

HIGHLAND FINE WINE APRIL 2013 HALF CASE CLUB

Tintero Langhe Arneis – Piedmont, Italy (Mixed & White Club) \$14.99

Arneis, a grape that was once used to soften the tannins of the Nebbiolo grape in wines like Barbaresco and Barolo, has been called the “Barolo Bianco” or “white Barolo;” yet when, in the 20th century, Barolo producers began focusing on using 100% Nebbiolo, the need for Arneis was near nil and the variety was on the verge of extinction. In fact, by the 1970s, only two producers were making wines that needed Arneis. The renewed interest in white Piedmont wine in the 1980s saved this special grape varietal, so Arneis is in the “all’s well that ends well” category! And it will have you thinking that through to its lovely finish. This Arneis is crisp and floral with notes of apricots and pears, and displays a full body that appreciates a variety food from fish to salami, risotto to truffle pasta.

Tramontane Cotes du Roussillon Rosé 2011 – Roussillon, France (Mixed and White Club) \$9.99

From the hills of Corbières to the Pyrénées Mountains, Roussillon is the sunniest region of France. The vineyards are ancient with fabulously diverse soils baked by the hot Mediterranean sun. The wines produced here are no less diverse than their soils, and the rosés are particularly impressive. The Tramontane is one such rosé; a blend of 90% Grenache and 10% Syrah, it’s impossible to deny that it’s something special. With intoxicating intensity, bursting with fresh berry fruit, this Rosé is just the thing for springtime – for anytime, really. Enjoy with seafood or light pasta and asparagus.

Domaine Auchere Sancerre 2011 - Loire Valley, France (Mixed & White Club) \$19.99

Sancerre is one of Loire Valley’s most eastern appellations, and certainly one whose name carries prestige. Its version of Sauvignon Blanc is an outstanding one as its crisp, herbaceous style and marked minerality make for a memorable white wine experience. One might pick up on the distinctively smoky, gunflint character of Sauvignon Blanc from this region. Locals refer to it as *pierre a fusil*, or “flinty.” It’s the terroir here that, with its key soil types of limestone, marlstone, clays, and flint, contribute to this flavor. In the cool growing season, the heat retention quality of the terroir allows the vines to achieve optimal ripeness that ultimately makes for a reliable fruity element that tends towards gooseberry and citrus characters. No note is dominated in this wine; high acidity paired with the fruit truly compliment its minerality. Sautéed white fish, oysters, smoked salmon, and goat cheese are delicious accompaniments.

Eve Chardonnay 2010 – Columbia valley, Washington State (White Club) \$12.99

“Just one sip will do the trick,” says winemaker Charles Smith. This 100% Chardonnay from Washington impresses with hints at guava, Bosc pear, Satsuma, spice and minerals. Mouth filling and beautifully rich, yet fresh and tasty, Eve loved 2010. A cooler vintage in Eastern Washington, no rain or harsh temperatures interfered with slow, steady ripening. Fermented in stainless steel, and aged in French oak for 10 months before being bottled makes for a crisp, lean style Chardonnay – very Chablis like in character – with an underlying mineral rich nose suggesting shell or chalk that’s slightly veiled by more floral aromatics of honey crisp apples and apple blossoms. This medium bodied chardonnay is beautifully textured, refreshingly approachable, and oh-so-delicious. Sip with a flavor-full fish such as Sea Bass with a basil or garlic cream sauce.

Ca’ Furlan Prosecco NV – Veneto, Italy (White Club) \$11.99

Zippy and crisp with enough bubbles to carry you into the day if you’re enjoying this Prosecco with breakfast, or into the night if you’re starting your appetizers off with gusto, the fresh and exciting notes of lemon verbena and hints of spiced apple and pear entice the palate. Spring begs for a festive introduction, and since this little sparkler needs no introduction of its own, it makes for a perfect candidate. Unlike Champagne, its more expensive competitor, Prosecco is usually produced using the Charmat method in which the secondary fermentation takes place in stainless steel tanks, making the wine less expensive to produce. It’s truly a wine for all occasions, so chill, pop, and enjoy as an aperitif!

Dinastia Vivanco Blanco Rioja 2011– Rioja, Spain (White Club) \$14.99

The blend of 70% Viura, 20% Malvasia, and 10% Tempranillo Blanco make for a curiously striking white that expresses a personality unlike any other wine from Rioja. Hand harvested in mid-September and transported to the cellar in small crates that were stored in cooling chambers for 36 hours prior to selection on the sorting table, each variety was vinified separately in stainless steel to preserve the maximum fruit expression. On the nose, this wine is intense with green apple and peach alongside subtle hints of grass and flowers. Fresh, crisp, and tropically fruity on the palate, the well balanced acidity makes it ideal for all seafood and vegetable based dishes.

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Mona Sangiovese Terre di Chieti 2011– Aburzzo, Italy (Mixed & Red Club) \$11.99

Marco Flacco is the oenologist for this excellent red from Italy. Sangiovese is the most widely planted grape variety in Italy and is quite synonymous with the red wines of Tuscany. Distinctively acidic with firm tannins, the savory flavors of dark cherries and black stone fruit are characteristic of a “Sangio.” Oak is often used in the aging process to round out more edgy flavors to produce a smoother, richer flavor tending toward plum and raspberry. Drink alongside pappardelle pasta with rabbit and porcini mushroom ragu or spinach-stuffed roasted veal.

Pharos Tempranillo 2011 – Rioja, Spain (Mixed & Red Club) \$11.99

It's no wonder that Tempranillo is having its way around the American market. Full in flavor, easy to drink, and affordable are just a few reasons why Tempranillo is often suggested as a great alternative to the traditional Cabernet Sauvignon and Merlot. Tempranillo is Spain's noble grape. Often combining the taste of dark berries, plum, vanilla and herbs, it's always a nice match for beef, pork, or steak off the grill. Often making up as much as 90% of a blend, Tempranillo is less frequently bottled as a single varietal, but this particular Spanish wine is 100% Tempranillo from the vineyards of Sonsierra.

Cooper Hill Pinot Noir 2011 – Willamette Valley, Oregon (Mixed & Red Club) \$17.99

Some 50 million years ago, a cataclysmic volcanic event in Eastern Oregon occurred making for some unique soils on Cooper Mountain in Oregon. Along with climactic conditions influenced by the proximity to the Columbia Gorge and the Chehalem Mountains, these soils help produce incredible wine that beckons a specific sense of place. Dr. Robert Gross and his wife, Corrine, planted the first Pinot Noir vines in 1978 atop Cooper Mountain. These vines matured incredibly well in the cool climate of the Willamette Valley. The Cooper Hill Pinot Noir is a concentrated, wild cherry flavored wine with soft, distinctive layers on the palate. With good acidity to counter the sweetness of red berry fruit, this complex red is suitable for plank seared salmon or flank steak.

Tabali Syrah Reserva 2011 – Limari Valley, Chile (Red Club) \$15.99

From the north of Chile in the coastal area of the Limari Valley comes this gorgeous Syrah. The vines are planted in the oldest alluvial terrace of the Limari river in a soil of mixed gravel, clay and sand with high concentrations of active calcium carbonates and different types of salts due to the limited amount of rainfall per year in the area. Harvested in the last week of May during its optimal phenolic maturity, this 100% Syrah undergoes a careful selection of bunches and goes through fermentation in small stainless steel tanks at a controlled temperature and then is aged for 10 months in French oak. The palate is full bodied with notes of plums and black cherry flavors. This red is elegant and well balanced with excellent structure and a remarkably long finish. Enjoy with BBQ or lamb.

Boomtown Cabernet Sauvignon 2010 – Dusted Valley, Washington State (Red Club) \$17.99

Boomtown “embodies the spirit of American progress.” The family behind the wine is still moving towards freedom of creativity, and so, their wines express an optimism and excitement likened to that of the pioneering spirit. “Booming” and family-owned, this Cabernet Sauvignon is a blend of 82% Cabernet Sauvignon, 6% Petit Verdot, 6% Malbec, and 6% Merlot. Seeing 40% New Oak (75% French and 25% American), the brown sugar and cocoa scents highlight this wine's juicy black cherry fruit. It's robust and riveting and perfect for a cookout or dine-in. Enjoy with steak or honey glazed ham.

Elicio Grenache & Merlot 2010 - Rhone, France (Red Club) \$10.99

The sustainable estate of winemaker Raphael Troullier and Didier Robert is behind the project Elicio – the newest and most value driven line under the structure of Caravinseraïl. The name comes from a little play on the word Caravanseraïl, a resting place for a Caravan, but also a new meeting place – a place to exchange experiences, cultures, and ultimately to mix! This wine is made from a careful selection of young vines growing on chalky and clay soils in the Southeast of the Rhone Valley. Aged in concrete tanks 8 months with temperature controlled fermentation, this brilliant fulfillment of lush notes of strawberry, raspberry, and cherry evoke warm and fruity flavors of this sunny region. Pair with pizza and pasta!