

HIGHLAND FINE WINE NOVEMBER 2014 HALF CASE CLUB - WHITE

Stuhlmuller Chardonnay 2012 – Alexander Valley, California (Mixed & White Club) \$24.99

Since 1982, Stuhlmuller Vineyards has built a reputation as a grower of wonderful grapes, rather than a winemaker. Inspiration from the quality of his grapes encouraged Fritz Stuhlmuller to build his own family winery to make a small amount of his own family wine from his own world-class grapes. Stuhlmuller Chardonnay has wonderful tropical fruit aromas with a hint of toasted vanilla on the nose. Flavors of lemon meringue, fresh red apple, vanilla, and baking spices round out this wonderfully made old world style, new world Chardonnay.

Ch. Brondelle Graves Blanc 2011 – Bordeaux, France (Mixed & White Club) \$14.99

Chateau Brondelle blanc is a quintessential Bordeaux blanc. Flavors of fresh cut grass, fresh citrus, and honey tinged tropical fruit make this wine a beautiful representation of what Bordeaux can do with white wine. Chateau Brondelle is located in southern Graves just to the east of Sauternes. The soil is classic gravel, much like the rest of the left bank of Bordeaux. The wine consists of 50% Sauvignon Blanc and 50% Semillon. Semillon gives the wine its viscous, honeyed texture, while the Sauvignon Blanc adds the fresh cut grass and bright green citrus fruit. This also sees some French oak treatment, which serves to mellow the bracing acidity of the Sauvignon Blanc and meld the honeyed flavors of the Semillon.

Domaine Joseph Scharsch Cremant d' Alsace, Wolxheim, France (Mixed & White Club) \$17.99

The family of Joseph Scharsch has been making wine in Wolxheim since 1755. This winery has been grown organically since 2009, which means no use of fertilizers, herbicides, or chemical treatments in the winery. This means less total grape production, but the grapes they do grow have a density and depth of flavor not found in non organic wineries. This sparkling wine is made up of Pinot Blanc, Auxerrois, Pinot Gris, and Riesling and is made in the traditional method of sparkling wine, which means the wine sees its second fermentation, on the lees, inside the bottle. Round flavors of fresh berry and citrus fruit and some vanilla spice make this wine a perfect accompaniment to any and all Thanksgiving fare.

Nebel Rielsing 2013 – Rheinhessen, Germany (White Club) \$14.99

Nebel is a German term describing the fog that rolls up from the Rhine River over the wineries on cold winter mornings. This fog is life giving for grapes in Germany as it regulates the temperature to above freezing so no frost sets in on the vines. Also, the winery sits next to the Rhine River on a cliff bank. The river and the cliff are also important for grapes in this region because the river reflects sunlight up to the vineyard and the cliff protects the vines from Arctic winds. To add difficulty, Riesling is a very late ripening grape, often going well into October before harvest. Nebel has bracing acidity and flavors of fresh citrus and honeysuckle.

Essay Chenin Blanc 2014 – Western Cape, South Africa (White Club) \$11.99

This wine is an easy wine to enjoy with your Thanksgiving meal. Chenin Blanc has a fresh apple juice type of flavor and the Viognier adds a creaminess and floral component to the wine. The grapes are fermented in stainless steel tanks, which adds to the freshness of the grapes. This delicious wine would go well with green bean cassarole, stuffing of any kind and sweet potatoes. It also tastes great by itself while you are sitting on the couch watching the Dallas Cowboys.

Toni Soellner Gruner Veltliner 2013 – Wagram, Austria (White Club) \$14.99

Toni Soellner is an organic grape grower and in this wine it shows. Fresh flavors of green snapped pea, lemon/lime, celery salt, and a creamy white pepper finish give this wine a distinct interest to any white wine drinker. The fresh fruit and savory character of this wine will compliment any fall vegetables and can also stand up to an braised leg of lamb or pork osso bucco.

HIGHLAND FINE WINE NOVEMBER 2014 HALF CASE CLUB - RED

Castano Solanera 2012 – 94 Points Wine Advocate! - Yecla Valley, Spain (Mixed & Red Club) \$17.99

This wine is a wonderful example of what the Yecla region on the Mediterranean coast of Spain is capable of producing; rich full bodied wines with old world dried floral fruit and a clean dense finish. The Castano winery is a family affair. Ramon Castano built the winery in 1950 and began to cultivate the wild veracity of the Monastrell grapes that were growing in Yecla at the time. With much patience and care, the Castano family has developed their Monastrell harvest into a clean, big fruited, easy drinking wine that can stand up to all sorts of braised meat dishes that are so common in southern Spain. Enjoy this wine with braised ox-tale, beef stews, or on its own to try to keep warm.

La Ferme du Mont “Premier Cote” 2012 – Rhone Valley, France (Mixed & Red Club) \$14.99

This Cotes du Rhone blend consist of mostly Grenache grapes that add a bright red fruit character that is so reminiscent of the Rhone Valley. The wine is made in the classic Rhone style which means fermentation in concrete tanks, and aging in a concrete egg and large used wood barrel called a foudre. This style of winemaking is wonderful for Grenache as it preserves the bright red fruit and natural spice inherent in the Grenache grape. This wine will go wonderfully with any meat stew or braised dish and any fall vegetables.

Le Bord'eaux du Clos des Moisselles 2009 – Cotes de Bourg, France (Mixed & Red Club) \$11.99

The name of this wine is a play on words as the winery is in the right bank of Bordeaux and the winery is on the border of the river, the Gironde. The Cotes de Bourg is known for its clay soils that produce rich Merlot grapes that are excellent for everyday drinking wines that compliment multiple dishes. This wine has flavors of bright red cherry, dries currants, aromas of red roses, graphite, and baking spices from aging in French oak. This wine will compliment charcuterie, aged cheddar cheese, pastas, and light steak dishes. You will notice that we have another Merlot on the red wine club that is from a smaller area called Saint Emilion. Compare and contrast the Cote de Bourg Merlot with the Tellus Vinea from Saint Emilion and see what differences in flavor you notice.

Tellus Vinea Bordeaux Rouge 2010 – Bordeaux France (Red Club) \$19.99

Tellus Vinea is a second label of the Saint-Emilion Grand Cru Chateau Belregard Figeac. Tellus Vinea is a blend of 68% Merlot, 25% Cabernet Franc, and 7% Cabernet Sauvignon. Graphite and pencil shavings come out of this wine along with the bright red fruit and great acidity. Drink this wine with whole roasted chicken, grilled pork chops, roasted fall vegetables, or Roquefort cheese. Compare this higher end Merlot with the Cotes de Bourg Merlot based wine we also have in the red wine club. Let us know what you think.

Torremoron Tempranillo 2012 – Ribera del Duero, Spain (Red Club) \$12.99

This lovely Tempranillo comes from a high altitude site on the Duero river in central Spain. Just north of Madrid, Ribera del Duero produces dark red fruited wines with crisp acid and wonderfully foral aromas. The Tempranillo is grown on 80 to 100 year old vines which develop rich fruiy flavors along with a pronounced mineratilty that gives the wine much more interest in the palate.

Colosi Terre Siciliane 2012 – Sicily, Italy (Red Club) \$11.99

This wine is a Nero d' Avola, Nerello Mascalese blend. The grapes go through a short maceration to develop color and red fruit flavors. The wine is fermented in stainless steel containers to preserve fruit and acidity and aged in Slavonian oak barrels for six months which gives the fruit a more rounded character and a slight spice on the finish. Colosi Siciliane has flavors of dark red fruit with supple rustic tannins with flowers and herbs on the finish.