

HIGHLAND FINE WINE JANUARY 2017 HALF CASE - RED

Riebeek Cellars Pinotage - Swartland, South Africa (Mixed/Red Club) \$9.99

Just an hour north of Capetown and historically known as the region's breadbasket, Swartland has evolved into an exciting and revolutionary wine region. Winemakers call the uniquely complex flavors of the region's wine "Swartlandness," or what might otherwise be dubbed 'terroir'. Like all other regions, Swartland grows South Africa's signature varietal, Pinotage; a cross-breed of Cinsault and Pinot Noir. Riebeek Cellars brings forward the "Swartlandness" character in this Pinotage, offering up ripe plum and brambly fruit notes with subtle but lingering oak. This smooth and easy, fruit-driven wine pairs well with rare beef dishes, casseroles, and spicy chicken.

Castello ColleMassari "Rigoletto" Rosso - Montecucco DOC., Italy (Mixed/Red Club) \$19.99

Situated in southern Tuscany, the Montecucco DOC has a celebrated history of winemaking that dates back as far as the 8th century. However, the region was only awarded its DOC classification in the last two decades. The region has made a name for itself with their Sangiovese-based wines known as Montecucco Rosso. The wines are defined by sweet cherry fruit flavors and fine tannins. The estate of Castello ColleMassari does not disappoint with this rosso, a blend of 70% Sangiovese and 30% blending grapes. This wine is extremely well balanced with sweet tannins that are never aggressive. Truly a pleasure to drink.

Cieck Rosso Canavese - Canavese, Italy (Mixed/Red Club) \$19.99

An awesome blend of 60% Barbera, 20% Neretto di San Giorgio, 15% Nebbiolo and 5% Freisa, this Rosso brings incredible flavors of plum and berry with a subtle background of oak. The Canavese region has long made wines with similar blends, capturing the variety of grapes grown in each vineyard. Vineyards are rarely single varietal in this region. This blend has good structure and lingers on the palate. There are notes of sweet vanilla and hints of licorice and caramel. Pair with salami and seasoned cheeses!

Calipaso Cabernet Sauvignon - Paso Robles, CA (Red Club) \$14.99

The Calipaso Winery is located along California's Central coast where it benefits from the long growing season with warm days and cool nights that allows these Paso Robles fruits to ripen beautifully. The winery blends 89% estate grown Cabernet with 11% estate Merlot, creating a dry medium bodied wine with succulent fruits and soft tannins. The dark fruits of this wine are paired beautifully with sweet oak and vanilla flavors and a hint of baking spices. Drink this wine with hearty meats or your favorite comfort food.

La Playa Carmenere - Colchagua Valley, Chile (Red Club) \$7.99

Colchagua is dubbed by many to be the next Napa and for good reason. The Colchagua Valley has exceptional soil and microclimates and the wine industry has worked to develop methods that reflect this exquisite growing climate. This wine spends 10 months in stainless steel tank, and 2 months in oak giving it a subtle oak that allows the Carmenere fruit to shine. This wine is a rich maroon color with ripe fruit notes like cassis balanced with spices and herbs and a touch of smokey pepper. You can pair with lighter meat dishes or drink by itself. All around a very approachable and balanced wine!

Stephane Ogier "Le Temps Est Venu" - Cotes du Rhone, France (Red Club) \$18.99

This wine is a spectacularly sophisticated bottling! Le Temps est Venu, meaning "the time has come" is famed Stephane Ogier's first departure from his typical Syrah-based wines. He gave the wine the name to signify his decision to try something new by working with Grenache. A challenge that we can confidently say was a success! This is a finessed and fruit-driven Cote-du-Rhone with an unbeatable quality/price ratio. Fresh cherry, violets with a hint of spices; try this with rosemary flavored meats or a savory stew.

HIGHLAND FINE WINE JANUARY 2017 HALF CASE - WHITE

Ceretto "Blange" Langhe Arneis - Langhe D.O.C, Italy(Mixed/White Club) \$19.99

Arneis has long been the reigning white wine grape from the Langhe area of Piedmont, though often overshadowed by the regions more popular reds. Arneis creates easy-drinking, clean wines with crisp stone fruit and citrus flavors. The name of the wine, Blange, is derived from the French word for baker (boulangier), as legend has it that the site of this vineyard is where Napoleon's bakers made their camp when his armies ventured into the area. The Blange has a snappy limestone minerality with no oak to weigh it down and low acidity, making it great for sipping.

Weingut Stadt Krems Gruner Veltliner - Kremstal, Austria (Mixed/White Club) \$14.99

2015 was a good and ripe vintage for Kremstal wines! The region experienced a beautiful spring, which involved good blooming conditions. A fresh and fruity wine, not too heavy but not too light, with white currant, citrus fruits, and a touch of white pepper. Thanks to ideal conditions, this wine is well balanced, with yellow-fruits and complex minerality. Versatile enough to pair with traditional Austrian cuisine or Asian dishes and fresh salads.

Domaine du Tariquet Chardonnay - Cotes de Gascogne, France (Mixed/White Club) \$13.99

A great first course pairing wine! The Domaine du Tariquet is fresh to start and then gives way to richer flavors. The wine has a well-rounded palate with some aromatic intensity with shades of vanilla oak. With notes of candied citrus peel, pineapple, some floral elements, and just a hint of butter, this is more medium for a Chardonnay and aged in French oak. Try pairing with a roquefort salad or savory squash dish.

Protea Chenin Blanc - Western Cape, South Africa (White Club) \$15.99

Named for South Africa's national flower, Protea is an appealing and aromatic Chenin Blanc with rich white fruit flavors with a touch of honeysuckle and some subtle citrus overtones. To match such a pretty wine, the winery wanted to design a dazzling bottle, so they enlisted designer Mark Eisen, a fashion designer turned glass artist. Eisen used an advanced screen application in which nontoxic ink fuses with the glass at very high temperatures. An artful bottle worthy of the wine inside. These grapes are crushed and fermented in steel tanks, then left on the lees for 5 months before bottling, giving the wine a smooth finish.

Gotas de Mar Godello - Ribeiro, Spain (White Club) \$18.99

Grown in the granite soils of the northwestern region of Ribeiro, Gotas de Mar Godello is a charming and energetic white wine. Just a few decades ago, this grape had nearly disappeared from Spain. But efforts made by a small number of growers, not only saved Godello but also inspired producers all over the region to see what could be done with this charming grape. Stone fruit aromas are followed by more tropical flavors and stony minerality. This wine sees 6 months on the lees with some stirring but maintains a clean and steely acidity.

Mapuche Sauvignon Blanc - Central Valley, Chile (White Club) \$10.99

A vibrant Chilean Sauvignon Blanc! Mapuche, named for the ancient indigenous people of Southern Chile, employs vineyard techniques to maximize sun exposure and ripening of their grapes. The hand-harvested grapes are tank fermented with extended skin contact, to help heighten complexity and flavor extraction. There are notes of bright citrus fruits and green apple with a mouthwatering acidity that lies clean on the palate. This wine is ideally paired with light fish dishes seasoned with fresh herbs like cilantro or parsley, and citrus.