

HIGHLAND FINE WINE DECEMBER 2015 HALF CASE - WHITE

Pascal Jolivet 'Attitude' Sauvignon Blanc – Loire Valley, France (Mixed and White Club) \$17.99

Pascal Jolivet is a relative newcomer to the Loire Valley. His negociant business began in the early 80's when his father, Jacques, created a trading business with the aim of making wines from all over the Loire Valley. When Pascal took over the business he decided to concentrate on the area around Sancerre which is known for fresh and clean Sauvignon Blanc wines. With modern techniques introduced in the early 90's, such as stainless steel fermenters, Pascal has taken his family business, in a short time, to a bastion of the upper Loire valley. This Sauvignon Blanc is quintessential Loire Valley, with fresh citrus, fresh cut grass, and a pleasant zippy finish.

Naveran Brut Nature 2013 – Penedes, Spain (Mixed & White Club) \$14.99

Penedes is Cava country in Spain. Located within shouting distance of Barcelona, this region is known for chalky soils that are similar to those found in the Champagne region in France. This Cava is also made the same way that Champagne is made, with second fermentation occurring in the bottle. Cava is meant to accompany tapas, or any type of food ranging from seafood, meat, grilled vegetables, or soups. Great as an aperitif, this wine has flavors of meyer lemon, dense green apple, fresh Asian spices, with a clean mineral finish. This is a great toasting wine for the new year, or, even better, as an accompaniment with orange juice at brunch.

Reserve de la Saurine 'Gard' Blanc – Gard IGP, France (White Club) \$10.99

Gard IGP is a zonal appellation in the hills and plains of the Languedoc in the south of France. This part of France is famous for its picturesque beaches and warm Mediterranean climate. Languedoc is also known for a sea of grapevines that make up the landscape of most of the Languedoc and the south of France. Wine is simply made in this region, with little oak aging or manipulation at all. What you taste is the grape in its purest form. Wines are fresh and clean and meant to be drunk early. This wine is made of Grenache Blanc and has a fresh and dense flavor of lime, green apple, and bitter citrus. It will accompany any spicy soups or grilled winter vegetables.

Palacios 'Bolo' Godello – Valdeorras, Spain (White Club) \$16.99

Rafa Palacios is part of winemaking royalty. His father was one of the first to make high quality wines from a former backwater region called Priorat. Now Priorat is close to a household name. Rafa is attempting to bring Galicia, in Northwest Spain, the same recognition. Valdeorras is part of the smaller region called Ribiera Sacra, a region that is on the famed road to Santiago de Compostella. The region is dotted with medieval churches that bring a sense of history to the region. The wine is made from the Godello grape, which is native to Galicia. The grape has the potential to taste like aged Burgundy. The wine sees aging on the lees, much like Burgundy, and has a creamy limey taste that is unforgettable.

De Messey Bourgogne Blanc – Burgundy, France (White Club) \$16.99

De Messey is an old Domaine located in the Maconnais in southern Burgundy. The wines from the Maconnais are typically meant for immediate consumption as most of the region is covered with alluvial soils that are better suited for Gamay or Pinot Noir. Small outcroppings of the famed limestone that you see in Meursault poke out in the Maconnais, and over time, De Messey has purchased these outcroppings of superior soils. This wine is 100% Chardonnay and the grapes are hand harvested. The juice is aged on the lees in small French oak barrels. This aging regimen imparts a creamy tropical fruit character that is typically reserved for the finer Chardonnay domaines in the northern parts of Burgundy. Drink this wine with grilled chicken, soups or stews.

Terra d' Oro Chenin Blanc/Viognier – Amador County, California (White Club) \$14.99

Chenin Blanc is one of the most versatile grapes that is made into fine wine. The grape is capable of making serious, rich, and creamy wines with depth. It can also be made into a charming, crisp, clean, and lightly fruity wine that pairs well with food or just drinking on its own. Each of these styles has its place in every palate. This wine has flavors of green apple fruit with light citrus and light honeysuckle. The Viognier adds a creamy texture with floral components that compliment the bracing acid and structure that Chenin Blanc brings to the wine. Enjoy with baked brie or as an aperitif.

HIGHLAND FINE WINE DECEMBER 2015 HALF CASE - RED

Pecchinino 'San Luigi' Dolcetto – Dogliani, Italy (Mixed & Red Club) \$18.99

Famed Barolo producer Pecchinino also makes a polished version of the Dolcetto grape called San Luigi. The grapes are grown in Dogliani, which is one of the few places in the Piedmont region that is specifically suited to the Dolcetto grape. Dolcetto is usually an afterthought with Barolo producers. They make it as an everyday wine so they can sell most of the kingly Barolo wines they make. The grapes are hand harvested from a single vineyard plot. The juice is macerated to gain dense color and then aged in stainless steel tanks to preserve the rich berry freshness of Dolcetto. Enjoy this wine with braised meats or pasta with any tomato sauce.

Gordo Rouge – Yecla, Spain (Mixed & Red Club) \$14.99

The Gordo rouge is an annual favorite at Highland Fine Wine. It is such a crowd pleaser during the colder months as it is full bodied, fruity, and has a clean finish. The name Gordo means 'fat' or 'fat person' and is an affectionate nickname that winemaker Patrick Mata had for his father, Jose. The Gordo rouge pays tribute to 4 generations of winemaking in the Yecla area of Spain. The wine is a blend of 70% Monastrell and 30% Cabernet Sauvignon. The wine sees oak again, which imparts a baking spice character to accompany the naturally red berry fruit of Monastrell. This wine is delicious with blue cheese, stews, spicy chili, or any type of BBQ.

Scarpetta 'Frico Rosso' – IGT Rosso Toscano, Italy (Mixed & Red Club) \$12.99

Frico Rosso is a Tuscan field blend from the Scarpetta winery in Friuli. Scarpetta winery is owned by MS Bobby Stuckey and Lachlan Mackinnon-Patterson. Formerly from the French Laundry, Bobby and Lachlan opened a Friuli inspired restaurant in Boulder Colorado called 'Frasca.' Along with the restaurant, Bobby and Lachlan started a winery that concentrates on field blends of character. Field blends are a traditional way of planting where different grape varieties are planted on the same plot of land. This way, no matter what the weather does during the growing season, a good wine can be produced. This field blend consists of Sangiovese, Cab and Merlot and has a fresh fruity character that is great on porch or with any light meal.

Noblaie Les Chiens - Chiens – Chinon, France (Red Club) \$19.99

Chinon is a village in the Loire Valley of France that is famous for its sandy clay soils that are perfectly suited to the Cabernet Franc grape. Cabernet Franc is the parent grape of Cabernet Sauvignon and they share some flavors in common, like dense cassis, roasted bell pepper, and grippy tannins. Chinon is typically lighter than Cabernet Sauvignon and is more approachable with lighter foods, like duck, chicken, or even denser fish. The grapes are grown organically, hand harvested, and aged in neutral oak which smooths out the tannins and brightens the fruit.

Chartron la Fleur Bordeaux Rouge – Bordeaux, France (Red Club) \$11.99

Bordeaux is known as a red wine powerhouse region, with some of the most expensive, and well known red wines coming from the region. The more famous wines from the region are blends with mainly Cabernet Sauvignon in the blend, but Merlot is by far the most planted grape in the region. This Bordeaux blend is 70% Merlot and 30% Cab and has silky textures of red berries, baking spices and dense flowers on the finish. This is the perfect weeknight red and will accompany pasta, pizza, steak, or BBQ.

SPN Spanish Red – Tierra de Castilla, Spain (Red Club) \$9.99

This wine is an homage to Tempranillo, which is the most planted red grape in Spain. From La Mancha this red is full bodied and can accompany any type of food. La Mancha is the largest wine region in Spain and is well known for fine quaffable, inexpensive reds with character. This blend is mostly Tempranillo with some Sryah and Merlot added for freshness and density. This wine is unoaked and has flavors of bright red fruit, with spicy tannins and bright acidity. Enjoy this wine with cured meats, Spanish cheeses or any tapas.