

## Herb's Half Case Wine Club – December 2019

[www.DecaturPackageStore.com](http://www.DecaturPackageStore.com) 1220 Clairmont Rd. Decatur

I've curated a nice "holiday" mix this month with wines for entertaining, celebrating or just enjoying on their own. Given the hustle and bustle of December, I wanted to make hosting or gifting as easy as possible.

And remember, Herb's Half Case Wine Club makes a great gift for the wine-lover! It's conveniently available all month long and we guarantee it won't be re-gifted! If you'd like to spread holiday cheer **ALL YEAR** long – we have monthly Wine Club Gift Certificates, as well.

**From all of us at Decatur Package Store, we thank you for your continued support and wish you and your family the best this holiday season.**

Cheers,

Herb

P.S. - My non-Wine Club selection for the month is the **2015 Il Palazzo Moro Rosso**. This Super-Tuscan red (equal parts Sangiovese, Syrah & Merlot) is smooth and rich on the palate with cherry/berry fruits, vanilla, toast and a hint of bell pepper. It's a slightly rustic red with a lot of complexity. Perfect for the Holidays!

- 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](mailto: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.

## **NV Louis Perdrier Brut Excellence (France)**

**Tasting Notes:** This is a fabulous sparkler for the season of celebrating and entertaining. Perdrier uses three grapes –Colombard, Ugni Blanc and Folle Blanche – in the Brut Excellence. It has a soft apple fruit aroma. On the palate, I found apple fruit that was ripe, but not too ripe with clean flavors and just enough acidity to keep it on the dry side. The finish is lightly crisp with good fruit and decent length. This is the perfect choice whether you're celebrating the New Year or just entertaining for the season!

**Food Pairing:** Aside from enjoying this French sparkler around midnight on the 31<sup>st</sup>, I would use it as a starter wine for entertaining. Nothing says festive like bubbles. Another great choice is fried foods. Sparklers are higher in acidity and will balance the richness of these foods.

## **2015 Virginia Dare Russian River Valley Chardonnay (Sonoma County, Calif.)**

**Tasting Notes:** This is an excellent choice for a cold weather Wine Club because it's a richer style and also a perfect example of the short-term ageability of good Chardonnay. The Virginia Dare has a few years of bottle age, which creates a nicely complex aroma of rich, creamy, slightly stewed, tropical fruits. There's great acidity and ripeness on the palate with pineapple, bright tropical fruits and baking spices. This wine is rich, ripe and yet balanced at the same time. The finish has a creamy texture with pear flavors and nice length. This is a great example of the quality, and short-term ageability, of Russian River Chardonnay.

**Food Pairing:** This is a rich and ripe offering with good acidity, so pair with richer foods, such as pork or even beef. Also, given the multitude of flavors in this wine, you can serve it by itself.

## **2016 Castillo de Monseran Garnacha (Cariñena, Spain)**

**Tasting Notes:** This is the style of Garnacha that makes it a universally enjoyed varietal. It starts with an aroma of fresh-picked raspberries. On the palate, this red is ripe, juicy and bursting with fresh red fruits – raspberry and strawberry – and a hint of rhubarb to balance that ripe fruit. There's just enough acidity to provide structure and tame the fresh fruit, as well. This is a VERY expressive wine with a ton of flavor and lovely pure fruit. The finish has bright raspberry fruit, very little tannins and nice length.

**Food Pairing:** This is a great red to serve at a party or with any lighter to medium-bodied everyday meals.

## **2016 The Seven Deadly Zins Old Vine (Lodi, California)**

**Tasting Notes:** Believe it or not, Zinfandel can be a good choice for entertaining. Zins today have better structure, which makes these typically jammy fruit bombs more balanced and better with food. This example has a spicy, dark fruit aroma. It has brambly fruit on the palate with good ripeness and nice clove notes. This red has concentrated jammy fruit, but enough acidity to give it some structure. The finish has concentrated dark berry fruit, medium tannins and nice length.

**Food Pairing:** This would be a good choice to serve with heavy hors d'oeuvres for your holiday entertaining. Otherwise, I would pair this with medium to heavy-bodied everyday meals.

## **2016 Corte Corsano Governo (Tuscany, Italy)**

**Tasting Notes:** This is a great alternative to Italian Ripasso. The Corte Corsano is mostly Sangiovese with a touch of Cabernet. The Cabernet is processed in the Amarone style where the grapes are dried before pressing to concentrate ripeness and intensity. The result is a Ripasso-styled wine at a Wine Club price! The Corte Corsano has bright, dried berry flavors, a touch of cedar and rich body. The finish is ripe and full-flavored with tons of dark berry fruit and great length. This wine overdelivers in flavor and value!

**Food Pairing:** Sangiovese is a versatile food wine because it's not too heavy and not too light and has fruit and acidity. This is a richer style, so I'd stick with medium to fuller-bodied dishes. Try with most meats or heavier poultry dishes.

## **2016 Château Smith Cabernet Sauvignon (Washington State)**

**Tasting Notes:** This is a slightly different Washington State Cabernet because it's more like Bordeaux than Napa. It's 97% Cabernet Sauvignon with just a splash of Petite Verdot and Cabernet Franc. It has a dark cherry fruit aroma. On the palate, I found concentrated dark cherry fruit with graphite and a hint of bell pepper, typical Bordeaux descriptors. The fruit is in the foreground, but the Bordeaux flavors in the background add a nice touch of complexity. The finish has tart berry/cherry fruits, light capsicum flavors, medium tannins and nice length.

**Food Pairing:** This is a heavier red, so pair with meat and game dishes or with strong cheeses.