

HIGHLAND FINE WINE FEBRUARY 2014 HALF CASE CLUB - WHITES

Verum Sauvignon Blanc – Alto Valle del Rio Negro, Patagonia (Mixed and White Club) \$9.99

Verum is a boutique, family winery with 45 acres of high-density vineyards in the Alto Valle del Rio Negro. The winemakers are internationally renowned Alberto Antonini and the locals Mariano Vignoni and Agustin Lombroni. Their experience and understanding of this unique Patagonian terroir, along with Marcelo Casazza's precise vineyard management, impart great personality to the wines. This Sauvignon Blanc is fresh, crisp, and not lacking in crisp acidity. It's the perfect wine to drink anytime. Pair with appetizers and mild cheeses.

Domaine de Cray Brut Rosé – Loire Valley, France (Mixed & White Club) \$12.99

Nothing is better than a bubbly rosé! This salmon colored rosé is enhanced by the finesse and persistence of its bubbles. The nose is subtle and floral. The palate is fond, fresh, and delicate. There are aromas of ripe raspberries, strawberries and roses. Instantly appealing, the fruity and floral characteristics of this wine are wonderfully balanced and beautiful. Enjoy with a Valentine's Day toast!

Girard Chardonnay – Napa Valley, California (Mixed & White Club) \$19.99

Longtime California vintner Pat Roney purchased this winery shortly after the new millennium. A small portion of the winery's portfolio comes from grapes grown in Sonoma's upscale Russian River Valley where cool weather offers ideal conditions for Chardonnay. This 100% Chardonnay was aged in 100% French Oak for 11 months. The vintage in Russian River Valley was considered an almost perfect year; consistently moderate weather throughout the season helped yield a high quality and bountiful crop. Concentrated flavors and aromas developed in the fruit at an almost perfect rate with the ripeness of the fruit. An elegant nose of citrus, pear, and butterscotch leads to apple, fresh cream, brown sugar, and cinnamon on the palate. Bright acidity keeps the fruit and oak balanced and makes it a very food friendly wine. Enjoy with kale salad, grilled chicken, or seafood.

Domaine De La Motte Chardonnay – Pay d'Oc, Languedoc, France (White Club) \$12.99

From France comes this delightful Chardonnay! On the palate, it's full and fresh; the night harvest of the grapes when the temperatures are at their coolest is responsible for the powerful flavor that still retains a crisp appeal. The grapes are macerated after harvest with the skins before pneumatic pressing. Cold settling follows (a process in which the grape must – the pressed juice, skins, and sometimes stems – settle overnight in a vat for up to three days wherein the solids sink to the bottom). Then the slow fermentation takes place in stainless steel vats. Finally, the wine is aged in small stainless steel tanks on fine lees. Aromas of fresh orange and grapefruit with some honey and spice beg for an elegant palate. This wine delivers! For a perfect pairing, drink alongside fish, sweet and sour dishes, or sushi.

Chateau Vrai Caillou Bordeaux Blanc – Bordeaux, France (White Club) \$11.99

In Entre-deux-Mers lies the area between the Dordogne and the Garonne Rivers to the east of Bordeay. This area has a reputation for producing white wines that are memorably fresh and complex; the Pommier vineyard covers the highest plateau in the region, further enhancing the crisp and refreshing character of the wine. Sauvignon Blanc, Semillon, Muscadelle, and Sauvignon Gris marry well for a dynamite wine of complexity and character. The bouquet shows peach, pear, and melon scents along with smoky, citrusy, floral, and herbal nuances. Zesty and bright are the flavors with a minerally-clean freshness that defines a white Bordeaux. A great companion wine for many foods, this blend is especially good for seafood such as lobster or a white fish.

La Battistina Gavi – Piedmonte Italy (White Club) \$17.99

This charming white from Piedmonte (home to Nebbiolo... Barolo, Barbaresco) is fresh with citrus and pineapple aromas and ripe fruit balanced by crisp flavor. Situated in the northwest region of Piedmonte is a 20 hectare estate around the town of Gavi. The vineyards are south facing and the soil, both chalky and mineral, allow full ripening of the terrific Cortese grape. You'll notice hints of minerality, but the juice is there, too. Weighty fruit with a long finish make for a memorable wine. Pair with appetizers and light fish courses!

HIGHLAND FINE WINE FEBRUARY 2014 HALF CASE CLUB - REDS

Domaine Martin Vin de Pays – Vin de Pays de Vaucluse, France (Mixed & Red Club) \$11.99

Prepare your palate for a robust cuvee of primarily Grenache. Pour a glass and admire the dark, plum color of its juice. This southern Rhone red provides notes of earth, black cherries and blackberries, pepper, and a soft, fine texture. From Vaucluse (a department in the southeast of France named after the famous spring, the Fontaine-de-Vaucluse) comes this wine. Derived from the Latin Vallis Clausis (closed valley), the area of the valley ends in a cliff face from which emanates a spring whose origin is so far in and so deep that it remains to be defined. This Rhone wine is wildly delicious and versatile with anything from lamb to hearty veggies.

LaMadrid Cabernet Sauvignon – Mendoza, Argentina (Mixed & Red Club) \$14.99

Winery owner Guillermo Garcia Lamadrid is passionate about his wine. Each wine comes from an Agrelo single vineyard and only indigenous yeasts are used. There's no fining or filtration. What makes this winery special is the combination of a unique mix of traditional and cutting edge winemaking. The district of Agrelo is located in the department of Lujan de Cuyo in the heart of Mendoza; it's called "the land of Malbec." This area is one of the oldest and most premier growing regions in Argentina. Wine Advocate has given the Cabernet 90 points and says, "Perfumed, ripe aromas of redcurrant, tobacco leaf, graphite and beefsteak tomato. Sweet, supple, and lush with moderate complexity and no rough edges. Finishes with soft tannin." Enjoy with steak or a roast!

Santa Barbara Pinot Noir – Santa Barbara, California (Mixed & Red Club) \$17.99

This bright, versatile Pinot Noir delivers a fresh, berry nose of strawberry and cherry with a zippy spice that produces a mouth-watering texture and long finish. Sourced exclusively from the North Canyon vineyard which is planted to desirable Dijon clones, this area is known for producing nuanced, complex expressions of the varietal. Located along the Santa Maria Bench, in prime Pinot Noir territory, the region's east-west orientation exposes the vineyard to the cool, maritime influence of Pacific winds. Pinots from this vineyards are notable for their elegance and expressive character. Enjoy with poultry, cheese aperitif, or BBQ ribs!

Cielo Cent'Anni Ripasso Valpolicella – Veneto, Italy (Red Club) \$15.99

A family spanning four generations is behind this marvelous Ripasso. In 1908, the great grandfather of Luca and Pierpaolo Cielo (4th generation) fell in love and bought a small estate in Montorso overlooking the "Romeo and Juliet" castles in Veneto. Now, after winery and international market expansion, Cielo wine is bringing Italy to the palates of people everywhere! This Ripasso Valpolicella is a blend of Corvina, Rondinella, and Molinara grapes whose bouquet is intense with a dry, velvety mouth. It's robust and elegant. Enjoy with hard mature cheese or roasted red meats.

Cien y Pico Garnacha – Tintorera, Spain (Red Club) \$14.99

"Hundred and Something" is what Cien y Pico means. The vineyards here are on the wide, dry plateau of the southern Castilian meseta between the Mediterranean and Madrid, one thousand meters above sea level and surrounded by mountains that offer just enough protection from the icy winters that turn directly into warm summers. The ancient plantings of Garnacha thrive in the organically poor but limestone rich, red, sandy Miocene era sedimentary clay. This wine is about the taste of old vine vineyards. The color is an extraordinary, deep-hued purple. The nose is a fantastic range of blueberries, plums and cherries. The palate is intense fruit and powerful blueberry with significant tannin as well as strong dark chocolate. Enjoy with lamb or red pasta.

Domaine de la Petite Cassagne – Costieres de Nimes, France (Red Club) \$12.99

30% Grenache, 30% Syrah and 40% Carignan, this blend is quite frankly beautiful. Costieres de Nimes is an area located between the ancient city of Nimes and the western Rhone. It's an area that provides the southern ripe concentrated fruit. The nose is rose petals and cherries. Medium bodied on the palate with bright acidity, it leaves you feeling like you had a nice, big drink of wine. Enjoy with everything from pizza to pasta!