer!

Food Pairing: This is your everyday food wine. Its higher fruit and acidity levels make it perfect for any everyday meal.

2017 Venta Morales Tempranillo Organic Grapes (Tierra de Castilla, Spain)

Tasting Notes: This is the European versions of an everyday West Coast red (i.e. lots of ripe fruit, but with balancing acidity). This Tempranillo has ripe, mixed berry fruit with hints of spice and vanilla. It also has a solid dose of acidity to tame this expressive fruit. This is the European influence – ripe fruit combined with balancing acidity. The finish has dark berry fruit, good tannin levels and lots of flavor.

Food Pairing: This red is a bit richer than the Palladio, so pair with medium to fuller-bodied dishes.

2014 Susana Balbo Signature Cabernet Sauvignon (Uco Valley, Argentina)

Tasting Notes: This was a nice find. Uco Valley Cabernet with a bit of bottle age? Yes, please! To me, short term bottle age really settles a wine and integrates all the parts. The Balbo has an elegant aroma with cherry/berry fruits and a hint of cedar. It's clean on the palate with medium bright cassis and berry fruit. The acidity is just right. This wine has a ton of flavor, yet maintains balance and elegance. The finish has gobs of juicy cherry fruit, a touch of cream, medium tannins and good length.

Food Pairing: Pair this with meat or game. Nothing too heavy though. The elegance of this wine could be diminished with heavier meats.