

HIGHLAND FINE WINE JULY 2018 HALF CASE - RED

Cantine Povero Barbera d'Asti 2016 - Piedmont, Italy (Mixed/Red Club) \$11.99

Can a wine taste both rich and light bodied? Yes! And the answer is Barbera. This grape contains a dark staining pigment that creates an intensely colored wine, yet the flavor is reminiscent of strawberry and sour cherry, indicators of a lighter style. High acid and light tannin create a 'juicy' mouth feel. The Barberas from Asti tend to be more ethereal and lively than the more brooding Alba. With an intoxicating aroma, this Barbera has an authentic personality- vivacious and bright! Congruent pairing (think Ras el Hanout), complimentary pairing (think herbaceous cheeses) or even regional fare (Google carne all'albese) would make this wine sing. You should be drinking more Barbera.

Rasa Vineyards 'Occam's Razor' Red Blend 2014 - Columbia Valley, WA (Mixed/Red Club) \$21.99

Occam's Razor is translated "given that all things are equal, the simplest answer tends to be correct." In other words, when presented with competing answers to a problem, one should select the answer that makes the fewest assumptions. The question here is: do you like this wine? And the answer that makes the fewest assumptions is YES. Explosive raspberry and blackberry along with spiced vanilla and cocoa create the best experience in your glass. Black plum and cassis are amplified with vibrant acidity. This Syrah blend is sourced from various Washington AVAs so each varietal will reflect their specific terroir. And pairing this wine with red meats (grill a burger and pour a glass) creates even fewer assumptions. So if you enjoy red wine that's straight forward in flavor and consistency, then here's your 'Occam's Razor.'

Mas Sorrer Montsant Rouge 2015 - Aragon, Spain (Mixed/Red Club) \$13.99

While you have more than likely heard of Priorat, the region of Spanish Grenache, there is a possibility you have never heard of Montsant. In fact, the hills of Montsant surround Priorat, creating a specific microclimate that makes Priorat unique. And the value of these wines are not to go unnoticed either. A thoughtful blend of Cabernet, Merlot, and Syrah, this powerful red with spiced dark red fruit is excellent. From a great harvest of outstanding quality and bountiful quantity, here is a fresh interpretation of terroir and Mediterranean influence specific to the appellation. This wine is fruit driven and perfect for sauced meats like BBQ or a simple charcuterie plate. Serve with a slight chill and enjoy this summer.

Primaterra Sicilia Sangiovese 2016 - Sicily, Italy (Red Club) \$10.99

Sicily is an ancient island, rich in history with regards to the arts and cuisine. Although Sicily has been making wine for centuries, it is relatively new to the American palate. Geographically and climatically diverse, Sicily is creating a new buzz, decades in the making. In that same vein, Primaterra's name literally means "first earth"- echoing the early history of the island. Offering wines of good quality and fantastic value, these unique offerings are signature to the terroir of the island. The bright cherry indicator of Sangiovese leads to a spicy clean finish. Primaterra offers a contemporary approach to consumers- enjoy this wine young and often! Arancini and caponata would pair amazingly with this Italian favorite.

La Maialina 'Gertrude' Toscana Rosso 2014 - Tuscany, Italy (Red Club) \$14.99

From the warm, sunny hills of Tuscany comes the "baby Super Tuscan." Comprised of Sangiovese, Cabernet, and Merlot, it is called a 'Super Tuscan' due to the percentages of the varietals mentioned. By not following the restrictive guidelines of the Italian wine laws, producers are allowed more flexibility and creativity in their wine making. A "baby Super Tuscan" is simply a more affordable version. La Maialina references a specific breed of swine originating from Siena, and the only native Tuscan pig to survive extinction. This wine has notes of black cherry, dark chocolate, sweet tobacco, and fennel. Serve with hearty red sauced pastas, braised meats, or nutty cheeses such as Pecorino.

Anne-Sophie Pic & Michel Chapoutier Cotes du Rhone 2016 - Rhone, France (Mixed/Red Club) \$14.99

What happens when a three star Michelin chef and a wine maker steeped in Rhone history create a wine specifically designed for sensory pleasure? Harmony in a bottle! And here it is. A typical southern Rhone blend of Grenache and Syrah, this wine is obviously food friendly, especially when paired with grilled meats and herbed fowl. Another interesting fact- Chapoutier, who has influences in Portugal and Australia as well, incorporates Braille on every label (producer, vintage, color, vineyard, region) so everyone can enjoy the juice in the bottle. Pro tip: open an hour before serving to enhance the experience.

HIGHLAND FINE WINE JULY 2018 HALF CASE - WHITE

Vina Las Perdices Pinot Grigio 2016 - Mendoza, Argentina (Mixed/White Club) \$10.99

A Pinot Grigio from Mendoza?? Absolutely! While Mendoza is, without question, the largest and best known wine making province in Argentina, their white wine production lags far behind their reds. The cool, wet vintage produced a fresh and juicy vintage. The balanced acidity has a good attack on your palate which is ideal for ANY food pairing. Named after the large number of roaming partridges on the estate, Perdices is a well integrated wine that will set the new standard for Argentinian whites.

Bodega Luzdivinia 'Amigo' Godello 2016 - Bierzo, Spain (Mixed/White Club) \$17.99

In the northwest corner of Leon, this warm, fleshy grape is actually native to Galicia. Bierzo is Spain's best kept secret in regards to wine. Rural and remote, this area is a wine lover's dream- lush landscapes, mineral driven soils, continental climate, intrepid wine makers. With a generous harvest and a comfortable vintage, one can enjoy the bounties of this wine in copious amounts. Crab, lobster, mussels, clams, and scallops would have a marvelous pairing with this version of Godello. White flowers and citrus are dominant- and pleasurable to both nose and palate. Open this bottle on a warm summer Georgia in July.

Domaine de la Janasse Rose d'Orange 2017 - Rhone, France (Mixed/White Club) \$12.99

We are all drinking Rose this summer- and so should you! A true GSM (Grenache, Syrah, Mourvedre) Rhone blend, this producer is highly regarded for its production of Chateauneuf-du-Pape. Fresh, fruity (NOT sweet) and light, this wine has strong notes of tangy red fruits like bing cherry and pomegranate. This Rose is made 'saignee' so everything about it is MORE: more flavor, more color, more texture, more concentration. From its humble beginnings to the respected brand it is today, Janasse is synonymous with consistency and quality. And that is what this wine offers- a no fuss approach to Rose to be enjoyed as an aperitif, shared with guests, or on a quiet night with yourself and a Georgia sunset.

Frank Etz Gruner Veltliner 2016 - Kamptal, Austria (White Club) \$16.99

Gruner Veltliner. Not exactly a varietal that falls out of one's mouth when asked about white wines. However, it is the number one white grape of Austria. While this grape is prestigious in Kamptal, it does not enjoy the same popularity in the US. However, after one taste, it will quickly become your number one white wine! Peppery spice is the hallmark of Gruner. Its lively acidity is supported by green apple, grapefruit, and hints of green melon. Oftentimes described as vegetal, Gruner also has the familiar nose of snap beans! Radiant yet delicate, Gruner has an ebullient quality that is unparalleled. This producer is 4th generation, developing the relationship between vineyard and bottle, and nature and the environment. Grilled vegetables, leafy salads, white meat and fish would take this wine to the next level. Also this is a one liter bottle so you have more to enjoy!

Black Cottage Sauvignon Blanc 2017 - Marlborough, New Zealand (White Club) \$15.99

If you are looking for an easy summer white, then look no further. Everyone knows New Zealand Sauvignon Blancs have a zing of citrus and golden kiwi fruit. Upon another taste, one will encounter a oceanic, briny quality that would lend itself to pair with salt baked cod or lemon baked chicken. This fruit driven vintage is vibrant- and finishes way too easy. Certain wines have earned the title "Patio Pounder" and Black Cottage has certainly earned that accolade. Open a bottle with friends or while preparing your next summer dinner. Make sure a second bottle is chilling in the fridge just in case.

Vega Sindoa Chardonnay 2016 - Navarra, Spain (White Club) \$9.99

Thanks to its phenomenal acidity, this wine can be consumed, in all of its beautiful freshness, in the first three years. From northern Spain near the Basque region, the mostly continental climate has influences of the warm Mediterranean and cool Atlantic. Thanks to a fantastic geographic location, Navarra is one of Spain's ideal areas of quality wine production. The acidity is preserved while the fruit is pronounced. Notes of stone fruit, vanilla, Bosc pear, and dried apple dance across your palate. A seafood dinner would be ideal as the flavors would promote the true feeling of a peaceful, easy summer.