

## **HIGHLAND FINE WINE** **NOVEMBER 2018 HALF CASE - WHITE**

**\*\*OUR HALF CASE THIS MONTH IS DEDICATED TO THANKSGIVING! ALL OF THE SELECTIONS ARE PERFECT FOR THE COOLER TEMPERATURES AND ARE BESTED SUITED FOR YOUR THANKSGIVING FESTIVITIES! \*\***

### **CASAS DEL BOSQUE SAUVIGNON BLANC 2016, CASABLANCA, CHILE - \$12.99 (MIXED)**

From the award winning estate of Casas del Bosque comes this intense Sauvignon Blanc. Isn't that what Sauvignon Blanc is after all? The French word 'savage' is a perfect description of this crisp white, with notes of grapefruit, passionfruit, and the Casablanca signature jalapeño. When you taste this wine, flavors of sea salt and smoke burst onto your palate, clearly making this wine ideal for your Thanksgiving meal. Whether as an aperitif or served with along your bountiful plate, you will surely enjoy this prestigious

### **DOMAINE DE MENARD GASCOGNE BLANC 2017, COTES DE GASCONY, FRANCE- \$12.99 (MIXED)**

Not all autumn whites need to be full bodied...and this refreshing white from southern France is one of them. This producer believes potential is determined in the vineyard, with as little manipulation in the cellar as possible. Fossilized marine life minerality gives this wine a streak of acidity that is vibrant and food friendly. Citrus blossom and pink grapefruit act as a palate cleanser either between or during courses. And since it is a white wine, you won't feel overstuffed!

### **ZANTHO GRUNER VELTLINER 2017, BURGENLAND, AUSTRIA- \$15.99 (MIXED)**

Thanksgiving meal is a BIG one. You need a wine that can migrate through cooking (who doesn't open a bottle while brining the turkey?), appetizers (when you need something fresh), during the meal (what can you pair with green bean casserole AND cranberry sauce?), and post feast down time. Austria's number one white grape can do this for you! Value driven and full of flavor, Gruner Veltliner is both vegetal and acidic, making it the best white wine for your holiday table.

### **CAVALCHINA CUSTOZA 2017, SOMMACAMPAGNA, ITALY- \$16.99**

As the weather is changing, so should you wine selections, to reflect the cooler temperatures and decadent food offerings. A blend of four grapes, this northern Italian white is a transitory wine, meaning that it travels well through the seasons- and for our purposes, courses! This wine has texture and a generous mouth feel so it can stand up to the richness of your Thanksgiving plate. The aromatics on the nose will keep you drinking more throughout the day! Don't be too surprised if you find yourself enjoying this wine until dessert.

### **DOMAINE R DE LA GRANGE CHARDONNAY 2016, MUSCADET, FRANCE- \$13.99**

The Loire Valley offers a good mix of wine from red to bubbles, from rose to white. All of these wines are value driven while maintaining exceptional quality. When looking for wines to pour for a table full of guests, that is a key to success. After 9 generations of wine making, it is safe to say this family has the correct formula. This unoaked Chardonnay is ripe with apple and pear, with a hint of light vanilla. Try this wine with your turkey and potatoes and experience France at your dining room table.

### **JABOULET 'PARALLELE 45' RHONE BLEND, COTES DU RHONE, FRANCE 2015- \$11.99**

Rhone Valley wines are known to be blended. This expertly styled blend of 4 distinctive French varietals offers something unique to your palate. Silky and fleshy with sleek vivacity, yet retaining bright aromatics and floral freshness, this wine has everything! Its elegance and texture is incredible in the glass. Named after the 45th north parallel that runs 2km from the domaine's cellars, this expertly crafted French white is amazing. From a benchmark Rhone producer and a legendary estate, you should drink this with family and friends this holiday.

## **HIGHLAND FINE WINE** **NOVEMBER 2018 HALF CASE - RED**

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### **LACORT CRIANZA TEMPRANILLO/GARNACHA 2014, RIOJA, SPAIN- \$15.99 (MIXED)**

As we are moving into the cooler temperatures of November, you need a red wine that is better suited for fireplace sipping. Luckily for red wines, many of these will do, most especially Tempranillo from Rioja. Aged for a minimum of two years, one of those in oak, is the hallmark of a 'crianza'. Notes of vanilla and coconut on the nose, with dark red and black fruit on the palate, are evident. Of course, the spice of Spanish terroir is carried throughout so this wine will warm your body and soul.

### **STEELE PACINI VINEYARD ZINFANDEL 2015, MENDOCINO, CALIFORNIA- \$18.99 (MIXED)**

For your holiday dinner, you have a choice in wine. Something medium bodied to compliment your meal OR something fuller bodied to partner as an equal with those flavors. American Zinfandel has the strength to power through even the most decadent Thanksgiving dinner. Aged for 12 months in American oak, you can expect this California darling to be super ripe with dark cherry and blueberry, with toasty notes of hazelnut and vanilla. Full bodied and concentrated, Steele Zin is sure to stand strong and tall alongside turkey and gravy. Enjoy another glass with your dessert!

### **CARLETTO MONTEPULCIANO D'ABRUZZO 2016, ABRUZZO, ITALY- \$8.99 (MIXED)**

We are often asked to select a wine perfect for Monday-Thursday (by the way, Thanksgiving is on a Thursday, just saying...) and here is my selection. While this rustic red is best suited for pizza and red sauced pasta (it IS an Italian wine after all!), it can move effortlessly through a Thanksgiving meal. Fresh and well orchestrated, thanks in large part to the sun-loving clay soils of mountainous Abruzzo, this Montepulciano is ideal in its mass appeal- everyone loves Montepulciano. From an economic perspective, this wine cannot be beat. Try it with a slice of your favorite pizza or pour glass while entertaining your Thanksgiving guests.

### **FERRANDIERE PINOT NOIR 2016- LANGUEDOC-ROUSSILLON, FRANCE- \$11.99**

Pinot Noir is arguably the most well received at a Thanksgiving table. We all adore Pinot for its power and restraint. This winery specializes in 'mono-cepage' wines (Google it) so this Pinot is exquisitely made. The vines are actually planted on old salt water marsh land so the soil is layered with rich nutrients. Light and perfumed, Ferrandiere can easily begin AND end your Thanksgiving meal. \*PRO TIP\* Serve this wine with a slight chill (about 20 minutes in the fridge) to enhance its elegance.

### **LABERINTO MALBEC 2018, MENDOZA, ARGENTINA- \$11.99**

The rugged vineyards of Mendoza (just outside the bright lights of Buenos Aires) is home to Malbec, the star grape. Malbec loves the cool mountain air with the hot sunshine days. The end result is a wine both juicy and fruity. Woody notes of cedar and pine are harmonious with dark cherry and currant. Sage is also prevalent- and that's good news too since sage is a Thanksgiving staple. The pairing here is a no-brainer! Uncork a bottle or two- everyone will enjoy a second glass for sure.

### **JEAN-PAUL DUBOST 'TRACOT' BEAUJOLAIS VILLAGES 2016, BURGUNDY, FRANCE- \$17.99**

What Thanksgiving needs most is something bright and fresh. Typically you can get that with cranberry sauce but let's face it- that side item is very polarizing. Instead, try Gamay! This bright cherry fruited wine is quintessential for Thanksgiving. To experience Gamay is indeed a treat. The wine is soft yet round- and with absolutely no oak ageing. The lighter bodied red can hold its own versus anything on your Thanksgiving plate. Try a glass this holiday season and appreciate the delicate power of Gamay.