

HIGHLAND FINE WINE AUGUST 2014 HALF CASE CLUB - RED

LUZON, by Finca Luzon – Jumilla, Spain (Mixed & Red Club) \$10.99

This is a richly textured Monastrell and Syrah Blend from the Jumilla region of Spain. Jumilla is known for its local grape, Monastrell (also known as Mourvedre in France) and it is typically big and bold in style. This wine comes to us from famed Spanish importer, Jorge Ordóñez, who's preferred style of wines is usually on the bold side as well. This packs a punch!

Santa Julia Malbec Reserva – Mendoza, Argentina (Mixed & Red Club) \$11.99

This is 100% Malbec from the sub-regions of Maipu and the Uco Valley of Mendoza, Argentina. There's a bit of a modern approach to this wine as extended macerations are employed to concentrate the grape must. In addition, this wine spends 10 months in French oak barrels, adding length and a richer mouth feel. Sustainably farmed, the winery was started in the early 1990's and has had their choice of the best parcels in the area. Winemaker Rodolfo Montenegro has over 30 vintages of experience, and has been teaching enology for 15 years in Mendoza.

Casas del Bosque Carmenere – D.O. Rapal Valley, Chile (Mixed & Red Club) \$14.99

In many ways, Carmenere is Chile's national grape. For years it was thought to be Merlot, but only recent analysis has confirmed that many of Chile's vineyards were Carmenere instead. Carmenere's history started as one of the red blending grapes for Bordeaux. A good trivia question to ask your friends is what's the 6th red grape of Bordeaux as we typically just think of Cabernet Sauvignon, Cabernet Franc, Merlot, Petite Verdot, and Malbec. This bottling from Casas del Bosque is vinified in a modern style, with temperature controlled and inoculated fermentations in stainless steel tanks. The yields are somewhat high for this grape (5.5 tons to the acre), but this wine still tastes very concentrated. Classic notes of white pepper and some earthiness are what distinguishes Carmenere's flavor from other grapes.

Novy Cellars Four Mile Creek Red Blend – North Coast, California \$14.99

This is a unique wine from Novy Cellars. The winemaker is Adam Lee, owner of Siduri in Central Coast California, but the line of wines he makes under the Novy label is named after his wife's family. This is among the most value oriented wines he makes, and is a Cotes du Rhone style blend with a California Twist. Predominately Grenache and Syrah, Adam adds Zinfandel and a little bit of Nebbiolo to the mix. Because 2011 was a very cool vintage, much of the grapes that make this wine were declassified from much more expensive vineyards. Expect dark, plush fruits with blackberries and plum flavors, but with the addition of pepper coming from the cooler climate Zinfandel and Syrah.

Henri Bourgeois Solissime – Chateaufumeillant: Loire Valley, France (Red Club) \$16.99

This is a blend of 75% Pinot Noir and 25% Gamay from the Central Loire Valley. Its cool climate style is perfect for those of you who prefer wines that are lighter in style, similar to a Red Burgundy. The price point is fantastic as all the grapes are hand-harvested, and there is zero oak influence so freshness is preserved. The flavor is very red-fruited with good intensity. If you like entry level Burgundy, this will be a winner for you.

Pezat Bordeaux Superieur – Bordeaux, France (Red Club) \$16.99

Johnathan Maltus, who brings us the wines of Chateaux Tesysier, and the World's End Wines in Napa valley, is the man behind this fantastic value Oriented Bordeaux. Made from Merlot 85% and Cabernet Franc 15%, this wine comes from a parcel of land adjacent to the St. Emilion Appellation. The style is bold, with fermentations in oak, and rich extraction, especially for the 2011 vintage which was more classic in style for Bordeaux.

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Stronghold, Mandala White – California (Mixed and White Club) \$12.99

Mandala White has rich white peach flavors with hints of apricot, white currant and tangerine. Lush citrus fruit is balanced with a fantastic chalky note and fresh acidity. Made by the winemakers from Arizona Stronghold, the juice from this vintage all comes from Edna Valley California, but is made in Arizona by winemaker Eric Glomski formerly of David Bruce Cellars in the Santa Cruz Mountains. Delicious with grilled tilapia and green beans.

Liquid Geography Rose' – Bullas, Spain (Mixed & White Club) \$12.99

Delicious rose made from Monastrell grapes on 25 year old vines in the Bullas region of Spain. A fantastic summer rose, this wine has flavors of dried cranberries, pleasant hints of ginger spice, and finishes clean with refreshing acidity. 100% of the profits from this wine go to the T.J. Martell Foundation for Cancer research. Great with charcuterie and melon.

Berger Gruner Veltliner – Kremstal, Austria (Mixed & White Club) \$17.99

Eric Berger farms his Gruner Veltliner vines on steep loess terraces, which characterize the eastern part of Kremstal. The terraces are instrumental in producing the varietal character in the wine as they store needed heat during the day and reflect heat to vines at night, resulting in fresh and bright fruit in a normally cold area. In the winery, slow, temperature controlled fermentations keep the wine fresh and light. Berger Gruner Veltliner has flavors of citrus, celery root, and white flowers. Try with roasted pork and grilled asparagus.

Moulan de Gesac Guilhem Blanc – Languedoc France (White Club) \$12.99

Described as “the only Grand Cru of the Midi” (Hugh Johnson), this organically-farmed estate is located deep within the sultry midi, but enjoys a temperate climate due to high altitude, which gives a lovely soft touch to the wine. The vines are located in the Pays d' Herault IGP in Lanuguedoc, which is mostly known for red wine. The wine is a blend of Grenache Blanc, Sauvignon Blanc, and Clairette. Delicate flavors of pear, lemon, dill and green olive with a rounded acidity make this wine a must for summer. Try with seafood gratin, ratatouille, or penne al pesto.

Cune Monopole Blanco - Rioja, Spain (White Club) \$14.99

Made entirely from Viura, this wine is a perfect example of the depth of flavors Rioja has to offer. Light and fresh, this wine is in stark contrast to the rancio character of Cune reserva and grand reserva bottlings. The grapes are hand harvested, and fermentation is carried out in stainless steel tanks to retain aromatic freshness. The wine has pleasant flavors of white flowers and fresh tropical fruit with crisp acidity on the finish. Ideal food companions are any tapas, grilled salmon, or gazpacho.

Aviary Chardonnay – Napa Valley, California (White Club) \$14.99

Aviary winery uses grapes from multiple wineries in Napa Valley to create the best blend of wine in each given vintage. Coming from the banner 2012 vintage, the winemakers had a plethora of wonderful grapes to choose from. The 2012 Chardonnay has rich flavors of bosc pear, banana, vanilla, subtle spice, red apple and toasted oak on the finish. Drink with a roasted chicken with a buerre blanc sauce.