

## **HIGHLAND FINE WINE**

### **DECEMBER 2019 HALF CASE- REDS**

#### ***UMANI RONCHI MONTEPULCIANO D'ABRUZZO, ABRUZZO, ITALY- \$12.99 (MIXED)***

Montepulciano is one of the most widespread indigenous varieties in Italy, and is cultivated predominantly along the Adriatic side of the peninsula. The Umani Ronchi version of Montepulciano d'Abruzzo is intended to be an interpretation of this vine which aims to exalt its varietal characteristics and its freshness, combining these qualities with just the right amount of charm and softness. The result is a very pleasant and drinkable wine which goes with many different kinds of dishes, including red sauced pasta and pizza.

***CASTANO MONASTRELL, DO YECLA, SPAIN -\$11.99 (MIXED)*** The Castaño family are the original pioneers of the DO Yecla. With such extensive holdings its remarkable that harvest is still done entirely by hand with the grapes being transported quickly to the winery for fermentation. Monastrell is also known as Mourvedre, a typical blending grape in Rhone, noted for its high tannic structure. The variety can be a difficult grape to grow, preferring "its face in the hot sun and its feet in the water" meaning that it needs very warm weather, a low leaf-to-fruit ratio but adequate water or irrigation to produce intensely flavored fruit that is not overly jammy or herbaceous. Drink outside the box with this one- it's a surprise fave!

#### ***BROWN FAMILY HERITAGE CABERNET 2017, COLUMBIA VALLEY AVA, WASHINGTON \$18.99***

***(MIXED)*** Andrew Browne is the first to tell you he's a tastemaker, not a winemaker. Andrew carefully and deliberately selected vineyards, winemakers and cellar masters committed to world class wine production to represent the best of the Columbia Valley AVA. Every decision made – from the vineyard to the bottle– reflects a commitment to premium Washington state wine of uncompromising quality, assuring cellar worthy vintages that stand the test of time. Aromas of black fruit, notably cherry, lead into a full bodied, textured wine with flavors of blackberry, fresh sweet tobacco, fruit leather and black pepper. Long and lasting finish of toasted oak, vanilla and berry compote.

***TERRA D'ORO BARBERA 2017, AMADOR CO, CALIFORNIA- \$16.99*** Long celebrated in the Piedmont region of Northern Italy for its role in Barbera d'Alba and Barbera d'Asti, Barbera has found a home in the rolling foothills of Amador County. By no means new to the state, Barbera is the sixth most planted red grape in California. However, it has only recently graced the stage of varietal bottling. Amador Barbera produces elegant wine with layers of soft fruit, exotic spice, and voluptuous mouthfeel. Barbera LOVES food so pair with almost anything- or enjoy on its own! It's just THAT versatile!

***ALAIN GRILLOT SYRAH 2017, MOROCCO, AFRICA- \$24.99*** I am VERY excited about this wine! Syrah from Africa produced by a Frenchie from Rhone? YES. And it's fantastic! Syrocco is produced by legendary vigneron Alain Graillet. He stumbled upon these vineyards while bicycling in the Zenata region of Morocco between Casablanca and Rabat. Alain crafts this as a fruit-forward Moroccan red, yet it is made in an Old- World style with moderate extraction, excellent balance, and complex aromatics: plenty of ripe purple black fruits and dried red cherry followed by hints of sandalwood, herbs, and spice. This wine is exciting and unusual- GO FOR IT!

***ANGOVE FAMILY CREST SHIRAZ 2017, MCLAREN VALLEY, AUSTRALIA- \$19.99*** The Angove McLaren Vale Cellar Door is nestled in the heart of the family's historic, organic and biodynamic Warboys Vineyard, home to some of the oldest Shiraz and Grenache vines in McLaren Vale. Deep red with purple hues. Spice, pepper, red cherry and black chocolate aromas precede a palate of dark chocolate and licorice, red cherry/raspberry with mouth-filling presence and soft lingering tannins. This wine has power and structure so pair accordingly with BIG foods with hearty spices (think: curry!).

## **HIGHLAND HALF CASE**

### **DECEMBER 2019 HALF CASE- WHITES**

**TOHU SAUVIGNON BLANC 2018, MARLBOROUGH, NEW ZEALAND- \$17.99 (MIXED)** Tohu Wines is the world's first Māori owned wine company. The Tohu winemaking philosophy is to create wines that capture the flavors of each region's unique environment, while upholding respect and protection of the land for future generations. Tohu has many translations; it can mean a sign, a symbol, distinguishing feature, signature. Certainly Sauvignon Blanc from New Zealand is distinguished with signature grapefruit and golden kiwi. Crisp and clean, Tohu is a solid choice!

**DOMAINE BONNET-HUTEAU 2018, MUSCADET SEVRE-ET-MAINE, FRANCE- \$17.99 (MIXED)** The wines from the Bonnet Huteau estate are carrying the torch for the renaissance happening in Muscadet at the moment. Organic production, separate wines for each of the different terroir in the estate and careful aging on lees make for a fascinating insight into the fresh, mineral wines of this lauded region. This wine would be wonderful with seafood (it is, after all, coastal France). With its focused acidity, texture, and structure, Muscadet is a wine you need to have on hand for all occasions.

**PIE DE PALO VIOGNIER 2018, MENDOZA, ARGENTINA - 17.99 (MIXED)** This dry, unoaked white wine is full of delicate aromas of ripe pineapple and citrus fruits. It's a versatile wine that makes a fascinating companion to simple poultry or seafood dishes. Viognier is very aromatic and floral. To tame this floral bouquet, the grapes are harvested earlier than usual (Viognier is well known in Rhone). The result is a wine with character and interest. Enjoy this with cheese (the stinkier the better) or spiced meats.

**GAI'A 'MONOGRAPH' MOSCHOFILERO 2018, PELOPONNESE, GREECE- \$14.99** The MONOGRAPH family brings to wine-lovers a more approachable and friendly side of some of the most exquisite varieties of the Greek and the Mediterranean South. Aromas of rose, typical for Moschofilero, dominate from the very first moment and its "mountainous" acidity gives crispness and a great potential for gustatory associations. This wine is intense and bold, spicy and in your face. Enjoy with foods that parallel this quality- Indian or Vietnamese would be ideal.

**EL TUERTO TEMPRANILLO BLANC 2018, DOCa RIOJA, SPAIN- \$16.99** Wait. A white tempranillo from Rioja?? Just when you thought you knew about Rioja, here comes something completely different. White tempranillo variety is produced in small quantities in la Rioja Alta, what makes its wine exclusive and fashionable. Yellow with green sparks, great fruity and white flowers scents. Robust, structured and balanced over an interesting vegetal and mineral background.

**FIGUIERE 'LE SAINT-ANDRE' 2018, COTES DE PROVENCE AOP, FRANCE- \$14.99** Figuière is located in between Marseille and Nice with vineyards that lie just a few hundred meters from the Mediterranean Sea. Straddling the warm days and cool nights lie this property, perfectly situated for Rolle, or better known to most as Vermentino. There is lemon citrus all over this wine with bright acidity and a clean finish. Pair with roasted chicken or fish, roasted vegetables, or drink on its own! You will finish the first bottle quickly!