

HIGHLAND FINE WINE JULY 2015 HALF CASE - WHITE

Ch. l' Oiseliniere de la Ramee Muscadet – Muscadet, France (Mixed and White Club) \$15.99

This winery is owned by the house of Chereau Carre and has been in the family since the 15th century. The wine is made of a grape called Melon de Bourgogne. Wines from Muscadet are grown on soil that was previously covered by the same sea that engulfed the Sancerre and Champagne regions and is responsible for the existence of little seashells in the soil that make the limestone basin in the north of France. This limestone is perfect for planting Melon de Bourgogne. Muscadet wines are also well known for a winemaking technique called lees aging. This process consists of leaving the left over yeast sells in the barrel while the wine is aging. This process adds richness and phenolic ripeness to the wine that leaves a fresh vibrant wine that is capable of cellar aging. This wine has flavors of stong citrus fruits, lemon skin, kafir lime, and lemongrass. Drink with any shellfish, including oysters.

La Craie Sancerre – Sancerre, France (Mixed & White Club) \$19.99

The wines Maison de la Colline have become a mainstay at the shop due to the wines simple elegance for the price. The village of Sancerre sits on a bed of Kimmeridgian soil. This soil is a type of limestone that is made up of little seashells that are left over from the time that Sancerre was covered by a giant ocean. Kimmeridgian soil is what makes Sancerre, Champagne and Muscadet Sevre et Mains special. The wine is made of 100% Sauvignon Blanc and the grape exhibits its true character when grown on this Kimmeridgian soil. This highly concentrated wine is highly aromatic with intense flavors of peaches and gooseberries. It medium bodied but rich with high nautral acidity and vivid minerality that is typical of Sancerre. This is a perfect accompaniment any freshwater fish, shellfish, or the famous goat cheese from Chavignol.

Fairvalley Chenin Blanc – Western Cape, South Africa (Mixed & White Club) \$11.99

Fairvalley winery has a dual goal of making great wine and supporting those that work in the vineyards. As a fairtrade winery, a higher proportion of the proceeds of this wine go to the people who make it. This sense of community also shows in the wine itself. This Chenin Blanc, also known as Steen in South Africa, is dry, crisp and flavorful. Flavors of fresh green apple, some dry citrus peel, and a slight aroma of honeysuckle make this a great wine for the money. Drink this with any washed rind cheese, charcuterie, or any grilled vegetable dish.

Castello do Papa Godello – Valdeorras, Spain (White Club) \$17.99

According to top Spanish winemakers and writers, Godello, more than Albarino or Verdejo, will be the grape that puts Spanish white wine on the map. Able to age like Burgundy, the grape has an ability to communicate more than fruit with assertive aromas of rosemary, thyme, and oregano with a firm mineral character on the finish. The grapes are grown in Valdeorras in Northwest Spain, just north of the Portugeuse border. The slate soils are prodigious at holding heat that this rain soaked land lacks and the grapes need. Pronounced flavors of citrus along with the fresh herbal minerality mentioned above, make this wine perfect for the seafood and shellfish, octopus especially, that are typical of the region

Biutiful Cava Brut Nature – Requena, Spain (White Club) \$14.99

Cava is usually made in Penedes, but one small region close to La Mancha called Requena DO, in central Spain, is also recognized as a cava region along with Penedes. Requena is situated at an elevation of 700 meters which allows the region to avoid the blazing heat of the rest of central Spain. The winemake, Issac Fernandez, makes wine all over Spain and is credited for bringing small Spanish regions with great potential out to the export market. The wine is made the same way as Champagne, with lees aging for 15 months and has no added sugar which is what is meant by Brut Nature.

Tenuta Sant' Antonio 'Scaia' White Blend – Veneto, Italy (White Club) \$12.99

This delicious white blend made out of Garganega (from Soave), and Chardonnay comes from the famed Amarone producer, Sant' Antonio. The gravel soils in the Veneto are very good at holing heat in this higher elevation cooler climate. The grapes end up achieving full ripeness on a consistent basis on these little gravel outcroppings. Garganega has flavors of ripe peaches and melon and when blended with the crisp, unoaked Chardonnay, the finished wine has vibrant acidity with dense citrus and apple flavors that will compliment a range of foods. This wine is delicious with any roasted vegetable dishes, riottos, or pasta with white sauce.

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La Maialina Gertrude Rosso Toscana – Tuscany, Italy (Mixed & Red Club) \$16.99

The Gertrude Tuscan red wine made by the importer Domaine Select, and is meant to be an homage to old Tuscan culture. La Maialina means little pig, and is the name of a native boar that has survived extinction in the area. Wild Boar are ubiquitous in all of Italy, but especially in Tuscany. They rip up vines and olive groves and are generally seen as a pest by farmers in the area. The 100% Sangiovese wine is made to compliment the typical foods in Tuscany, including pork. The has flavors of dried field strawberry, fresh cherries, sandalwood, and a wonderful fresh herb flavor on the finish. Drink this wine with pizza, pastas, any roasted dish, or any braised meats.

Tinedo Cala N. 1 – Tierra de Castilla, Spain (Mixed & Red Club) \$14.99

This Spanish red is another example of the types of wines from Spain that we at Highland Fine Wine have come to love: red wines with little or no oak that exhibit the flavors of the grapes themselves. Tinedo is in the heart of La Mancha in central Spain and the family has been growing grapes since 1742. The winery has multiple wind mills that make it look like it could be out of the book Don Quixote. The grapes are grown 100% organically and you taste it in the wine. The Cala N. 1 is a blend of Tempranillo, Syrah, and Cabernet Sauvignon with a dash of Graciano and Roussane for added aromatics. The wine has expressive flavors of dark cherry, strawberry, light hint of mocha, licorice, and a light floral finish. This wine is a great accompaniment to any roasted meat or vegetable off the grill.

Ch. Les Granges Bourdeaux Rouge – Bordeaux, France (Mixed & Red Club) \$12.99

This Bordeaux is from the Entre-Deux-Mers area in Bordeaux. Meaning ‘between the seas’ Entre Deux Mers is a large expanse of land between the Gironde and Dordogne rivers in the eastern part of Bordeaux. Known more for white wine, red wine is beginning to come out of this area more and more as the demand for red wine from Bordeaux keeps increasing. This wine is a blend of Cabernet Sauvignon, Merlot, and Cabernet Franc, and has bold red fruit flavors with pleasant, soft tannins on the finish. Drink this wine with roast chicken, any steaks from the grill, or pork chops.

Domaine de Fenouillet Vin de Pays du Vaucluse– Vaucluse, France (Red Club) \$16.99

This domaine is owned and operated by the Soard family and has been in operation since 1902. The domaine makes a full range of village specific wines from the southern Rhone. This wine is a blend of Merlot and Marsellan, and hybrid of Cabernet Sauvignon and Grenache that has become popular in the southern Rhone valley. All grapes are grown organically and is aged in cement for 6 months after fermentation. This blend has flavors of dark plum, figs, and fresh herbs with a delicious hint of dark lavender on the finish. This wine is wonderful with roast lamb or any vegetables from the grill.

Mas des Etoiles ‘Petite Etoile’ – Cahors, France (Red Club) \$16.99

This Cahors is another example of a wine that we like at the shop, with no oak so you taste pure fruit. Wines from Cahors are 100% Malbec, but they taste different from Argentinian Malbec. French Malbec is very dark with big black fruit flavors as opposed to the big red fruited wines from Argentina. Along with the black fruit, this Malbec has flavors of dark licorice and lavender with a dark tannic finish. Drink this wine with roasts or anything from the grill.

Le Chapeau Pinot Noir – Ile de Beaute, France (Red Club) \$11.99

Le Chapeau means ‘the hat’ in French and is an homage to the great Corsican, Napoleon Bonaparte. The Pinot Noir is from Corsica and tastes much like Pinot Noir from Burgundy. The wine is aged in neutral barrel for 6 months which gives the Pinot a rounded bright red fruit character. The wine has flavors of bright cherry, cranberry, field strawberries. Drink this wine as an aperitif or with any roasted salmon dishes.