

## HIGHLAND FINE WINE APRIL 2018 HALF CASE - RED

### **Centonze Frappato 2016 - (Mixed/Red Club) \$18.99**

Frappato is a grape native to Sicily and is much like Pinot Noir in its treatment in the vineyard and in the winemaking process. The grapes are grown organically and much care is required in the vineyard as Frappato is very fussy and requires just the right environment to grow ripe. Too much sun and the grapes will taste baked, too little sun and the juice will have green aromas that are off putting. Frappato is always planted on hillsides with southern exposure at higher elevation. This creates the proper warm days and cool nights that the fickle grape needs to become fine wine. This wine has flavors of bright red cherry, field strawberries and a freshness from aging in stainless steel that is perfect for warm spring days on the porch.

### **La Braccasca 'Sabazio' Rosso di Montepulciano 2015 - (Mixed/Red Club) \$14.99**

This wine is made from the Sangionvese clone Prugnolo Gentile and is one of the first appellations to receive DOC status in Italian wine law. The wine is made in the town of Montepulciano which is just south and east of the recently famous town of Montalcino which makes another famous Sangiovese wine from the clone Brunello. The wine should not be confused with the grape Montepulciano which is produced on the other side of Italy in the region Abruzzo. This wine is made with mainly Prugnolo Gentile with a bit of Merlot added that gives the wine a more refined tannic structure. The wine is aged in stainless steel for 4 months after fermentation so the flavors are of strong primary red fruit characters with dried herbs and flowers. Enjoy this with any roasted pork or lamb to celebrate the beginning of spring

### **Huerto de Palacio Tinto 2016 - (Mixed/Red Club) \$10.99**

This is the type of wine I love to include in the Highland Half Case because it is pure, unadulterated wine from Tempranillo. This is a wine you can taste and know that Tempranillo tastes like this, with fresh dark cherry and plums, slight tobacco leaves, leather and clean red fruited finish that shows the naturally high acidity of the grape. This wine also is a good showing for the new generation of winemakers in Spain. Old regions like Castillo, south of Madrid are beginning to make more fresh wines with less age than in the past. The wine can be served at room temperature for cooler days or chilled with the upcoming warmer days of spring. This is the perfect for the Highland Half Case for its simplicity, versatility, and price to quality ratio. Enjoy.

### **Dupeuble Beaujolais Rouge 2016 - (Red Club) \$15.99**

This Beaujolais is very classically made. The winery has been continuously since 1512 by the Dupeuble family. The family has become good stewards of the land and have been farming sustainably, with no pesticides or herbicides since 1995. Pruning and green harvesting are done to prevent high yields from the vigorous Gamay grape. The wines are vinified in stainless steel and aged in cement tanks before being bottled. This aging regimen creates a polished pure wine with flavors of dark plum, dark cherry, raspberry liqueur and lavender that will compliment many grilled meats and vegetables during spring time. Drinking this wine with a slight chill is the perfect way to enjoy it.

### **Chateau Vieux Manor 2015 - (Red Club) \$14.99**

The 2015 vintage in Bordeaux is another perfect vintage for the region. The days were warm with not much cloud cover that enabled the grapes to get a ripeness that is seen usually 2 to 3 times per decade. All wines, no matter the price point are drinking great and this Merlot based blend is no exception with flavors of dark raspberry and currants with refined soft tannins on the finish. The blend is 60% Merlot, 35% Cabernet Sauvignon, and 5% Cabernet Franc. This wine is the perfect paring with burgers or chops off the grill.

### **Santa Julia Malbec (Red Club) \$12.99**

Santa Julia winery is one of the banner wineries in the Mendoza area. They are one of the first to be organically certified in the region since the early 90's and it shows in there wines. The wine sees 4 months of oak aging so the wine has some spice notes but not enough to dominate the naturally fruitiness of the wine. This Malbec is fresh tasting with red currant and field strawberry characters and a meaty, peppery note on the finish that compliments a range of grilled meats that are natural fare in the meat heavy Argentinian culture.

## **HIGHLAND FINE WINE APRIL 2018 HALF CASE - WHITE**

### **Bura Lanterna Rukatac 2016 - (Mixed/White Club) \$15.99**

Croatia is beginning to make a name for itself in the new wines that are being produced in the region. We recently had a red wine from Croatia in the wine club and it was very well received and we think this fresh white from the Dalmatian coast will be no different. The wine is made from Rukatac and has the flavor profile of Chablis with fresh citrus and green apple with the finish of Gruner Veltliner with its crisp, fresh green herbs that compliment all manner of foods. The wine is fermented and aged in stainless steel and will pair with any fresh foods including vegetables, fish or grilled meats

### **Domaine de la Hitairie Gascogne Blanc - (Mixed/White Club) \$13.99**

Domaine de la Hitairie is located in southwest France close to the Armagnac region south of Bordeaux. The grapes in this wine are used in Cognac and Armagnac production and are known for their fresh, floral characters with clean textures. The wine is made of 65% Ugni Blanc, 30% Colombard and 5% Gros Mensang. The wine is fermented in stainless steel and sees 5 months of skin contact which give the wine a darker color and more ripe fruit flavors with a fuller texture. This white has flavors of green apple, peaches and white flowers. This is a great aperitif wine or will pair well with seafood or shellfish.

### **Palama Verdeca Salento Bianco Italy (Mixed/White Club) \$13.99**

Verdeca is one of the 2000 varietals that are thought to be native to Italy. More commonly known as a blending grape for many Italian DOC's and Vermouth, as a 100% varietal the wine has a full flavored melon and tropical fruits aroma that is pleasant on its own or with light cheese and charcuterie. Verdeca is very similar to other southern Italian grapes like Trebbiano and Verdicchio and sees some lees stirring and skin contact for added texture and body to the finished wine. Enjoy this wine with hard cheeses or any light cream sauces and pasta.

### **Drouhin Laforet Chardonnay 2016 (White Club) \$15.99**

The Drouhin family have been producing wines in Burgundy and now Oregon for generations. The Laforet brand was created in the 70's as a way to promote other properties in the Drouhin portfolio that are out of the major Cote de Beaune area of production. This Chardonnay is a blend of grapes from the Chalonaise and the Maconaise regions with some years having finer Cote de Beaune fruit making it in the blend. The wine sees mainly stainless steel aging with 10% being aged in old oak barrels to give a dried and juicier fruit component to the finished wine. The flavors of this Chardonnay are classic with bright citrus, orchard fruits and a fresh mineral quality that pairs well with Delice de Bourgogne Cheese, oysters or roasted chicken.

### **Azienda Santa Barbara Verdicchio dei Castelli di Jesi 2015 (White Club) \$13.99**

Verdicchio from Castelli di Jesi is fuller than typical wines from the same grape. It has full flavors to go with the classic roasted whole fish that is typical of the maritime region. The grapes name comes from the root 'verde' which means green and is a reference to greenish hue of the grapes at harvest. This wine is 'unpretentious' according to importer Kermit Lynch, and has vibrantly fresh flavors of citrus and orchard fruits that pair well with all manner of fish, seafood, or charcuterie. Enjoy this wine on the porch or as an aperitif while grilling outside.

### **Atlantique Sauvignon Blanc (White Club) \$11.99**

Atlantique winery makes classic Loire Valley wines for everyday consumption that are pure representations of the varietal in the wine. This Sauvignon Blanc is grown on the banks of the Loire river downriver from the town of Sancerre. The wine has classic Sauvignon Blanc flavors of bright citrus, fresh cut grass, and a slight fresh green pepper aroma that is due to the presence of Pyrazines in all Sauvignon Blanc wines. This wine will pair well with fresh river trout, goat cheese or any kind, light salads or pasta with cream sauces. This wine is the perfect accompaniment to the upcoming sunny spring days.