

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

**\*\*THESE BOTTLES WERE CURATED WITH THE HOLIDAY SEASON IN MIND. WHETHER YOU SERVE THESE AT YOUR TABLE OF GUESTS OR GRAB ONE AS A HOST GIFT FOR THOSE FESTIVE PARTIES, YOU WILL BE CONFIDENT IN THE QUALITY OF SELECTION. HAPPY HOLIDAYS EVERYONE!**

### **IOVINE POMPEIANO FALANGHINA 2017, SORRENTO PENINSULA, ITALY - \$15.99 (MIXED)**

Minerality is one of the most contested subjects in the wine world. Volcanic soil produces some of the most mineral driven wines, especially in Italy. And it is this undeniable minerality that drives this white wine. There is an energizing tone that gives this Falanghina depth. Best enjoyed with salt baked fish, Caprese salad, or even a pizza Margherita, Falanghina is the darling of the Campania. The quality level is also dominant as this winery is in its 4th generation of wine makers. This wine is hand harvested (the vineyards are precariously steep) and aged in stainless steel so the true essence of Falanghina shines. Wine experts can keep debating minerality while we enjoy the best of coastal Italy.

### **HOPLER GRUNER VELTLINER, BURGENLAND, AUSTRIA 2017- \$14.99 (MIXED)**

Finding the perfect white wine that can transition from warm weather (I miss that sun!) and cooler temperatures can be exhausting. Truthfully, most white drinkers just hunker down for the winter with what they know- and drink- best. If you are one of these purists, allow me to introduce you to Gruner Veltliner, THE white grape of Austria- and your new favorite wine. Crisp, clean, acidic, and approachable. Everyone who tries this wine falls in love with Hople's signature elegance and minerality. The best part? You can drink this with ANYTHING. Once you try this perfect white, you may want to chill a second bottle!

### **CHATEAU DU BREZE SAUMUR BLANC 2017, SAUMUR, FRANCE- \$16.99 (MIXED)**

The tiny estates of Chateau du Breze sit on gentle slopes which lead to alluvial rich valleys. This ideal soil composition lends to astonishing minerality. The delicate texture is supported by fresh, regal acidity. This wine should be opened with friends you like- and they will like you even MORE. Chenin Blanc may not be a varietal you are familiar with, but you should be. With a burst of Meyer lemon and lip smacking acidity, this wine can be served as an aperitif or with any course as it moves effortlessly through appetizer to salad to entree. One of the owners of the chateau advocated for Saumur to have it's own white appellation. Although that was denied, once you taste this wine, you will agree Saumur Blanc is in a league of its own.

### **VINA REBORDA GODELLO 2016, GALICIA, SPAIN- \$15.99**

The cooler temperatures signal a change in your white wine line up. Just as our diets change from summer to fall, and now winter, so must the wine we drink. Godello orbits closely around the familiarity of Sauvignon Blanc and even White Bordeaux. From the D.O. Ribeiro, Godello grows in mostly chalky-clay soil so the wine is mineral driven and interesting. Spanish whites may not be the first white you consider during these cooler months- but you should. Alongside Albarino and Verdejo, this white varietal is in great company. Medium bodied with notes of Anjou pear, lime citrus, and a walnut/almond finish.

### **ROTARI BRUT ROSE NV, TRENTO ALTO ADIGE, ITALY- \$16.99**

Holiday season is here...and so are the inevitable parties. This bottle of bubbles is the perfect host gift or can be enjoyed while entertaining guests. Who doesn't love the pop of the cork from a chilled bottle of bubbles? The sound alone is referential to celebration! Rotari is ideally situated in the mountain Mediterranean climate of Trentino Alto Adige. Their state of the art winery produces some of the most consistent and quality driven bubbles in all of Italy. Acclaimed and awarded, this wine will not disappoint the most discerning bubble enthusiast. Last minute gift idea? We have you covered!

### **CASTILLO PERELADA GARNATXA BLANCA 2017, CATALONIA, SPAIN- \$16.99**

Whites wines have very different personalities. From precise and focused to tropical and developed, white wines enjoy different expressions. Garnatxa Blanca, a native of Emporda, is a complex yet approachable varietal. Castillo Perelada has been making wine since the middle ages, however it was in the early 1900's when they started taking it seriously. Backed by tradition, the new focus is wines of quality and distinction. My focus this month is to introduce you to new (or new to you) grapes of quality and distinction. This wine hits all those points and delivers flavor and finesse. Enjoy this wine with a variety of cheeses or any seafood.

## **HIGHLAND FINE WINE** **DECEMBER 2018 HALF CASE - RED**

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### **NIETO SENETINER MALBEC 2017, MENDOZA, ARGENTINA- \$12.99 (MIXED)**

If Malbec were a high school superlative, it would be Most Dependable. Arguably, Malbec is well liked by everyone. Both flavorful and acidic, Malbec enjoys higher altitudes and cooler growing conditions. There is no sacrifice of the much needed sun, so the flavors are well developed. The two families- Nieto AND Senetiner- are committed to brand development and growth, pushing towards their future. No doubt all wines have a unique style, a certain unique style, a regionality that expresses 'terroir'. Malbec checks off ALL those boxes-

### **ZANTHO BLAUFRAKISCH 2017, BURGENLAND, AUSTRIA- \$14.99 (MIXED)**

Austria has been producing wine for centuries. Often lost in the more popular European regions, Austria's humble wines are now enjoying some global recognition. Tucked away in a warm corner of Burgenland known as Seewinkel, the vineyards of Zantho are exceptional in quality. Blaufrankisch is not a grape name that rolls off the tongue so we can refer to it as "the Pinot Noir of the East." Notes of spiced dark berries are prevalent followed by clove, pine, and nutmeg. In other words, this wine is PERFECT for this holiday season. Open a bottle and experience something old made new again.

### **DOURTHE LA GRANDE CUVÉE 2015, BORDEAUX, FRANCE- \$14.99 (MIXED)**

It is definitely red Bordeaux season. Nothing is better than a well made red wine when it is cold outside. As if that's not reason enough, the stellar vintage of 2015 should have you opening bottles of this cute. The velvety tannins of Merlot and the backbone of Cabernet lead this blend. Dourthe has access to some great vineyards as the house has holdings in Saint-Estephe, Haut-Medoc, and Grand Cru classified property in Saint Emillion. The quality is guaranteed. This bottle would make an excellent gift for those holiday parties or simply enjoy one yourself at the end of your day.

### **SANCTUM PINOT NOIR 2015, PODRAVJE, SLOVENIA- \$15.99**

Pinot Noir is one the titans of the wine industry. From France to California, Australia to Oregon, Pinot Noir can be expressed to represent the personality of the land in which it is grown. Due to its influence from Italy and Austria, it is no wonder Slovenia wines are rustic and earthy. Early Pinot Noir plantings by French Carthusian monks have led to a more contemporary approach to wine making. The tradition is certainly there- and so is the quality level. Pinot Noir loves cool climate and Slovenia has that. Pinot Noir also loves special soil composition and Slovenia has that as well. Now is the time for you to enjoy this classic grape from an area just as classic.

### **DOMAINE LOMBARD 'LA RE-NOMMÉE' 2015bubi, RHONE VALLEY, FRANCE- \$19.99**

What happens when a skilled wine maker from Brezeme (southernmost point of Northern Rhone) blends a red and white together? A wine so renowned it had to be named just that! 'La Re-Nommée', or the renowned, is best experienced with cassoulet or a hard aged cheese like Gouda. Syrah gives this wine power and drive while the Viognier offers lift and an aromatic kick. This blend is classic in the Cote Rotie and Lombard continues the tradition. As both of the varietals grow side by side, it's a no brainer why they should be blended. The end result is a harmonious blend in your glass worthy of renown status.

### **BROADSIDE CABERNET SAUVIGNON 2016, PASO ROBLES, CALIFORNIA- \$13.99**

California Cabernet. Two names that go together like peanut butter and jelly. Thoughts of juicy steaks and heavy pours come to mind. This wine is full of flavor- green peppercorn, dill, fresh strawberry, even green bell pepper. A glass of this will instantly transport you to the west coast. This brand is known for consistency and quality- each bottle represents its specific vintage to the best of its ability. There is something about a California Cabernet that is reminiscent of fall and winter so enjoy a bottle (or two) this holiday season!