

HIGHLAND FINE WINE APRIL 2016 HALF CASE - RED

Domaine des Grands Devers Cotes du Rhone L'Enclave – Rhone, France (Mixed & Red Club) \$16.99

Grands Devers is a small area in the Cotes du Rhone that is completely surrounded by a large forest of truffle oaks. This forest protects the 25 hectares of vineyards from the searing heat of the Rhone and the mistral, a strong wind that comes from the Midi and can affect vine growth all over the South of France. Made from a blend of Grenache, Syrah, and Carignan this Rhone Valley red has a much smoother finish than other wines from the area. With flavors of dark blueberries, raspberries, fresh provence herbs, and dried spices, this wine has a pleasant hint of truffles which is a reminder of the Rhone Valley being one of the great areas for truffle hunters. You can drink this with steak, BBQ or any herb grilled chicken.

Rascal Pinot Noir – Oregon (Mixed & Red Club) \$14.99

Oregon has quickly become the hot place for Pinot Noir. The varied climate with large diurnal temperature swings and rain that only comes in winter is perfect for the rather fussy Pinot Noir varietal. The amount of plantings has increased immensely over the past decade and we are now seeing some wines that are priced at a better price point for daily consumption, without sacrificing the pure fruit quality that we love from the more expensive estate bottlings. This wine has pure cherry and strawberry flavors, with dried lavender, baking spices and a smooth finish. Drink this wine with any roasted meats or grilled vegetables. Is also delicious on its own.

Miguel Torres 'Las Mulas' Cabernet Sauvignon – Central Valley, Chile (Mixed & Red Club) \$9.99

Miguel Torres is a giant in both Spain and Chile. In 1979, after the fall of Franco, he introduced modern winemaking techniques to Spain and then opened a new winery in Chile, and brought those same techniques. This was a revolution in winemaking in Chile and changed the rather tired industry of Chilean wine forever. Gone were the dirty fermentation tanks. In their place came stainless steel, temperature controlled tanks that could guarantee a perfect fermentation every time. He was also one of the first to promote organic grape growing. This organically grown Cabernet Sauvignon has pure red and blue berry fruits with deep spice and the tell tale roasted green pepper that is so common with the varietal. Enjoy this wine with anything from the grill or with roasted meats.

Nino Negri Quadrio – Valtellina, Italy (Red Club) \$17.99

Valtellina is the other place for great Nebbiolo (Chiavennasca in Valtellina) in Italy. Most of the small amount of Nebbiolo plantings are around the towns of Barolo and Barbaresco in the Piedmont region, but further north, in Lombardia, the town of Valtellina has a perfectly protected, warm site for the difficult Nebbiolo grape. In Valtellina, Nebbiolo gives up some of its great power normally seen in Piedmont, but in return you get a beautiful floral quality that is great to drink earlier and on an everyday basis. The flavor profile includes sour cherries and dried herbs like oregano, better known as "Italian funk" by sommeliers. The wine is delicious with pasta and mushrooms or any braised meats.

Fausti 'Fausto' Rosso Piceno – Marche, Italy (Red Club) \$14.99

Piceno is the capital city of the Marche region of Italy. Along with obligatory Roman ruins and unbelievable history, the region is largely one big national forest. The entire area is protected and most of the vineyards are considered historical and dedicated to plantings of local grapes like Montepulciano and Sangiovese. The wine is an homage to the region. It is made of 60% Montepulciano and 40% Sangiovese and has flavors of dried red fruits and dried herbs with pleasant sandalwood tannins on the finish. Drink this with Bolognese and sausages

Vina Bujanda Tempranillo – Rioja, Spain (Red Club) \$9.99

As I have said before in these wine club descriptions, we are always on the lookout for a great tasting wine for \$10 that has true varietal character. This Tempranillo fits the description perfectly. This is not the traditional wine of Rioja that is aged for a long time and has oxidative characters. The wine is fresh, unoaked, with fresh red fruits and herbs. This wine is great for everyday drinking by itself. For food pairings, try with tapas, grilled meats or any leftovers you may have in the fridge. Happy sipping.

HIGHLAND FINE WINE APRIL 2016 HALF CASE - WHITE

Domaine Chanson Vire Clesse – Burgundy, France (Mixed and White Club) \$21.99

Domaine Chanson has been making wines in Burgundy since 1750. Their vineyard holdings include plantings in every area in the region of Burgundy. Vire Clesse is a communal appellation in the Maconais that is south of the more famous Cotes de Beaune are. Grown on a clay and limestone soil mix, this vineyard is perfectly suited for old world Chardonnay. The Maconais is well known for bright, lemony, mineral tinged Chardonnay's and the Vire Clesse is the best plot for this style. This wine has deep limestone mineralogy with a bit of oak aging which rounds out the minerality and adds a fresh herb infused richness that is unique to the region. Drink this with creamy lemon chicken, pasta with any cheese sauce, or any shellfish.

Cara Mia Pinot Grigio – Venetie IGT, Italy (Mixed & White Club) \$10.99

The wines of Friuli and the Venezia are grown in the foothills of the Aviano mountain range on the Slovenian border. The wines are well known for their crisp minerality and are great to drink with many types of food. This Pinot Grigio is fermented in stainless steel to preserve freshness and sees some extended skin contact that contributes an underripe peach character that is very refreshing on these increasingly hot days. The area is well known for citrus, all green vegetables like asparagus, and wild boar. Any dishes that include these ingredients would pair well with this wine, or, you can just drink it by itself. Enjoy.

Fair Valley Chenin Blanc – Western Cape, South Africa (Mixed & White Club) \$9.99

South Africa has made Chenin Blanc, or known in South Africa as Steen, its white wine of choice both locally and in wines for export. Chenin Blanc is well suited for the climate of South Africa that consists of cold nights, warm days, and helpful winds. This wind keeps the grapes dry, which is important, as Chenin Blanc is very susceptible to Powdery mildew and botrytis, both of which can add off, bitter characters if included in the finished wine. This wine has fresh flavors of peach and apple juice, honeysuckle, and a slight bitter honey character on the finish. This wine pairs well with roasted chicken or any light pasta dish.

Broglia Gavi di Gavi – Piedmont, Italy (White Club) \$17.99

Gavi is a town in Piedmont Italy that is close to the Ligurian border. This is sometimes overshadowed by the Arneis white wines that are grown in the Langhe, but deserves an equal amount of attention. The wine is made from Cortese which is native to this small region of Italy. The flavors are deeply citrus driven with white flowers and a creaminess on the finish that make you think of oak aging but without the spice. This creaminess comes from skin contact during fermentation and serves to protect the wine from spoilage after fermentation, but gives a deep character that is pleasant on the finished wine. Drink this wine with seafood like shrimp, oysters, or any freshly grilled whole fish.

Fernlands Sauvignon Blanc – Marlborough, New Zealand (White Club) \$12.99

Fernlands Sauvignon Blanc is representative of the new style of New Zealand Sauvignon that concentrates on less grapefruit flavors, and more restraint with more emphasis on grassy, mineral tones. You still have loads of the fruit forward flavors you want from Marlborough Sauvignon Blanc, but with more layers of minerality and freshness. The winery is nestled between the Southern Alps and the Wairau river and is perfect for growing Sauvignon Blanc. Enjoy this wine with any light seafood, spring vegetables, or light chicken dishes.

Cien Malvasia – Toro, Spain (White Club) \$11.99

The Malvasia grape is more commonly used in desert wines like Vin Santo and Madeira. The grape is very neutral but high acid which is perfect for fortification or drying into sweeter style wines that need acid to cut through the sugar. In Toro, the grape is typically made for distillation in Spain, but the wine can be made into a dry, fruity, aperitif wine and be very pleasant with any dish. Cien has flavors of underripe peach, lemon, and lime and has a bit of fruity effervescence on the finish. This wine is perfect with tapas, light pastas, or anything from the grill.