

HIGHLAND FINE WINE MAY 2016 HALF CASE - RED

Roth Pinot Noir – Sonoma Coast, California (Mixed & Red Club) \$17.99

The Sonoma Coast AVA is a large swath of land just north of San Francisco. It includes all land east of Carneros and west of the Pacific ocean. The area consists of one large mountain formation called the Petaluma Gap, which is literally a gap in the coastal mountains that lets cool breezes from the Pacific ocean go far inland to cool down what would otherwise be a very hot arid part of California. Roth Winery began bottling in Sonoma Coast in 2001 and makes many site specific Pinot Noirs from the area. This Sonoma Coast Pinot has flavors of bright cherry and strawberry with light cola and baking spices on the finish. Enjoy this wine with roast pork or light steaks off the grill.

Bodegas Ontanon Crianza – Rioja Baja, Spain (Mixed & Red Club) \$16.99

Bodegas Ontanon is located in the Baja subzone of the classic Spanish wine region, Rioja. Rioja Baja was typically thought of as the bulk Rioja area, but recently vintners like Bodegas Ontanon have replanted Tempranillo instead of Garnacha in the cooler areas of the region that are influenced by the Oja river valley. This cooler area is ideal for Tempranillo and allows the grape to ripen evenly throughout the long growing season. This Crianza is made up of 90% Tempranillo and 10% Garnacha and has classic flavors of dark cherry and raspberry with dense lavender and leather notes, following by a pronounced vanilla spice on the finish. Enjoy with roast lamb or pork chops.

Domaine Laroque – Cite de Carcassonne, France (Mixed & Red Club) \$10.99

Cite de Carcassonne is located in the Southwest of France in the Languedoc-Roussillon region. The region is a bread basket of wine grapes with local grapes like Tannat and Mauzac making up most of the plantings. Some estates have heavy plantings of traditional Bordeaux varietals such as Cabernet Sauvignon or Cabernet Franc to accompany the less known local varietals. Domaine Laroque recently replanted their property to mostly Cabernet Franc and make this delightful, fruity wine with soft red berry fruits, slight roasted green pepper and vanilla spice on the finish. This wine is perfect for grilling whether it is hot dogs or steaks.

Tenute Coasta Due Corti Dolcetto d'Alba – Piedmont, Italy (Red Club) \$16.99

Alba is at the center of all things wine in Piedmont. The town consists of parts of Barolo and Barbaresco along with being a major center of Dolcetto and Barbera plantings in Piedmont. Dulcet d'Alba was the 'table wine' for Barolo producers; the wine that they drank while waiting for their Barolo to mature. Good Dolcetto is fresh with bright berry fruit and dried lavender with a clean zippy finish. The Due Corti has these flavor profiles and then some. This is the best Dolcetto I have tasted all year. This wine is perfect with simple pasta dishes with chicken or simple red sauce, or anything that you have at a BBQ.

Ares de Medeiros –Vinho Regional Alentejano, Portugal (Red Club) \$12.99

Vinho Regional Alentejano is located in the Southern part of Portugal and historically has been better known for cork production than wine. After the dictator Salazar died, the region saw a sort of renaissance, with more people moving to the countryside due to incentive programs funded by the European Union. These new homesteads mostly planted grapes of local origin such as Aragonez (Portuguese word for Tempranillo) and Touriga Nacional. This blend is made up of mostly Aragonez and Touring Nacional, with some Syrah to round out the full, earthy characters of the native grapes. This wine has flavors of dense blue fruits with a mineral driven leathery finish.

Cotes d' Olt Cahors – Cahors, France (Red Club) \$11.99

Few people know that Malbec originated in France. Cahors is located in Southwest France and is famous for being the original home of the Malbec grape. Wines from Cahors must be made with a minimum of 70% Malbec grapes. Malbec from Cahors is much different from the Argentine version. The wines are more earthy and much less fruit based in Cahors and pair with a much different range of foods. Cotes d' Olt has flavors of dense blue fruit with a bold earthy finish. This wine is great with beef stews like cassoulet or rich duck dishes.

HIGHLAND FINE WINE MAY 2016 HALF CASE - WHITE

Mar de Frades Albarino –Rias Baixas, Spain (Mixed and White Club) \$19.99

Rias Baixas is one of the only places in the world that specializes in the Albarino grape. Rias Baixas was settled by the Romans in the 1st century. They promptly began to build terraces that the Albarino grape is planted on to this day. Rias Baixas is in the northwest corner of Spain, just north of Portugal, in the region of Galicia. Rain is very common all year in this region so it is common to see grapes planted with high canopies to avoid moisture, and consequently fungus. These canopies are called pergolas and they are ubiquitous all over the region. One can walk under the vines and get some shade from the hot sun. This wine has flavors of fresh citrus, flowers, with bold acidity and a long finish. Enjoy with any seafood you like.

Folk Machine White Light – California (Mixed & White Club) \$14.99

We have always liked Folk Machine wines at Highland Fine Wine due to their creativity of winemaking and quality for the price. Folk Machine winery is a negociant producer, which means the winery owns no vines and purchases all the grapes to make his own wines. New wines come up every year based on the access to grapes the winery gets. This blend is new in the Folk Machine portfolio and is a blend of Friulano, Riesling, and Verdelho from all over the California coast. Don't let the Riesling fool you, this wine is bone dry with fresh green apple and citrus, some crisp honey notes, and fresh mineral acidity on the finish. This wine would be delicious with fresh pasta and butter sauce with any shellfish you like.

Villa Wolf Pinot Gris – Pfalz, Germany (Mixed & White Club) \$10.99

Villa Wolf is located in the Pfalz region of Germany, just north of the French border. Located on the Pfalz river, the vineyards are located on steep inclines in order to maximize sun exposure in this northerly wine region. The sun actually shines on the vines itself and more sunlight reflects off the Pfalz river to bring sunlight to the under side of the vine canopy. This method is used all over Germany is one of the major reasons why the vine is so prevalent all over what usually would be a land that is inhospitable to the grape. This Pinot Gris is traditionally German, dry with bitter white peaches, light flowers and a crisp, full finish. Enjoy with charcuterie or just by itself while sitting next to the pool.

Valdepalacios Rioja Blanco – Rioja, Spain (White Club) \$15.99

This wine represents a new style of Spanish wine. In the past, wines from Rioja were typically aged and had a defined 'rancio' character from long exposure to oxygen. In fact, Rioja has a system that defines the age of wines that includes terms such as Crianza and Gran Reserva. This wine is the polar opposite with fresh flavors of citrus and apples with pleasant honey notes and a crisp mineral finish. The wine is 100% Viura grapes and has flavors reminiscent of unoaked Chardonnay. Enjoy this wine with grilled chicken, summer vegetables, or any seafood from the grill.

Castillo Perelada Pescador Rose – Catalonia, Spain (White Club) \$12.99

This wine is an homage to the fishermen on the Mediterranean coast of Spain. These fishermen make a stew that has the constant accompaniment of simple wine that has a slight fizz to compliment the fresh mineral, salty tone of the newly caught fish. The Pescador is a perfect homage to this table wine that is ubiquitous on every fisherman's table. The wine is slightly frizzante, like Vinho Verde, and is made into a rose out of the local Catalonian grape Trepas, Garnacha, and Merlot. The wine is crisp, with light red berry fruits, dried flowers, and a pleasant mineral finish. Drink this with any seafood you like or outside on a hot day.

Compendia das Quintas Lisboa Xodo White – Lisboa, Portugal (White Club) \$11.99

Portugal, much like Spain, has seen a very recent renaissance in new winemaking techniques and planting. Lisbon is one of the few capitals in the world that still have vines planted in the city. With all the new plantings and techniques, Portugal is still decidedly traditional in grapes plantings with a significant preference for native varietals like Arinto, Fernao Pires, and Vital. These grapes are typically used in port, but can make a deliciously crisp white blend like the Xodo white. This blend has flavors of bright mandarin orange and fresh peaches with a pleasantly crisp, fruity finish. Enjoy with whole roasted fish or grilled summer vegetables.