

HIGHLAND FINE WINE MARCH 2017 HALF CASE - RED

Gryphus Pinot Noir - Bio Bio Valley, Chile (Mixed/Red Club) \$10.99

The Vultur Gryphus, or Andean Condor, is the national symbol of Chile. The monster Gryphus (Latin for griffin) is a mythological creature with the body of lion, and the head and talons of an eagle. In medieval lore, nobility drank from gryphus talon "cups," and for good reason: a gryphus claw would change the color of poisoned wine—a handy tool for a king! Made of 100% pinot noir from 15-20 year old vines in alluvial clay-sand soils, this wine is hand harvested on the foothills of the Coastal Cordillera, just south of Santiago. Its bright attractive red color invites intense fruit, showing strawberries, hints of cassis, and delicate sweet spice. Full bodied yet lively, being round and smooth, with good acidity, and a long flavorful finish. Pairs with myriads of dishes, as well as conversations!

Barberani Polago Rosso - Umbria, Italy (Mixed/Red Club) \$14.99

The Barberani family winemaking dates back to 1961. Blended with Sangiovese and Montepulciano, this Umbrian blend joins elegance and drinkability to a strong personality and character. The soils of marine origin, clay and limestone, are composed of marl rich in fossils and shells dating from the Eocene period. This wine is perfect with traditional Umbrian meals, roasted meat, game, rabbit and sharp cheese.

Combel la Serre Malbec - Cahors, France (Mixed/Red Club) \$17.99

Combel la Serre Cahors is made on a 62-acre farm started by Jean-Pierre & Julien Ilbert back in 2005. Malbec is planted in the clay and limestone soils of Cournou and Rassiels located about 9 miles from Cahors village. Winemaker Julien prefers that his Cahors tastes like Malbec rather than oak. Full-bodied, dry. Dark and rich on the nose with whiffs of spice. The palate is loaded with currants, cocoa, licorice and touches of eucalyptus. The finish is velvety and lushly fruited yet balanced with sturdy tannins. Pair with dense fatty proteins such as marbled steak and other hearty cuts of red meat. A great wine for any cool weather meal.

Caliu Tinto Garnacha - Terra Alta, Catalonia, Spain (Red Club) \$12.99

Blended with 50% Garnacha, 25% Carinena, and 25% Syrah, this fruity, full bodied, and fresh red is produced from vines planted in 1990 in clay and chalky soil, located within the Terra Alta wine region. It is aged for 5 months in 85% French and 15% American oak barrels. Cali Tinto pairs deliciously with poultry, lamb, pasta salad, dry cheeses, and burgers.

Domaine de la Ferrandière Syrah - Pays d'Oc, France (Red Club) \$12.99

Established in 1922 by the GAU Family, the Domaine de la Ferrandière is situated on the site of a maritime lagoon between the Corbières and Minervois areas, 40km from the Mediterranean sea. This Syrah is grown in clay and limestone on a lagoon bed with salt content. In order to eliminate the excessive salt content in the soils which damage vegetation, the vineyards are flooded once a year. Deep ruby red color with purple highlights. An initial nose of violets then forest undergrowth. The wine is round, fullbodied and long on the palate. Pairs wonderfully with meats in sauce, or game.

Substance Cabernet Sauvignon - Columbia Valley, Washington (Red Club) \$17.99

Another stunner from the team at Charles Smith, the 2013 Substance is a Cabernet Sauvignon dominated blend that comes from the higher elevation vineyards of Goose Ridge and Frenchman Hills. Harvested in early November and aged in 40-50% new French oak, it sports gorgeous aromas and flavors of cassis, violets, pencil shavings and tobacco/herbs to go with a medium to full-bodied, layered, rich and beautifully balanced profile on the palate. Scheduled to be bottled in December, it tastes like a wine that taste 3-4 times what this is going for. It is a knockout value. It should be purchased by the case and consumed over the coming 7-8 years, if not longer.

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Angeline Rose Pinot Noir - Russian River Valley, California (Mixed/White Club) \$11.99

Made of 100% pinot noir from Santa Rosa, this mouthwatering medium-bodied rosé will be certain to exceed expectations! This wine is produced by both whole-cluster pressing as well as saignée method. With delicious aromas of watermelon, nectarine, and ruby red grapefruit, complemented by floral notes of lilies and orange blossoms, we challenge you not to be delighted. A fruity, sweet front palate of candied strawberries, leads into a crisp, citrus mid, and closes beautifully with a clean, concise acidity on the end. This is destined to be a versatile crowd pleaser!

Domaine de Ménard Blend - Côtes de Gascogne, France (Mixed/White Club) \$12.99

This white blend exemplifies the region's vibrant wines with a blend of local Colombard, Sauvignon Blanc, and Gros Manseng grapes. The vineyards of Domaine de Ménard are composed of fossilized oyster shells, remarkably similar to those of Chablis and Sancerre, which gives this wine its distinct mineral complexity and makes it taste a lot more expensive than it is. Crisp, zesty and fresh, but slightly richer in style than your average Côtes de Gascogne, the nose oozes grapefruit with hints of lemon peel and cut grass. With a low alcohol level, it is the perfect wine to enjoy in the sun with barbecued prawns, oysters, and baked sea bass with lemon and herbs.

Locations Corse Vermentino - Corsica, France (White Club) \$19.99

Orin Swift Locations Corse Vermentino is a delightful new wine gem, as this marks the first release of this white wine from Corsica. The striking label represents the hand crafted Shepard's knives that can be found all over the beautiful island. This wine is tank fermented and true to varietal. The profile of the wine is lively and crisp with blossoming floral aromatics jumping out of the glass. Flavors of fresh green apples, and bittersweet almond are complemented by undertones of Thai basil. This wine is a perfect pair all year round as it is enjoyed with a multitude of cuisines and settings.

Les Vignerons de Florensac Picpoul de Pinet - Languedoc, France (Mixed/White Club) \$10.99

Grown in clay and limestone soils, this 100% Picpoul derives from Languedoc in Southern France. Harvest is done by night to avoid any oxidation of the grapes and to keep them cool. The wine is aged on its fine lees before bottling. An aromatic nose of citrus fruit and white fruits like peach. The mouth has a fresh and lively attack, notes of grapefruit and lemon. Persistent freshness on the finish. Picpoul de Pinet is ideal as an aperitif as well as accompanying seafood, oysters, shellfish or fish.

Gomez Cruzado Blanco - Rioja, Spain (White Club) \$16.99

Gómez Cruzado Blanco is a white wine produced by Gomez Cruzado in Haro, La Rioja, under the D.O.Q.a Rioja. The winery was founded in 1886. This wine is a blend of two different grape varieties, 85% Viura and 15% Tempranillo Blanco. The grapes are lightly pressed, 50% with the stems, and are fermented using its own yeasts. Following this, half of the wine is decanted into untoasted oak barrels, while the other half is aged with its lees in concrete tanks. Gómez Cruzado Blanco is a dry white wine with a good acidity, which seeks for a fruity character, and well as to express the character of the terroir. Pairs well with hard cheeses, white fish, saffron risotto, grilled vegetables, and poultry.

Pra Soave Classico - Veneto, Italy (White Club) \$17.99

A spectacular Soave, from one of the region's stars. It's made from predominantly Garganega, which is fun to say. Imagine how fun it is to drink! Located in the heart of Soave Classico DOC near Verona, Cantine Pra is run by brothers Sergio and Graziano Pra. This medium-bodied wine has a bouquet bursting with notes of flowers, crisp fruit, and clear minerality. Aromas of hawthorn and jasmine are particularly prominent, as are exotic yellow and white fruits such as peach and apricots. This wine pairs excellently with sweet Parma ham, pasta or rice based fish dishes, and soft cheeses.