

HIGHLAND FINE WINE JUNE 2017 HALF CASE - RED

Joseph Faiveley Pinot Noir - Bourgogne, France (Mixed/Red Club) \$22.99

Domaine Faiveley has been producing some of the best burgundy since 1825 and is known throughout the world for their Grand Cru and 1er Cru wines. So don't be surprised if this regional wine blows you away! Burgundy in 2014 experienced a frost that cut production significantly. Consequently, the yield was lower but the quality is exceptional, even in regional and village wines. Pair this pinot noir with duck or roasted chicken and fresh veggies.

Broadside 'Printers Alley' - Paso Robles, USA (Mixed/Red Club) \$13.99

It's likely that you're familiar with Broadside Cabernet Sauvignon and this proprietary red blend is the counterpoint to that wine. With the same juicy fruit forwardness, the winemakers blend in petit verdot (and merlot) to give the wine a youthful freshness. The husband and wife team that run Broadside believe in natural and organic winemaking and source their fruit from only certified sustainable vineyards. They take their commitment to the environment seriously and use corks, capsules, and lightweight glass that help reduce their carbon footprint. They were the first winery in Paso Robles to be solar powered. Enjoy this wine alongside some grassfed burgers from the grill.

Hecht & Bannier - Languedoc, France (Mixed/Red Club) \$9.99

The Languedoc (pronounced LONG-eh-DOCK) wine region of France hugs the Mediterranean Sea, creating many microclimates. Perhaps because of this, the red grapes grown there tend to be of the rich, full bodied variety. During the 70s, Languedoc was known for cheap jug wine but has made great headway to recover their reputation. Many talented wine makers have made their home there, such as friends Gregory Hecht and Francois Bannier. Their rouge is a blend of Syrah, Grenache, and Carignan with red raspberry and other red fruit at the beginning of the palate and finishing with a hint of spice. Pair this with an early summer roast.

Olivier Riviere Rayos UVA - Rioja, Spain (Red Club) \$16.99

Olivier Riviere is a famous Burgundy winemaker who was lured to Spain in the early aughts and never left. He focuses on organic grapes and biodynamic farming, putting emphasis on terroir over barrel aging. This wine is a blend of Tempranillo, Graciano, and Garnacha and sees no oak. It's rich and juicy but has a light mouthfeel and finishes with a little spice. The Rayos consistently scores well and for good reason. Pair this lovely Rioja with a robust lamb dish, spicy pork, or seafood paella.

Domaine Les Pins 'Les Rochettes' - Bourgueil, France (Red Club) \$13.99

Bourgueil is a small commune located on the left bank of the Loire River. This AOC produces cabernet franc almost exclusively; although it is referred to as *Breton* by locals (an homage to the monk that popularized the cabernet franc grape in the 17th century). The soil is sand and clay and a bit gravelly which contributes to the excellent irrigation. Les Rochettes reflects the terroir beautifully, with a floral nose and dark fruits on the palate. Pop this wine in the fridge for 15 minutes before drinking and pair it with your favorite umami dish.

Marchetti Castro di San Silvestro - Marche, Italy (Red Club) \$11.99

You've probably heard us talk about the Marchetti Verdicchio as being one of our favorite whites to come out of Italy. So imagine our excitement when we were able to put Maurizio Marchetti's Rosso Conero in wine club! A blend of 90% Montepulciano and 10% Sangiovese, this wine is dense and firm with a lingering finish. If you have the opportunity to decant it for an hour or so, it certainly wouldn't hurt! It will pair beautifully with filet mignon.

HIGHLAND FINE WINE JUNE 2017 HALF CASE - WHITE

Vignerons de Buxy Chardonnay - Bourgogne, France (Mixed/White Club) \$15.99

Côte Chalonnaise is subregion of Burgundy, lying to the south of Côte de Beaune and north of Mâconnais. The beauty of this subregion is that it produces high quality wines that are affordable and should be enjoyed while they're still young. That makes this chardonnay an obvious choice for wine club. You'll find that the nose is citrusy with notes of grapefruit and lemon and the palate is clean and supple. This wine would be delightful as an aperitif or paired with chicken prepared on the grill.

Cembra Pinot Grigio - Trentino, Italy (Mixed/White Club) \$12.99

Trentino is a province located in the northern-most part of Italy, nestled in the beautiful Dolomites (a section of the Alps). Up until 1919, Trentino was part of Austria and there is still an Austrian influence found in the food, wine, and culture there. Cembra is perched at the top of the Trentino mountains, making it the highest winery in northern Italy. Porphyry, a vibrant red rock comprised of crystals, is abundant in the area and gives the wines produced there a distinct minerality. This pinot grigio has a lovely ripe fruit palate and peach and pear nose.

Castello di Torre in Pietra Malvasia Puntinata- Roma, Italy (Mixed/White Club) \$14.99

Boasting biodynamic farming and a history of winemaking that goes back hundreds of years (the castle on the vineyard was built in the 1200s!), these folks really know what they're doing. The grapes are grown in sandy loam soil (meaning the soil is at least half sand) and aged in concrete. Malvasia is typically aromatic and aging in concrete allows the beautiful floral notes to flourish in your glass. Pair this wine with your favorite goat cheese and some crackers.

Dourthe 'La Grande Cuvee' Sauvignon Blanc - Bordeaux, France (White Club) \$15.99

Dourthe has a history of winemaking in Bordeaux dating back to 1840. The winery has been passed down through 5 generations of merchants and winemakers and is now one of the largest houses in Bordeaux. This 100% Sauvignon Blanc is dry, crisp, with lemon and grass on the palate. It is an easy drinker that you can have on the front porch, by the pool, or pair with Chilean sea bass or salmon with sour cream and dill.

Raats Old Vine Chenin Blanc - Stellenbosch, South Africa (White Club) \$19.99

This wine might have an unusual name but don't let that fool you - it's outstanding. The Raats family produces only Chenin Blanc and Cab Franc and they do it very well. Stellenbosch is South Africa's most famous wine region; with the coast on one side and ancient granite mountains on the other, the climate is dry and hot with an afternoon breeze. The palate is well balanced with crisp apple, honey, and stone fruit that finishes with peach, nectarine, and zesty lemon. Pair this wine with mussels and frites, flaky white fish, smoked salmon, or have a glass with your turkey sandwich at lunchtime.

Vera Rosé - Vinho Verde, Portugal (White Club) \$9.99

Need a wine for lying by the pool? To go with grilled meats? To have with lunch? This is your gal. The French drink rosé from Provence like it's water and the Portuguese drink Vinho Verde like it's soda. In fact, in the 50s and 60s, at the urging of the wine industry, the Portuguese government resisted the arrival of Coca-cola, lest the lightly carbonated wine fall out of favor. Vera is special for several reasons, most notably that it is 100% estate fruit and estate bottled. You'll also notice less residual sugar and less carbonation than you might be expecting. At only 11.5% alcohol, you can enjoy this as the Portuguese do and have it any time.