

HIGHLAND FINE WINE

MAY 2019 HALF CASE- REDS

Herencia Altes Garnatxa Negra 2017, Terra Alta, Spain (MIXED) \$12.99 - Tucked in the Northeast corner of Spain is Catalonia, specifically Terra Alta. Although the largest growing area in Catalonia, it is virtually unknown. Garnatxa Negra (or in France, Grenache) grows well in the sand and clay limestone soil here. There is no need for oak as the grape itself is expressive and delicate. The beautiful bright crimson color gives way to dark red spiced fruit. This wine is both drinkable and affordable- a win win for everyone. So get ahead of the popular curve and indulge yourself in this up and coming Spanish favorite.

Liveli Passamante 2017, Puglia, Italy (MIXED) \$14.99 - Hidden in the trees surrounding the vineyards of Negroamaro is the "forest of lovers", a secret rendezvous spot for the indiscreet. As such, this lovers' pass is linked to the name of this unique wine of Puglia. Located in the heel of the famous Italian boot, Salento enjoys a mild winter and a long, hot summer. These wines are full, powerful, and smooth. Although most of the reds for this month are unoaked, this one is most certainly NOT. Have this wine handy for that first of the spring season burger grill out!

Golden Pinot Noir 2017, Monterey Co., California (MIXED) \$13.99 - California is known as the Golden State. And for good reason! From their golden hills to golden tans, from the Gold Rush to the Golden Globes, California proves over and over again just how Golden it can be. This Pinot Noir is grown in Monterey Co (home of the Gold Rush), which is considered to be ideal for this finicky grape. Ripe cherry and strawberry preserves are consistent throughout, with aromas of red flowers and vanilla. Here's the Golden rule on Pinot: everyone loves it! Open this for your next gathering and you will be Golden!

Le Caveau Savoyard Gamay 2017, Savoy, France \$18.99 - We featured this label last month with their white Jacquere offering; this month we introduce their Gamay. This particular Gamay is different than it's cousin from Beaujolais with its healthy dose of Alpine fresh minerality. Bing cherry and high toned red fruit are dominant then the acidity drives this wine off your palate- so you are immediately ready for the next mouthful! Gamay always enjoys a chill, boosting both structure and fruit component. Who does not like a chilled red when the weather is warm?

Casa Castillo 2016, Jumilla, Spain \$14.99 - Monastrell is a grape that enjoys the warmth of sunny Southeast Spanish DO of Jumilla. You may have heard of the French grape Mourvedre, especially in the Rhone Valley blends of Chateauneuf-Du-Pape. Monastrell is the Spanish cousin. Often used in a supporting role as a blending grape, this wine features Monastrell as the star. There is NO oak on this wine so the unbridled power is also on prominent display. Full bodied and rustic, the flavors are explosive and best enjoyed with grilled red meats or hearty sauces.

Ventisei Rosso 2017, Montepulciano, Italy \$17.99 - Let's begin with a quick lesson in Italian wine: Montepulciano is both a place and a grape. Here it is the PLACE with which we are dealing (and we are in Tuscany). Avignonesi is a legendary winery in this area and Ventisei has direct ties to it because they are the children of Italian wine royalty. With that kind of pedigree, one would have an expectation of consistency and high quality. Ventisei is all those things and MORE. A blend of Sangiovese, Merlot, and Cabernet Sauvignon, there is some carbonic maceration here, which creates a candied flavor- VERY ideal for a chill. This is picnic or porch wine at its finest.

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MAY 2019 HALF CASE- WHITES

Weszele Gruner Veltliner Langenlois 2017, Kamptal, Austria (MIXED) \$18.99 - Last month we featured a Rose from Austria- and it was a break out hit! For May, we are presenting their Gruner Veltliner. By now, you should be familiar with Gruner (if you are not, then let's catch up with this: GV is simply fantastic!). The Kamptal growing region has high diurnal fluctuations (extreme temperature differences between day and night) which creates vibrancy and freshness in their wines. There is both sophistication and immediacy with Weszele that makes you want more. Open this bottle with good friends and introduce them to a wine of distinction.

Moulin de Gassac 'Guilhem' 2018, Pays d'Herault, France (MIXED) \$12.99 - When one thinks of French wine, Languedoc is probably not in the top five regions of note. However, this area offers value driven wines that do not disappoint with flavor or function. A blend of Grenache Blanc, Sauvignon Blanc, and Terret Blanc, this wine is bright with pale gold flecks. On the nose yellow flowers, on the palate yellow fruit. There is a lively finish with a streak of acidity so refreshing, earning this wine the title of "Pete's Porch Pounder". Enjoy on a warm spring evening with fish or cheese.

Bodegas Carlos Moro Oinoz Verdejo 2018, Rueda, Spain (MIXED) \$12.99 - From the Northwest region of Spain comes this contemporary style of Verdejo. This grape was previously used for Sherry-like wines however today's style is aromatic and spring fresh. Intensely fragrant yet harmoniously balanced, Verdejo is an every day drinking wine. The grape also pairs with almost anything- from fresh vegetables off the grill to chilled Gazpacho. Verdejo may not have the international popularity of Pinot Grigio or Sauvignon Blanc although it drinks just as well as those darling varietals. Get into this wine while it is still a secret!

Les Quatres Tours 'Classique' Rose 2017, Coteaux d'Aix-En-Provence, France \$13.99 - There is an ongoing debate as the rightful birth place of Rose, to which Provence is almost always mentioned. A blend of Grenache, Syrah, Cinsault, and Cabernet, 'Classique' is very direct with ripeness and fruit. A wine of weight, 'Classique' also has the signature Provencal acid and red currant freshness. So think of this wine as the NEW 'Classique'- created in the most ideal conditions, offering the most ideal flavors, at an ideal price point. What's not to like?

Domaine Des Cassagnoles Reserve Selection 2016, Cotes de Gasconge, France \$11.99 - Warm weather whites are often consumed quickly and without hesitation. Southwest France does warm weather whites extremely well- and often from a value driven price. Gros Manseng offers fruits of apricot and quince. There is enough acid on this elegant and rich wine to make ideal for food pairings. Although most of the wines of Sud-Ouest (that's French!) are quaffed in copious amounts unaccompanied by food. You will need a second bottle in the fridge while you gulping down the first. Trust me.

Charisse Picpoul De Pinet Blanc 2018, Languedoc-Roussillon, France \$15.99 - When drinking white wine in the humid spring months, there is only one requirement: the wine must be crushable! Words such as refreshing, stimulating, invigorating, and exhilarating all come to mind- and this wine checks off all those boxes. There's even a screw top for easy access. You probably do not enjoy Picpoul because it is another of the grapes you are not familiar. So allow me to introduce your new favorite spring white- Picpoul!