

## **HIGHLAND FINE WINE**

### **AUGUST 2020 HALF CASE- REDS**

**DOMAINE LE CLOS DES LUMIERES 2018, COTES DU RHONE, FRANCE \$14.99 (MIXED)** We love Rhone wine and here's a perfect example of why. Rich, elegant, and smooth with a nose filled with cinnamon and dark chocolate. The cherry, Cassis, and currant flavors are subtle, lightly hoisted on a mineral beam that gives a clean finish with smooth tannin. It is a high-quality terroir which gives the wines of Clos des Lumières its unique characteristics: pebbles which are particularly suitable for high-end cuvées, because they allow to preserve a stable temperature for the grapes, by storing heat during the day and by rejecting it at night. A great wine for a party.

**DEMARIE LANGHE NEBBIOLO 2016, PIEDMONT, ITALY \$19.99 (MIXED)** Hover over the heart of the Italian Piedmont and then zoom down amid the rolling hills – you touchdown in the famed Langhe region. This picturesque landscape and its sunny hillsides are home to an amazing range of grape varieties that represent the backbone of Italy's most respected wines. This young, easygoing wine opens with fresh aromas of violet, red berry and a touch of leather. The simple palate delivers crunchy red cherry and crushed raspberry alongside fleeting tannins. While referential to famed Barolo, this version is more junior in style. Think Barolo on a budget!

**YLLERA 'COELUS' 2019, RIBERA DEL DUORO, SPAIN \$14.99 (MIXED)** The Yllera family has elaborated quality wines for 6 generations. Consistently highly awarded and respected, Grupo Yllera is committed to quality, sustainability, and affordability. Dark cherry-red colour with purple glints. Clean and brilliant, fragrant on the nose with ripe berry fruit both black and red. Powerful on the palate, the fresh array of fruit flavors are supported by licorice and Cassis. For the more serious minded wine drinker, this is ideal with BBQ and most meats off the grill.

**GRIVEAU 'LA COTE ETOILLE' CRU BROUILLY 2017, BEAUJOLAIS, FRANCE \$21.99** Located north of Lyon in eastern France, Beaujolais overlaps Burgundy in the north and Rhône in the south. The picturesque Beaujolais vineyards run along the Saône River where the Crus form a meandering path on the granite terrain. Brouilly is the southernmost Cru and also second largest in Beaujolais - characterized by an array of soil types, most notably the blue slates. Brouilly produces a lighter style for early drinking; it makes frequent appearances in the simpler Parisian bistro. This bottle has a little age on it, breaking with the tradition of drinking Beaujolais super young, giving it more thoughtful characteristics and structure.

**COLONIA LAS LIEBRES 2019, MENDOZA, ARGENTINA \$14.99** Bonarda is a stealthy red wine option from Argentina that we think is going to make a big splash in the coming years. It's actually a surprise that we've missed it until now as it's Argentina's second most widely planted red grape! Bonarda displays ample color in the glass just like Malbec, but it delivers lower tannins and slightly higher, more juicy-tasting acidity. Not a fan of oaky wines? This is your diamond in the rough! The wine is aged in concrete tanks, receiving no oak treatment in order to preserve freshness and expressiveness of the grape. It has a long, fresh finish, with lots of character. Its deep, vibrant mouthfeel makes it a true pleasure wine. Ideal to pair with pasta Pomodoro dishes, pizza and light meats.

**BRUNI POGGIO D'ELSA 2018, TUSCANY, ITALY \$17.99** This wine is made with 50% Sangiovese and 50% Cabernet Sauvignon. The name of Poggio d'Elsa is given in honor of their mother, Elsa Bruni. To this day, Elsa remains the true heart and soul of the estate. Blended wines are one of the success stories of 20th-Century Italian winemaking. In the 1960s and 1970s, enterprising producers from Tuscany began to experiment with the Bordeaux varieties, blending it with the region's staple Sangiovese variety. Nowadays, the blend represents modern Italian winemaking, making up some of Italy's most famous wines.

## **HIGHLAND HALF CASE**

### **JULY 2020 HALF CASE- WHITES**

**MERCATO PESCE 2019, VENETO IGT, ITALY \$14.99 (MIXED)** "Red wine with meat, white wine with fish." There are exceptions to the ages old axiom for sure. Still, nothing pairs better with fish or shellfish dishes than a zippy and refreshing white wine. Pesce – fish in Italian – is a gentle reminder that sometimes rules ARE meant to be followed! Featuring Garganega, best known in Soave, this is a perfect wine for the hot days of August. Tropical aromatics give way to a refreshing white wine that is easy to drink and enjoy. Stone fruit flavors fill the mouth and the finish is clean – with just enough acid to tease your taste buds into another quick sip.

**MARCHETTI VERDICCHIO CASTELLO DEI JESI 2017, MARCHE, ITALY (MIXED)** Verdicchio is a white wine grape variety that has been cultivated for hundreds of years in the Marche region of central Italy. It is a versatile variety, used both for light, easy-drinking table wines, and for more complex, age worthy examples. It is commonly lauded by critics as being one of Italy's best white wine grape varieties, and is found in vineyards across the country. Marchetti is truly a master when it comes to Verdicchio, creating wines that are both critically applauded and consumer supported. This version is light and bright- drink now and get that second bottle chilled!

**LA COEUR DE LA REINE 2019, TOURAINE, LOIRE VALLEY, FRANCE (MIXED)** Sauvignon Blanc is THE star of Loire, most notably in Sancerre. However, travel to nearby Touraine and you will find a different style of this popular white grape. Exploring Loire leads to some incredible finds and this wine is definitely one of them. The nose offers an intense fruit basket dominated by citrus scents with a note of blackcurrant bud. In the mouth, all is suppleness and elegance. The final spicy note emphasizes the freshness and the generous length of this Touraine Sauvignon. Acid is in check, with a fair amount of minerality- making this wine perfect with most foods, especially cheeses!

**ANNE AMIE 2015, WILLAMETTE VALLEY, OREGON** Forget what you think you know about Riesling. Not all Rieslings are sweet and fruit forward. Dry as advertised, this aromatic, food-friendly wine brings palate-drying flavors of citrus pith and rind, ameliorated by fruit flavors of grapefruit and lemon with juicy acidity. It's the sort of wine that demands fresh oysters or trout or even halibut. There's a mineral base, with a light whiff of petrol, that extends the pleasure.

**INNAZIO URRUZOLA TXAKOLINA, BASQUE COUNTRY, SPAIN \$17.99** The grape of choice is Hondarribi Zuri, the jewel of the Basque Country. The proximity of the Cantabrian sea and the Atlantic climate make this wine so distinctive. Year after year, our txakoli ripens with new flavors, colors and aromas. Slightly fizzy and effervescent, Txakolina is ideal for these last dog days of summer. With an easy drinking vibe, it's clear Txakolina will quickly become your new favorite porch pounder!

**DOMAINE LAVIGNE 2018, SAUMUR, LOIRE VALLEY \$21.99** Here is another jewel from diverse Loire Valley. This is Chenin Blanc, a versatile grape popular in Vouvray, although this rendition is dry and crisp. Domaine Lavigne is a family effort. What started as a mixed agricultural farm with some livestock and asparagus, gave way to vines. This Chenin from Domaine Lavigne is charming! Lithe and springy, it bounces around in your mouth with dashes of pears and grapefruits and lemons. It's the wonderful acidity in Domaine Lavigne's Saumur Blanc that makes it the perfect refresher. There is unusual complexity to this cool, pleasing citrus medley.