

## **HIGHLAND FINE WINE**

### **NOVEMBER 2020 HALF CASE- REDS**

#### ***MATCHBOOK ESTATE 'RED GRAVEL' 2019, DUNNIGAN HILLS AVA, CALIFORNIA \$16.99 (MIXED)***

Dunnigan Hills is an AVA located in the north-west of Yolo County, within California's larger Central Valley wine region. The hills here are typified by soils that consist mostly of free-draining gravelly loams, excellent for the production of quality wine grapes. A lack of water in the soil reduces vigor in the vines and leads to lower yields of more-concentrated fruit. The Mediterranean climate produces warm, dry days and cool nights, which help to preserve the grapes' natural acidity. Who doesn't love a Cabernet from California by a fire on a chilly November evening? And it makes a great 'host' gift for Thanksgiving!

#### ***BADIA A COLTIBUONO CETAMURA CHIANTI 2018, TUSCANY, ITALY \$14.99 (MIXED)***

Cetamura is the name of an Etruscan settlement on the Badia a Coltibuono property. This wine was conceived with the intention of creating a young, pleasant wine, perfect for every day. Intense bright ruby red, cherry and blackberry nose with cinnamon and clove nuances. Full and well-balanced, soft but tasty, with good structure. Pleasant acidity, clean and persistent aftertaste. Sangiovese is the star varietal here with support from Canaiolo, which brings a certain softness to this attractively priced wine. Lamb would be an ideal pairing here...but honestly so would a well considered cheese plate. Invite a friend over to enjoy!

***LECHUZA GARNACHA 2018, CARINENA, SPAIN \$14.99 (MIXED)*** Fancy dinner or free spirited weekend, Garnacha is the choice for any special occasion. Also known as Grenache in France (think Rhone Valley France), there are beautiful scents of violets and blueberry, met by rich flavors of blackberry and wild strawberry. A full throttle wine with big flavors and rich texture. Enjoying this wine is simple: cut the foil, pull the cork and savor it! Great wine doesn't always have to be so complicated...

#### ***CHEYSSON CLOS LES FARGES CRU CHIROUBLES 2018, BEAUJOLAIS, FRANCE \$21.99***

There is no better wine for your Thanksgiving table than Gamay from Beaujolais. Light and fruity, often served with a chill, Beaujolais is THE classic pairing with your turkey day feast. Beaujolais has 10 elite growing sites, or 'Crus', and Chiroubles is one of them. For a lighter-bodied wines this has an expansive bouquet (violet, orange blossom, and peony are often referenced); fruit-forward (think raspberry), yet sophisticated, often with delicate notes of game, stone, currant, and tea that add complexity. Drink now! This appellation gets MY vote for the best of lighter style Beaujolais.

***FOLK MACHINE 'PARTS & LABOR' 2018, MENDOCINO, CALIFORNIA \$19.99*** Parts & Labor is a selection of old California vineyards and varieties from an older era of California. The blend is 60% Carignan, 25% Syrah, 11% Grenache, and 4% Barbera. The typical aggressive oak treatment takes a back seat to skilled craftsmanship in the cellar. Each grape brings something different to the table- and the end result is uh-muhzing!! A crowd pleasing, easy drinking favorite, P&L is a wine that does not take itself too seriously while offering a serious punch in the glass! Serve with anything off the grill or just enjoy a bottle while binge watching your favorite Netflix series!

***CHATEAU PUY-GALLAND 2016, COTES DE BORDEAUX, FRANCE \$21.99*** Bordeaux is a region steeped in history yet shrouded in mystery. Oftentimes bottles can reach stratospheric prices solely because of their name and geographic situation. Here's a bottle that will not break the bank AND checks all the necessary boxes. Château Puy Galland is a third generation estate grown and bottled Bordeaux. A blend of Cabernet and Merlot, this is a classic Bordeaux with flesh, richness, and black cherry flavors. Each month I have a special bottle to be featured, priced accordingly, that will dazzle even the most discerning palate. THIS is it.

## **HIGHLAND FINE WINE** **NOVEMBER 2020 HALF CASE- WHITES**

### **MARY TAYLOR'S ANJOU BLANC BY PASCAL BIOTTEAU, LOIRE VALLEY, FRANCE \$14.99 (MIXED)**

If no wine region on earth can rival the stylistic diversity on display in Loire Valley, the appellation of Anjou offers the perfect microcosm as a whole. Long a staple of the bistros of Paris, the area is home to a mind-bogglingly vast array of expressions from multiple grapes. One grape variety could be called the most distinctive: Chenin Blanc. Geographically, the region is divided into two dominant profiles, based on soil types. "Anjou Blanc," lies toward the west of the appellation, where chalky limestone soils impart a lighter, more energetic. The sort of classic table wine that you'd dream of drinking on a summer evening in Paris, it's fantastic for fresh goat-cheese salads, fish in cream sauce, or even herb-roasted pork or chicken. Just don't serve it too cold!

**MYLONAS WINERY ASSYRTIKO 2019, ATTIKI, GREECE \$17.99 (MIXED)** My big fat Greek family LOVED wine- and none more so than Assyrtiko. Opening a bottle is nostalgic for me. Mylonas encapsulates some of the best Greek wine making with over a century's worth of experience. A complex aromatic palette where mineral elements coexist with citrus fruit flavours (citrus and lime) and white spring flowers. Full-bodied and lively on the palate, embellished by fruity and herbaceous aromas along with strong mineral notes. A wine with finesse and a long aftertaste. A true benchmark of Greek wine!

**LE SAUV 2019, SOUTHERN FRANCE \$14.99 (MIXED)** As of late, the wine world is obsessed with all things unique. Up-and-coming regions, new winemaking methods, and unheard of varieties are finding their place on the market more than ever before. However, sometimes it's important (ahem, imperative) to take it back to the basics and remember those varieties that bit us with the wine bug in the first place. Enter Sauv Blanc... it's so good and so versatile in style, depending on where it is from. The aromas burst out with citrus and slowly take you down a green & grassy pathway. I am featuring 2 very different styles of SB this month- both are welcome at your Thanksgiving table!

**JULES TAYLOR GRUNER VELTLINER 2020, MARLBOROUGH, NEW ZEALAND \$19.99** Grüner Veltliner is a cool climate wine originally from Austria. Jules describes it as "the illegitimate lovechild of Pinot Gris and Riesling"! One of the reasons they are making it is to stretch their wings, to see if there is life after Sauvignon Blanc. The initial results suggest that there might be. Grüner loves strong flavours and spice so try it with something like sticky pork belly bao buns with hoisin sauce and cucumber and spring onions. Or try prawn and chive dumplings with chilli oil and black vinegar. This is Gruner on a completely different level. After all it's 2020...why not??

**WHITE KNIGHT VIOGNIER 2019, CLARKSBURG, CALIFORNIA** White Knight Clarksburg Viognier is a stallion among its peers. The rich golden color is reminiscent of a wheat field in late fall. Aromas of honeysuckle and orange blossom abound as you behold the wine, followed by a buxom but well-proportioned palate boasting medium acidity and a honeycomb-lemon finish. A lingering sense of mulling spices and toasty green tea leave your senses desiring more. Surrounded by the cooling waterways of the Sacramento River Delta and San Francisco Bay, the Clarksburg Appellation is fast earning a reputation for growing lovely Viognier grapes.

**SANDY COVE SAUVIGNON BLANC 2019, MARLBOROUGH, NEW ZEALAND \$16.99** There's nothing complicated about this New Zealand Sauvignon Blanc. It's pure pleasantness to drink as it tastes like a summer beach cocktail. Passion fruit comes in the first wave followed by an assortment of tropical fruit. Extremely easy to drink, round, and rich in flavor. A perfect wine before dinner or with tacos, even with plenty of heat. This wine is elegant and restrained while still undeniably Marlborough SB.