

HIGHLAND FINE WINE NOVEMBER 2016 HALF CASE - WHITE

Badenhorst Secateurs Chenin Blanc - Swartland, South Africa (Mixed and White Club) \$13.99

Made of 100% Chenin Blanc from the Kalmoefontein family's farm of unirrigated mountain sloped bushvines, the grapes are hand picked with great care. These vines were planted in the 1960's in granite soils.. Undeniably bright and juicy on the nose, this wine is bursting with pineapple, peaches, ripe apples, orange blossom, and a squeeze of lime. Only about 10% goes into old oak barrels, giving volume rather than oak flavor, and the wine gains weight and complexity from about seven months on its lees. This makes a worthy accompaniment to chicken or even veal dishes.

Luigi Baudana 'Dragon' Langhe Bianco - Piedmont, Italy (Mixed & White Club) \$17.99

This small estate has just over 4 hectares of vineyard, all in the commune of Serralunga d'Alba in Piedmont. Their tiny cellar is situated in the village of Baudana, while their vineyards are primarily in the crus of Baudana and the highly regarded Cerretta. Every phase of winemaking is done by hand. Comprised of 50% Chardonnay, 30% Sauvignon Blanc, 15% Riesling, and 5% Nascetta, this dry medium-bodied white delivers perfumes of stone (due to 14 million year old Helvetian soil), flowers, green melon, pears, nectarine, and almonds with balanced acidity on the palate. Enjoy this wine with richer fish cuts, chicken pasta, pork dishes, and vegetarian recipes.

Charles Gonnet Chignin - Savoie, France (Mixed & White Club) \$18.99

Charles' Chignin is 100% Jacquere that's hand-harvested, pressed immediately, and fermented in tank. Aged 6 months on the lees. Domaine Gonnet is located in the Savoie region in the French Alps, where it has been producing wine for generations. Today, the vineyard practices sustainable farming techniques. Medium-bodied and dry, this wine is very pure, showing a melon rind, stone fruit, almond, lemon zest, and light pear notes, with a refreshing finish. Pair a glass with fish, chicken, and any dish featuring cheese.

Boutinot Blanc - Cotes de Gascogne, France (White Club) \$8.99

This supple medium-bodied white wine is a blend of 20% Ugni Blanc and 80% Colombard grown in the southwestern province of Gascony. After harvesting the grapes are sent to the cellars of the winery where it is cooled, then after fermentation it is left on the lees for added complexity. The aroma of wine is characterized by notes of basil, fresh-cut green grass, and guava. It has a creamy taste with lively acidity, notes of green fruit, flowers, fig, tobacco leaves, and a crisp finish. Soft and approachable, this an uncomplicated easy-drinking wine of character! Pair with vegetables, salads, fish and chips, as well as excellent as an aperitif.

Chateau Thieley Bordeaux Blanc - Entre-Deux-Mers, France (White Club) \$13.99

Château Thieuley is a family owned and operated winery located near the village La Sauve Majeure in the middle of Entre-deux-Mers. It is blended with 50% Semillon, 35% Sauvignon Blanc, and 15% Sauvignon Gris, and grown in a mixture of clayey gravel soils. With 24 hours of skin contact and 3 months of aging on the lees, this exotic wine is filled with character! Plumes of piquant, punchy herbs, citrus fruits, honeysuckle, and green fruit strike the senses once this acclaimed Bordeaux Blanc is uncorked. Enjoy this wine with herbal chicken dishes, white fish, pesto pasta, and asparagus risotto.

Raimbault Sancerre - Loire Valley, France (White Club) \$21.99

This Sancerre by Raimbault is a classic example of Loire Valley terroir, with chalky minerality from the Silex clay soil and racy acidity from the cool climate. On hills ranging from 200-400 meters high, the family's 51 parcels receive prime exposure to the sun. Here, they practice lutte raisonnee, while nurturing the soil with grass grown between the rows which also helps fight erosion. This Sauvignon Blanc is a classic with racy minerals and white fruits dominating the aromas. This beautifully balanced wine brings together ripe apples and citrus with fragrant acidity. Showing great depth of flavor, it finishing with lively acidity. Goat cheese is a classic pairing!

HIGHLAND FINE WINE NOVEMBER 2016 HALF CASE - RED

Honoro Vera - Aragon, Spain (Mixed & Red Club) \$8.99

Made of 100% organic Monastrell grapes, Honoro Vera's vineyards are found on steep hillsides up to 300m above sea level. The vines are planted in decomposed slate and gravelly clay, and although the region is very dry, these clay soils retain moisture and allow the vines to be grown without irrigation. Intense aromas of sage, thyme, raspberry, and black cherry are followed by deep, spicy nuances, with balsamic, and balanced minerals. This is a versatile red wine that can complement a variety of dishes, especially Rib Eye Steaks off the grill.

Brunn Zweigelt - Kamptal, Austria (Mixed & Red Club) \$13.99

The Steinschaden family has been making wine since the 16th century. Dedicated to traditional practices, the grapes are picked and destemmed 100% by hand. Vineyards are planted on primary rock composed of granite, gneiss, mica slate, and loess soils. Zweigelt was created by researcher Frank Zweigelt, by crossing an Austrian grape called Blaufränkisch, which gives the wine its acidity, with St. Laurent, which imparts bright cherry flavors and a smooth texture. Well-balanced and supple tannins, Zweigelt displays aromas of fresh red berries, pepper, spices, and campfire nuances. Pairs wonderfully with grilled red meats and smoked cheeses.

Chateau Thieuley Bordeaux Rouge - Entre-Deux-Mers, France (Mixed & Red Club) \$15.99

Chateau Thieuley Bordeaux Rouge is 100% family owned since 1950 in the Entre-Deux-Mers. The Thieuley family expended their land from 4-83 hectares over 30 years time. Today, Andre Courselle Thieuley's two daughters, Sylvie and Marie, manage the vineyards, inheriting their family's passion for winemaking. This wine is made of 70% Merlot and 30% Cabernet Sauvignon, planted in clay and gravel soils, then aged in 50% new French oak barrels 9-12 months. Deep garnet coloration with aromas of spices, pepper, and wood pair well with beef, venison, and lamb.

Marchesi di Barolo Monferrato Maraia - Piedmont, Italy (Red Club) \$12.99

In Piedmontese dialect, the term Maraia is synonymous with little rascals. Made from 100% Barbera, the grapes derive from vineyards in Maranzana within Asti province. The vines are grown with Guyot trellising on high incline with calcareous-clayey soil. The grapes are hand-picked, softly pressed, and aged for 12 months in Slavonian oak barrels. This aromatic wine has zesty flavors of sour cherry and berries with just a hint of vanilla and oak. An unpretentious dry wine with agile acidity. Pair this wine with roasted meats, rice pilafs, and roasted vegetables.

Boislauzon Chaussynette Rouge - Rhône Valley, France (Red Club) \$13.99

La Chaussynette is essentially declassified Chateauneuf, made with a blend of Grenache, Syrah, and Mourvedre. It's bright and juicy, with lively notes of blackcurrant and blackberry and a peppery, spicy finish. Located in the north of Chateauneuf du Pape, not far from the ancient Roman city of Orange, Mas de Boislauzon uses biodynamic farming techniques. In 2012, it was certified "Agriculture Biologique". The brother and sister team of Daniel and Christine Chaussy are the sixth generation to run the esteemed Mas de Boislauzon Estate. Pair this wine with lamb and barbecued meats.

Gran Clos Les Mines - Priorat, Spain (Red Club) \$19.99

Gran Clos Les Mines is a blend of 50% Grenache, 25% Carignan, and 25% Merlot from Priorat, Spain, located 40 miles Southwest of Barcelona. Vines are planted on a high-arbor narrow trellising system in slate and white clay soils. First planted by Carthusians in the 12th century, these soils have been worked by monks and miners for centuries. This wine is aged in French oak barrels for 12-18 months, delivering a silky texture with structure and rounded tannins throughout its persistent finish. Its expressive fresh fruits, woodland spices, balsamic, and minerality would pair well with duck or grilled meats, tomato-based pastas, risotto, and Japanese cuisine.