

HIGHLAND FINE WINE JULY 2016 HALF CASE - RED

Casa Ferreirinha Esteva Red- Duoro, Portugal, DOC (Mixed & Red Club) \$10.99

Casa Ferreirinha Esteva Red is a ruby-colored wine with an intense and harmonious bouquet, rich in ripe red berries, rose floral notes, and oaky aromas of cedar and cigar box. A soft attack on the palate reveals a fine structure with well-integrated tannins, red berries and a hint of pepper. The wine's acidity is well integrated and an elegant finish. The dark-fruited richness of the Casa Ferreirinha red is countered by well-marbled red meats such as beef, rabbit or lamb, amply salted and seasoned with herbs, fresh-cracked pepper or warm spices such as cumin, coriander and cinnamon.

Benziger Cabernet Sauvignon - Sonoma County, CA (Mixed & Red Club) \$16.99

Blended from premiere benchland vineyards, Benziger's Sonoma County Cabernet Sauvignon is graceful yet profound and youthful yet polished. Inviting aromas of black cherry and blackberry fruit dusted with chocolate, along with dried herbs, cinnamon and vanilla. Mocha and wood spices unite, layer by layer, to form a finish that is rich with seamless tannins. The growing season was idyllic with nearly perfect temperatures for healthy vines and fruit ripening. This wine will pair well with barbecued ribs, classic meatballs, roasted duck, steaks, stir fry, and grilled vegetables.

Manos Negras Reserve Malbec - Mendoza, Argentina (Mixed & Red Club) \$19.99

The Manos Negras Stone Soil Select Malbec is made entirely from select Malbec grapes from these patches of stone soils. Well-defined bouquet with blackberry, raspberry leaf fruit and deftly integrated oak that allows the fruit to speak. Medium-bodied on the palate with a toasty entry. It has svelte, plump tannins and a smooth, mocha and strawberry pastille finish that exhibits fine persistency. Rich, dark and deep with brooding, fleshy ripe black berries, black plums and purple plums. This wine pairs perfectly with dark poultry, lean red meat, barbecued beef, mushrooms, roasted vegetables, and earthy or smoky spices.

Santo Cristo Granacha - Aragon, Spain (Red Club) \$9.99

This approachable, juicy red is made from old vine Garnacha grown on the cool upland plateau of Campo de Borja, between Rioja and Catalonia. Its bright violet color trumpets in red cherries, raspberries, spice, licorice, and dark chocolate. Fleshy and smooth on entry, then firmer in the mid-palate, this wine has good clarity and refreshing acidity. Juicy and concentrated with a hint of white pepper on the finish, this is delicious on its own or perfect with pizza, Moroccan tagines, curry spiced chicken, or a Spanish chorizo stew.

Chateau Du Périer Médoc Cru Bourgeois - Bordeaux, France (Red Club) \$16.99

Directed by Bruno Saintout, also owner of Chateau La Bridane in Saint-Julien, one of the few owners to offer a complete range of wines from Médoc. The Chateau du Perier has a bright color, garnet red color with purple hues of this vintage opens with a superb concentrated nose of ripe black fruits. A mouth with soft attack that offers an impressive volume, fleshy and velvety coated with ripe red fruit flavors. The tannins give a beautiful, muscular body with fruity aromas. A long final persists on power and sweetness. Enjoy Le Chateau du Périer with a braised veal shank, roast pheasant, lamb tenderloin and grilled red meats.

Heinrich Red - Burgenland, Austria (Red Club) \$19.99

An uncomplicated table wine with distinct cherry personality. This highly approachable red is purely harmonious. The composition of its blend reflects the most important grape varieties in the vineyards: Zweigelt, Blaufränkisch and St. Laurent. Purple color, cherry nose and hints of floral and spice characters, this wine offers lots of black and red cherry notes on the palate, a refreshing acidity and well-managed, round tannins. An everyday wine to be enjoyed with a good, simple meal, a picnic or cold cuts. Simply RED! Be adventurous: try it slightly chilled!

HIGHLAND FINE WINE JULY 2016 HALF CASE - WHITE

La Fruitière Chardonnay – Val de Loire, France (Mixed & White Club) \$12.99

This 100% chardonnay is finely oaked and grown in granite-based soil by the Lieubeau family, 7th generation winemakers. The property is situated south of Nantes next to the Atlantic ocean in the village of Chateau Thébaud, the best of the newly formed 'Cru' in the Muscadet AOP. The nose brings citrus and exotic fruits as well as nuances of brioche. The start is supple, emphasizing caramel and roasting aromas. It offers a great complexity and a good aromatic persistence in mouth. This chardonnay is wonderful alone, or with chicken, white fish, and salmon.

Left Coast Pinot Gris – Willamette Valley, Oregon (Mixed & White Club) \$12.99

Planted at the location of a still-bearing pear and apple orchard that dates back to the early pioneers who settled the Willamette Valley, their premier vineyard site for Pinot Gris is in deep, dense clay soils. A bright bouquet of banana, quince, kiwi and jasmine on the nose leads to a palate of delicate white peach and banana bread that finishes with subtle hints of fresh ginger and lemongrass with characteristic minerality. The wine's brilliant fruit is balanced perfectly by its energetic acidity, making it a classic example of Oregon Pinot Gris. This wine will pair easily with a variety of poultry and seafood, as well as providing an outstanding study in textural contrast with rich cheeses.

Les Boursicottes Sancerre - Loire Valley, France (Mixed & White Club) \$21.99

Les Boursicottes is a family estate situated in the village of Chavignol located in the Sancerre appellation of the Loire Valley. Guillaume Laporte runs the winery, though his father Serge still spends time in the vineyards and cellar. This 100% Sauvignon Blanc is grown on 25 year old vines in kimmeridgian limestone, calcareous clay, and gravel. This wine delivers a rich texture with ripe gooseberry aromas, bracing acidity, and flavors of flinty-smoke, citrus, and spice. This pairs well with goat cheese, capers, white fish, oysters, smoked salmon, and herb chicken.

Zolo Torrontés – Mendoza, Argentina (White Club) \$10.99

Zolo Torrontés is 100% Estate grown and bottled, sustainably farmed and handcrafted. It is a bright and lively white wine with lots of sliced lemon, white flowers, tropical fruits, and salt characteristics. On the palate, it is medium bodied with bright acidity and a clean finish. A fresh and balanced mouthfeel makes this your perfect match alongside coconut curries and Thai spice peanut dishes, as well as light colored meats such as poultry, fish and tofu because they won't overwhelm the delicate flavor, aroma and acidity in the wine.

Domaine De Ballade White Blend - Côtes de Gascogne, France (White Club) \$10.99

Ballade is a blend of 70% Sauvignon Blanc and 30% Colombard that is aged in stainless steel tanks on the lees for 5 months. This green, intensely herbaceous, and straightforward wine comes from vines growing on sandy soil in Gascony. It is full of lemon and grapefruit flavors that give the wine a tight, almost steely texture. On the palate it has wonderfully tangy flavors, with a balanced and harmonious finish. This wine will pair well with thyme roasted fish, lightly herbal grilled garlic shrimp, roasted vegetables, spaghetti carbonara, cilantro marinated chicken, and related dishes with cumin, orange, or wasabi nuances.

Michele Chiarlo Le Marne Gavi– Piedmont, Italy (White Club) \$19.99

The fruit for this wine comes from vineyards near the town of Gavi, where calcareous clay, volcanic, iron and chalky limestone soils together with the area's mediating Mediterranean breezes and cool mountain winds create an ideal microclimate for growing the Cortese grape to optimal ripeness. The 100% Cortese grapes are pressed without crushing, and the must is cold settled before undergoing a low-temperature fermentation. The wine is aged on the lees in stainless steel tanks until bottling. It delivers orange, apple, pear and mineral aromas. This wine is creamy, with well-delineated fruit tones and an excellent lingering finish. A great option for fish, seafood, or salads.