

HIGHLAND FINE WINE DECEMBER 2014 HALF CASE CLUB - WHITE

Momo Sauvignon Blanc 2013 - Marlborough, New Zealand (Mixed & White Club) \$17.99

This wonderful New Zealand wine has the bright citrus that everybody looks for from New Zealand Sauvignon Blanc, but also has a bright acidity with fresh cut grass and wonderful mineral notes that give the wine great interest. The vineyard are in the Wairau Valley in Marlborough on the south Island of New Zealand. The grapes were picked in the evening and early morning to preserve acidity. The wine is fermented just above freezing to contain the fruit flavors and is allowed time to sit on the lees (dead yeast cells) which enhances richness. This wine is delicious with trout, light salads, crudite, or as a refreshing aperitif.

Mesta Verdejo 2013 – Ucles, Spain (Mixed & White Club) \$12.99

The Ucles DO is a compilation of high altitude vineyards in the Castille-La Mancha area in central Spain. The name Mesta is a reference to the alliance of sheep ranchers from medieval Castile, who controlled the traditional rights-of-way (Canadas) for migrating sheep. To this day these Canadas are protected from being blocked or built upon. The vineyards are to this day passed over by flocks of sheep on their annual migrations. Flavors of intense fresh cut grass, fennel and white pepper accompany a bright lime skin flavor. This Verdejo wine is an excellent aperitif, but also pairs wonderfully with salads, fish and pasta.

Buried Cane Chardonnay 2013 – Columbia Valley, Washington (Mixed & White Club) \$14.99

Buried Cane is a reference to a Washington State grape growing practice used to protect the grape vines from low temperatures by burying low-growing vine canes under the soil. The wine is bright, crisp and dry with hints of cream and butter from malolactic fermentation and limited oak aging. Aromas are of clean golden pear and citrus with slight hazelnut and lemon cream. Flavors of granny smith apples and citrus accompany a pleasant acidity that rounds out the creaminess. Try this wine with grilled chicken, salmon dishes, or creamy pasta.

Airfield Estate “Flygirl White” 2013 – Yakima Valley, Washington (White Club) \$16.99

This winery was once an airbase during WWII. The runways from the airbase are still used on the winery, along with 2 buildings that were used as hangars during the war. The flygirl white is a reference to the women the made up the majority of the work force on the estate during the war. This white is made up of a blend of 52% Pinot Gris, 38% Viognier, and 10% Rossanne. This is fermented and aged in stainless steel to preserve its fresh acidity and fruit flavors. Also, the grapes are pre-sorted to assure ideal clusters make it into the crush. Strong citrus notes abound in this wine, with fresh herbs and tropical fruit notes. The wine finishes with refreshing acidity and layers of melon. Drink this wine with charcuterie or vegetable stews.

Iris Vineyards Pinot Gris 2012 - Oregon (White Club) \$13.99

Iris Vineyards is nestled in the Lorane Valley southwest of Eugene Oregon. Refreshing aromas of orange zest, chamomile blossom and white peach accompany a zippy acidity. The 2012 vintage was wonderful in Oregon, producing a plentiful bounty of quality grapes for winemaking. On the palate, the crisp medium bodied wine has citrus, mango, and pear flavors with bright acid and a clean finish. This winery is a good example of a winery that makes wonderful wine in Oregon outside of the Willamette Valley. Central and Southern Oregon are beginning to support great vineyards that grow other grapes for wine besides Pinot Noir.

Jelu Torrontes 2013 – San Juan, Argentina (White Club) \$14.99

Jelu is a word from the Huarpe Indian language meaning sun which is a reference to this estates commitment to organic farming. No herbicides and pesticides are used in this winery, which goes hand in hand in producing fresh tasting and pure wines. Flavors of mango, melon, and lemon and lime curd are followed by a creamy finish in this wine. Drink this wine with charcuterie and roasted vegetable dishes.

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La Cartuja Priorat 2013 – Priorat, Spain (Mixed & Red Club) \$17.99

Priorat wines are grown on licorella soil which is a volcanic slate that gives the wines an unmistakable minerality. La Cartuja is a small production cuvee' made from organically grown, estate-owned grapes located in the Carthusian Les Solanes estate. Most Priorats are more expensive and require more aging before the wines are at their best. La Cartuja is the product of a winery that wanted to create a less expensive expression of the terroir of Priorat. This wine consists of 70% Garnacha and 30% Carinena. Flavors of juicy blackberry and cassis accompany a smoky finish with fine tannins. Drink this wine with BBQ brisket or pork, Argentine beef, or mesquite grilled baby back ribs.

Mas de Jallon Cotes du Rhone 2012 – Rhone Valley, France (Mixed & Red Club) \$14.99

Mas de Jallon is a negotiant winery formed in the Rhone Valley in 1955. The group of farmers got together to share marketing and farming costs that they could not take advantage due to a lack of land holdings in the more famous Chateauneuf-du-Pape region in southern France. Today the coop is a major player in the entire Rhone region, making wines from southern and northern Rhone. This Cote du Rhone is unique in that it is made up of mainly Syrah grapes. The wine has flavors of violets, black pepper, bacon, and dark cherries. Drink this wine with beef stews, lamb, or any game dishes.

Cal Blanca Toro 2010 – Toro, Spain (Mixed & Red Club) \$14.99

Cal Blanca is named after a vineyard in the highest elevation subzone of the Toro DO region in central Spain. High elevation is important in central Spain because it limits the effects of the near desert conditions that persist there. Cal Blanca means white chalk in Spanish and is a reference to the rare chalky, calcareous limestone soils found in this special vineyard. This wine has flavors of cassis, candied plums, licorice and smoky minerals. The focused acidity is a great accompaniment to the bold fruit and gentle tannins. Pair this wine with grilled steak, prime rib or venison for more formal affairs. More casual empanadas, BBQ or burritos will accompany this wine as well.

Fuso Barbera 2012 – Piedmont, Italy (Red Club) \$17.99

This Barbera is made from vines grown on the Colli Tortonesi in the Piedmont region in northern Italy. Made with Organic grapes, this wine is vegan and is non-filtered which gives it flavors of bright fruit with a certain pleasant meatiness. The vines are on a plot that consists of ancient sand and marl called Arenarie of Ranzano which has much less nutrients in the soil than normal Barbera grown in Asti or Alba. This soil composition forces the roots to grow further in the ground to seek nutrients for survival which makes great wine grapes. Classic cranberry and raspberry fruit are accompanied with notes of zippy lemon acidity and soft mocha tannins.

Paripaso Cabernet Sauvignon 2012 – Paso Robles, California (Red Club) \$12.99

The name "Paripaso" is a combination of "Paris" and "Paso Robles" meaning this wine has big bold fruit flavors of Paso Robles that are food friendly like the Cabs you get in a Paris Bistro. The wine has dark berry flavors with vanilla and sweet oak. Pair this wine with beef and red wine sauce, grilled meats and seafood, homemade pastas, and risotto.

Santa Martina Toscana Rosso 2011 – Tuscany, Italy (Red Club) \$14.99

This wine is a baby Supertuscan at an everyday price. Made up of a blend of Sangiovese, Merlot, Cab, and Syrah, this wine has ripe, crushed red cherry fruit with earthy tones on the finish. Tangy acidity and fine tannins balance its juicy fruit character.