

HIGHLAND FINE WINE APRIL 2017 HALF CASE - RED

Patient Cottat Le Grand Caillu Pinot Noir - France (Mixed/Red Club) \$12.99

Patient Cottat, like many Loire valley winemakers, have been growing vines for generations. This 100% Pinot Noir is made from fruit grown on clay rich soils from both Burgundy and the Loire Valley. Grapes grown on clay, Merlot being the most well known, produce more round and supple versions of the particular grape that is planted. Elegant and round, it has a nice bright and clear color. Notes of raspberries, blackcurrant, and spices linger in the glass. It is ripe and fruity, also having a strong pepper and toast character with light tannin. Pairs well with grilled meats, red sauces, and meat patés.

Tenuta la Pergola Cisterna d' Asti Monferrato Rosso - Piedmont, Italy (Mixed/Red Club) \$15.99

The Monferrato region, northeast of the Barolo zone, is a veritable treasure trove of native varieties, fertile rolling hills, and both quality and value in certain well-observed corners. This region is equally well known for their spectacular truffles. This wine is a cuvee made with indigenous varieties of the Monferrato. Varieties include Freisa, Croatina, Barbera, Dolcetto, and Barbera. This wine is full flavored yet approachable with dark red dried fruits, with fresh herbs, flowers and sweet dust on the finish. This is perfect steak wine. Make sure to use traditional rosemary as a garnish for the steak.

Fattoria del Cerro Vino Nobile Rosso - Tuscany, Italy (Mixed/Red Club) \$19.99

Vino Nobile, along with Barolo 1980, was the first to receive the DOCG, the highest level in Italian winemaking. In the almost 40 years after Chianti has overtaken Montepulciano in popularity but not in quality. This wine is made of Prugnolo Gentile grapes, which is a local mutation of Sangiovese. Prugnolo means purple and is a perfect descriptor for the inky black grapes that are produced in the region. This wine is classic Sangiovese, with dried red fruits, dried flowers, dust, and fresh herbs that rounds out the 'Italian funk' that makes this wine so great. Wild Boar is classic with this wine, but it will go equally well with the honey baked ham for easter.

Bodegas Atalaya Laya Red Blend - Alma's, Spain (Red Club) \$8.99

From the family that produces Juan Gil in Jumilla, Bodegas Atalaya represents another substantial Spanish red wine of exceptional value! The Bodega is situated in the Almansa D.O. at an altitude of 2600 feet on limestone soil. The "Laya" bottling is 70% Garnacha and 30% Monastrell which was aged in French oak for 4 months before bottling. It has a superb bouquet of dark cherries, blackberry and incense that would normally grace a wine far more expensive. This a great wine for under \$10 with bold dark blueberry fruit and subtle vanilla and baking spices on the finish. Perfect BBQ wine.

Domaine d' Aupilhac Lou Maset Rouge - Languedoc, France (Red Club) \$15.99

While the Fadats have farmed this land since the 19th century, and the vineyards date even farther back to the time of the Romans, it was not until 1989 that Sylvain Fadat finally registered the domaine as a Vigneron Indépendant. This delicious and approachable red is blended with 40% Grenache, 40% Cinsault, 10% Carignan, and 10% Mourvèdre. The land is composed of arid stony limestone, where Grenache and Cinsault thrive. "Lou Maset" is a mouth-wateringly fresh, fruity wine. Ideal with charcuterie, white meat, chicken salads or lamb prepared with thyme.

Chamonix Rouge - Coastal Region, South Africa (Red Club) \$15.99

Classic Bordeaux blend from South Africa! Winemaker Gottfried Mocke has blended 35% Cabernet Sauvignon, 31% Merlot, 23% Malbec, and 11% Petit Verdot aged in oak to give a round and smooth wine with good length of flavor. Aromas of cedar, spices and vanilla lead to a rich, blackcurrant toned palate. The generous bouquet suggests blackcurrant, cedar with scents reminiscent of red berries, spices and vanilla. Great pairing with lamb, steaks or roast chicken.

HIGHLAND FINE WINE APRIL 2017 HALF CASE - WHITE

Casa Girelli Lamura Organico Natura Bianco - Sicily IGT, Italy (Mixed/White Club) \$9.99

Sicily has become the new 'wine geek' region for great finds at great prices. Most of the Island is an active Volcano which makes the vineyard land some of the newest soils with grapes planted in the world. This Volcanic soils gives a pop in freshness and minerality to all wines from the region. Also, all wines are made with indigenous varietals. This white is made of Catarratto. This grape native to the southern part of Sicily thrives on the black volcanic topsoil and has flavors of meyer lemon curb and fresh lime. Drink this on the deck by itself or with some prosciutto.

H&M Hofer Freiberg Grüner Veltliner - Weinviertal, Austria (Mixed/White Club) \$14.99

In true German language fashion, the name describes the thing. Grüner Veltliner means 'green wine' and the description is apt. A classic flavor description for 'Gruner' is citrus and fresh cut celery. This is the perfect spring wine with just enough body to pare with all fish and light meats, but plenty of crispness to sip on its own. Weinviertal is located just north of Vienna and is home to some of the best local restaurants in Vienna. This is where you can fill your 'growler' of wine while you munch on pork dumplings or traditional Gulasch.

Domaine Jean-Marc Brocard Chablis Sainte-Claire - Chablis, France (Mixed/White Club) \$17.99

Chablis has become the go to area in France if you want great Chardonnay at a great price. Always 100% Chardonnay, Chablis is a very small wine region located 150 km south of Paris. Chardonnay is made with usually no oak in this region and is the best expression of the grapes tendency to take on the flavors of the region it is grown in. The Kimmeridgian soil adds a salty, freshness to the grapes that comes out in the wine. Enjoy this wine with trout, salmon, or lightly grilled chicken.

Vignerons du Mont Ventoux 3 Messes Basses Blanc - Rhône, France (White Club) \$11.99

The "Vignerons du Mont Ventoux" winery is a cooperative founded in 1924. This winery is a throwback in wine history when most wineries in the south of France were co-ops. Grape growers would sell their grapes to the co-op in return for wine before WWI and cash afterward. Vignerons du Mont Ventoux is one of the last Co-ops in existence and it makes great wine. Comprised of 50% Clairette, 50% Grenache Blanc, Cuvee des 3 Messes owes its name to a short story by the Provençal author Alphonse Daudet. It derives from grapes harvested on the southern slopes of the Mont Ventoux mountain. Brilliant pale yellow color with reflections of green. Complex fine floral bouquet with hints of white peach and citrus. Crisp mouth, supple and light, elegant with flavors of citrus. Try with fish and seafood dishes as well as white meat.

Domaine Saint Martin Muscadet Sèvre & Maine - Pays Nantais, France (White Club) \$15.99

Muscadet is an example of a wine that tastes like the weather of the region itself, Fresh and crisp with salty air. This region is famous for wine, shellfish, and some of the best Fleur de Sel made in the world. The wine is made of the grape Melon de Bourgogne. Melon de Bourgogne originates from Burgundy, as the name says, but it migrated to Muscadet in the 19th century after a terrible frost destroyed almost all of the wine grapes in the region. This is seafood wine. With its briny, salty, citrus flavors, Muscadet is perfect with oysters or any other bi valves.

Von Buhl Bone Dry Riesling - Pfalz, Germany (White Club) \$19.99

If this gorgeous label doesn't convince you that some Rieslings are indeed dry, then nothing will. Von Buhl's "Bone Dry" designation tells you exactly what to expect from this bottle: linear, sharp acidity that cleanses and refreshes the palate with each sip. There is 0% residual sugar in this 100% Riesling--something that Von Buhl is proud to state. Crisp citrus notes of lime are lifted by floral aromas of honeysuckle and a bit of green apple. This is the Riesling that we have been waiting to include in our half case special.