

## HIGHLAND FINE WINE JULY 2017 HALF CASE - RED

### **La Burly, Garnacha - Spain (Mixed/Red Club) \$9.99**

This Spanish table wine is a lovely expression of Garnacha. Often planted inland, this fruit is perfect for the long, hot summers in Spain. The grapes are slow to ripen and make a wine that is dark and rich. Garnacha is an important grape - it's often found in some of the best wines in the world. Don't be deceived by the light color and ruby red grapefruit aromas, it still offers the trademark fruit roll-up and cinnamon palate finishing with bright cherry notes. Pair this with pork or lamb chops and hearty roasted vegetables like eggplant and broccoli.

### **Vega Tolosa 11 Pinos Bobal Old Vines 2015 - Manchuela, Spain (Mixed/Red Club) \$15.99**

This winery is located in the Manchuela region of Spain - a landlocked D.O. southeast of Madrid. The warm days are tempered by much cooler nights blowing in from the Mediterranean, allowing the grapes to ripen slowly. This weather is perfect for the Spanish grape Bobal. So perfect, in fact, that Vega Tolosa's Bobal grapes were planted in the 1940s and have thrived ever since. The winery boasts certified organic and biodynamic farming. This wine pairs splendidly with hard, nutty cheeses so grab a hunk of your favorite from Alon's and crack this baby open to enjoy before dinner. Finish the bottle with those rosemary lamb chops you've been thinking about making.

### **Qupé Syrah - Central Coast, California (Mixed/Red Club) \$18.99**

If you're a fan of California syrah, then you've likely heard the name Bob Lindquist before. A pioneer of Syrah in central California since 1982, Lindquist has won multiple awards over the years. His winery, Qupé (pronounced qyoo-pay), is known for its French varietals (and more recently Spanish) earned him the nickname Rhône Ranger. His Central Coast Syrah is widely considered the best Syrah under \$20 and we couldn't agree more. Deep purple in color, you'll notice ripe red fruits on the palate and medium acidity and a suppleness that makes this wine an incredibly easy drinker. Throw some ribs in the smoker, open this bottle, and thank us later.

### **Cantine Valpane 'Euli', Grignolo del Monferrato Casalese - Piedmont, Italy (Red Club) \$16.99**

Grignolino is a grape rarely found outside the Piedmont region of northern Italy. In fact, you've probably never heard of it. Don't discount this obscure fruit, though; instead, think of it this way - what Beaujolais is to Burgundy, Grignolino is to Barolo. This wine will seduce you with its complexity. It's light in color, delicate and floral (but somehow refreshing), and it finishes with bright red fruit and really nice acidity. The Euli begs to be paired with food, any food, it doesn't discriminate! - but particularly whatever you're throwing on the grill the evening. Maybe some ribs, grilled fruit, and sweet summer corn. You're all set.

### **Domaine Laroque Pinot Noir - Languedoc, France (Red Club) \$10.99**

You might remember from last month that we love wines from the Languedoc for their quality and affordability. This region is the largest wine region in France with over 200k hectares (nearly 500,000 acres) and with fewer strict rules on production (like, say, Burgundy), winemakers here are innovative. The winemakers here have worked diligently to make fun, interesting wines in an effort to shed the bulk wine reputation from decades ago. Laroque has certainly achieved that in this delightful Pinot Noir. Start by inhaling the earth and spice notes and then taste the dark fruit on the palate. You'll notice plum and blackberry and a charming juiciness at the end. Although you can certainly pair this gentle Pinot with dinner, it can also be paired with an evening of catching up on Netflix.

### **Chateau La Graves Malbec - Cahors, France (Red Club) \$16.99**

When you think of Malbec, you almost certainly think of Argentina. The Malbec grape, however, was born in Cahors, France. This tiny, charming town is located in the southwest part of France and is famous for their Cot (what they call Malbec). The region produces rich, inky wines affectionately called "black wine" by locals. What sets Chateau la Graves' Malbec apart is its lack of blending, instead offering us a 100% Malbec to enjoy. The beauty of this wine is that it can be consumed now or can go in your cellar for some aging. It's full-bodied and supple and would go nicely with steak frites. Make your fries in duck fat and listen to this wine sing.

## HIGHLAND FINE WINE JULY 2017 HALF CASE - WHITE

### **Elicio Vermentino - Rhône Valley, France (Mixed/White Club) \$11.99**

Vermentino is an underrated grape. Those are our favorite because it means that you can find high quality wine at lower prices. To give you an idea of how little of this grape is grown, there are only 9,000 hectares (about 22,000 acres) of planted Vermentino in the entire world! The majority of those vines are in Italy, but the one we're including is from the southern Rhône region of France. If you enjoy Sauv Blanc, Verdejo, or Soave, we predict you'll find yourself a fan of Vermentino. A fun little fact for rose drinkers: in Provence, Vermentino is called *rolle*... that's the white grape slipped into your favorite rosé. This bottle will go beautifully with pasta with pesto and shrimp, chicken soft tacos, or an arugula salad.

### **La Cana Albarino - Rias Baixas, Spain (Mixed/White Club) \$16.99**

La Cana is a boutique winery located in northwestern Spain in the Rias Baixas D.O. Owned by renowned importer Jorge Ordonez (best known for being the first to bring Albarino to the United States, among other Spanish varieties), the winery employs authentic winemaking and farming techniques like dry farming. The grapes are hand harvested and then see a small amount of French oak and finish in stainless steel. Despite the adverse growing conditions, this Albarino is crisp and bright with peach and other white fruit on the palate and finishes with subtle minerality. This wine is the perfect seafood wine - pair it with a cold noodle salad with shrimp, raw oysters, or simply prepared white fish.

### **Hugel Gentil - Alsace, France (Mixed/White Club) \$14.99**

This remarkable winery was founded in the mid-1600s and has been run by the same family for 12 generations. Over the centuries, through multiple wars and Alsace's changing of hands between Germany and France (several times!), the Hugel family has somehow managed to not only continue to produce wine, but to help form the area's AOC, viticulture laws, and most recently, revive the noble Gentil blend (Sylvaner, Pinot Blanc, Gewurztraminer, Pinot Gris, Riesling, Muscat). The 2015 vintage is regarded as one of the best in recent memory. This wine is highly aromatic so spend a few minutes enjoying the nose before consuming. You'll experience honeysuckle, rose, and jasmine blooming out of the glass with crisp citrus and focused minerality on the palate. This wine begs to be paired with spiced Indian dishes, crab cakes, or white fish in a rich cream sauce.

### **Scavino Bianco 'Sorriso' - Langhe, Italy (White Club) \$16.99**

The Scavino house is a favorite here at the shop not only because of their beautiful wines but also because of their rich history and warm family that we have had the pleasure of meeting a few times over the years. The Paolo Scavino winery, founded in 1921, has been passed down through 4 generations and currently rests in the hands of Enrico and his daughters Enrica and Elisa. Known primarily for their impressive reds, this bottling is their only white (a proprietary blend of Chardonnay, Sauvignon Blanc, and Viognier). This delightful wine comes from the Langhe, home to the famous Barolo and Barbaresco regions in northern Italy. The beauty of this white, though, is that it's meant to be enjoyed now and doesn't require aging like other wines produced in the region.

### **Brampton Sauvignon Blanc - Western Cape, South Africa (White Club) \$10.99**

The grapes are sourced from several different sub-regions, including Stellenbosch, essentially the Napa of South Africa, and each sub-region contributes an aspect to this layered wine. Start with the bright tropical fruit aroma from Simonsberg-Paarl grapes, then taste to subtle grassiness from the Stellenbosch grapes, and finish with green apple and fig from the Durbanville fruit. You might have gathered by now that we think that wine is appropriate any time of day and this sings "lunch wine" to us. Have a glass along side your chicken salad sandwich or superfood salad.

### **Domaine de la Noblaie Rosé - Chinon, France (White Club) \$17.99**

We love Cab Franc; we especially love Cab Franc from Chinon, and we especially especially love Cab Franc rosé from Chinon. The winery has been in existence for over 400 years and they still use a chalk vat that was dug sometime in the 16th or 17th century. Now in the experienced hands of Jerome Billard (he worked at Chateau Petrus in Bordeaux and Dominus in California), the winery continues to thrive. The two main slopes on the vineyard are mainly limestone and clay, the property is certified organic, and they hand harvest with the same staff year after year. The Cab Franc grapes are planted at the bottom of the hills and the wine exhibits tart cranberry and melon on the nose and bright red fruit on the palate. Pair with a long afternoon at the pool.