

HIGHLAND FINE WINE FEBRUARY 2015 HALF CASE CLUB - WHITE

Patient Cottat Le Grand Caillou Sauvignon Blanc 2013 – Loire Valley (Mixed & White Club) \$16.99

The Fournier family has been making wine for generations. The winery is located in the small village of Verdigny in the region of Sancerre. The Fournier Domaine began in 1950 with 12 acres of land in Sancerre. Now the domaine includes 70 acres of prime land in Menetou-Salon, Sancerre and Poilly Fume. The Grand Caillou is a blend of grapes from all three of these areas. The Sauvignon Blanc thrives in the above mentioned areas because of the Kimmeridgian soil that makes those areas so famous. Kimmeridgian soil is a light limestone that is made up of seashells. The entire area that includes Loire Valley, Champagne and southern England has this type of soil. The distinct mineral note that exists in this Sauvignon Blanc is a direct result from planting on Kimmeridgian soil. Drink this wine with grilled trout and asparagus or goat cheese.

Bastianich Pinot Grigio Adriatico 2013 – Venezia Giulia, Italy (Mixed & White Club) \$15.99

This Pinot Grigio is part of a series made by the Bastianich winery which emphasizes local grapes. This Pinot Grigio is local to the Dolomite mountains in the Venezia Giulia region in Northeast Italy. Pinot Grigio, or Gris in France, is a mutation of Pinot Noir. The wine can be clear or light pink in color depending on how the winery treats the grape during vinification. If the winery decides to macerate the skins on the juice, then the Pinot Grigio will have a light pink color. This maceration also gives the wine a fuller and creamier citrus flavor with more developed tannic structure. Bastianich Pinot Grigio is a fuller style wine than the normal Italian Pinot Grigio you see. Drink this with prociutto and melon or light creamy pasta dishes.

Maculan Pino & Toi Veneto Blanco 2013 – Veneto IGT, Italy (Mixed & White Club) \$11.99

The Maculan family has been making wine at their winery north of Verona for generations. This wine is a blend of 65% Toi, a synonym for Friulano, and 35% of a mix of Pinot Grigio and Pinot Blanc. Friulano is a mutation of Sauvignon blanc and shares some characteristics. The wine has a bright, fresh, and zippy citrus flavors with a grassy minerality that is very refreshing. Enjoy this wine with light vegetable dishes or charcuterie.

Domaine Berthet-Bondet Balanoz Cotes du Jura 2013 – Jura, France (White Club) \$19.99

The Jura region in eastern France is named because of its indigenous Jura Limestone that makes its agriculture so distinctive. This wine is made out of 100% Chardonnay that is grown on this Jurassic period limestone. If you did not know this wine was Chardonnay, you would definitely think it was another grape. The wine has a green, mineral tinged oxidative character that is quite pleasant as an aperitif. The wine is slightly oaken with flavors of dark vanilla, rain soaked pebbles, and unripe citrus fruits. This wine is a delicious example of the range of the Chardonnay grape. No oak bomb here.

Bellula Chardonnay 2013 – IGP Oc, France (White Club) \$12.99

This pleasant Chardonnay is in stark contrast to the Berthet Bondet Cotes du Jura Chardonnay listed above. The wine is very fresh with bright citrus, green apple, and a creamy ambrosia finish. This Chardonnay is unbaked, but sees some lees stirring which adds creamy bitterness to the wine. This is a great example of what can come from the unknown regions in France. Fresh fruit that tastes great with simple food or by itself. Have this wine with your weekly roasted chicken, and fish dish, or light pasta.

Lura Pondal Albarino 2013 – Rias Baixas DO, Spain (White Club) \$17.99

Rias Baixas is a region on the Northeast coast of Spain, just north of Portugal. This grape is grown in a training system that is known as a pergola. The vines are trained 5 to 6 feet off the ground to protect against rot in the rainy Galicia state. This training system preserves freshness and acidity. This wine is very aromatic, with aromas of bright citrus, fresh cut geraniums and a seashore salinity. This wine is traditionally drunk with the local seafood dishes in Rias Baixas. Drink this wine with fresh shrimp, oysters, or scallops with butter sauce.

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DAC Dao Red Wine Blend 2011– Dao DOP, Portugal (Mixed & Red Club) \$16.99

Portuguese wine has always been famous for fortified port wines. Now we are seeing a renaissance in dry red wines from indigenous varieties. The 2011 vintage in Portugal was outstanding all over Portugal for fortified wines and dry wines. This red is made in the Dao region which derives its name from the Dao river. The wine is a blend of Touriga Nacional (the main grape in most ports), Jaen, Tinta Roriz (Portuguese name for Tempranillo) and Alfrocheiro. The wine has a dark red fruit flavor with fresh herbs on the finish. This wine is delicious and goes with many different types of food. Roasts, braised dishes, and hearty soups will be a wonderful accompaniment to this delicious wine.

Soletto Primitivo 2013 – Puglia, Italy (Mixed & Red Club) \$15.99

The Puglia region has a long history of viticulture. The Soletto map is the oldest known map of the Puglia region and along with mapping the shore, demarcated the vineyards that were planted by the Greeks during their time in the region in 500 BC. Puglia is well known for its terra rossa soil which is a clay that is rich with iron. Primitivo grows well on this soil and achieves full ripeness in most vintages. Primitivo has a rich red fruit flavor with fresh baking spices on the finish. This wine tastes like an old world version of Zinfandel, with dried red fruits and sweet herbs that make it a great wine to drink by itself or with spaghetti with bolognese sauce.

Underwood Pinot Noir 2013 – Oregon (Mixed & Red Club) \$12.99

This Pinot Noir is the new find in Pinot Noir under \$15. Made by the Union wine company in Oregon, this winery has made a delicious Pinot Noir made from grapes mostly from the Willamette Valley with the rest coming from the Rogue Valley region in the southern part of the state. The wine has flavors of bright red cherry, dark raspberry and sweet baking spices with sweet vanilla on the finish. Slightly oaken, this wine has great fruit balance and tastes infinitely better than a normal \$13 wine. You can enjoy this wine by itself or with smoked salmon, filet mignon, or roasted chicken dishes.

Zolo Bonarda 2012 – Mendoza, Argentina (Red Club) \$12.99

Zolo is a negociant winery (a winery that buys grapes from grapegrowers) that buys estate owned and sustainably-farmed fruit to make an inexpensive wine from wonderful fruit. Winemaker Jean Claude Berrouet is former Ch. Petrus winemaker. Bonarda is native to Piedmont and was brought over to Argentina by Italian immigrants in the 19th century. The wine has a bold, dark red fruit flavor with bright baking spices on the finish. Drink this wine with Argentinian steaks with chimichurri sauce or and braised meat.

Pingao Tempranillo – Rioja, Spain (Red Club) \$15.99

Pingao is another example of the new styles of wine coming out of Rioja. Not just the old oxidized characters of the Grand Reserva wines you may have had in the past, many current Tempranillos coming out of the Rioja region are sparing the oak and trying to make a fresh, clean wine with bright fruit and delicious acidity. Pingao is made from high elevation fruit that is fermented in stainless steel tanks to preserve freshness. This wine spends 2 months in American Oak which lends a slight baking spice character but still preserves fresh fruit and acidity. Drink this wine with grilled lamb which is a local specialty in Rioja.

Neil Ellis Aenigma 2012 –Western Cape, South Africa (Red Club) \$17.99

The Aenigma brand from Neil Ellis winery is meant for everyday drinking that will satisfy anybody's preference in wine. A blend of Cabernet Sauvignon and Syrah, this wine has the bold tannic structure and fresh red fruit of Cab, and the dark black fruit, black pepper and fresh herbal qualities present in Syrah. The wine has seen some French oak treatment which lend a fresh baking spice flavor to the Cab/Syrah blend. Drink this wine with any steaks, hearty stews, or anything off the grill.