

HIGHLAND FINE WINE **OCTOBER 2018 HALF CASE - WHITE**

CASTELFEDER 'PERTICO' PINOT GRIGIO 2016- \$13.99

This family owned and operated winery once produced primarily red wine. Now in it's third generation, their portfolio has significantly expanded to represent the variety in Italian landscape and soil. The complex interplay of climate creates a varied microclimate, ideal for an array of grape varietals. Alto Adige is known for its Pinot Grigio and this one certainly delivers on those expectations. Pinot Grigio is also a universal pairing wine- anything from roasted chicken to seafood will be acceptable to serve with this versatile white. With its youthful vibrancy and citrusy acidity, you will enjoy this northern Italian favorite from aperitif to entree.

BONPAS LUBERON BLANC 2017- \$13.99

The Rhone Valley in France is home to some stunning red wines that clearly define each region. From Chateauneuf-du-Pape to Cornas, each appellation is distinctively different in their representation of classic red wine. However, the whites are not to be forgotten. Luberon, one of the most southernly appellations in the Rhone, is charming, attractive, and architectural. And, more importantly, Luberon produces some incredible white wines at great value. This floral offering is so easy to drink you will need to have another chilled bottle ready to enjoy! Ideal for green leafy salads or mild white fish.

BRUMONT GROS MANSENG/SAUVIGNON BLANC 2017- \$13.99

Nestled in Southwest France is the Cotes de Gascogne. Although this area is renowned for the production of Brandy, the 'Sud-Ouest' also makes some value driven white wines. Of course we all know what Sauvignon Blanc brings to the table in terms of acidity and finish. Gros Manseng is no slouch either when it comes to vivacity or staying power. Green and vegetal, dry and bright, this French white migrates through various food pairings with ease. French cheese (frommage!) or seafood (seared scallops!) should be on your menu- and this wine should be in your glass!

HUGUET CAN FEIXES BLANC SELECCIO 2017- \$18.99 (MIXED)

Before Cava becomes the sparkler with which we are familiar, it is simply a still wine. And here it is! Produced in Penedes, one of the most ancient viticultural areas of Europe, this wine is predominantly Parellada. This blending grape is found in most Cavas and is supported by the other commonly associated indigenous varietals. With notes of orchard and citrus fruits on the nose, this wine smells fresh and mineral driven. The palate confirms that with a food friendly zip of acidity. Spanish charcuterie and cheese, along with a bottle of this wine, would make a perfect weeknight solo dinner or weekend gathering appetizer. Before the bubbles, we have Can Feixes!

SCHWARZBOCK GRUNER VELTLINER 2016- \$15.99 (MIXED)

Gruner Veltliner is the star of Austria's wine land. This wine is produced in Northeast Austria, specifically Weinviertel, which holds the distinction of being the first DAC appellation of Austria. Weinviertel is large and vast, responsible for the majority of all Austrian wine produced. The continental climate of Weinviertel ensures aromatic complexity and incredible acidity. This Gruner (one of Peter's all time favorite varietals) is expressive and fully realized. If you are into vegetables, this wine is for you. Linear with razor focus, this wine also is one liter format, so you can pour a healthy glass with herbed roasted fowl or pork chops.

YALUMBA VERMENTINO 2016- \$11.99 (MIXED)

What is a native grape of coastal Italy doing in South Australia? Well, it's doing just fine making another name for itself outside of Europe! The vast diversity of South Australia's geography can climate support Vermentino quite nicely and appropriately. Classic varietals in new locations is nothing new (Sangiovese in California??)- and Yalumba is doing Italy proud! Flavors of preserved lemon, grapefruit, and white nectarine blend together to create the consummate post summer white wine. Chilean sea bass or pasta with pesto would make this wine sing. If you are looking to broaden your wine palate, make the time to try this Australian white wine by way of Italy soon.

HIGHLAND FINE WINE

OCTOBER 2018 HALF CASE - RED

CHATEAU UNANG VENTOUX 2015- \$21.99

The Rhone Valley is home to world renowned wines. As discussed with the Luberon white, each area has its own character and sense of place. The Ventoux is actually near Luberon in the southeastern region of Rhone. Although Mediterranean in geography, this is a cooler area, which helps to preserve the acidity and youthfulness of grapes. A thoughtful blend of Grenache, Syrah, and Cinsault, this wine is a great introduction to the more powerful and expressive wines of Rhone. The dark red fruits expressed in this wine along with its aromatic intensity are romantic and remarkable. Pair with roasted duck or braised beef for a quintessential French experience.

CHATEAU LAROQUE CABERNET FRANC 2017- \$10.99

Cabernet Franc has long been THE sommeliers' grape of choice. Bursting with flavors of green bell pepper and spiced fruit, Cab Franc can be found in the blends of Bordeaux or standing on its own in Loire Valley. Chateau Laroque has been making wine since the 6th century and this is their flagship offering. Laroque is located in the heart of southern France, specifically Languedoc. Medium bodied and easy to drink, this particular Cabernet Franc is mineral driven and structurally sound. The supple tannins and pleasant finish lend itself to grilled red meat pairings. Try this Cabernet Franc as soon as possible and experience something old made new again.

SANTI VALPOLICELLA SUPERIORE 2016- \$15.99

Valpolicella is a chameleon wine. Wine makers experiment with the blending and aging regimen to create a product that is unique and unusual. The term 'Superiore' refers to age and even alcohol level. Knowing that, you can expect this wine to be rich and decadent. Valpolicella lives in north Italy which offers ideal growing conditions for their intense, fragrant, and vibrant grapes. A hearty red sauce of Bolognese or a stew of Beef Bourguignon would stand up to the dynamic quality of this red. Moving into cooler temps (hopefully soon!) Valpolicella is the transitory wine for the fall season.

BARONE RICASOLI TOSCANA 2016- \$12.99 (MIXED)

Ricasoli is an icon of the Italian wine community. The vineyards- and olive groves- are located in the historic Chianti Classico area. Even the name Ricasoli has been linked to wine since 1141! To say you can trust the name Ricasoli is an understatement! This entry level red blend offers good value and great taste. The Toscana is both rustic yet refined so you can enjoy with pizza or simple red sauced pasta. This bottle should open the door for you to try other Ricasoli wines- you will definitely not be disappointed in tasting the history of Ricasoli.

VILLA DES ANGES CABERNET SAUVIGNON 2016- \$12.99 (MIXED)

The Vin de Pays d'Oc of Languedoc skirts the French Mediterranean coastline. The warm days and cool nights create grapes that are concentrated and intense. This Cabernet Sauvignon is full of spiced black fruit with notes of smoky cumin and coriander. The fragrancy of this wine is intoxicating! The winery is located in the ruins of an ancient Roman villa so you can almost taste the history in each bottle. Classically a pairing of steak and Cabernet would be in order. However you can venture out and explore other grilled/braised meats.

YERING STATION SHIRAZ 2014- \$18.99 (MIXED)

Viognier blended in red wine? Absolutely! The practice of blending a small portion of aromatic Viognier was made famous in Rhone Valley, specifically Cote Rotie. After all, both Syrah (in Australia, Syrah is Shiraz) and Viognier are grown together so it stands to reason to blend the two. The unparalleled power of Syrah is tempered with the florality of Viognier, making the wine more approachable and less austere. The end result is amazing- and Yering Station is taking the best of France and recreating that success. Yering Station is Victoria's first vineyard so they are dedicated to maintaining a high level of quality. Throw a burger on the grill and uncork a bottle of this Australian...or French...creation!