

HIGHLAND FINE WINE AUGUST 2016 HALF CASE - RED

Dominio de Heredia Tempranillo-Rioja, Spain (Mixed/Red Club) \$11.99

Roundness, good acidity, elegant, good size and enough ripe tannins characterize this harmonious wine with a long persistent finish. The aroma of the wine shows notes of cherry, raspberry, strawberry, rose jam, combined with smoky oak and spice tones. This wine pairs excellently with hard cheeses, pasta, meat, rice, fish, and game.

Little James' Basket Press-Sainte Cosme, France (Mixed/Red Club) \$12.99

Comprised primarily of Grenache, this red is fermented in concrete vats and added to a solera system for complexity. It is ruby red in color with rich aromas of brandied cherry, gingerbread, and strawberry compote. The St. Cosme Little James Basket Press Red has a medium-body, easy-drinking palate with a juicy, yet peppery finish. It will pair well with fettuccini bolognese and eggplant.

Sean Minor Point North Pinot Noir-Oregon (Mixed/Red Club) \$19.99

This approachable Oregon pinot noir is deep garnet in color with complex aromas of raspberry, blackberry, cinnamon, and black pepper with a touch of leather. On the palate, the wine is medium-bodied with dark fruit flavors, raspberries and earthy spice notes, providing intensity without much weight. The wine has a bright mouth feel integrated with soft round tannins for a lengthy and complex finish. Pair this pinot noir with salmon, roasted chicken, duck, casseroles, beef bourguignon, or pasta dishes.

Pago de Valdoneje Joven Mencia-Spain (Red Club) \$13.99

The grapes for the Pago de Valdoneje Joven are manually harvested from the clay and sandy soils that reach over eighty-five years of age, then are fermented and aged in stainless steel tanks. On the nose, there are blackberries, wild berries, smokiness, balsamic, mint, and licorice. The wine is firmly structured on the palate, with incredible depth and a persistent fruit-driven finish. Perfect balance with very fine tannins. Serve it slightly chilled on a hot day! Pair it with grilled meats and vegetables, beef Carpaccio, lamb, and semi-soft cheeses.

Icardi Tabaren Barbera D'Asti-Piedmont, Italy (Red Club) \$14.99

This wine is more like a Chianti than a Barbera, with dry cherry aromas and flavors and a good dose of mouthwatering acidity. Nose of ripe black cherry, cola, and hints of earth. On the palate, there is black cherry, cranberry, raspberry, mild tobacco, and tar. Acidity is high, in line with the ample fruit and ideal for food matching. Tannins are mild to medium. Finishes fairly quickly, but with good balance and harmony. Drink this with red-sauce pasta dishes, lean meats, sausage, pizza, and sloppy joes.

Big Guy Red Blend-Napa Valley, California (Red Club) \$16.99

Deep ruby in color, the Big Guy is a blend of Cabernet Sauvignon and Syrah. On the nose, there are sweet oak notes of vanilla accompanied by perfumed, dusted raspberries, underlain with hints of dried cranberry. Well balanced with a lovely structure, the soft tannins and sweet vanilla oak carry the red fruits, delivering flavors that gently expand on the palate. The result is a wine with plenty of pleasing dark fruit character and sweetly spiced, juicy fruit.

HIGHLAND FINE WINE AUGUST 2016 HALF CASE - WHITE

Au Contraire Pinot Gris-California (Mixed/White Club) \$14.99

Au Contraire opens with a fragrant bouquet of fresh flowers and a mild trace of citrus. There is a presence of stone fruit backed by melon and a hint of citrus in the background. The finish is crisp, clean and very refreshing. Pair Au Contraire with light fish or chicken dishes, grilled vegetables, and shellfish. This style of wine really shines during the hot summer months, and would make an excellent porch sipper!

Harria Arabako Txakolina-Basque, Spain (Mixed/White Club) \$17.99

Deriving from young vines, this Txakolina is a bright and refreshing drink. It is straw-yellow with green hues; clean and bright with light bubbles denoting its youth. On the nose, there are intense aromas, particularly of limes, grapefruit, and apples and other white pulp fruit. Fresh and harmonious in the mouth, with that elegant bitter hint typical of the grape variety. Ideal for that plate of oysters!

Domaine des Verchères Chardonnay-Bourgogne, France (Mixed/White Club) \$21.99

Domaine des Vercheres is a family Domaine located in the northernmost part of the Macon region. The soils in the two largest parcels are a mix of clay and limestone, covered with small pebbles. Grapefruit, honeydew, and yellow apple can be detected on the nose. On the palate, lemon rind and soft spices create a creamy and smooth texture. Great with chicken, middle-weight pastas, or weekday nights on the couch.

Palama Arcangelo Salento Rosato-Puglia, Spain (White Club) \$12.99

Arcangelo is a rose made from 100% Negroamaro, indigenous to Puglia. Behind its bright watermelon red pigment, this rose is dry, juicy, and deeply satisfying with balanced acidity and bright, light viscosity. On the palate, luscious raspberries, and lemon are easily detectable. It not drinks well on its own but a good accompaniment to everything from broiled salmon to asian cuisine. A delight!

Chateau de Bousargues Blanc-Côtes du Rhône, France (White Club) \$15.99

A remarkably fresh pale yellow, yet deep wine, with typical Rhône characteristics. Dried pear, Meyer lemon, white flowers and beeswax on the seductively perfumed nose. Dry and precise, showing impressive mineral lift to the orchard and citrus fruit and honeysuckle flavors. A deeper peach note emerges as the wine opens up and carries through a very long, penetrating finish. This well-balanced, energetic wine punches well above its weight. Pairs well with Mediterranean food, chicken dishes, and cheeses.

Innocent Bystander Sauvignon Blanc-Marlborough, NZ (White Club) \$15.99

The Innocent Bystander has excellent balance and minerality. On the nose, there are aromas of lemon, grapefruit rind, celery leaf, gooseberry, flint, and passion fruit. The palate shows lemons, juicy peach and nectarine, but with undeniably bright acidity that keeps you longing for the next glass. The experience is crisp, zesty and refreshing! This wine will pair well with grilled chicken, roasted game, fattier fish cuts, and sharp cheeses, as well as Greek or Mexican food.