

## HIGHLAND FINE WINE MAY 2017 HALF CASE - RED

### **Tami' Nero d'Avola Terre Siciliane - Sicily, Italy (Mixed/Red Club) \$19.99**

From young winemaker Arianna Occhipinti, one of Sicily's rising stars, this rich, supple wine is a crowd favorite. Formerly a blending grape, Nero d'Avola has seen a well deserved renaissance over the last 20 years. Farmed almost exclusively in Sicily, Nero loves the heat and sunshine found in the southwestern commune of Vittoria. Due to the highly active volcano Mount Etna, the soil in Sicily is considered the youngest in the world, producing a dark, mineral driven, dry red wine.

### **Terra d'Alter Alentejano Rosso - Alentejo, Portugal (Mixed/Red Club) \$14.99**

Alentejo is located south and east of Lisbon and is much better known for their historical production of wine corks from the indigenous cork trees in the region. The region has historically produced wines for local consumption but in the past decade much more wine has been imported from the region. This blend consists of grapes that are known, Aragonez (local name for Tempranillo) and Syrah, and grapes that are unknown and local like Trincadeira. The wine is pleasantly earthy with a dense red fruit flavor and a clean, dried herb feel on the finish. This is classic BBQ wine and will go with grilled meats and fish.

### **Ronan by Clinet Bordeaux Rouge - Bordeaux, France (Mixed/Red Club) \$13.99**

Chateau Clinet is located in Pomerol and is well known for their velvety Merlot and Cabernet Franc blend. They have also recently begun a negociant business for larger production and have long standing contracts with growers that produce drinkable and outstanding Merlot wines for the price. Ronan by Clinet is a blend of different Merlot plots from the Cotes de Castillon and the St. Emilion satellite regions. The fruit bursts out of the glass with dark raspberry and blueberry flavors with velvety tannins and a smooth finish. Drink this wine with steak frites or anything off the grill.

### **Marcel Lapiere Raisins Gaulois - Beaujolais, France (Red Club) 16.99**

This Gamay was a store favorite in the Highland Half Case from summer 2016 and, with many requests, we have brought it back to the May mix. Marcel Lapiere is a member of the 'Gang of Four,' vignerons that decided, with the advent of pesticides and herbicides in viticulture, decided to do away with common practice and began a natural wine movement that spread across Europe into the common sustainable viticulture that commonly occurs today. This Gamay is almost entirely made from grapes grown in the Beaujolais Cru Morgon. The wine is juicy with flavors of dark strawberry and cherries and that tell tale juicy tart lavender that is in all great Gamay. This is summer sipping wine that you can drink on its own or with some cheese and charcuterie.

### **Sommos 'Xiloca' Garnacha - Catalunya, Spain (Red Club) \$13.99**

Catalunya is located due west of Barcelona and is bisected by the Ebro river, on its way to Rioja, and the Pyrenees in the north. The region is known for its Moorish -influenced architecture and its Aragonese regional dialect. The region is very mountainous and has only recently been able to make wines for import. Garnacha is native to this region and has evolved into a bush vine that can stand up to the constant winds and temperature swings that the Pyrenees Mountains bring to the region. Xiloca is made from high elevation Garnacha and has a dense richness of fruit with a refreshing, clean finish. Drink this with any pork dish or grilled lamb.

### **San Fabiano Calcinaia Chianti Classico - Tuscany, Italy (Red Club) \$9.99**

This delicious Chianti is made of 85% Sangiovese and 15% of the regional blending grape Colorino. In traditional Chianti style, the wine is aged in Slovenian Oak for 12 months after fermentation. This vessel adds a dusty, spicy quality to the wine that is traditional in Sangiovese wines from Chianti, Brunello and Montepulciano. The vintage produced ripe grapes with great complexity that can be enjoyed best when the wine has some time in a decanter. This wine is a must with roasted pork.

## HIGHLAND FINE WINE MAY 2017 HALF CASE - WHITE

### **Piccolo Ernesto Gavi DOCG - Piedmont, Italy (Mixed/White Club) 16.99**

Gavi is a commune in the Piedmont region of northern Italy that specializes in a white wine made from the Cortese grape. This region is well known for citrus cultivation so it is probably not a coincidence that this Gavi has a flavor profile that is decidedly Peach dominated. The wine is aged in stainless steel tanks and has a clean fresh citrus fruit profile with a gentle white flower presence on the finish. This wine is great as an appetizer wine and will complement prosciutto and melon or any soft cheese.

### **Maison Philippe Viallet Vin de Savoie - Savoie, France (Mixed/White Club) \$15.99**

Savoie, like many regions in France, has a cultural identity that is closer to Switzerland or northern Italy than it is to typical French culture. The region is linked to Switzerland by its lake culture and its many tall mountains. The viticulture in this area takes a back seat to the regions famous cheeses, Reblochon (not available in the US), and Gruyere. Their wines are made to compliment the Fondues that are made in the region and are light and fresh. This wine is a blend of Jacquere, Altesse, Chasselas, and Chardonnay, and has a crisp, mineral tone with a lemon/lime flavors on the finish. Drink this with hard cheeses or any charcuterie you like.

### **Zauzo Gaston Rioja Blanco - Rioja, Spain (Mixed/White Club) \$9.99**

Bodegas Zauzo Gaston began, like most Spanish wineries, as a coop that produced mass market wines for local consumption. When the dictator Franco passed away, the requirements on vineyard quotas were lifted and producers were able to begin their own wineries separate from their local co-operatives. Zauzo Gaston was founded in 1989 and creates wines from local varieties with great freshness. This wine is made from Viura, a grape much like Chardonnay in character, and has flavors of green apple, Meyer lemon, sweet herbs. Drink this with roasted chicken or any vegetable soup.

### **Cliff Lede Sauvignon Blanc - Napa Valley, USA (White Club) \$19.99**

Cliff Lede winery is a relative new comer to Napa Valley. Founded in 2002, the winery makes their Sauvignon Blanc from 5 different vineyard sources, each adding a different element to the finished wine. The sights are cooler climates than the typical Napa Valley which gives the wine freshness and bursting fruit that are not the typical Bordeaux style whites from the valley. The wine is aged on its lees to create a creamy texture and aged in stainless steel tanks for freshness. The wine has tropical fruit flavors with sweet herbs and fresh flowers on the finish. Enjoy this wine with roasted chicken or light pasta dishes.

### **Brotte Tavel 'Les Eglantiers' - Tavel, France (White Club) \$16.99**

Tavel is the only appellation in France that produces nothing but Rose wines. Located on the right bank of the Rhone, across from Chateauneuf du Pape, Tavel is typically the rose wine made and preferred by the vigneron from Avignon in the southern Rhone Valley. This Rose is a blend of Grenache and Syrah and has dense cranberry and cherry flavors with great freshness. Drink with any type of foods from the grill or by itself.

### **Bodegas Camina Verdejo - La Mancha, Spain (White Club) \$9.99**

La Mancha is typically known as the wine spigot of Spain. It is here that the most planted grape in the world, Airen, thrives and is grown to make bulk spirits for Sherry production. The region, much like the rest of Spain, is seeing a renaissance, with higher elevation vineyards producing new varieties not native to the region. This Verdejo is unoaked with flavors of crisp lemon, lime, and white peach. Great to drink as an aperitif, this wine will complement light cheeses or anything from the grill.