

HIGHLAND FINE WINE JULY 2014 HALF CASE CLUB - WHITE

Nobilissima Pinot Grigio – Veneto, Italy (Mixed and White Club) \$9.99

Pinot Grigios from Veneto (in the area of Venice) are some of the most expressive, memorable Pinot Grigios out there. This one is a blend of 85% Pinot Grigio, 10% Garganega, and 5% Moscato. It's the summer blend you've been looking for! Aged sur lie for two months followed by light lees until bottling, this white is elegant, refreshing, and light on the palate. The touch of Garganega makes for an increased depth, and the fruit forward Moscato enhances the freshness and aromas. Blended, they are an expression of a wine style marked by crisp, vibrant flavors of citrus and tropical fruit with lingering floral notes. Enjoy this with a shrimp or chicken salad, croissants, or with cheese and crackers.

Domaine Servin Chablis Cuvee Les Pargues – Burgundy, France (Mixed & White Club) \$21.99

The Servin Chablis Premier Cuvee "Les Pargues" comes from a site of manifestly, but not official, cru quality. Les Pargues was a premier cru vineyard before WWI, but fell into disuse after the war. When the reclassification was done, it was left out of the premier cru list. That being said, this area produces wine at a premier cru level, but doesn't sell for premier cru prices. The selection of tanks from old vines to be bottled late and unfiltered for US importer Peter Weygandt leads with a fantastic nose that is most certainly Chablis. The palate is lush and juicy with a fantastic chalky note and a curious crustacean appeal. There's apple and pear and sea breeze throughout. The minerality is undeniable. Enjoy with seafood!

Pomelo Sauvignon Blanc – Lake County, California (Mixed & White Club) \$12.99

Primarily sourced from Lake County, Pomelo's characteristic grapefruit profile is consistently found in the blocks situated on the Kelseyville bench. The growing season is long as ample hours of sunshine and great diurnal temperature fluctuations produce incredible explosive flavors found in Pomelo. This 100% Sauvignon Blanc was fermented in all stainless steel tanks; extremely long and cold ferment allows for the fragrant and big fruit flavors to be appreciated. Crisp acidity is retained and then rounded out by a broadened mouth and ever-slight sweetness. Vivid and expressive, the flavors of passion fruit, guava, quince, lime peel, and a grapefruit nose are quite intoxicating. Enjoy with light pasta.

Armas de Guerra Blanco – Bierzo, Spain (White Club) \$11.99

Considered one of Spain's bargain whites from Stephen Tanzer (who gave this wine 89 points), this Godello and Dona Blanca blend is immediately appealing to the nose and palate. The complex, aromatics of this wine display poached pear, nectarine and anise, with a subtle tangerine undercurrent. The energy is exciting and shows good breadth to its pit and orchard fruit flavors. Notice the zesty citrus peel and mineral notes that freshen the palate and bring the finish in with a focused hint of chalky minerality. Salmon or crab cakes would be a perfect pairing.

Albert Mann A Scherrer Pinot Blanc - Alsace, France (White Club) \$14.99

Pinot Blanc are technically two grapes that are not related to each other; however, they're treated together legally because Pinot Blanc is a term that includes Auxerrois. As a consequence, many wines sold as Pinot Blanc are made entirely from Auxerrois! All in all, Pinot Blanc is grown on 2000 hectares in Alsace while Auxerrois covers 1100 hectares. Pinot Blanc has either appeared as a mutant of Pinot noir, or as a mutant of Pinot Gris. This wine has it all. Fresh aromas. Hints of minerality and great acidity. One can't go wrong pairing this with a white pizza!

Petit Sios Blanco – Costers del Segre, Spain (White Club) \$13.99

Sometimes simplicity is just what summertime begs for. 45% Sauvignon Blanc, 40% Chardonnay, and 15% Muscat petit Grain marry well together to create a wine that has a beautiful balance between fruit, freshness, and body! The grapes are harvested manually in the early hours of the morning and then cold maceration follows. Each varietal is prepared separately before being blended and going through alcoholic fermentation at 14-15 degrees Celsius for 18 days.

HIGHLAND FINE WINE JULY 2014 HALF CASE CLUB - RED

Armas de Guerra Mencia – Bierzo, Spain (Mixed & Red Club) \$12.99

Armas de Guerra is part of a cooperative of wineries from the Bierzo D.O. working to promote authentic wines of the region and to preserve their ancient vineyards. Founded in 1963, they now represent almost half of the wines sold under the appellation and are committed to blending the use of traditional techniques and varieties with modern technology as a way forward for the Bierzo. Bierzo is a small wine region in the Northwestern “shoulder” of Spain, not far across the national border from Portugal’s Trás-os-Montes, north of the Douro. This 100% Mencia is an excellent representation of the region with a slight herbaceous appeal, but no doubt persists with fruit and crushed cherry. Have alongside a BBQ sandwich or a nice pork chop.

Mas Sorrer Montsant – Montsant, Spain (Mixed & Red Club) \$17.99

Cabernet, Merlot, and Syrah are blended and beautifully capture the charm of the region of Montsant with its steep slopes of old vine varieties that have inspired Sara Perez and Rene Barbier the same way that Priorat did to their parents 20 years ago. Formerly known as the Falset subzone of Tarragona, Montsant’s 2,000 hectares of vineyards were given their own DO in order to highlight their superior quality in 2001. This wine is packed with fresh and juicy plum and cherry notes. The fruit is followed nicely by a dose of spice and cedar that help balance and add complexity. Enjoy with grilled and roasted meats.

Domaine Laroque Cabernet Franc – Languedoc Roussillon, France (Mixed & Red Club) \$11.99

Domaine Laroque is an historical estate in the ancient region of Carcassonne that produces an extraordinary and unique wine made from 100% Cabernet Franc. The domaine (from the Latin roca) derives its name from the Menhirs (a single standing stone that dates back to the middle of the Bronze Age like Stonehenge) which are found on the estate. Today, Albert Sarail and his family own the estate and are making an easy-drinking wine that combines the structure, minerality, and dusty rose characteristics of Cabernet Franc with the lively, fruitiness of wines from the south of France. Pair with lamb or fajitas.

Visconti Della Rocca Rosso - Veronese, Italy \$15.99

This Rosso is likened to a Valpolicella blend of Corvina and Rondinella. From a region that is home to the likes of Amarone, this red is bold, supple, and beautiful. Notes of violets and dark plum and raspberry are apparent on the palate. The nose is loaded with fruit. Perfect served slightly chilled on a warm summer afternoon, the wine comes through with a fragrant, tangy aroma. Enjoy with a variety of foods from pizza to grilled chicken sandwiches to a hamburger!

Vignoble Notre Dame de Laval – Cotes de Roussillon, France (Red Club) \$11.99

A red blend from Roussillon is a good blend! 45% Carignan, 30% Grenache, rounded out with 25% Syrah brings forth all the pleasing notes of this region of France. The flavors rush forward with luscious, ripe fruit, but the tannic tobacco gives this red a nice grip in the finish. Summer needs a thirst-quenching red. This red is just that. Flame up the grill for burgers and pop open this vivacious wine.

Boom Boom Syrah – Columbia Valley, Washington State (Red Club) \$16.99

A blend of 97% Syrah and 3% Viognier explodes with a “boom” in this Charles Smith wine from Washington. Aromas of fresh picked herbs and wet earth are on the nose. Rich black cherry and tobacco are followed by hints of lavender in the finish. Food pairings are a plenty, but lamb cutlets with romesco, rich meaty stews, or slow-roasted pork tenderloin would be scrumptious.