

## HIGHLAND FINE WINE JUNE 2015 HALF CASE - WHITE

### **Clos Henri Petit Clos Sauvignon Blanc – Marlborough, New Zealand (Mixed and White Club) \$18.99**

Witness 10 generations of wine experience in a glass. Clos Henri is owned and operated by one of the most famous and long lived wine families in France. The Bourgeois family has been growing and making Sauvignon Blanc in the Loire valley of France for 250 years. Growing grapes in New Zealand is a natural extension of the Bourgeois family's wealth of knowledge for Sauvignon Blanc. Made from organically grown grapes, the wine has subtle tones of bright white peaches, grapefruit skin, and lemon meringue. The fruit is accompanied by mineral tones that bring out freshness of fruit aroma and a gentle acidity on the finish. This wine is a far cry from the citrus bombs of other New Zealand whites. This wine is perfect with fresh oysters, fried or grilled trout, or fresh goat cheese.

### **Vento di Mare Pinot Grigio – Sicily, Italy (Mixed & White Club) \$11.99**

Sicily is becoming a must when it comes to Italian wine. This Island is not just for Marsala anymore. A dry, sun drenched, and windy climate makes Sicily an ideal place for both red and white wine of great quality. Vento di Mare means wind of the sea, and it is this wind that allows the winery to grow grapes organically with no need for pesticides or fungicides due to the dry climate. These grapes are made into a crisp white wine with fresh flavors of bright apricot, mandarin orange skin, and lime juice. The pleasant floral aromas make this wine a must for the summer. Enjoy this Pinot Grigio with charcuterie, any summer vegetable dishes, or just by itself.

### **Heredia de Penalosa Verdejo – Rueda, Spain (Mixed & White Club) \$13.99**

Rueda is located 100 miles west of Madrid on the Duero river in central Spain. Rueda is also blessed with multiple monasteries and mosques which beckons to a history of Moorish and Christian rule. Rueda is also blessed with much cooler temperatures than most of central Spain. This cool climate makes Rueda a perfect place for the native Verdejo grape to thrive. This smooth white wine has flavors of dried apricot, kaffir lime, bright lemon skin, melon, and green apple fruit. The texture is a bit creamier on the palate and has a gentle minerality that will make you crave food to accompany your wine. Rueda is famous for roasted lamb and gazpacho, both of which are great accompaniments to this wine.

### **Caparzo Chardonnay – Tuscany, Italy (White Club) \$16.99**

The Caparzo winery is located in the Val d' Orcia in Montalcino. The vineyard was first bought in the 60's by tenant farmers who took a mainly forested piece of land and made a winery that produces some excellent wines. They are well known for their new world styled Brunello wines, but also make delightful white wines that do not need 10 years of cellaring to enjoy. Caparzo, like other wineries in Tuscany, is contributing to a new truly Italian style of Chardonnay, made with some oak influence, but with an emphasis on fresh acidity and a sweet herb and spice note on the finish. Subtle flavors of citrus fruits and red apple skin contribute to the overall rounded texture of this delicious Chardonnay. This wine will pair great with grilled salmon, grilled chicken with goat cheese or pasta with citrus cream sauce.

### **Sofos White Blend – Corinth, Greece (White Club) \$12.99**

In 1993 George Gioulis left the University of Bordeaux to found the first organic vineyard in his ancestral home of Klimenti in the province of Corinth. The winery is situated at an elevation of 2700 feet on Mt. Ziria. This elevation makes the winery much cooler than the rest of sun baked Greece. This cool, windy climate, creates a dry, sunny climate that is perfect for the many indigenous grapes of Greece, along with some transplants grapes. Sofos white is made of 50% Moschofilero and 50% Chardonnay. Moschofilero adds some structure and floral component to wine while Chardonnay brings bright green apple and a strong acidity. Sofos is delicious with olives, hummus, roasted chicken, or any summer vegetables you like.

### **Domaine de Listinonu Rose – Corsica, France (White Club) \$14.99**

We are constantly looking for new roses during the summer. I tasted this Corsican rose and thought this would be a great addition to any summer party. Made of the Sciacarellu grape, which is native to Corsica, this wine has the light, floral character that you would attribute to a rose from Provence or the south of France, but a pleasant mineral tone that craves food. Think of this wine as iced tea with a kick. Drink this wine with any light cheeses, charcuterie, or grilled vegetables.

## HIGHLAND FINE WINE JUNE 2015 HALF CASE - RED

### **Easton Zinfandel – Amador County (Mixed & Red Club) \$19.99**

Bill Easton opened his winery on the Sierra foothills, 120 miles east of Napa, in 1986. He was struck by the high elevation terrior and the cool, dry climate, which is perfect for many varieties of grapes. This Zinfandel is blended from lots with vine age of up to 80 years old which creates a more structured, powerful Zinfandel. This wine has flavors of bright red cherry, dark strawberry, mocha, and dried rose petals. The wine is laced with baking spices on the finish which come from the 10 months of French oak aging. This is not your usual jam jar zinfandel. It is best with food. Try this with BBQ, hamburgers, or any thing from the grill.

### **Visconti della Rocca Montepulciano di Abruzzo – Abruzzo, Italy (Mixed & Red Club) \$14.99**

Abruzzo is known as the “Greenest Region in Europe” due to its 3 national parks and glacier that take up half of the region. This region is also famous for Montepulciano grapes. Montepulciano d’Abruzzo is one of the most exported wines in Italy. Visconti is a very traditional winery. They handpick the grapes and use old large Slavonian oak barrels for aging. These techniques create flavors of black plums and jasmine with mocha, vanilla, and dried herbs on the finish. The wine has full, firm tannins, a rich palate and gentle acidity. Great parings with this wine are the traditional fare of southern Italy, pasta, ossobucco, game of any kind or roast duck with green peppercorn sauce.

### **Dominio de Eguren ‘Codice’ – Tierra de Castilla, Spain (Mixed & Red Club) \$11.99**

Codice is an attempt by the historic Sierra Cantabria winery of making a Tempranillo that is early drinking with some of the complexity of an aged rioja. This Tempranillo is made from grapes in the large wine region that surrounds the city of Madrid and includes La Mancha. The wine has flavors dark red raspberry, red cherry, dried lavender and vanilla spice on the finish. The wine has a medium body, with well integrated tannins and a fresh acidity. This wine is delicious with any roasted lamb, paiella, grilled meats or pasta with meat sauce.

### **Le Monde Cabernet Franc – Friuli, Italy (Red Club) \$19.99**

This winery has connections to two historical Empires. The name of the winery comes from the German word “Mundio” which referred to the protection granted by the Austrian emperor on choice lands. The Serenissima, Venetian Republic, built canals that connected the Le Monde winery to the Venetian Lagoon. Cabernet Franc has been planted in Friuli for centuries and takes on the characteristic green peppercorn flavor along fresh red berry fruits and herbs. The wine is aged in stainless steel for 6 months and then in the bottle for 1 year before release. This aging regimen allows the tannins to fully integrate and the grippy acid to stabilize, which brings a balanced, refreshing red wine. Drink this red with roasted chicken, grilled salmon, margherita pizza or pasta with red sauce.

### **Alto Los Romeros Carmenere – Central Valley, Chile (Red Club) \$12.99**

Alto Los Romeros is located 80 miles south of Santiago on the foothills of the Andes mountains. This region is well known for Carmenere. Originally, in the early 20<sup>th</sup> century, grape growers believed they were planting Merlot and began to market a Merlot wine that had an uncharacteristic herbal taste that they thought was unique to Chile. Eventually, in the 90’s, growers realized that they had a different grape that is defined by its bright fruit and herb flavors. Drink this wine with any roasted meat, hard cheese, pasta, or empanadas.

### **Chapelle-St.-Arnoux Cotes du Rhone – Rhone Valley, France (Red Club) \$12.99**

Chapelle-St.-Arnoux is located in the village of Ventoux, east of the Rhone river and the Cotes du Rhone. The make wines from every village and region of the southern Rhone. Know for easily drinkable wines with the tell tale ‘terroir’ of each region. This Cotes du Rhone wine has flavors of dark red cherry, cassis, licquorice, dark, dried lavender and roasted rosemary. It is very complex for a simple Cotes du Rhone. Enjoy this wine with roasted meats or any dense cheese.