

HIGHLAND FINE WINE DECEMBER 2016 HALF CASE - RED

Sangulneti Cannonau Di Sardegna - Sardinia, Italy (Mixed & Red Club) \$11.99

Made of 100% Cannonau, or Grenache, this fiercely Mediterranean varietal thrives in sun-soaked, arid landscapes. Rising to the occasion in the rocky, windswept vineyards of Sardegna, the vines find themselves in the capable hands of Antonio Sanguineti. In his youth, Sanguineti lost his ancestral Tuscan vineyards in familial disputes. He now relishes the opportunity to use his knowledge and passion for winegrowing. This wine is packed with ripe cherry, raspberry, plum, and pomegranate fruit notes along with some earthy/spicy nuances. It is medium bodied, juicy, pliant, and fresh with flavors of warm red berries, peppery spice, and smoky herbs. Pairs effortlessly with steak, lamb, sheep's milk cheeses, and roasted red pepper.

Delito Carinena - Aragon, Spain (Mixed & Red Club) \$12.99

Delito Carinena is 100% Carignan from Carinena, Spain! Old-vine Carignan grapes, fully ripened on infertile soils in an area of warm summers, typical from Aragon. Yields have been restricted so there is enough ripe fruit character to compensate the naturally high tannins and acidity. Delito Carinena is a young red that shows aromas of blackberries and black currants mixed with mineral notes. The palate is medium- to full-bodied, with fine-grained, earthy tannins and good freshness and depth. Enjoy Delito Carinena with grilled meats, roasted duck and venison.

Sean Minor Cabernet Sauvignon - Napa Valley, CA (Mixed & Red Club) \$19.99

The Minor's winery is 100% family owned and operated. Not long after Nicole and Sean Minor were married, they discovered their second largest monthly expense was wine. Starting their own winery was both a professional and personal dream. Comprised of 82% Cabernet Sauvignon, 14% Merlot, 3% Cabernet Franc, 1% Petit Verdot, the Minor's Cabernet Sauvignon is filled with aromas and flavors of blackberries and ripe plum, entwined with black currant, mocha and black pepper. The soft tannins and sweet oak balance lead to a long and lingering finish. Pairs well with Strong-flavored foods, rich meats and sauces, and heavy casseroles.

El Libre Malbec - Mendoza, Argentina (Red Club) \$10.99

This 100% Malbec was made from fruit grown in the Las Compuertas section of La Consulta in Mendoza, Argentina. It is lively and fresh, showing red cherry and bright acidity, while exuding some smokiness, bitter chocolate, and black leather on the finish. Forward texture suggests balance due to thoughtful winemaking. Lighter in body without any oak, this light and lovely Malbec is very food friendly with refreshing acidity that would pair it well with charcoal-grilled meats, or curried greens.

Janasse Reserve Cotes du Rhone - Rhône, France (Red Club) \$15.99

Domaine de la Janasse was founded in 1976 by Aimé Sabon, the father of Christophe and Isabelle, who still oversees the vineyards. The property consists of 40 hectares, spread over as many as 70 different parcels throughout Châteauneuf-du-Pape, which are farmed organically and biodynamically. Blended with Grenache, Syrah, Mourvedre, Carignan, and Cinsault, this delicious Rhône gem is complex and balanced, with sheer exuberance and flavor. Janasse Reserve is hand harvested, 20% whole cluster, fermented in tank, 12-15 day maceration, and aged 12 months in Foudre barrels. Pairs effortlessly with pork, grilled meats, and asian cuisine.

Vietti Barbera d' Asti - Piedmont, Italy (Red Club) \$19.99

Patriarch Mario Vietti started making his first wines in 1919. His most significant achievement was to transform the family farm into a wine-producing business. Vietti is considered a top-level producer in Piemonte and was one of the first wineries to export its products to the USA market. 'Tre Vigne' delivers simple pleasure. Just a fresh, spicy, honest glass of red wine to go with your meal. A dry, medium bodied red wine with refreshing acidity and soft tannins, the 'Tre Vigne' is well balanced with good integration of oak, complexity, and a finish of red cherries, minerality, and vanilla. A great pair for antipasti, grilled vegetables, hearty soups, or pastas.

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Ipsum Rueda - Castilla y Leon, Spain (Mixed & White Club) \$10.99

Made of 100% Verdejo, Ipsum is produced in the Rueda region located in the high elevation Castilian plateau, about 2 hours northwest of Madrid. Ipsum means, "itself" in Latin. The vines are organically grown in sandy river stone soil at 2,359ft elevation. The wine is 100% un-oaked. This wine shows expressive white flower, clover and mineral aromas, with fresh, crisp fruit in the mouth. This wine will pair with most casual foods, especially fish and white meats, and small plates like figs, ham, and goat cheese.

Suavia Soave Classico - Veneto, Italy (Mixed & White Club) \$15.99

Made from 100% Garganega, Suavia Soave vineyards are planted on steep volcanic soils which are very dark and deep in the Fittà and Tremenalto areas, and rich of basaltic stones in the Castellaro zone. The Tessari family has lived and worked on this land since the 19th century. Once aware of the great potential of their area, Giovanni and Rosetta Tessari began crushing their own grapes and making wine in 1982. Their work boasts fresh notes of apple, Kaiser pear, and jasmine together with tropical fruit on the nose, while the palate is smooth and creamy, offering almond and mineral nuances brightened by crisp acidity. Suave Soave makes an ideal aperitif, while complimenting fish and vegetable first courses, white meats and fresh cheeses.

Fitapreta Branco - Alentejo, Portugal (Mixed & White Club) \$21.99

Made from a blend of 40% Antao Vaz, 40% Roupeiro, 20% Arinto, Fitapreti Branco's vines were planted in 1979 and tended in calcareous clay soils at 984-1,312 ft elevation. Hand-sorted to select the very best fruit in the harvest, the wine is spontaneously fermented with indigenous yeasts, then racked using gravity to stainless steel aging tanks for 6 months. On the nose, fresh orchard and stone fruit commingle with apple skin and faint herbal notes. On the palate, good concentration and weight, with bright fresh fruit and clean acidity. Pairs wonderfully with grilled fish, crudo preparations, seafood, and shellfish.

Giocato Chardonnay - Primorski, Slovenia (White Club) \$11.99

Giocato is made from 100% Chardonnay grown in terraced marlstone and sandstone soils located in the Goriška Brda wine-growing region of Slovenia. It is exclusively harvested by hand. Its varietal aroma is reminiscent of apple, peach, and lychee, and complemented by a soft vanilla aroma. It is smooth, medium-bodied and pleasantly warm. Giocato Chardonnay complements lamb, poultry, and veal dishes, spiced fish dishes, and grilled vegetables, as well as warm croissants!

Squadra Bianco Terre Siciliane IGT - Sicily, Italy (White Club) \$13.99

Blended with 70% Catarratto and 30% Grillo, this Sicilian white blend is perfumed with aromas of golden apples, just ripe banana and lemon. The wine has ample concentration yet still maintains freshness, showing a hint of licorice to its salty golden apple and peach flavors. Squadra Bianco taps the indigenous varietals of Catarratto and Grillo. Catarratto gives body and weight with floral and meyer lemon flavors, while Grillo brings floralness and more acidity. This is a wine meant for a beautiful evening with friends and great food.

Cape Mentelle Sauvignon Blanc/Semillon - Margaret River, West Australia (White Club) \$17.99

The winery takes its name from the nearby Cape, named by the French 'Baudin Expedition' which charted the coast of Western Australia in 1801. They named the Cape after two notable French scientists, geographer Edmund and his cartographer brother Francois-Simon Mentelle. Comprised of 52% Sauvignon Blanc and 48% Semillon, Cape Mentelle takes a minimal approach towards this classic Margaret River blend. The style accentuates the fresh fruit characters of both varieties with the added complexity and palate weight offered by a small portion of barrel fermentation. Pairs well with goat cheese, seared scallops, mild white fish, and roasted vegetables.