

HIGHLAND FINE WINE **JANUARY 2019 HALF CASE - WHITE**

****EVERYTHING OLD IS NEW AGAIN! ALL OF OUR CURATED WINES HAIL FROM THE OLD WORLD. THROUGH YEARS OF METHODOICAL AND TRADITIONAL WINE MAKING, OLD WORLD WINES HAVE A SENSE OF HISTORY AND PLACE. HOWEVER MOST OF THESE WILL BE NEW TO YOU IN SOME WAY- UNUSUAL VARIETALS AND GROWING REGIONS, PRODUCERS YOU HAVE NOT EXPERIENCED, BOTTLES YOU HAVE NOT YET OPENED. ENJOY THESE OLD WORLD WINES THAT ARE SOON TO BECOME YOUR NEW TREASURES!****

BERTRAND 'PERLES DE SAUVIGNON BLANC' 2017, PAYS D'OC, FRANCE - \$13.99 (MIXED)

From the South of France comes this 'pearl of the Mediterranean.' Bertrand is a powerhouse Languedoc producer so the expectation level for this wine is already high. The cooler climate vineyards create some wines with citrus verve, fruits of gooseberry and green plum. Sauvignon Blanc is one of those wines everyone enjoys- and this is no exception. Give this tried and true producer a shot and experience one of the best Southern France has to offer. Pair with a variety of soft cheeses or with herbed chicken and vegetables.

VENTO DI MARE GRILLO 2017, SICILY, ITALY- \$11.99 (MIXED)

This Sicilian "Wind of the Seas" has a natural bouquet that is attractive for everyone. Grillo may not be a varietal that falls off your tongue- so think of it as a fuller, funkier Pinot Grigio. This Grillo has something to say and it speaks loudly with citrus and tropical fruits. Refreshing on the palate- and easy on the wallet- Grillo should be enjoyed with seafood, most especially oysters and lobster. Make sure you have a second bottle chilled and ready to drink!

DOM QUENARD VIN DE SAVOIE CHIGNIN 'VIELLES VIGNES' 2014, SAVOIE, FRANCE- \$14.99 (MIXED)

The idyllic landscape of the Savoy provides a sense of romance and tradition long lost in modern France. The snow capped mountains are landscaped with rolling green hills. The surprisingly warm micro climate is best suited for grapes such as Jacquere. This may very well be your introduction to Jacquere so you can expect bright lemon citrus with lip smacking acidity. Fresh and vibrant, Jacquere is classically enjoyed with fondue but more conventionally, anything fried!

CAVE DE TAIN MARSANNE 2016, HERMITAGE, FRANCE- \$16.99

Situated on 50 acres in legendary Hermitage, Cave de Tain is setting a new standard for Northern Rhone whites. Of course reds reign supreme here however Rhone does white too. And Rhone does white in its own unique way. Marsanne is one of only 3 main white varietals (along with Roussanne and Viognier) and it has a profile which is distinctively unique. This wine is rich and fruity, full of spice and Bosc pear. As this wine has a more noticeable texture, it should be paired with Asian foods which are layered with exotic flavors. Usually higher in alcohol, Marsanne is best enjoyed judiciously- or in the comfort of your own home!

VIGNOBLE DU REVEUR 'PIERRES SAUVAGES' BLEND 2016, ALSACE, FRANCE- \$16.99

The perfect counter point to the above mentioned Marsanne is this PINOT blend. Yes, Pinot blend! Alsace is well known for it's Pinot Blanc and Pinot Gris, yet this blend has 25% Pinot Noir! How crazy is that?? 12 months on the lees (lees add texture/weight to wine) makes this wine so unusual and unique, it's a MUST for our monthly half case. And just like the Marsanne, this wine should be enjoyed with Asian food (Thai or Viet!). Open a bottle of something unique and enjoy something old but new to you!

VIGNERONS DE LAUDAU-CHUSCLAN 'ENFANT TERRIBLE' WHITE 2017, RHONE, FRANCE- \$15.99

Co-operatives are essential to vital wine production in many key growing areas. Two such co-op's joined together due to falling sales and have enjoyed more financial security and consistency of product ever since. Their goal: to make wine that is fresh and accessible. The first scent of orange citrus reminds you of this mission statement. A thoughtful blend of Grenache Blanc, Clairette Blanc, Roussanne, and Viognier, this wine could introduce you to some of the more "forgotten" grapes of Rhone. Enjoy this wine with kale salads or cream based soups (perfect for the winter time!).

HIGHLAND FINE WINE **JANUARY 2019 HALF CASE - RED**

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STEPHANE OGIER 'LE TEMPS EST VENU' GRENACHE 2016, RHONE, FRANCE- \$18.99 (MIXED)

Rhone reds are some of the most finely crafted wines in the old world. Iconic producers such as Guigal and Chapoutier positioned Rhone in the ranks of Bordeaux and Burgundy by creating wines of distinction and style. Both of these producers bought fruit from Ogier so it was a matter of time before this farmer became an icon as well. "The Time Has Come" for a new adventure further south in Rhone, and this wine will transport you there. Mostly Grenache, you can pair this wine with French cuisine (coq au vin comes to mind) for a truly old world experience in your own home.

BODEGAS ALTANZA 'DOMINIO DE HEREDIA RIOJA 2016, RIOJA, SPAIN- \$14.99 (MIXED)

Spanish wines offer exceptional value and a bold entry into the world of European reds. Rioja is arguably the most prestigious (it is one of only 2 DOC classified regions) with Tempranillo being it's star. Rioja is subdivided into 3 sub-regions with Rioja Alta having the highest elevation, which assists in color, moderate alcohol level, and acidity. Altanza is the companion to BBQ ribs, shrimp and grits, even lasagna (red wine loves red sauce no matter the country!). Get into this red wine and taste the bold flavors of old world Spain.

VERSO ROSSO SALENTO 2016, PUGLIA, ITALY- \$12.99 (MIXED)

Italian wines are nothing new. We have all enjoyed some great juice from places such as Barolo and Chianti. Now let's travel further south and learn about Puglia, the heel of the boot, and what it can excite your palate. A very thoughtful representation of Primitivo and Negroamaro, Verso Rosso is almost a hedonistic experience-right in line with a true Italian dinner. Some of the grapes are 'appassimento' or raisinated so the flavor is concentrated and developed. Vibrant and spicy, the wine is in very small production. Travel outside your comfort zone and add depth to your tasting journey.

CASCARIN GALARIN 'LE QUERCE' BARBERA D'ASTI 2016, PIEDMONT, ITALY- \$18.99

Barbera is one of those almost perfect varietals. Low in tannin yet high in acid, Barbera can be paired with most anything. And this wine is from Asti (Barbera can also come from Alba, a more ripe interpretation of the grape) so it will be more bright and lighter. Barbera as a whole is charming and persuasive as it can migrate seamlessly through courses and encourages you to drink more because...well, frankly, it's amazing. This is my top choice for "host wine" at a dinner party. Buy another bottle for yourself though!

ANDRE BRUNEL VIN DE PAYS VAUCLUSE GRENACHE 2014, RHONE, FRANCE- \$12.99

Before anyone says anything- yes, we have TWO French Grenache in our bag this month. And it's not because we love Grenache (well, we do but...) rather it is our way of demonstrating how the technique of wine making is different from producer to producer. The Brunel family has a long tradition in Southern Rhone, and with experience comes technique that is representative of terroir. This wine is expressive and nuanced, layered with flavors that will certainly develop. This is your opportunity to try two Grenache blends side by side. Take notes! And do not be surprised if you happen to like BOTH!

LA QUERCIA MONTEPULCIANO D'ABRUZZO 2017, ABRUZZO, ITALY- \$11.99

This Montepulciano is a great example of what can happen when you match low-yield winemaking expertise with a prolific growing zone. Meticulous care in the vineyard has yielded some fantastic results- and here you go! Once again, Italy is offering a new place for adventure (Abruzzo is not new at all actually!) and an exciting varietal to add to your repertoire. Expressive and balanced, this wine is also 100% organic! If you are in the never ending search for that "weekday wine", look no further.