

## HIGHLAND FINE WINE FEBRUARY 2017 HALF CASE - RED

### **Consilience Pinot Noir - Santa Barbara County, CA (Mixed/Red Club) \$19.99**

Grown 89% Mormann Vineyard and 11% Buona Terra Vineyard, this wine is 100% pinot noir from Santa Barbara County. Following fermentation, the wine was aged for 10 months in 35% new French oak barrels. Fruit forward with hints of dried cherry, cranberries, and a slightly smoky finish, this beauty hails from the lovely Santa Rita Hills AVA, which never disappoints! While this is a broad Pinot with a serious impact in the mouth, it maintains an elegance and lightness, too, making it delicious with a range of foods from poultry to lighter red meats.

### **Black's Station Red Blend - Yolo County, Central Valley, CA (Mixed/Red Club) \$10.99**

A unique Bordeaux blend that displays Yolo County's rugged, robust spirit! It is a blend of 75% Malbec, 15% Petite Verdot, and 10% Cabernet Sauvignon. Due east of Napa, tucked away in northern California's rolling Dunnigan Hills, is a little town called Zamora, but back in the late 1800's, folks around there used to call it Black's Station. At its height, this hub founded by J.J. Black boasted a hotel, two stores, a jail, blacksmith shops and a town hall. Today we grow our grapes just three miles from Zamora. A deep dark purple, Black's Station Red Blend packs complex aromas of cocoa and baking spices. A big explosion of blackberry, blueberry and cinnamon flavors leads to a lengthy finish of chocolate, oak and fruit. Youthful and rugged, this Bordeaux blend is robust and aromatic with lots of grit in the finish. Pairs great with a juicy burger, a grilled steak, or slow roasted baby-back ribs.

### **Domaine Saint Eugenie 'Le Clos' - Languedoc, France (Mixed/Red Club) \$10.99**

'Le Clos' is comprised of 45% Merlot, 20% old vine Carignan, 20% Grenache, and 15% Cabernet Sauvignon, and grown in a soil mixture of clay, limestone, and pebbles in the appellation Vin de Pays de Hauterive located in the Languedoc region of Southern France. It has an attractive raspberry garnet coloration, and lively, complex nose of red and black fruits. Refined, even exotic, with hints of incense, spices (nutmeg, clove, ginger) anise, and tobacco. Soft in the mouth with fresh acidity, this gem is well-structured yet elegant, with fine tannins. Great food pairing options would be duck terrine, roasted rack of lamb, boeuf bourguignon, or pork chops with fines herbs.

### **Domaine de Châteaumar Cuvee Vincent Syrah - Côtes du Rhône, France (Red Club) \$16.99**

Domaine De Chateaumar has been a family owned and operated estate for over 3 generations. Today the 40 acre estate is headed by father and son team Jean-Felix and Frederic Souret who strive to maintain the family's tradition of respect for nature and vine, practicing sustainable viticulture without ever using chemicals on the soil. Inky dark purple with ruby highlights, aromas of black olives and grape jam radiated from the glass. Black cherry and black current fruit flavors rest upon a background of tobacco and black olives with balancing acidity. Spicy black pepper, clove, and rich, smoky balsamic notes linger in the velvety finish. Abounding with luxuriant dark fruits and earthy elements, enjoy a glass with rich, spicy foods.

### **Bodegas Vetus Flor Rouge Tinta de Toro Tempranillo - Castilla y Leon, Spain (Red Club) \$17.99**

Located on a fertile high plain, northwest of Madrid, Toro is a town in the province of Zamora, part of the autonomous community of Castile and León, Spain. From the 20 hectares of vineyard of Vetus Estate is born Flor de Vetus, this fresh and gentle wine showcases another form of the Tempranillo's character. Viticulture around Toro has its root back to the pre-Roman times as far back as 13th century. It is aged for 9 months in 50% French and 50% American oak barrels. Deep black hues and a vibrant aroma of fresh fruit, it is a well structured and perfectly balanced wine with an exquisite finish. Pair with Mexican cuisine or dishes with tomato-based sauces.

### **Tommasi Rompicollo Poggio al Tufo - Tuscany, Italy (Red Club) \$17.99**

Rompicollo vineyard has southern exposure, volcanic soil rich in "tufo" (tuff) and is densely planted (6500 vines/hectare) for maximum fruit quality. It is comprised of 60% Sangiovese and 40% Cabernet Sauvignon, and ferments for 10 days in temperature controlled stainless steel tanks; 12 months maturation in Slavonian oaks 65HI. It expresses an intense bouquet of mature red berries fruits, and is well-balanced with good structure and lengthy finish with fruity flavors. Pairs well with Italian pasta with red meat sauce, white meats, and fresh cheeses.

## HIGHLAND FINE WINE FEBRUARY 2017 HALF CASE - WHITE

### **Domaine Blard et Fils Abymes "Micraster" Jacquere - Savoie, France (Mixed/White Club) \$19.99**

Faithful to family tradition, but also open to modernity, Blard et Fils has been making wine for five generations, located between the communes of Les Marches and Chaparellian, a few meters from Saint-André lake. Situated on the foothills of Chartreuse, the family estate produces mainly Savoy white wines. Comprised of 100% Jacquere, 'Micraster' exhibits flint and floral aromas, with excellent minerality, white flower, citrus white flesh fruits, and candied lemon. Agreement with a wide array of seafood and cheese.

### **Château de Villeneuve Saumur Chenin Blanc - Saumur, France (Mixed/White Club) \$17.99**

The 18th century Château de Villeneuve sits high on a plateau overlooking the Loire in Souzay-Champigny, two kilometers upriver from Saumur. Viticulture is organic and harvests are by hand, with total de-stemming. Fermentation is through indigenous yeasts, and aging is in a mix of new and neutral barrels. In the glass, the wine has a radiant, golden straw color. Ripe honeydew, Golden Delicious apples, crystalized honey, and lemon verbena move in and out of the foreground, adding orange tea, chervil, parsley, and quince. The core exhibits exotic white stone fruit, pineapple, and dried honeycomb, with sensational limestone minerality and refreshing crisp acidity. Pairs well with Mediterranean foods, sushi, fattier fish, poultry, and cow's milk cheeses.

### **Las Bas Gewurztraminer - Somontano, Spain (Mixed/White Club) \$13.99**

"Somontano" can be translated as "under the mountain", as the region sits in the shadow of the foothills of the Pyrenees. The area has been planted with vineyards since Roman times, around 500 BC. The Las Bas vineyards are some of the northernmost in Spain. Winemaker Óscar Martínez Camiruaga grows this 100% Gewürztraminer in the Torresalás vineyard, which was first harvested in the 2nd week of August 2016. Cold fermentation in stainless steel tanks was followed by lees aging with daily battonage for 3 months. Clean aromas of exotic fruits and floral notes continue on the complex, lively palate. Soft in the mouth with balanced structure and a long, elegant finish. Some good pairings include shellfish, chicken or pork and spicy dishes.

### **Château Pesquie Le Paradou Viognier - Ventoux, France (White Club) \$ 10.99**

Chateau Pesquie is run by the talented brothers, Alexandre & Frederic Chaudiere. A blend of 100% Viognier that spent 5 months in tank, Cotes du Ventoux Le Paradou Blanc comes from the hills just north of the town of Montpellier. Beautifully fresh and classic Viognier, it offers notions of lychee nut, white peach, flowers and big minerality to go with a rich, pure, supple palate. Decidedly gulpable and easy drinking, it's a superb white for mid-week drinking. The wines sell for a song, yet always deliver high-quality, loads of character and impeccably made profiles. Pair with roasted chicken, fatty fish, vegetables, baked brie, and soft cheeses.

### **Wither Sauvignon Blanc - Marlborough, New Zealand (White Club) \$10.99**

Light bodied and mouth-watering, but very intense! Wither Hills Sauvignon Blanc is amongst the very best examples of the famous Marlborough style. A classic and refreshing representation! Distinctly Marlborough, this Sauvignon Blanc exudes vibrant ripe citrus notes, crunchy greens and hints of tropical guava on the nose. It is lively on the palate with herbal gooseberry, lemon verbena, green apple, and lemon-grass flavors. A perfect match with seafood, prosciutto with rock melon, thai green curry fish, apple stuffed chicken breast, steamed mussels, and herbed couscous salad... Or simply on a patio with great company and repartee!

### **Lyrarakis Vilana White Wine - Crete, Greece (White Club) \$14.99**

The winery is situated in one of the most noteworthy vineyard regions of Crete, namely at Alagni, Heraklion, the most mountainous village of the appellation area (AOC) of PEZA. The family vineyard comprises of 14 hectares of gravel soil on limestone and is situated on an average altitude of 550 meters. The Vilana is the characteristic variety of Crete. Bright greenish-yellow color introduce aromas of herbs, citrus and yellow fruit harmoniously combined, enhancing the rich delicious character! Both the acidity and the finish make Vilana Lyrarakis a wine that combines beautifully with seafood, white meats, light pasta, and herbaceous salads.