

HIGHLAND FINE WINE AUGUST 2018 HALF CASE - RED

Altos Las Hormigas Malbec 2017 - Mendoza, Argentina (Mixed/Red Club) \$12.99

What makes every wine unique? It can be argued it is the terroir- or soil specific to that area. The wine makers at Altos Las Hormigas have created a product that is incredibly soil specific- and you can taste it in every glass! From the fresh soils and semi desert climate of Mendoza, this Malbec is joyful and expressive. Raspberry and plum on the nose and palate, with a soft texture and long finish. The suppleness of this wine is balanced with fresh acidity, making this Mendoza Malbec food friendly. Pair with red meats or tomato based pastas. These wines are consistently critically acclaimed and consumer friendly as well. Hand harvesting and double sorting ensure the quality of the product. There is no oak aging here; this terroir driven wine is aged in concrete so the personality of the vineyard is allowed to shine. Experience the Mendoza terroir in Altos Las Hormigas!

Grupo Yllera Vino la Tierra Castillion Crianza 2015 - Castillo y Leon, Spain (Mixed/Red Club) \$15.99

The name Tempranillo has become synonymous with well crafted, oak aged wines. Yllera, now in its 6th generation of wine making, certainly knows something about that. Twelve months in American and French oak impart flavors so decadent...well, you really need to try a bottle and taste for yourself. You will notice the opulent ruby red color upon first pour. On the nose, this wine has all the indicators of oak: vanilla, toast, licorice, spiced red fruits. These aromas hold up on the palate, joined by fragrant berry fruit, eucalyptus, sweet tobacco leaf, and chocolate. Even though Yllera has a continental climate, the property enjoys high altitudes, preserving the acidity so the flavors seem to burst in your mouth. This sensational experience should be paired with grilled meats and heavier sauces, as well as the simplicity of charcuterie or fromage.

Two Birds One Stone Rouge Carignan 2017 - Southern France (Mixed/Red Club) \$9.99

France produces some of the most important wines in the world. From Champagne to Burgundy, Bordeaux to Provence, France is known for wines that are expressive and luxurious...and yes, often times expensive. However, here's a bottle for just under ten bucks that delivers what you are looking for in an everyday red wine. Made from 100% Carignan, this red is produced via modern vinification so the best expression of this old grape is best represented. Carignan loves the warmth of Southern France even though the grape is naturally high in acid. Dense and velvety, the color concentration is mesmerizing (this grape is often added to amp up color in red blends). Blackberry and vanilla make this wine easy to drink- and the ideal pairing for any herbal dish you can create (roasted pork chops or grilled veggies with thyme!). If you are looking for a solid red wine at an economical price point, then Two Birds One Stone is for you!

Zacharias Omikron Agiorgitiko 2016 - Peloponnesse, Greece (Red Club) \$10.99

Greece. Just reading the name invokes thoughts of ancient archaeological sites, mythological creatures of lore, and perfect cerulean waters of the Mediterranean. Greece has been producing wine since- well, since almost forever. Although the previous quality of their wine was questioned, there is no doubt Greece is back on the wine map, producing wines of outstanding caliber and geographic distinction. Agiorgitiko (eye-or-EE-tiko) derives its name from St. George (former name of Nemea) and is one of the most ancient grapes in the world. This multi dynamic varietal (you should try the rose!) has notes of spiced plum with moderate acidity. Nemea, the largest wine production area of Greece, is home to the state of the art winery, Zacharias. This red is perfect with lamb or a serving of moussaka (Google the recipe and thank me later).

Nine Hats Red Blend 2015 - Columbia Valley, WA (Red Club) \$19.99

This Cabernet, Merlot, Syrah, and Malbec blend derives its name for nine internationally renowned wine makers. Intense aromatics from this blend include red currants, black cherries, dark chocolate, and oak spices. The refined texture and mouth feel of this Washington red are referential to distinguished wine making. Each grape brings something to the table from structure to velvety tannins, to power then earthy spice. When blended together using skilled techniques, the creation is nothing short of spectacular. This is a big wine so throw a steak on the grill and have a glass until the meat is medium rare. Tip a hat to Nine hats!

Monte Tondo Corvina 2016 - Veneto, Italy (Mixed/Red Club) \$15.99

Tucked in the hills of Soave near Verona lies Monte Tondo estate. Three generations have dedicated themselves to hard work and determination, acquiring knowledge and skill along the way. The result is a wine that speaks of Italy. Fresh cherry and black berry are supported by supple tannin and a seductive finish. As this wine is medium in body and moderate in acidity, anything substantial whether meat or sauce would be ideal. In my opinion, Italian wines are the most closely associated with food- and this wine is no different. A hearty Bolognese or spicy Puttanesca paired with this Corvina red would make for the quintessential Italian feast.

HIGHLAND FINE WINE AUGUST 2018 HALF CASE - WHITE

Vegas Altas Eva de Los Santos Blanco 2016 - Rioja, Sapin (Mixed/White Club) \$14.99

Passion for ecology drives this organic winery. With minimal human intervention, as well as privileged conditions for optimal growth and maturation, the product is spectacular in its simplicity. Expressive white fruit of apple and pear are prevalent; Eva de Los Santos as a varietal is often compared to Albarino! In fact, this grape was all but extinct until recently. While most recognize the name Rioja, the region is not often associated with whites. However, that thought process is changing. Located near the Portuguese border at Extremadura, this wine is still 100% Spanish. As an aperitif alone or with Spanish Boquerones, this summer wine is not to be missed!

Granbazan Albarino 2016 - Rias Baixas, Spain (Mixed/White Club) \$16.99

Albarino is THE work horse of Rias Baixas. Accounting for 96% of wine from the region, Albarino is both crisp and aromatic. Farmed at the oldest of Albarino plantations (Val do Salnes), the grapes enjoy the coldest and wettest of what Rias Baixas has to offer. Bone dry with apricot, white peach, melon rind, and honeysuckle, you will also taste the maritime influence on the finish. This oceanic after taste is followed by lip smacking acidity which is characteristic of Val do Salnes. This is what you want your white wine to be- fresh, interesting, amazing. One of Peter's Porch Pounders to be drunk on its own or with anything green and vegetal (pesto sauce??)

Trifula Piedmont Bianco 2015 - Piedmont, Italy (Mixed/White Club) \$12.99

This young alternative brand catches your eye immediately. The cartoonish label (and back label comic!) represents a dog who found (expensive) white truffles of Piedmont. Naming a wine after him, the dog also represents a contemporary product intended for young audiences combined with the tradition of Piedmont. As this wine is a blend of Cortese and Chardonnay, citrus does not disappoint. Meyer lemon, Bosc pear, and lemon butter are the primary notes. This white is bright and stunning, with medium body and acidity built for food (and a second glass!). Truffled risotto with asparagus (what else?) would make for a great summer dinner.

Henri Bourgeois Coteaux du Vendomois Rose Pineau d'Aunis "Le Galant Vert" Rose 2017 - Loire, France (White Club) \$15.99

This rose is a slam dunk! 10 generations of wine making have created a label that is synonymous with consistency and quality. The name is derived from King Henri IV who was a notorious womanizer (the old galant). Found in the Loire Valley regions of Anjou and Touraine, Pineau offers flavors of strawberry and citrus, with a streak of acidity that is aggressive on your palate. Literally anything can be served with this wine (yes, you can drink rose with any course. Try it!) However, a favorite pairing is fried chicken and a cold bottle of this French rose. Current vintage is in stock so drink it while it's fresh, hot, NOW.

Chateau La Graviere White Blend 2017 - Entre-Deux-Mers, France (White Club) \$9.99

A rewarded and reputable chateau such as La Graviere is most welcome in our Highland half case! Three generations of wine makers have created something of great notoriety, both on the page and in your glass. A classic white Bordeaux blend of Semillon, Sauvignon Blanc, and Muscadelle, the name literally translated means "between two seas". Actually it is located between two rivers (the Dordogne and Garonne separating the banks of Bordeaux) but we should not split hairs when the wine is this outstanding. Crisp and lively, this white is your typical lemon, grass, honeysuckle French favorite. Watch the sunset and grab a glass while you enjoy some brie and fruit!

Benaza Godello 2017 - Monterrei, Spain (White Club) \$16.99

Although this Godello is from a relatively new DO in Spain, the region possesses a long history of winemaking and is currently enjoying its renaissance! A mix of soils both clay and alluvial, along with a dry and warm climate create a balanced and drinkable Spanish white. Fresh and mineral driven, the nose gives hints of white flowers and fleshy white fruit with lemon zest. There is body to this white wine so pair with fresh seafood, mild cheeses, or spicy Asian foods. Godello is sure to join your pantheon of white wine favorites!