

## HIGHLAND FINE WINE SEPTEMBER 2013 HALF CASE CLUB - WHITE

### **Macon Chaintre White Burgundy – Macon, France (Mixed and White Club) \$13.99**

Sometimes it's the vines of the grape that make up the fabric of a winemaker's word. Such is the case for Jean Paul Paquet and his family. In 1955, his parents left their native Bresse and crossed the Saone to try their luck in the Macon region of South Burgundy. 100% Chardonnay, this wine is produced in the traditional Burgundy style with entirely manual grape harvesting and pneumatic pressing techniques. Elevage is done in thermo-regulated stainless steel tanks while yeasts are naturally occurring to maximize expression of the flavors of the terroir. Expressing a pleasing structure and edging towards freshness, exuberance, and lovely lingering citrus notes, this White Burgundy is great as an aperitif or served with paella!

### **Domaine des Cassagnoles Cotes de Gascogne – Gascogne, France (Mixed & White Club) \$11.99**

The Wine Advocate hails winemaker Gilles Baumann's Domain Cassagnoles Gascogne whites as some of the most consistently ripe and satisfying (as well as least expensive) of their genre. For someone who tends to reach for the Sauv Blanc, this Cassagnoles VDP Blanc may just step up as a surprising competitor! The incredible blend of 40% Uni Blanc, 50% Colombard and 10% Gros Manseng for a ménage-a-trois of sorts as they meld together to form a partnership of zippy acidity, intoxicating texture, and complex flavors. Taste for elements of orange zest, minerals, and sweet terragon as they intertwine with an undeniable freshness. Pair with crab cakes, mustard-crusting Halibut, or a Caesar salad.

### **J Dusi Pinot Grigio – Paso Robles, California (Mixed & White Club) \$14.99**

In the early 1920s, Sylvester and Caterina Dusi emigrated from Northern Italy and settled in Paso Robles. The flavor profiles of the "Dusi Fruit" grown on properties to the west side of Highway 101 are characteristic of the land's unique micro climate and the family's old-world, handcrafted growing techniques. In a region that features the greatest day-to-night temperature variation of any appellation in California as it provides ideal conditions for vibrantly flavored and exceptionally balanced wines, this 100 acre Dusi estate has been sought after by many fine wineries such as Turley, Four Vines, Cypher, and JC Cellars (just to name a few!). This Pinot Grigio performs as an exciting representative of the Dusi Winery with a late-summer bouquet of Freesia on the nose with a hint of wildflowers popping on the palate. Honeydew melon, pear, and passion fruit follow through. Enjoy this with quiche, antipasta, seafood, and an early September evening.

### **Pico Maccario Berro Chardonnay – Piedmont, Italy (White Club) \$12.99**

Nestled just east of the French border below the imposing massif of Mont Blanc is Piedmont, one of Italy's most celebrated wine regions and home to the hailed Barolo and Barbaresco. For centuries, this region's mineral soils have also been a haven for the Chardonnay grape. Ripening to perfection with fresh, clean flavors and mouthwatering acidity, this crisp, unoaked Chardonnay displays bright nectarine and succulent lemon with a hint of minerality. It's truly a wonderful and refreshing end-of-summer sipper and a perfect wine for all occasions. Enjoy with olives, fresh tomato and mozzarella, dips, or a classic Mediterranean dish with pesto and roasted fish.

### **Poggio Anima Grillo – Sicily, Italy (White Club) \$12.99**

Another collaboration between famed Brunello producer Riccardo Caminori and his importer from Vine Street, this Grillo (a white grape variety which withstands high temperatures and is widely used in Sicilian wine-making and in particular for Marsala) is crisp and light in texture with moderate acidity and notable sweetness. A rich bouquet of tropical fruit and notes of apricots and peaches make this wine perfect for fish and chicken.

### **Graville-Lacoste Graves Blanc – Bordeaux, France (White Club) \$19.99**

Brought-in by famed wine importer, Kermit Lynch, this wine strikes a delicious balance of flavor and refreshment! 75% Semillon, 20% Sauvignon Blanc, and 5% Muscadelle, it is rich, full, and aromatic with a beautiful clean finish. Grilled fish, shellfish, or paté are great pairings. The Graville-Lacoste property in Bordeaux is famed for its ability to produce unique wines in the soils of Bordeaux, so prepare your palate for an adventure!

## HIGHLAND FINE WINE SEPTEMBER 2013 HALF CASE CLUB - RED

### **Ramsay Pinot Noir – Carneros, California (Mixed & Red Club) \$17.99**

In 1989, Kent and Celia Rasmussen launched a second brand called “Ramsay” which is now best known for its high quality and affordability. In fact, the Kent Rasmussen Winery has evolved into one of the most important Pinot Noir producers in the Carneros region. This 100% Pinot Noir exhibits a stunning example of what the grape can be – rich, complex, and full of bright fruit and spice. Dark bramble-berry fruit, bright cherry notes, and toasty oak are balanced by cardamom spice and subtle tannins. Classic Pinot Noir notes of raspberry and cherry along with hints of earthiness make this a perfect pairing for an early Autumn cookout!

### **Tikves Vranec – Republic of Macedonia (Mixed & Red Club) \$11.99**

Tikves is a plain known for its artificial lake and nestled in central Republic of Macedonia. Gentle undulating hills sit at an average of 300 meters above sea level and experience a climate characterized by long, hot summers and mild, rainy sub-Mediterranean winters. Vranec is one of the most predominant grape varieties of the area, and is considered the most important of all. Young Vranec wines such as this 100% Vranec have a bright purple hue and nose full of red berries. Beautifully dry with intense aroma of mixed plums, blackberries and currants, the rich full body of soft tannins and unique finish is a wonderful surprise. Enjoy with lamb!

### **Signe Vigneron Pierre Rougon Gigondas – Rhone, France (Mixed & Red Club) \$17.99**

It's unusual for us to find a Gigondas in this price range, and this wine definitely qualifies for an email blast, but we're saving it for club members! This little brother of the Chateauf-du-Pape is more powerful than its sometimes-delicate counterpart. Gigondas cannot be made with more than 80% Grenache and a minimum 15% Syrah or Mourvedre, and a maximum 10% from other Rhone varieties. This one in particular is a deep ruby color with aromas of boysenberries, praline, and slate. There's an obvious brisk entry – dry, yet fruity – with a medium body expression and a mild, nutty oak kissed finish. Serve alongside cassoulet!

### **Cortijo Rioja Tinto – Rioja, Spain (Red Club) \$12.99**

The Cortijo Tinto is soft and quite typical of Rioja. There's pleasant ripe fruit with a well-balanced finish that complement each other well. A blend of 80% Tempranillo and 20% Garnacha fermented in stainless steel, this wine sees 15% off the juice bled off prior to maceration at low temperatures. Post fermentation maceration lasts 10 days after which 50% of the wine ages for 5-6 months in three year old barrels while the rest sees stainless steel. Red berry fruit aromas meet chocolate notes while sour cherries in the mouth create a lively acidity. This wine is spicy, juicy, balanced, and ready to drink with a dish of pasta, a slice of pizza, or a piece of salmon!

### **Pueblo del Sol Tannat – Juanico, Uruguay (Red Club) \$10.99**

There's nothing like a rich, inky Tannat. The traditional red of Uruguay is impossible not to like if you prefer earthy, full-bodied reds. Planted originally by French Basque settlers in the 19<sup>th</sup> century, Tannat vines thrive even better than their native Southwest region of France. The warmer climate of Uruguay's hillsides produce fully ripened grapes that make for a robust, yet smooth, well-balanced wine. Pouring a dark, dark purple in the glass with aromas of plums and cocoa dust, the minerality is lovely. It's juicy without being sweet, and exposes a ripe plum and blackberry flavor with a touch of wood. Grill a steak and drink this Tannat with it.

### **Casa L'Angel Cabernet Sauvignon - Valencia, Spain (Red Club) \$15.99**

The beautiful blend of 90% Cabernet Sauvignon with 10% Tempranillo from the respective vineyards of “Finca El Poblet” and “Finca Traver” in Valencia makes a truly remarkable blend from Spain. Its stretches out in its aroma of ripeness, and its full tannin appeal makes for a lovely mouth feel. The palate is medium in depth with blackberry, spice, and candied orange peel wrapped around a molasses-tinged finish. Enjoy with meat!