

HIGHLAND FINE WINE

FEBRUARY 2019 HALF CASE - WHITE

HACIENDA EL TERNERO 2015, D.O.C. RIOJA, SPAIN- \$11.99 (MIXED)

Discover the romantic culture of Spain in this bottle. There is a certain depth in structure and texture. Aged with a hint of oak to add dimension, this traditional vinification has a touch of modernity as well. Aromas of tropical blossom flowers are supported by flavors of pineapple, Bartlett pear, and green apple. La Rioja is steeped in colorful history which includes this famed winery dating back to 1077! The vineyards are among some of the highest in all Rioja, ensuring a remarkable streak of acidity. Open a bottle and enjoy the best of the past today.

ANDRE BRUNEL 'LA BECASSONNE' 2016, COTES DU RHONE, FRANCE- \$17.99 (MIXED)

Rhone Valley is home to some stunning reds. Chateauneuf-du-Pape, Gigondas and Hermitage come to mind just by the mention of Rhone. The whites of Rhone have long lived in the shadows of red however with the changing palate of the consumer (YOU), that trend is changing. This vineyard is situated to the rising sun yet protected by a canopy of trees which optimizes the balance of acid and fruit. A blend of Roussanne, Clairette, and Grenache Blanc, this wine is expressive and floral. This wine was made to be easy to drink- and you will agree after the first mouthful. Get ahead of the curve and get into this French favorite.

SENDA VERDE ALBARINO 2017, RIAS BIAXAS, SPAIN- \$14.99 (MIXED)

Albarino is the darling grape of Northern Spain. Bright and attractive, this wine shows stone fruit (think white peach and apricot) with a minerality that is signature Rias Baixas. The region is often referred to as "Green Spain", referential to the lush green landscapes cultivated by both geologic and oceanic influencers. The final product is a wine that is fresh and vigorous. Adding Albarino to your 'grape wheelhouse' will surely not disappoint, especially when served with vegetal greens (kale, Brussels sprouts) or fresh seafood (Paella would be fantastic!).

VILLA BRICI RIBOLLA GIALLA 2016, PRIMORSKA, SLOVENIA- \$11.99

Slovenia is romantically referred to as the Green Treasure of Europe. The Mediterranean climate offers a perfect balance of warm sea air with the cool breeze of the Alps. Grapes thrive in conditions such as this so it stands to reason this region in Slovenia would produce some whites of noted quality. Known as Rebula in Slovenia, this grape is linked to Italy as well. Light bodied with high acid and floral aromatics, this wine may be new to you although Slovenia is home to some of the oldest growing vines in the wine business. If you order a glass of wine at lunch, this should be it!

HERITANCE SAUVIGNON BLANC 2015, NAPA, CALIFORNIA- \$15.99

Everyone loves Sauvignon Blanc. Everyone loves Napa. Therefore everyone will love this wine. Heritage has properties throughout Napa from Oakville, Rutherford, and St. Helena. The variety of growing sites (elevation, precipitation, soil/terroir) creates complexity. With melon, Asian pear, and orange blossom on the palate, this California white is refreshing and vibrant. Food pairings are infinite, leaning towards herb roasted fowl and fish. Make sure to have a few bottles on hand because everyone will love Heritage!

DOMAINE DES DIABLES 'LES PETITS DIABLES' ROSE 2017, COTES DE PROVENCE, FRANCE- \$18.99

Rose has a new tradition of never going out of season. Once thought to be a warm weather only wine, Rose is enjoying year round status. A blend of Cinsault, Syrah, and Grenache, this wine is what we all love about Provence- floral and soft, aromatic and fresh. Named for the youngest son of the wine making family, this Rose is also somewhat of a mischief maker in it's price. Provençal Rose prices have risen steadily yet this wine bucks that trend with aggressive pricing. A wine that is both budget friendly and delivers on flavor should not be missed- especially when it's so in season!

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FEBRUARY 2019 HALF CASE - RED

LE BALLON RED 2017, PAYS D'OC, FRANCE- \$14.99 (MIXED)

France wrote the book on romance. Images of Paris in moonlight, luxurious Champagne fueled dinners, and rolling hills-capped vineyards immediately come to mind. From the first taste of this wine you will be instantly transported to the wine country of France. Subtle nuances of dark red fruit and herbs are prevalent here with vibrant acidity and firm tannin, creating an experience to be enjoyed either alone or in the company of food. As we are celebrating the month of love, this wine fits that profile in every way. Fall in love with France with every taste!

NIA PINOT NOIR 2016, CALIFORNIA- \$13.99 (MIXED)

What we love most about Pinot is its how it can be interpreted. From the classic style of Burgundy to the neo-Burgundian style of Oregon, to the fuller bodied Californian to the spiced New Zealand, Pinot can be everything you never knew you needed. Nia represents California well. Full bodied with silky tannins, this wine can migrate course to course- or stand on its on. Pinot is a common denominator wine; it is enjoyed by everyone. Open a bottle while entertaining guests and you will soon be uncorking a second bottle!

CARUSO MININI 'TERRE DI GIUMARA' 2016, SICILY, ITALY- \$17.99 (MIXED)

Sicily is quickly becoming one of our favorite Italian regions. Their wines usually include indigenous grapes that reflect their specific terroir which deliver on flavor and value. Frappato is lighter and ethereal, blended with the more brooding, serious minded Nerello Mascalese, to create a wine of significant balance and content. With a slight chill this red will quickly become a mainstay in your collection. Recently this wine was enjoyed with pizza and was a total hit! The Mediterranean climate ensures vibrant acidity and maximum flavor.

VENICA MERLOT 2016, COLLIO, ITALY- \$16.99

As American wine drinkers pay renewed attention to underrated, classic grapes and curiously explore offbeat, indigenous varieties, there are certainly some fashionable grape varieties on the scene. Merlot is NOT one of them. Whether blamed on the "Sideways" effect or attributed to the perception of a fruity, nondescript flavor profile, Merlot gets a bad rap. When vinified well, Merlot morphs when it is planted in different regions. This interpretation is from North Italy so forget what you think you know about Merlot and experience the silky tannins and smooth structure of this bottle!

LAS LAJAS MALBEC 2016, LA RIOJA, SPAIN- \$12.99

La Rioja is a wine region in the foothills of the Andes Mountains in western Argentina, north of Mendoza and San Juan. The mountainous terroir of the region is particularly suited to Malbec. The province is home to two kinds of wine growing: industrialized and traditional. The former involves large-scale production, with the vineyards often harvested by machines. The latter involves the homemade production of regional wines, with the grapes picked and then sorted by hand, and great care taken in the cellar to produce a limited quantity of high-quality wines. Las Lajas Estate embraces the traditional approach, and it shows in its 2011 Malbec Reserva, a juicy and fruit-forward wine that is packed with personality. It's a delicious example of passionate winemaking utilizing grapes grown in a special place.

BELLA PAZZA VENETO ROSSO 2017, VENETO, ITALY- 16.99

Literally translated to "crazy beautiful" this enchanting red is harmonious and balanced. Lush fruit gives way to purple floral aromatics- truly a wine to be experienced. This producer makes a diverse array of wines, with this red blend being our staff favorite. A blend of Corvina (found in Valpolicella), Cabernet (provides structure) and Merlot (smooth tannin), Bella Pazzo checks off ALL the boxes- AND it's a large 1 liter format. **Pro tip** Chill this wine for 20 minutes and serve. That slight chill elevates the elegance of this blend and creates an experience that is oh so Italy.