

HIGHLAND FINE WINE JANUARY 2018 HALF CASE - RED

Cafaggio Chianti Classico, Tuscany, Italy - (Mixed/Red Club) \$16.99

There are 8 sub-regions in Tuscany, Classico easily being the most famous of all of them and generally being known for producing some of the highest quality Chiantis. You'll know that your bottle is certified Chianti Classico by the sticker on the neck of the bottle featuring a black rooster. This bottle is 100% Sangiovese and is aged in Slavonian oak for richness. Don't be confused by Slavonian oak here- it's not related to the country with a similar name but instead is a region in Croatia. As you probably know, Chianti is a GREAT food pairing due to its high acid so pair this beauty with... practically anything.

Estampa Estate Cabernet Sauvignon - Colchagua, Chile (Mixed/Red Club) \$13.99

Chile produces more Cabernet Sauvignon than almost any country in the world, including the US, save for France. Estampa is located in the Central Valley region and more specifically the Colchagua Valley sub-region. They are the only winery in all of Chile that focuses solely on blends. This wine is 91% Cabernet and 9% Petit Verdot. For the unfamiliar, Petit Verdot is a full bodied grape commonly used in Bordeaux, France. It lends floral and herb notes to the wine. This sustainably harvested wine is inky, with firm tannins and a long finish. Dump this guy into a decanter or through the aerator to really see it at its best.

Sierra Cantabria Seleccion - Rioja, Spain (Mixed/Red Club) \$10.99

Sierra Cantabria is a winery of history. The family moved from Bordeaux to Rioja in 1870. Their vineyards in Bordeaux had recently been destroyed by the phylloxera root louse and they looked for higher ground to replant where the louse had not invaded. They began making wines in Rioja in the traditional Bordeaux style, with long aging and maceration (the process of steeping, essentially, the juice on the stems and skins), eventually creating a whole new Rioja style with oak influence and oxidation that brings a new leather and sandalwood kind of quality. These wines are also different in that they are made exclusively from American oak which gives a coconut and dill aroma to the finished wine. Sierra Cantabria has flavors of dark cherries, dried flowers and dill and will pair well with BBQ or any winter stews.

Hermann J. Wiemer Vineyards Red Field Blend - Seneca Lake, New York (Red Club) \$17.99

After Prohibition killed what was a thriving wine region in New York, Hermann J. Wiemer arrived in the Finger Lakes region from Germany in the mid 1970s, determined to make a world renowned Riesling. He accomplished not only that but also was a pioneer in reviving the region. Now, nearly 40 years later, the winery produces two dozen wines. This field blend is one of our favorites; it's a proprietary blend of Cabernet Franc, Cabernet Sauvignon, Merlot, and Blaufränkisch. It's a fantastic every day sipper.

Perrini Negroamaro Salento IGT - Puglia, Italy (Red Club) \$15.99

Puglia lies in southern Italy, specifically in the boot of the heel, which is the Salento Peninsula. The winery, run by a brother and sister duo, went 100% certified organic in 1993, at a time when organic farming practices for wine were not yet mainstream. This wine is all Negroamaro, a dark skinned grape known for its savory flavor profile. Our selection is slightly less earth driven than most wines out of this region and it has a freshness to it that we loved. Dried fruit and flowers abound on the palate. This bottle is practically begging to be paired with spaghetti and meatballs.

La Galope Malbec Comte Tolosan IGT - South of France (Red Club) \$10.99

The Comte Tolosan is the name of a large French regional food territory that includes most of the southern and Central France from the Pyrenees on the Spanish border to the Massif Central in central France. Most of the red grapes in these wines include Cabernet Franc, Cabernet Sauvignon, Merlot and the Malbec grape, which is native to this area of France. French Malbec has an earthier but cleaner style than Malbecs from Argentina and can be drunk on its own or with hearty dishes. This wine is very classic with Cassoulet or any style of hearty meats and cheeses.

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Wieninger Grüner Veltliner - Vienna Hills, Austria (Mixed/White Club) \$17.99

Grüner Veltliner was first planted in Veltlin, a village in the southern Alps that's now actually part of Italy. Wieninger is located in Vienna, the only capital in the world that produces a significant amount of wine within its city limits. Many Austrian wineries have moved to Biodynamic practices (a philosophy that involves the full life cycle, sometimes planting and harvesting according to the lunar calendar, and often minimal intervention in the winemaking process) and Wieninger is no exception. This dry white has lime, green pepper, and celery salt on the palate and its high acid makes it a perfect pairing for whatever spicy dish you're preparing tonight.

Lieb Cellars 'Bridge Lane' Chardonnay - Long Island, New York (Mixed/White Club) \$15.99

You might be wondering why we picked not one but two wines from New York this month. What many people don't know is that New York has been a not insignificant wine region since the late 1800s. As with most domestic wine regions, production died during Prohibition but NY State is now home to 6 AVAs. Bridge Lane is located on Long Island and they focus on sustainable practices and small batch production. This 100% Chardonnay is unoaked, with nice minerality and stone fruit and green apple on the palate. This is a great Chardonnay for the non-Chardonnay drinker!

Chateau du Trignon Cotes du Rhône 'Viognier' - Southern Rhone (Mixed/White Club) \$13.99

Famille Quiot, owners of Chateau du Trignon, has been making wine in the Southern Rhône of France since 1740. They started with reds close to Chateauneuf du Pape and began to branch out to whites and rosés like Domaine Houchart. Chateau du Trignon is located around the Rhône villages of Gigondas and Vacqueyras. Viognier grapes are planted on the limestone cliffs of the Dentelles de Montmirail that surround the other, better known wine regions in the area. Viognier prefers the alkali limestone soils of the region and produces a dense, fruity, and refined wine that is great with pork, roasted chicken or a roasted fish. This is a great white wine for the winter.

Pipoli Vigneti del Vulture Greco/Fiano - Basilicata, Italy (White Club) \$17.99

The region of Basilicata, in southern Italy, is made mostly of the southern end of the Apennine Mountains. In what would be a region too warm for winemaking, the hills and valleys in the mountains create microclimates where both white and red grapes can grow and flourish. Greco and Fiano are two white grapes that do well in the volcanic soils of southern Italy with the Greco grape giving freshness and citrus notes and the Fiano grape giving body and floral notes. This wine is big, fruity, and has a pleasant salinity on the finish. Drink this with any seafood or roasted chicken dishes with pasta.

Marlborough Estate Sauvignon Blanc - Marlborough, New Zealand (White Club) \$14.99

Marlborough Estate is a harbinger for the growth of the Marlborough region as a whole. The growth of the most famous of New Zealand wine regions has created the necessity for Negociant producers who purchase fruit from the best areas of the region and make their own blend. This winery, owned by the importer Dreyfus Ashby, takes crisp and high acid grapes from the southern portion of Marlborough Valley and blends them with the softer, more citrus driven grapes from the north. The end result is a balanced Sauvignon Blanc that has some citrus but finishes clean with a hint of green grass. Drink this with any goat cheese or trout dish.

Two Birds 'One Stone' Colombard - South of France (White Club) \$8.99

We're rounding out this month's white club with a delightful little French table wine. Colombard is a grape often used to make Armagnac brandy. This particular bottle drinks similar to a Sauvignon Blanc, although with slightly less citrus. It's lightly floral with hints of green grass. It's fresh and light and would make a great lunch wine or Sunday afternoon sipper.