

HIGHLAND FINE WINE NOVEMBER 2017 HALF CASE - RED

Tinga Reserve 'Block Selection Claret' - Colchagua Valley, Chile (Mixed/Red Club) \$12.99

"Tinga" is what the native people of Chile called the loud river that brought life to their land. Today, water from the Tingauiririca River runs through Tinga's sustainably farmed vineyards, and nourishes specifically selected vines to create the "Block Selection" reserve wines like the 2013 Claret. "Claret" is a term used primarily in England to describe a red blend from the Bordeaux region of France. The varieties selected to craft the Tinga Reserve "Block Selection Claret" have their historic roots in Bordeaux. Now, Tinga is using Cabernet Sauvignon, Malbec, Petit Verdot and Cabernet Franc grapes grown in Chile's Colchagua Valley to craft a wine that is soft, plush, juicy and packed with flavor.

Chateau Les Croisilles 'Croizillion' - Cahors, France (Mixed/Red Club) \$13.99

French Malbec - called 'Cot' - is very dark in color, earning it the name black wine for many years. Compared to Argentine Malbec, Cot is more savory with firmer tannins. Les Croisilles is a family business and they first planted their Cot vines in 1979. Over the years, they've continued to harvest by hand and practice organic farming. Croizillion is an expressive wine, reflecting the terroir beautifully. It's a classic style - inky, earthy and with nicely balanced fruit. It pairs well with roasted meats or an aged cheese board.

Oregon Trail Wine Company - Willamette Valley, Oregon (Mixed/Red Club) \$15.99

2015 was a great vintage for the Willamette Valley - producing high yields and exception quality. Willamette is very similar to Burgundy when it comes to the cool climate and daily weather. This is a classic expression of Willamette Valley Pinot Noir... you'll find spice and subtle earthiness on the nose with cherry, cranberry, and forest floor on the palate. It's an excellent every day drinker or party wine.

Chateau d'Oupia - Minervois, France (Red Club) \$13.99

This delightful red is a blend of Carignan, Syrah, and Grenache. Carignan was once the most planted grape in France, mainly used for inexpensive table wine. Lucky for us, it experienced a resurgence and has made its way into some really lovely wines. Today it's considered one of the best food pairing wines. With that in mind, this is an excellent Thanksgiving wine. Medium bodied, balanced, soft tannins, with cranberry and raspberry flavors and a hint of baking spice. Can you imagine a more perfect Thanksgiving wine?

Fantini Farnese - Abruzzo, Italy (Red Club) \$10.99

Abruzzo is a large region located along the central coast of Italy. It has the Adriatic Sea on one side and the Apennine Mountains on the other creating a fairly wet, rainy environment for the vines. This wine is 100% Montepulciano and is great for the first course. It's a versatile wine, full bodied, no oak but firm tannins, low acid. Break out the charcuterie and cheese for this bottle.

Candea Tinto - Monterrei, Spain (Red Club) \$21.99

Monterrei is a tiny DO located in the Galicia region of Spain in the upper lefthand corner of the country. The DO borders Portugal. Candea means purity or simplicity and though this wine is a blend of four grapes, it is pure and simple in the best way. Made up of mostly indigenous varietals, it's equal parts Mencia, Bastardo, Garnacha, and Arauxa. This wine is light on its feet with cherry and raspberry notes. A long finish gives you hints of white pepper. The vineyard isn't too terribly far from the Atlantic coast which may explain why it pairs so well with grilled salmon.

HIGHLAND FINE WINE NOVEMBER 2017 HALF CASE - WHITE

Chateau de La Greffiere - Mâcon, France (Mixed/White Club) \$18.99

Mâcon is one of the five Burgundy growing regions and is the southernmost region. Eighty-five percent of their production is white wine and nearly all of that is Chardonnay (the only other white grape allowed in Burgundy is Aligoté. This bottle is 100% Chardonnay, produced from 50 year old vines. It's fresh with a citrusy nose, on the palate it's dry with nice mineralogy. This is an excellent wine to pair with snacks... chips and salsa, nuts, and cheese and crackers would all go splendidly.

Le Ballon - Pays d'Oc, France (Mixed/White Club) \$11.99

Pays d'Oc is an extremely large region covering the Mediterranean coast of France from Spain to Provence, extending inland and totaling 700,000 acres. Until the early aughts, the region produced more wine than the entire United States. This wine is 50% Vermentino and 50% Sauvignon Blanc. The coastal influence gives the Vermentino a brininess or slight salinity. The Sauvignon Blanc offers a touch of grassiness and herbs and the result is a fresh, floral, fuller bodied wine. We love to pair this with grilled chicken tacos or baked fish with roasted veggies.

Coeur de Terre Vineyard Pinot Gris - Willamette Valley, Oregon (Mixed/White Club) \$15.99

Pinot Gris (which literally translates to grey pinecone) is the same as Pinot Grigio and the two terms are often used interchangeably. Their blue-grey skin gives them their name. Coeur de Terre is a small, artisanal vineyard. They live on the estate, do all their own farming, harvesting, and cellaring. They also follow organic farming practices. This Pinot Gris is crisp but with dense fruit on the palate... you'll get stone and tropical fruits.

Sottal Leve - Lisboa, Portugal (White Club) \$12.99

Lisboa is a wine region surrounding the capitol city of Lisbon. Although this isn't a Vinho Verde, it exhibits a similar style. This wine is fresh and slightly effervescent with low alcohol (so don't feel guilty about drinking the whole bottle!). The grapes are the indigenous varietals Muscatel, Arinto, and Vital and they each contribute a unique aspect to the wine. Muscatel gives floral, fruity notes, Arinto contributes lemon and citrus notes, and Vital, primarily a blending grape, adds a neutral component. This wine is dry, floral, and high acid. It's a perfect aperitif.

La Berriere Sur Lie - Muscadet, France (White Club) \$11.99

If you are an oyster fan, you MUST have a glass (or several) of Muscadet with your next dozen bivalves. White wines from the Muscadet subregion of the Loire Valley are made of 100% Melon de Bourgogne (so named because the grape was born in Burgundy, although it is no longer grown there). The Muscadet region is located quite close to where the Loire River meets the Atlantic Ocean and where there is an abundance of oyster beds. The 'Sur Lie' in the name refers to 'on the lees', a winemaking method that adds creaminess to white wine. If you don't have oysters available, this wine will pair beautifully with any seafood.

Rezabal - Txakoli, Spain (White Club) \$18.99

Txakoli (pronounced CHOCK-oli) is a wine region in Basque country. The whites are always made from an indigenous grape called Hondurabbi Zuri and they're something of a house favorite here at the shop. Bright, crisp, mildly sparkling, with high acid, they're crowd pleasers. Pair this with any Spanish seafood dish but especially paella. A roasted chicken would be delightful with it, as well.