

## HIGHLAND FINE WINE AUGUST 2015 HALF CASE - WHITE

### **Castelvero Cortese – Piedmont, Italy (Mixed and White Club) \$13.99**

Piedmont is well known for red wines from Barolo and Barbaresco, and, until recently, white wine was an after thought in Piedmont. Now, white wine with freshness and intensity is being produced. Villa Castelvero is one of those rare wineries that focus on making small batch wine for a great price. The vineyard is in the process of changing to full organic and it shows. This Cortese wine has freshness, firm acid, and great citrus fruit on the finish along with a pleasant light body that is so needed during the summer. Try this little gem with light pasta, shellfish, or any grilled vegetables.

### **Ipsum Verdejo – Rueda, Spain (Mixed & White Club) \$12.99**

I am constantly impressed with the wines coming out of Rueda. The region has all the hallmarks of a destination for wine tourism. The wines are delicious yet inexpensive, food is delicious, and the history is spectacular. Many medieval churches dot the Castilian plateau in Northwest Spain as you go from winery to winery. Ipsum Verdejo is a project from famed Spanish importer Raul Perez. Ipsum means 'itself' in latin. The goal of this wine is to bring out the pure flavors of the Verdejo grape and only the grape. Grapes are farmed organically and hand harvested with minimal sulfur addition before fermentation. The wine is not oaked in order to preserve the original clean, fresh, vibrant flavors of the grape. The wine has flavors of dense citrus fruit, citrus zest, and fresh flowers. This wine pairs well with fish, white meats, figs, ham, or any cheese.

### **Calatrasi & Micciche Bella Nova – Sicily, Italy (Mixed & White Club) \$19.99**

The Calatrasi family has been growing grapes in Sicily since 1780. Calatrasi means 'cotton river port' in Arabic and is a reference to the family history on the island of Sicily and their connection to the sea and the commerce that it brings. The winery is on its way to becoming fully organic and uses no pesticides or chemical fertilizers in the growing of the grapes. We have loved Sicilian wines for some time, especially wines from near the Etna region. They bring beautiful red wines from Nerello Mascallese and white wines like 'Bella Nova' made of Catarratto and Grillo. The wine has flavors of dark citrus, melon, and dense minerality with a pleasant sea salt finish. Pair this wine with any shellfish, simple pasta with cream sauce, or grilled vegetables.

### **Zolo Sauvignon Blanc – Mendoza, Spain (White Club) \$12.99**

Zolo has gained fame as a grape grower in Argentina that concentrates on lower price wines that overdeliver. This Sauvignon Blanc is a shining example of what you can make with minimal intervention winemaking. The grapes are tended by hand with no pesticides or chemical fertilizers. The grapes are then pressed and aged in a stainless steel tank to preserve the natural freshness of the grape. This Sauvignon Blanc has flavors of fresh citrus, green apple skin, and, passion fruit, and a pleasant white flower aroma. Enjoy this wine as an aperitif or with anything from the grill, including fish, meat or vegetables.

### **Flood Winery Chenin Blanc – Santa Barbara County, California (White Club) \$19.99**

The floods that devastated Colorado in 2013 inspired three wine professionals in Boulder to create a new wine called Flood, a tribute to the community spirit that manifested between neighbors and strangers working to rebuild their towns and lives. Along with honoring a community, these winemakers have made a unique wine that rivals Chenin Blanc wines from the famed towns of Savenieres and Vouvray in France. The wine is classic Chenin Blanc with flavors of fresh red apple, honey, honeysuckle, white flowers, with an intense stony minerality and a densely crisp finish. This wine would taste great with any roasted meat, washed rind cheese, or any fried food.

### **Sartarelli Verdicchio dei Castelli di Jesi – Marche, Italy (White Club) \$14.99**

Marche is rich with history as the region was conquered by Charlemagne, the Venetian Republic and the Papal states, in an attempt to gain greater access to the Adriatic and consequently, the Mediterranean Sea. Farmers typically practice a type of farming that is traditional in Italy which grows, grapes, olives, and wheat in the same plots. Sartarelli winery still uses this technique, but saved a couple of tracts of land for quality, single vineyard wine grapes. This Verdicchio has flavors of dense lemon/lime, fesh white peach and white flowers. Drink this with any seafood, fresh pasta, or melon and prosciutto.

## **HIGHLAND FINE WINE AUGUST 2015 HALF CASE - RED**

### **Sella & Mosca Cannonau di Sardegna Riserva – Sardinia, Italy (Mixed & Red Club) \$16.99**

The Sella and Mosca winery boasts one of the largest contiguous wineries in Italy. This allows them to grow many well known international grapes and less known Sardinian grapes, like Cannonau. Sardinia has a very similar climate to that of the Rhone valley where Cannonau is grown, but is called by another name, Grenache. The mistral wind that blows through the Rhone valley, also comes to Sardinia where it tempers the hot Sahara winds coming from the Southeast. The wine is traditionally aged in Slavonian oak barrels for 2 years before bottling, where it sees another year of aging in bottle before release. The wine has flavors of dark cherry, dense plum, and dark baking spices on the finish. Pair this wine with braised meats, roast lamb, or any steaks from the grill.

### **Ludovicus Tinto – Terra Alta, Spain (Mixed & Red Club) \$14.99**

This mineral driven, spicy red drinks like a wine two times its price. Produced from organically grown grapes in the high elevation Terra Alta region, the wine is a mainstay in cafes in Barcelona which is 45 minutes away from the region. The Romans terraced and planted the region in the 3<sup>rd</sup> century and the name Ludovicus is paid tribute to this roman heritage. Ludovicus is made of Garnacha grapes, which is the most planted grape in the region. Garnacha grows well on the elevated limestone soils that are ubiquitous in Terra Alta. The wine has flavors of ripe dark fruits, dried flowers, fresh baking spices, and a dark mineral note on the finish. This wine is perfect for tapas, as it will compliment dark red meat and fresh vegetables with vinegar based sauces.

### **Ch. d' Oupia “Les Heretiques” – Vin de Pays de l' Herault, France (Mixed & Red Club) \$11.99**

Les Heretiques is a classic wine from the portfolio of importer Louis Dressner, wines made in a minimally invasive, traditional style, with a sense of place. Chateau d' Oupia is owned by Andre Iche and consists of an impressive 13<sup>th</sup> century castle that has been in the Iche family since the 16<sup>th</sup> century. Andre has always tended and made his own wine, but sold all of the wine to local negociants. After much convincing from other winemakers, Andre Iche began to make single vintage Minervois wines, expanded his holdings, and rebuilt his cellar for extended aging. He has developed the property into one of the foremost in the Languedoc region. The ‘Les Heretiques’ has been described as the ideal bistro wine. Les Heretiques is made of 100% Carignan and has flavors of dark red berries, black licorice and dried flowers. Enjoy with any grilled meats.

### **Cantele Primitivo – Puglia, Italy (Red Club) \$13.99**

The Cantele winery is a relatively new venture for the Cantele family. They began making wine in 1979 and, much like the south of Italy itself, developed into a more modern winery with modern techniques and the pure, fresh flavors that come with them. They concentrate on indigenous Puglian varietals including Primitivo. Once thought to be identical to Zinfandel, Primitivo has many similarities to Zinfandel in flavor such as dried red fruits, sour cherry, and spicy baking spices aromas. Pair this with roasted or braised meat or hard, aged cheeses.

### **Weingut Knaub Trollinger – Wurttemberg, Germany (Red Club) \$19.99**

Trollinger is a grape varietal that is grown in southern Germany and northern Italy, where it is known as Schiavo. The grape makes a very fruity wine that is perfect for the summer. The wine is made to be a fresh hot weather wine that will compliment the vinegar based sauces in Wurttemberg. Weingut Knaub makes their Trollinger wine in a semi rose style that is full bodied yet fresh. The wine tastes like fresh field strawberries and mandarin orange peel and pairs perfectly with BBQ, grilled meats, or any grilled fish.

### **Le Ferme de Gicon Cotes du Rhone Rouge – Rhone Valley, France (Red Club) \$12.99**

We love this Rhone Valley red for its pure, simple, dense fruit flavors. The wine has intensely dark red berry fruits with mandarin orange skin, smooth baking spices, and dried flowers on the finish. You can drink this wine chilled as an aperitif or as a main wine with lunch or dinner. Drink this with grilled meats and vegetables.