

## HIGHLAND FINE WINE MARCH 2016 HALF CASE - RED

### **Argiano Non Confunditur Rosso Toscano – Tuscany, Italy (Mixed & Red Club) \$19.99**

'Non Confunditur' is a Latin term that means unique, unmistakable. Non Confunditur is the product of the unique combination of Tuscan and French grapes. NC is a wine with a decisive, full-bodied character, smooth tannins and a persistent finish. This blend of Cabernet Sauvignon, Merlot, Syrah, and Sangiovese reveals an exciting potency, with the innate gentleness of Merlot creating a bridge between the evident earthiness of Sangiovese, the aromatic blackcurrant flavor of Cabernet and the warm red berries of Syrah. The result is a generous, rounded red wine, with delicious aromas of currants and generous fruit flavors. This wine is delicious with lamb or the ubiquitous in Tuscany, wild boar.

### **Chateau des Coccinelles Syrah – Pays d' Oc (Mixed & Red Club) \$12.99**

Between Avignon and the Pont du Gard, you will find the Castle of the ladybugs (Coccinelles). This castle is also home to a pebbly clay limestone vineyard where Syrah, Grenache, and Grenache blanc can grow with ease. All grapes are organically farmed and cared for by the same family for 4 generations. This Syrah is exceptional for the price. Juicy and bold with dense blueberry and blackberry fruit, pepper spice, and dried lavender on the finish, this wine will pair with anything off the grill, just in time for BBQ weather.

### **Palama - Arcangelo – Salento IGT, Italy (Mixed & Red Club) \$11.99**

Salento is the southernmost peninsula on the 'heel of the boot' in southern Italy. The major towns of Brindisi and Lecce have been port towns of commerce for several centuries and the wine of choice in this region is made of the local grape, Negramaro. The wine makes you think you are drinking Zinfandel, with its bright, sweet red fruit and spicy nature, but on the finish, the wine has a robust earth, minerality, and freshness that can only come from the old world. This wine is traditionally served with Puccia, a sandwich made of pizza dough with traditional pizza toppings, but it is equally delicious with salted cod, fresh fish, or grilled vegetables.

### **Gran Pasa Monastrell – Jumilla, Spain (Red Club) \$15.99**

Jumilla is known for hearty red blends made out of mainly Monastrell. Mourvedre in French, has characteristic flavors minty flavors with dark blueberry fruits, big fresh rose petals, and rich brown sugar and leather on the finish. This is not a wine for the faint of heart. This rugged grape resembles the region it is from, with Jumilla's wide valleys among plateaus and mountains. The desert of La Mancha tempers the high elevation area of Jumilla, which causes great daily diurnal temperature swings of up to 50 degrees. This wine is great with game dishes like the local, arroz con cone (rice with rabbit) or any of the numerous stews that come out of the region.

### **Chilcas Pinot Noir – Maule Valley, Chile (Red Club) \$13.99**

The Maule Valley is the largest and oldest wine region in Chile. Located 155 miles south of Santiago, the region makes up a large part of the Central Valley and is extremely diverse the amount of different grapes that are planted. Pinot Noir from the Maule Valley is known for its bold spicy character and dark red berry fruit, almost a bridge between old world and new world Pinot Noir. The most classic pairing with Chilean Pinot Noir is steak with chimichurri sauce.

### **Las Perdices Malbec – Mendoza, Argentina (Red Club) \$12.99**

The name of the winery comes from the constant swarm of Partridges, Perdices, that accompany Don Juan Monoz, owner and proprietor, while he is tending the vines. He feeds the partridges year round, so in turn the partridges stay and fend off any other birds that would want to eat his valuable grapes. This Malbec is very classic with dark blueberry fruits, dense leather, and big tannins on the finish. This is true BBQ wine and will go great with any meat and vegetable you choose to grill.

## HIGHLAND FINE WINE MARCH 2016 HALF CASE - WHITE

### **Maso Poli Pinot Grigio – Trentino, Italy (Mixed and White Club) \$16.99**

Pinot Grigio has gone through a bit of an identity crisis as of late. After WWII, American GI's craved the taste of the wines they drank in Italy, and wineries like Bolla, Antinori, and Banfi were happy to oblige them with light fresh wines with sweet fruit. This led to the changing of the traditionally dry Pinot Grigio to the very sweet, fruity style we know today. Some classic producers in Alto Adige and Trentino (the German speaking part of Northern Italy) preserved the old, classic dry style that is meant to go with light soups, grilled vegetables, and sausages. This Pinot Grigio has refreshing, pleasantly bitter citrus fruit, with a light floral finish. Still simple wine, but for the updated palate.

### **Poggio Anima Grillo – Sicily, Italy (Mixed & White Club) \$12.99**

This is the best Grillo wine I have tasted. Crisp, great dark citrus fruit, with a zippy finish, it is perfect for the early Spring we have in store for us. Grillo is native to Sicily and many a Sicilian table wine takes advantage of the grapes natural freshness and fruity nature. Few with the skill of famed Brunello producer Riccardo Campinoti (also makes HFW favorite Le Ragnaie, and ex-Atlantan) have chosen such a simple and popular white grape and have made such a stunner for the price. Grillo is typically drunk on its own, but with this bottling you might try fried or baked fish, spring vegetables like asparagus, or any charcuterie.

### **Claude val Blanc – South of France (Mixed & White Club) \$10.99**

This little white wine from the Languedoc region, close to Provence and the Rhone valley, clean and crisp with flavors of kafir lime, lemon peel, and fresh cut grass on the finish. It is the quintessential lake house or ocean wine as it quenches your thirst without the hangover. The wine consists of grapes that are native to the Mediterranean coast like Grenache Blanc, Vermentino, Sauvignon Blanc, Mauzac, and Chenin Blanc. This type of blending is typical all over the south of France as most of the vineyards are planted with field blends, cuttings from multiple grapes are planted in the same plot. Drink this with any pizza, pasta, or fresh seafood.

### **Domaine Ferrer - Ribiere – Cotes de Catalanes IGP, France (White Club) \$16.99**

This white is also technically from the Launguedoc region, but the Lanugeudoc spans almost the whole of southern France. Cotes de Catalanes is on the western portion of the appellation, close to the Spanish border. It is much more mountainous and rugged terrain than the eastern section of the Langeudoc and can support fewer grapes but the grapes are more hardy. These fuller bodied grapes, as you would expect, make full bodied wines with much more character than other wines from the Launguedoc. The blend of Grenache blanc, and Muscat a petit grains creates flavors of dark citrus, bitter honeycomb, and dried flowers on the finish. This white is meant for denser, creamier fare like roasted chicken, or a bouillabaise.

### **Chateau de la Chesnaie Muscadet – Muscadet Sevre et Maine, France (White Club) \$14.99**

This Muscadet is made by Muscadet royalty. Domaine Chereau-Carre has been making wines in Sevre-et-Maine since the 15th century and has created the style that other producers try to recreate. Serve-Et-Maine is known for slate soils that are perfect for the fussy Melon de Bourgogne grape that Muscadet is made out of. The soils along with the moderating climatic effect of the Loire river allow Serve-et-Maine to be one of the warmer wine regions in France, despite its far North latitude. With its classic salinity, Muscadet is perfect with oysters, fried fish, or any other shellfish. It is also a rare wine that will pare with green vegetables and salads. Flavors of lemon, lime, and stony minerals make this wine a must for the Spring.

### **Valdecuevas Verdejo – Rueda, Spain (White Club) \$13.99**

Rueda is one of my favorite regions for white wine. The wine is always less expensive, fresh, clean, and will compliment many different foods, even most meats. White wines from Rueda are always made from 100% Verdejo, which is a very malleable grape for the winemaker. You can make a very light spritzy wine like Vinho Verde or you can make creamy, more mineral driven wine like Albarino. Also, due to central Spains love for both lamb and pork, the winemaker has a great start for parings when he or she begins to make the wine. This Valdecuevas is creamy with dense salinity, lemon/lime characters and zippy cut grass on the finish.