

## HIGHLAND FINE WINE JUNE 2014 HALF CASE CLUB - WHITE

### **Muga Rosado – Rioja, Spain (Mixed and White Club) \$14.99**

Located in the historical Barrio de La Estacion (railway station district) is Bodegas Muga Winery. The facilities are two centuries old, built mainly of stone and oak. Oak is paramount in the winery with 200 oak deposits as well as 14,000 barrels made out of different types of oak ranging from French, American, Hungarian, Russian to Spanish. The Rosado is a blend of 60% Garnacha, 30% Viura and 10% Tempranillo. This vintage was hallmarked by generous rainfall, which means the vines practically never stopped growing throughout the cycle. The natural acidity was enhanced, and its nuances translate accordingly with cherry, apple, peach, pineapple and white blossom. On the palate is a definite relationship of bitterness and acidity and sweetness, all of which make for an intensity that is surprising in a Rosé! Enjoy with a light fish salad!

### **Domaine Cornin Macon – Burgundy, France (Mixed & White Club) \$19.99**

The estate of Cornin stretches over about ten hectares around the village of Chaintré. The winemakers work the estate in accordance with biodynamic principles with their primary objective being to produce healthy grapes while having the least possible environmental impact. They believe that soil activity is essential so that the potential of the terroir is able to express itself. After being hand picked, the grapes are carefully loaded into the pneumatic press and slowly pressed so as to preserve the finesse and elegance of the wines. This 100% Chardonnay is clean and expresses stone fruits, honeysuckle, and light almond essence on the nose with a moderately clean, dry palate that mimics the nose with a balanced structure and medium length finish. A roast chicken with ample garlic or a chevre risotto with smoked duck would superb pairings.

### **Soho Sauvignon Blanc – Wairau Valley, New Zealand (Mixed & White Club) \$14.99**

WHITE Collection Sauvignon Blanc is the younger sibling of the SOHO Stella Sauvignon Blanc. Rachel Carter founded SOHOWINECO in 2009; the company utilizes family owned vineyards from three of the best New Zealand wine regions and combines these with 3 award winning winemakers: Marlborough winemaker Dave Clouston, Central Otago winemaker Grant Taylor, and Waiheke Island winemaker James Rowan. 100% Sauvignon Blanc, this wine was harvested in the early morning to retain fruit purity and varietal character. The wine has lifted aromas of lychee and ripe tropical fruit. The palate is fresh and focused with great concentration, length, and juicy acidity. Drink with a lobster tart!

### **Alois Lageder Müller Thurgau – Alto Adige (White Club) \$12.99**

Unfamiliar with Müller Thurgau? Not anymore! First things first... it's a white grape varietal! Originally created by Hermann Müller from the Swiss Canton of Thurgau in 1882, it's a cross of Riesling and Madeleine Roayale. Growing all over Europe, the US, and Japan, and covering 42,000 hectares worldwide, Müller Thurgau is the most widely planted of the so-called "new breeds" of grape varieties created since the late 19<sup>th</sup> century. Alois Lageder Müller Thurgau is a great introduction to the varietal if you've never had the great pleasure of sipping on one. Organically and Biodynamically produced, it's fruity, forward varietal aroma has a delicate Muscat note. Medium-bodied, elegant and crisp with a refreshing finish, this wine is perfect as an aperitif!

### **Serbal Viognier – Mendoza, Argentina (White Club) \$12.99**

Atamisque Winery is hitting some vinous high notes at the age of 10! Atamisque, the maker of the Serbal line of wines, is located in Tupungato in the foothills of the Andes mountain range. Tupungato is one of Argentina's most esteemed winegrowing regions, and the owners took great care to blend in with the surroundings. This 100% Viognier is a prime example as the wine was made with a gravity flow system that eliminates the use of pumps, thus minimizing the stress on the wines that are being aged. Aged in stainless steel tanks for 6 months followed by 4 additional months in bottle, the aromas of stone fruits, apricot and candied orange blossom linger on to a plate of pineapple, peach and a hint of almond. Enjoy with chicken tetrazzini or lamb curry!

### **Beauregard Muscadet – Loire Valley, France (White Club) \$13.99**

Not to be confused with Muscat (quite the opposite, really), this wine is composed of the Melon de Bourgogne grape from the Muscadet appellation in the Loire Valley region of France. Not far from Normandy, it's dry and crisp with lovely minerality and a generous array of white fruit. There are expressive threads of pineapple rind, apple and sea salt. For a classic pairing, go for mussels or oysters.

## HIGHLAND FINE WINE JUNE 2014 HALF CASE CLUB - RED

### **Adanti Nispero Rosso – Umbria, Italy (Mixed & Red Club) \$14.99**

The Farm Adanti is one of the historic cellars of the Montefalco area in Umbria. Two vineyards in Bevagna in cru Arquata at 250m are home to the Sangiovese and Merlot vines (90% and 10% respectively) that produce the grapes in this Nispero Rosso. Ruby red in color with a pleasant aroma of sweet violet and rose and fruity textures of cherry and raspberry, this wine is fresh with balanced acidity. Fermented in stainless steel tanks and aged for at least 9 months in large oak barrels, this wine is ready to drink now alongside a variety of dishes from steak and broccoli rabe to a nice red pasta sauce!

### **Altitude Garnacha – La Mancha, Spain (Mixed & Red Club) \$11.99**

Approximately 160 members jointly own the wine cooperative Bodegas Tintoralba. Located in the northwest corner of the Spanish wine region, DO Almansa, one of the nine wine regions in the region of La Mancha, the winery is housed in a small, picturesque town called Higuera. The harsh, dry continental climate provokes extreme temperatures during both summer and winter that makes for a long, luxurious ripening season! Altitude Tinto is a strong wine. Soft, round balanced structure with vivacious fruit on the palate, this wine is exemplary of the unique style of the Garnacha Tintero grape variety. Enjoy with salads, chicken, or grilled meat!

### **Chateau Rousset-Caillau Bordeaux Superior – Bordeaux, France (Mixed & Red Club) \$14.99**

The Bordeaux Superior Rousset Caillau is a product of the family Leguse of whom have been producing wines for generations. 80% Merlot, 20% Cabernet, the grapes are harvested at optimum ripeness and experience traditional vinification methods with maceration at low temperatures to extract the best of the fruit. The slow extraction of tannins and aromas carry over to the palate that has pleasant notes of caramel, cassis, and violets. Meats and cheeses are perfect pairings.

### **Albert Bichot Morgon (Red Club) \$16.99**

Made from 100% Gamay and located at the edge of the hamlet of Morgon and the commune of Villé-Morgon in the Rhone “department”, this vineyard is planted on the slopes of the Py hill in the southern portion of the appellation. Rich and meaty, it is generally agreed that Morgon wines bring together the fruitiness of Beaujolais with the charm of a Burgundy. This wine is extremely expressive and reflects a particularly strong link with the terroir of its origin while reflecting complex aromatics and notes of spice and pepper on the mouth. There’s a beautiful intensity and persistence. Enjoy with prosciutto or a hard cheese.

### **Vajra Red Blend – Piedmonte, Italy (Red Club) \$16.99**

Nebbiolo, Dolcetto, and Barbera all in one bottle with small doses of Albarossa, Freisa, and Pinot Noir make for one delicious wine! Langhe Rosso is truly a taste of Piedmonte, a taste of three of its most prized grape varieties, at that! Vajra practices sustainable farming while harvesting these grapes from young vines that produce nicely structured wines. Tannins and aromas from Nebbiolo and Dolcetto give structure and elegance to the wine while the Barbera adds freshness and personality. In the glass, the wine has a violet red hue. Aromas of red fruits, plums, underbrush, as well as floral spice fragrance intrigue the senses. The palate is complemented with hints of almond, black pepper and ends with a refreshing finish! Pizza, pasta, or duck would be great pairings.

### **Le Pinot Noir – Auvergne, France (Red Club) \$13.99**

Saint VERNY Vignobles Pinot Noir is a truly delightful pinot noir. From Auvergne comes this 100% Pinot Noir, and it’s poised to perform beautifully in the summertime. The nose is spicy and complex with wild red fruit aromas and a scent of violet. An assortment of red fruits play on the palate, and the finish has a touch of silk and soil. This Pinot is perfect for club sandwiches or roast beef!