

HIGHLAND FINE WINE APRIL 2015 HALF CASE CLUB - WHITE

Bonny Doon Vin Gris de Cigare – Central Coast, California (Mixed and White Club) \$14.99

Bonny Doon Vineyards is owned and operated by one of the great characters of the wine world, Randall Grahm. Originally trying to find a site for Pinot Noir, in 1979 Randall purchased a parcel of land in the Santa Cruz Mountains that eventually turned into the first of the “Rhoneranger” wineries in the California central coast. Specializing in many different Rhone Valley varietals, Randall has made the central coast a prominent place for Grenache, Syrah, and Marsanne/Roussane wines that stand on their own as great wines separate from the French. The vin Gris de Cigare is crisp and dense with a wonderful floral nose and playful red fruit with warm cinnamon spice. Considered by Randall to be his best Rose wine yet. Enjoy with charcuterie or by itself next to the pool.

Tangent Albarino – Edna Valley, California (Mixed & White Club) \$15.99

Estate grown fruit for under \$20, enough said right. Tangent is another project from the family that brought you Chalone vineyards. After selling the Chalone name, the family began a new venture with Tangent wines. All of the wine from Tangent is made from grapes harvested at the Paragon vineyard which, incidentally, is one of the coldest sites in the coldest AVA in California. Albarino is usually grown and vinified in Spain, but Edna Valley has managed to gain traction with this grape and this wine does not disappoint. Lush and vibrant citrus fruit with that quintessential salinity of Albarino, you can enjoy this wine with shellfish or any charcuterie and melon.

EGEO Verdejo – Rueda, Spain (Mixed & White Club) \$12.99

The Verdejo grape is another unsung European grape that is beginning to get notice in the United States. Verdejo is native to Rueda which is south of the Duero river, 50 miles east of the border of Portugal. The continental climate and stony soils are excellent place to grow fine Verdejo. Grapes are hand harvested and destemmed before crush. The wine is fermented cold and slow, which preserves vibrant aromas on the finished wine. Flavors of spicy pear, nectarine and lemon zest accompany fresh herbs with white pepper. Rueda is lamb country and is a perfect food accompaniment for this rich Verdejo.

Jean-de Roze Monts de la Grage Blanc – Southern France (White Club) \$10.99

Vin de Pays Monts de la Grage is a zonal vin de pays (country wine) in the Languedoc-Roussillon region of southern France. The vin de pays lies in the Saint Chinian region where Grenache blanc, Chardonnay and Rousanne that lead a confused existence of warm Mediterranean breezes mixed with cold, wild winds that tumble down from the towering Pyrenees Mountains. These winds create a confused environment for grapes that force the grapes to struggle for water and nutrients which helps to grow good grapes for wine. The grapes are harvested early in September to preserve freshness and acidity and when picked are fermented in stainless steel tanks. The finished wine is a blend of the Grenache Blanc, Chardonnay, and Rousanne mentioned above. Flavors of lemon/lime, melon and tangerine make this wine a great accompaniment for this great spring weather.

Domaine de la Grange Le Gravier – Muscadet Sevre et Maine, France (White Club) \$14.99

Remy and Raphael Luneau tend a 50-acre site with 20 different plots with grapes that produce Muscadet of varying density and finesse. The grapes are harvested in late August to preserve acidity and then go through lees aging, which consists of aging the wine on the dead yeast cells. This type of winemaking gives the wine a rich texture but at the same time preserves freshness and acidity. The wines can be drunk early or aged for a very long time. Flavors of dense lemon curd, fresh lime rind, fresh chive, and honeysuckle are apparent with a dense creamy finish. This wine is perfect with oysters as the Muscadet region is on the west coast of France, where they are famous for Morlaix oysters.

Monte del Fra Soave Classico – Veneto, Italy (White Club) \$19.99

Soave has had checkered history in the United States. Bolla Soave became a household name in the US when Frank Sinatra made it known that it was his go to white wine. The brand took off and peaked in popularity in the mid 80's when preference for white wine began to go toward Chardonnay. Soave is a blended wine that consists of mainly Garganega and can have Pinot Blanc and Trebbiano in the blend. The wine has flavors of creamy white peach, apricot and honeysuckle and is perfectly paired with pasta and pesto sauce.

HIGHLAND FINE WINE APRIL 2015 HALF CASE CLUB - RED

Adras Mencia – Ribera Sacra, Spain (Mixed & Red Club) \$19.99

Ribera Sacra DO is a region that is just North of Portugal and directly east of Rias Biaxias in the state of Galicia. It is known mainly for making profoundly delicious wine from the Mencia grape. The name “Sacra” means Sacred and is a reference to the large number of monasteries and other religious buildings that are located along the steep Mino and Sil river Valleys that make up the zone. The region is known for very steep vineyards made up of slate soils much like those of Priorat. Fresh flavors of strawberry and raspberry aromas mix with dusty minerals and dried flowers. The finish is clean with a powerful, silky texture. This wine is perfect with veal stews or any BBQ'd food.

Rivera Rupicolo – Apulia, Italy (Mixed & Red Club) \$15.99

Castel del Monte is zone in Puglia (heel of the boot) the is well known for making wine out of the Montepulciano and Nero di Troia grapes. The land itself has seen its fair share of history. The Rivera winery has been home to more than a dozen different peoples. This history is exhibited in the winery where they have restored a castle built in the 13th century. The winery also practices older styles of winemaking, shunning small barrel oak aging in favor of large 3,000 liter barrels elevelage. This style of winemaking preserves the freshness of fruit and the roasted herb flavors that naturally occur in the wine. This wine is meant for special occasions in Puglia, and on special dinners they typically serve roast lamb. Enjoy.

Ch. Les Marias – Bordeaux, France (Mixed & Red Club) \$12.99

This bright, fresh Bordeaux rouge is one of those rare finds, an inexpensive Bordeaux wine that tastes good. Made almost entirely of Merlot, the wine shows great power with delicacy. The flavors begin with bright raspberry, cassis, cedar and lavender. The 6 months of oak aging served to round out what was a harsh, tannic vintage. On the finish, textures of velvet smooth, supple tannins compliment the power of the wine. Drink this hearty red with any roast, BBQ or pasta.

Jackhammer Pinot Noir – Central Coast, California (Red Club) \$14.99

Jackhammer wines are an amalgamation of what the entire Central Coast can produce. The wine is a blend from all three counties that make up the Central Coast AVA, Monterey, San Luis Obispo, and Santa Barbara. The grapes are hand harvested, destemmed, and aged in neutral French Barrels. The grapes also see 7 days of a cold soak, which brings more flavors out of the skins. Flavors of rich strawberry, candied cherry, fresh rose petals and baking spices make this wine a definite winner for \$15. Enjoy with roast chicken or just sipping on the porch.

Gen 5 Merlot – Lodi County, California (Red Club) \$12.99

The Lange family has been growing grapes in Lodi since the 1870's. As a founding member of the “Lodi rules” sustainability certification, the family is well known for their care of their vineyards. Lodi is both cool and hot, with cool winds coming the mountains from the north and cold San Francisco Bay from the west, and not winds coming from the dessert of central California. This dichotomy makes for great conditions in the vineyard. This Merlot has flavors of dark plum, dried cherries and cedar. Enjoy with any roasted meat or grilled chicken.

3 Ball Zinfandel – California (Red Club) \$13.99

This Zin is a blend of grapes harvested in the 3 main counties that produce Zinfandel in California, Sonoma, Paso Robles and Amador Counties. Sonoma grapes give elegance, Paso Robles brings wild raspberry and spice, and Amador brings rustic gamey quality of the Sierra Foothills. The wine has rich berry fruit, fresh herbs, spice, and elegant tannins. The wine also has toasted oaky notes on the finish. Drink this with rich stews, grilled meats or BBQ.