

HIGHLAND FINE WINE JANUARY 2015 HALF CASE CLUB - WHITE

Marimar Chardonnay 2009 – Russian River Valley, California (Mixed & White Club) \$24.99

This wonderful Chardonnay comes from Marimar vineyards “Don Miguel Vineyard” in the Southwest corner of the Russian River Valley in the Green Valley sub-appellation of Sonoma County. From the wonderful 09’ vintage, this Chardonnay has beautifully creamy tropical fruits and lemon meringue flavors. Secondary characteristics of butterscotch, caramel, and buttered brioche are present due to 100% malolactic fermentation, new French oak treatment and aging on the lees. The Don Miguel Vineyard is named in honor of Miguel Torres, family patriarch, who died in 1991. This wine pairs well with any roast chicken or light creamy pasta.

Branger Muscadet “Les Gras Moutons” 2012 – Loire Valley, France (Mixed & White Club) \$16.99

Domaine Branger is a pioneer in the Muscadet region of the Loire Valley. Claude’s grandfather founded the domaine after World War I, and today, Claude and his family carry on the tradition. Muscadet is made of the Melon de Bourgogne grape. This particular wine comes from the Muscadet Sevre et Maine appellation and is aged on its own lees for 6 to 7 months. Lees aging is common in Muscadet and is done in order to give a typically full, creamy wine, some more crisp and saline flavor. Muscadet is wonderful with any food from the sea, especially oysters.

Casa Mariol Catalunya Blanc – Catalunya, Spain (Mixed & White Club) \$10.99

The Mariol family espouse to make delicious table wines that will pair with tapas from all over Spain. From Catalonia, the Mariol family dry farm all of their vineyards and are certified sustainable. This blanc is a blend of Macabeo and Garnacha blanc, which, when blended together, attain flavors of creamy lemon/lime, light spicy hazelnut, and great acid that cleanses the pallet to prepare you for the next tapa to come to the table. The salinity of this wine also pairs wonderfully with light fish dishes and paella.

Biokult Gruner Veltliner 2013 – Niederosterreich, Austria (White Club) \$14.99

Gruner Veltliner is the most planted and harvested grape in Austria. Its fragrant aromas and light zippy flavor lends it to pairing with a smorgasbord of foods which is what Austrian food has to offer. Biokult is a certified organic producer and is a member of the non GMO project, which promotes non genetically modified grape planting. The winery is located in Niederosterreich and is Austria’s largest quality wine growing region. The region surrounds the city of Vienna which makes Vienna and Lisbon the only two capitals in Europe to have wine regions contained in the capital itself. This wine has very fresh flavors of light citrus, celery stalk, and a salinity which make it a great palate cleanser. Suggested food pairings are salads, fish, noodles and light meat dishes.

Villa 46 Cuvee Blanc 2012 – Paso Robles, California (White Club) \$14.99

The Calipaso winery in Paso Robles produces this full bodied Rhone white blend. This cuvee is a blend of 70% Grenache blanc and 30% Viognier. Villa 46 sees 6 months of oak aging and is aged on the lees which gives the wine a light, floral, creamy flavor. The wine has flavors of creamy lemon/lime, lilies, and a creamy buttered toast flavor on the end palate. Drink this wine with roast lemon chicken, roasted vegetables, creamy potatoes au gratin, or mushroom lasagna.

Ch. Beauregard Ducasse, Bordeaux Blanc 2012 – Graves, France (White Club) \$16.99

This Bordeaux Blanc comes from the sub region of Graves and is the only wine region in Bordeaux that is well known for white, red and sweet wines. Although the region is better known for red (Ch. Haut Brion) and sweet (Ch. d’ Yquem), graves has many wonderful producers of white wine. Graves white wine, by law, is a blend of Sauvignon blanc and Semillon. This wine sees 3 months of oak aging and has flavors of citrus peel, green bean, and marmalade. Drink this wine with simple roast chicken or any dish that has goat cheese.

HIGHLAND FINE WINE JANUARY 2015 HALF CASE CLUB - RED

Legado del Moncayo Garnacha 2013 – Campo de Borja, Spain (Mixed & Red Club) \$13.99

Campo de Borja is located 200 miles west of Barcelona and just east of Rioja. The winery is located in mountainous terrain with an arid climate that is perfect for the Garnacha grape. This wine is produced from 40 year old Garnacha vines grown at high elevation (2300 feet) on the Moncayo mountain's flank. The vines are planted in the classic rich clay soils of the area and are trained en vaso or goblet, which is basically a short, wide bush of grapes. This training system is beneficial to Garnacha because it does well in the windy conditions of central Spain. The grapes are hand harvested and aged in stainless steel which produces fresh cherry flavors with sweet baking spices on the finish. Drink with any tapas or light pork dishes.

Silvio Grasso Dolcetto 2013 – Langhe, Italy (Mixed & Red Club) \$14.99

The Grasso family has been making wine in the Piedmont region since 1927, but Federico Grasso began bottling wine in 1980 and has “produced a bevy of sensational efforts over recent vintages” (Robert Parker). The Dolcetto exhibits exceptional lushness and ripeness, with superb purity of flavors and aromas. The wine has flavors of dark red berry fruit with forest floor characters along with pronounced aromas of button mushrooms and violets. Drink this wine with any Osso Bucco or grilled meats.

Fattoria dei Barbi Brusco del Barbi Toscano Rosso 2011 – Tuscany, Italy (Mixed & Red Club) \$19.99

Fattoria del Barbi is a prestigious in Montalcino Italy that has owned land in Montalcino since 1352. The family built the Poggio alle Mura castle (now Castello Banfi), built and sold what is now known as Argiano, then, in 1790, built Fattoria dei Barbi and have been producing wine ever since. With Biondi Santi, the Barbi family is one of the pioneers of Brunello di Montalcino and is instrumental in the appellations formation in the 20th century. This rosso wine has flavors of dried cranberries, violets, and supple tannins on the finish. Drink this wine with roast pork or any roasted meats.

Bellula Pinot Noir 2013 – IGP d' Oc, France (Red Club) \$12.99

The Oc region is a large region that spans almost the entire length of France from east to west. The word Oc is a reference to the latin language group in the south of France that makes up most of the language that is spoken as modern French. This Pinot Noir has flavors of light cranberry and strawberry, fresh wood spice character, and a hint of violets. This wine tastes wonderful on its own or with light pork dishes with grilled vegetables. This wine will also taste great with any camembert or similar washed rind cheeses.

Alta Vista Classic Cabernet Sauvignon 2011 – Mendoza, Argentina (Red Club) \$11.99

Alta Vista winery has been a pioneer in Argentina since 1998. They were one of the first wineries to emphasize single vineyards and vineyard management that is site specific. All grapes at all of Alta Vista's vineyards are hand harvested. The Alta Vista Classic Cabernet Sauvignon is a blend of all of Atla Vista's single vineyard sites. It has soft red berry flavors with baking spices and supple tannins on the finish. This Cab will taste great on its own during the winter. If you are having this wine with a meal, drink it with standing rib roast, Argentinian steak with chimichurri sauce, or ribeyes.

Ch. Les Ancres Bordeaux Rouge 2011 –Bordeaux, France (Red Club) \$13.99

This Bordeaux rouge is made up of 68% Merlot, 30% Cabernet Sauvignon, and 2% Cabernet Franc. The Merlot will give the wine a velvety texture with dark red berry fruit and supple blue berry fruit. The Cabernet Sauvignon adds structure with graphite textured tannins and firm acid that will allow for some bottle age. The Cabernet Franc adds the rich color and a green pepper spice character to the wine. These three grapes are classically blended in almost every red wine from Bordeaux. Enjoy this wine with roast beef, filet, or pork chops.