

HIGHLAND FINE WINE FEBRUARY 2016 HALF CASE - WHITE

Antonelli Colli Martani Grechetto – Montefalco, Italy (Mixed and White Club) \$16.99

Grechetto is a grape of Greek origins that was planted throughout southern and central Italy. It found a home in Umbria where it is better known as the grape in Orvieto. This grape is also well known as the one of the main grapes used in Vin Santo all over Italy. With the recent surge in popularity of Sagrantino wines from Umbria, these producers began to make a white wine from the DOC Colli Martani. The Colli Martani wine is much more bold and fruity than Orvieto with big ripe peach characters and tropical fruit. The wine finishes with a creamy citrus and fresh tropical flower notes. This wine is great as an aperitif and will pair well with melon, prosciutto, or fresh seafood.

Aichenberg Gruner Veltliner – Niederosterreich, Austria (Mixed & White Club) \$11.99

This wine comes from Niederosterreich, which derives its name from its downriver location on the Danube river. This area is the picturesque area that you typically associate with Austrian wine country. The Danube serves as a check on the viscously cold winds that come from the Alps. The river tames this cold wind and makes vine growing possible in this typically continental climate. Wines from this area are made to be early drinking wines that are perfect for the rustic food of Austrian cuisine. This Gruner Veltliner wine is crisp with flavors of light citrus, crisp celery, and white flowers on the finish. Typical pairings for this wine are sausages, asparagus, charcuterie, or veal with a cream sauce.

Wyou Vinho Verde – Vinho Verde DO, Portugal (Mixed & White Club) \$8.99

Vinho Verde means 'green wine' in Portuguese and is a reference to the fresh clean flavors of this wine. Winemakers make this wine by first picking the grapes very early, typically early August when the grapes still have high acid levels. The wine is then fermented quickly and due to the low amount of sugar, the alcohol level usually does not get above 10%. While in the bottle, the leftover acids dissolve into the wine as carbon dioxide and create that tell tale, crisp effervescence that makes Vinho Verde so pleasant. This wine is great as an aperitif or with any tapas, charcuterie, grilled vegetables, or BBQ.

Nates Albarino – Costa de Cantabria, Spain (White Club) \$19.99

Costa de Cantabria is located west of Bilbao on the Bay of Biscay. The area is best known for Txakolina wines that are fresh and fruity wines meant to be drunk on the beach. Albarino is a relatively new arrival in Costa de Cantabria. It is typically grown in Galicia in the Rias Baixas region and is made into a fresh crisp wine that is meant for immediate consumption with a typical accompaniment of raw shellfish. Albarino from Costa de Cantabria is more like white Burgundy with creamy fruit flavors of green apple and mango and a lemon herb minerality that makes it a great accompaniment to roast lamb, grilled chicken, or grilled fish.

Otto's Constant Dream Sauvignon Blanc – Marlborough, New Zealand (White Club) \$14.99

This wine is a great example of the new type of wine market that is developing in the US. Otto's Constant Dream is owned by Communal Brands which is based in New York state. They own no vineyards, but source their fruit from winemakers all over the world in order to offer great wines at great prices. You are not paying for the upkeep of the vineyard, just the wine. Otto's Constant Dream or 'OCD' is a play on the obsessive nature of Melissa Saunders, part owner of Communal brands. This wine is quintessential Marlborough Sauvignon Blanc with big grapefruit and citrus with a fresh grassy finish. This wine will pair great with any seafood, any vegetable off the grill, or my favorite, goat cheese.

Originals Chardonnay – Columbia Valley, Washington (White Club) \$12.99

The Originals winery has the goal of making wines out of grapes that are grown in regions that share the same latitude, climate, soil, and growing conditions as their 'ORIGINAL' ancestry. This Chardonnay is grown on limestone soils in Columbia Valley similar to the soils found in Burgundy where Chardonnay is the main white wine. This Chardonnay has full, creamy flavors of red apple and tropical fruits with intense white flowers and toasted herbs on the finish. This wine is perfect with roasted chicken or any cream sauced dish.

HIGHLAND FINE WINE FEBRUARY 2016 HALF CASE - RED

Calatrasi & Micciche 'Uomo' – Sicily, Italy (Mixed & Red Club) \$18.99

Calatrasi is a great example of why we at Highland Fine Wine love the wines that are coming out of Sicily now. The Calatrasi & Micciche family have been growing grapes in Sicily since 1780, but just recently made their wines available in the American market. They are classically old European in their approach to winemaking and grape growing. No herbicides or pesticides are used in the winery. They use a minimal approach to growing that integrates the mountainous Sicilian environment, animals, insects, and herbs, to create an eco system where grapes are just one part of the equation. This red is a blend of 60% Nero d' Avola and 40% Merlot with flavors of bright, fresh red berry fruit, some fresh forest floor character, and a bright floral finish. This is a versatile pairing wine and will go well with chicken, fish, shellfish, or light steaks.

Bodegas Clos Lojen – Manchuela, Spain (Mixed & Red Club) \$16.99

Clos Lojen is located in Central eastern Spain where high desert is not too drastic a word to describe the landscape. The Bobal grape is native to this region and can withstand the scorching temperatures and minimal water of the environment. Bobal is usually used as a bulk grape that ends up in spirits, but wineries such as Clos Lojen decided to tame the vigorous Bobal vine and try to get a more fine wine worthy grape. The result is this fine wine that has all the hallmarks of Zinfandel or southern Italian wines. The wine has dense blueberry and dark cherry characters with an interesting rustic herb aroma and a sweet spice finish. This wine is new and delicious and should be a part of everybody's list of wines to get for the winter.

Gerard Bertrand Pinot Noir – South of France IGT, France (Mixed & Red Club) \$11.99

The South of France has traditionally been known more for its beaches and casinos than its wine. In recent years, much like the rest of Europe, winemakers and land owners are forgoing sale of their grapes to the local bulk wine coop, and have started to make their own wines. This recent occurrence is also accompanied by the land owners new found wisdom of organic and biodynamic viticulture. This Pinot Noir is the product of organically grown grapes with little interference in the wine making. What you taste is pure Pinot Noir fruit with little oak influence. The flavors are fresh and clean with cranberry and strawberry characters with a pleasant floral finish.

Grapesmith and Crusher Cabernet Sauvignon – Columbia Valley, Washington (Red Club) \$15.99

We love wines from Columbia Valley because they always show the character of the place that the grapes are grown. This lovely Cab has delicious currant fruit with graphite tannins, some lavender floral notes, and pleasant baking spices on the finish. Like most of the Columbia Valley, the grapes are grown sustainably and planted on original rootstock. The wine tastes more like a Bordeaux wine than one from California. This wine is delicious with any roast, BBQ, or grilled vegetables.

Badia alle Cortia Montepulciano d' Abruzzo – Abruzzo, Italy (Red Club) \$10.99

Abruzzo is sometimes called the garden of Italy as 70% of the region is national forest. The region is famous as a way station for ships leaving Venice for the Mediterranean and the local Montepulciano grape became the grape of choice for these merchants coming and going. The wine has a characteristically rustic flavor with dense red plum fruit, dried flowers and big baking spices on the finish. This wine is classic pasta and pizza wine.

Maison Nicolas Malbec – Cahors, France (Red Club) \$11.99

Cahors is located just east of Bordeaux and is famous for wines made out of 100% Malbec. The Malbec of Cahors is very different than the Argentinian variety. Cahors has a dark black color with dense blue fruit characters with rustic herbs that tame the dense tannins on the finish. Cassoulet, a classic meat stew, is the famous dish from Cahors and this Malbec would be a perfect accompaniment. This wine will also pair well with steaks, roasts, or anything from the grill.