

HIGHLAND FINE WINE

JULY 2019 HALF CASE- REDS

Espelt Garnacha 2016, Emporda DO, Catalonia, Spain \$13.99 (MIXED) While there are plenty of inexpensive, fruit-forward Garnachas coming from Spain, few have the depth of minerality and complexity found in this old-vine cuvée. Garnacha is often forgotten, cast in the shadow of Rioja's Tempranillo. These wines are completely different; Garnacha is softer and approachable. Espelt is best enjoyed with a slight chill, creating a wine with grace and elegance. Its versatility makes this wine food friendly so be creative and enjoy this highly functional staff favorite!

Martoccia di Brunelli 'Poggio Apricale' Toscana Rosso 2017, Tuscany, Italy \$17.99 (MIXED) Sangiovese, a dark-berried vine, is the most widely planted grape variety in Italy. Synonymous with the red wines of Tuscany, and all the romanticism that goes with it, Sangiovese is the core constituent in some of the great names in Italian wine. Italy's love affair with Sangiovese is generations old and none is more respected than Brunello. However with that status comes a hefty price tag. Here is a solid, respectable 'baby Brunello' which offers all the flair for a fraction of Brunello's price!

Domaine de Chantepierre Cotes du Rhone 2018, Cotes du Rhone, France \$12.99 (MIXED) If you know me, you know I love Cotes du Rhone and this is one of the best I have found for the money. One of the most versatile red wines, it's ideal for sipping solo or for pairing with all sorts of different dishes, from grilled meats and stews to burgers and sausages. It just makes everything taste better! A classic blend of Grenache, Syrah and Mourvedre, this is fermented entirely in stainless steel to preserve purity and freshness. The wine shows a nice deep color and the nose is decadent with notes of kirsch, cassis, plum, spice and rosemary. The palate shows a similar flavor profile, but it is the texture I found to be impressive. Possessing ripe and fine grained tannin and food friendly acidity, this CDR value glides across the palate seamlessly.

Elouan Pinot Noir 2017, Northern Coast Oregon \$19.99 With Elouan these winemakers have managed to achieve ripe fruit characteristics, while retaining the quintessential Oregon Pinot Noir subtleties and nuances of bright acidity and a rich earthiness to the wine. This is definitely not your typical pinot from Oregon! In Elouan you will discover a new style of Oregon pinot full of flavor, vibrancy and suppleness. The rich, developed fruit characteristic is supported by intense structure. This is a wine to be served with grilled meats, mesquite BBQ, and hearty cheeses.

Dos Almas Gran Reserva Pinot Noir 2015, Casablanca, Chile \$12.99 Last month, we featured a Sauvignon Blanc from this wine making team who blends Italian tradition with Chilean terroir. This Pinot reflects that vinification history with respect to the earth. I was hesitant to feature TWO Pinots in the bag, however these wines are polar opposite. Dos Almas shows the softer side of Pinot, with less oak, creating a focused style that is lean and fresh. It is not often when you can taste two wines from the same grape side by side- so here is your chance!

Bodegas Renacer Punto Final Cabernet Sauvignon 2015, Mendoza, Argentina \$12.99 Wait. Cabernet Sauvignon from the land of Malbec? Based in the heart of Mendoza, Renacer makes some of Argentina's most famous and accessible wines. I was very surprised at their Cabernet offering which was full of blackberry and cassis, green peppercorn and eucalyptus. Punto Final, meaning "final period" or "full stop," symbolizes the point at which the Bodega Renacer winemaking team has accomplished their common goal: a truly outstanding wine. This Cabernet over delivers on that both in the glass and in your wallet.

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JULY 2019 HALF CASE- WHITES

Laurenz V. 'Singing' Gruner Veltliner 2017, Niederosterreich, Austria \$14.99 (MIXED) The grapes for this Veltliner are grown mainly in loess and gravel soils of the Kremstal region. Their distinctive fruitiness is owed to marked alternating temperatures of the north-south positioned Kremstal: warm air rising from the Danube valley is met by cool air flowing down from the nearby Waldviertel region and along the Krems river. That is a good deal of geography to grasp however it is important when understanding the complexity in this wine. Thanks to the adding of some Veltliner grapes from the Weinviertel, the wine takes on a light fizzy character.

Domaine de la Fruitiere Vignes Blanches 2017, Val de Loire, France \$17.99 (MIXED) While it might seem tempting to think of this as covering all your bases, Les Vignes Blanches is far from a muddle. Each variety contributes something to the final blend that somehow becomes greater than the parts. All come from the granitic soils of Château Thébaud, are fermented separately and blended after a few months of aging on the lees (think texture). The final blend combines the richness and slight nuttiness of the Chardonnay, the zesty aromatics of the Sauvignon, and the mineral depth of the Melon.

San Felice Vermentino 2017, Tuscany, Italy \$14.99 (MIXED) The red wines of Tuscany are legendary. The whites, sadly, live in the proverbial shadows Brunellos and Chiantis. Do not sleep on these whites! San Felice, one of the most iconic names in Chianti, makes a crisp, refreshing Vermentino. A traditional grape in the Maremma, Vermentino ripens to perfection on the hills of the Perolla estate, thanks in part to the moderating influence of the nearby Mediterranean. The addition of a small amount of Sauvignon Blanc brings further complexity to the nose and improves the wine's stucture.

Donnafugata 'Anthilia' 2017, Sicily, Italy \$14.99 Donnafugata is wine craftsmanship. They produce a wide range of eclectic and consistent wines with respect to the environment. These wines represent a forward thinking, innovative Sicily. The most enjoyed Donnafugata wine in the world, the 2017 vintage is characterized by a fresh and fragrant bouquet with notes of fruit and aromatic herbs. A very versatile wine, ideal with fish and vegetarian first and second courses. Get to know this grape Cattarato as it will soon become your new favorite summer white!

Tentuta Ca'Bolani Pinot Grigio 2017, Friuli, Italy \$13.99 With its close ties to the land for the past seven generations, the Zonin family heads the largest private vine growing and winemaking company in Italy (and one of the most important in Europe as well). The Ca'Bolani Estate is named after the noble Bolani Family, and is conveniently located on Bolani Road. This Pinot Grigio is quaffable in copious amounts! Certainly this is the wine to open with friends to enjoy on a warm July summer Atlanta evening. No shoes required.

Vent di Mare Grillo 2017, Sicily, Italy \$11.99 The other darling white grape of Sicily (besides Cattarato) is Grillo. This Sicilian "Wind of the Seas" has a natural bouquet that is attractive for everyone. Grillo may not be a varietal that falls off your tongue- so think of it as a fuller, funkier, more interesting Pinot Grigio. Our love for Italian whites is obviously on display for July! This Grill has something to say with its tropical and citrus fruits. Easily paired with fish and chicken, you better have a second bottle chilling!