

HIGHLAND FINE WINE MARCH 2018 HALF CASE - RED

Domaine Sainte-Eugenie 'La Reserve', Corbieres, France - (Mixed/Red Club) \$17.99

Corbieres is relatively new to the American wine market. While wine has been produced in this area of the Languedoc for centuries, the wines were usually kept in France for the large Bistro crowd. Now Corbieres is being made into cellar worthy wines that have freshness, intensity, and complex aromas. This 'La Reserve' has fine minty red fruits and dried flowers to accompany the wines juicy and fresh finish. This wine is made of 40% Carignan, 30% Syrah, and 30% Grenache. A classic paring with this wine is Cassoulet with plenty of duck, beans, and sausage.

Baglio di Grisi 'Terre Siciliane' Syrah - Sicily, Italy (Mixed/Red Club) \$14.99

Baglio di Grisi, owned by di Lorenzo family, is a vineyard that specializes in wines from western Sicily and international varieties like Viognier and this wine, Syrah. The area is mountainous with cool nights and warm, sunny days, perfect for the fussy Syrah grape to ripen without too much alcohol. The grapes are hand harvested and presorted to make sure only fully ripened grapes make it into the fermentation tank. The end wine is fresh and vibrant with flavors of ripe blueberry, raspberry, field strawberry and Bing cherries. Enjoy this wine with grilled fish, pasta with cream sauce, or roasted meats.

Montefresco Montepulciano d' Abruzzo - Abruzzo, Italy (Mixed/Red Club) \$10.99

The wines of Abruzzo always have a rustic quality to them. Maybe the rusticity comes from the rustic quality of the region itself. One third of Abruzzo is designated as national parks, earning the region the moniker 'the greenest region in Europe.' The area is well known for the quality of its scenery as well as the consistent quality of its wine. Wines from the Montepulciano grape are typical in this region and the wine has a rustic, earthy, hearty quality that matches the geography of the place itself. Montefresco Montepulciano has flavors of dark blackberry, dark cherry, baking spices and dried herbs. Try this wine with spaghetti and red sauce or any grilled meats.

Maison Chanzy Bourgogne Rouge - Burgundy, France (Red Club) \$18.99

Maison Chanzy is one the largest land holders in Burgundy, with plots in 12 Grand Cru and 14 Premier Cru sites. They are known for making Pinot Noir, Chardonnay, and the very rare Aligote that is a specialty from the Bouzeron commune in the Cote de Chalonnaise. This Pinot Noir is also from the Chalonnaise and is made from grapes grown in a single vineyard just outside Bouzeron. There are still limestone soils in this part of the Chalonnaise which is most important when trying to grow quality Burgundy wines of either color. This Pinot Noir has flavors of dark cherry, pomegranates, dried lavender, and fresh rosemary and thyme and is very complex for how inexpensive it is. Drink this wine with the classic Beuof Bourgogne or, my favorite, the creamy Delice de Bourgogne cheese.

Chateau Moulin de Prayerre Bourdeaux Rouge - Bordeaux, France (Red Club) \$14.99

The vintage in 2015 is another banner growing season for the Bordelais. Red, white and sweet wines achieved perfect ripeness in all appellations and price points. The red from Chateau Moulin de Prayerre is very classic Bordeaux, with 55% Cabernet Sauvignon and 45% Merlot, with ripe raspberry and red currant fruits, cedar spice, and the hallmark fine tannins that are reminiscent of pencil shavings. The Chateau is located in an are called Entre Deux Mers, or 'between the seas,' which is in reference to the large piece of land that is between the Dordogne and the Gironde rivers. My favorite dish with Bordeaux is roasted duck breast with a cherry sauce.

Maipe 'Chakana Wines' - Lujan de Cuyo, Argentina (Red Club) \$11.99

Lujan de Cuyo is a department at the foot of the Andes Mountain range that starts at 3000 feet above sea level, making this area one of the the highest elevation wine regions in the world. At lower elevations in Argentina, Malbec is very dense and jammy with much more fruit and less finesse. Maipe is lighter with more red fruits, fresh herbs, a slight amount of baking spices from some used French Oak aging and that bright fresh acidity that comes from cooler climate areas. Drink this with steak and Chimichurri sauce.

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Philippe Portier Quincy Blanc - Quincy, France (Mixed/White Club) \$21.99

Quincy is a small appellation located 20 miles west of Sancerre in the Upper Loire Valley. Much like the rest of the upper Loire, this area is covered with Kimmeridgian soils, a soil type that is made of the leftover calcium deposits of the seabed that used to make up the north of France 200 million years ago. This Kimmeridgian soil looks like chalk and is perfect for ripening Sauvignon Blanc in this moderate to cool growing climate. This wine is fresh and clean with dense citrus and peach notes and fresh cut grass to compliment a clean finish. Drink this with goat cheese salad or any white flaky fish, like trout.

Pescador Blanc - Girona, Spain (Mixed/White Club) \$12.99

Girona is just northeast of Barcelona on the Mediterranean coast. This area is better known for the sparkling wine Cava, but, the winemakers from this region wanted to have a still wine that they could drink as a table wine. Pescador, much like Vinho Verde, is a white wine with a little spritz that keeps the wine fresh and lively throughout the whole experience. The wine is made of the Cava grapes, Macabeo, Paralleda, and Xarel-lo. The grapes are harvested early to keep the acidity high, which produces flavors of bright lime and lemon with fresh minerality and a clean finish. This wine is very good with tapas or Ciappino, spicy fish stew.

Herencia Altes Garnatxa Blanca - Terra Alta, Spain (Mixed/White Club) \$10.99

Terra Alta is a small town in the Spanish Mediterranean coast. It is somewhat overshadowed but its more famous neighbor, Priorat, and is more known for Spanish whites and reds that are served in Tapas bars all over Barcelona and the Mediterranean coast. Terra Alta has the claim to fame of being the place where Pablo Picasso began his Cubism phase and drew inspiration from the mountains and stucco buildings in the area. This wine is made of Garnatxa Blanca, Grenacha blanc in French, and has flavors of dense tropical fruits with fresh citrus on the finish and a pleasant slatey minerality. This wine is perfect for any fish or pasta dish with cream sauces.

Bortoluzzi Pinot Grigio - Venezia Giulia, Italy (White Club) \$15.99

Venezia Giulia is a former Austro-Hungarian province that was important for the dual access to the alps and the sea. The port of Trieste is only a short car ride from the foothills of the alps. The Venezia Giulia wine region straddles this elevation change with some wineries on the fertile plains close to the coast, and some others in the mountainous region to the north. Bortoluzzoi is located just at the foot of the hills where the climate is considerably cooler and the grapes see longer sunshine days and cool nights for a more fresh and round citrus profile in the finished wine. Enjoy this wine with Charcuterie or hard cheeses

Maison Les Alexandrins Nicolas Perrin Viognier - Northern Rhone, France (White Club) \$14.99

Maison Les Alexandrins is a collaboration between three big names in Northern Rhone wine, Guillaume Sorrel, Nicolas Jaboulet, and Alexandre Caso. They have come together to make their own project from table wines to fine wine from traditional Northern Rhone varietals. This Viognier is harvested early to keep freshness and prevent the common over floral nature of Viognier. What you get is a wine with dense tropical fruits and light flowers with a clean finish. This wine is great with roasted chicken and cream sauce.

Domaine de Pouy Cotes de Gascogne - Gascogne, France (White Club) \$9.99

The Cotes de Gascogne is better known for the grape spirit Armagnac. The Cotes de Gascogne appellation has wines made of the same grapes that make Armagnac, Ugni Blanc and Colombard. The grapes are harvested early, fermented and aged in stainless steel to preserve freshness. These grapes are subtle and produce flavors of ripe melon, tropical fruits like mango and a hint of mint on the finish. Drink this wine with any charcuterie or cheese from France.