

## HIGHLAND FINE WINE JUNE 2018 HALF CASE - RED

### **Fattoria Le Pupille Morellino di Scansano - Tuscany, Italy (Mixed/Red Club) \$17.99**

If you are looking for an every day "go to" red, this is it. Very food friendly, this lush red has crispy, well integrated tannins- so pair with just about anything. Confusingly, Morellino is another name for Sangiovese, which you know from Chianti and is blended with Alicante and Malvasia Nera. Morellino is from Maremma, a coastal community south of Florence, bordering the Tyrrhenian Sea. The warm, balanced summer of 2015 with well timed rain and oceanic influence ensure acidity, necessary for food pairings and overall palate pleasure. This wine is linked to its land with a world wide style.

### **Alto Los Romeros Carmenere - Central Valley, Chile (Mixed/Red Club) \$10.99**

The farm of Alto Los Romeros has majestic panoramic views of the Chilean Andes. And the wine produced here is just as transformative. Family owned and managed, this consistently high quality wine is steeped in tradition and family values. The cooler vintage of 2016 produced a fresh, vibrant, easy to drink red wine. Originally planted in Bordeaux, Carmenere has found a home in Central Valley Chile. Carmenere literally means "crimson" so the beautiful color is off no surprise. Notes of chocolate, tobacco, and spiced cherry and blackberry, Carmenere also has a strong herbaceous presence of green peppercorn. This low tannin red varietal from Colchagua is best enjoyed with mole, asada, Cuban roast, and brisket.

### **Black Cabra Malbec - Mendoza, Argentina (Mixed/Red Club) \$11.99**

A great value Malbec from Argentina, Black Cabra means "goat", a common sight on the farm. 100% sustainably farmed estate fruit, this Malbec has lush purple fruit (prune, plum), grilled strawberry, dark cherry and vanilla. The warm and dry vintage of 2017 produced wines with soft tannins. Once aged in French oak, a perfect balance is created between nose and palate. Lean grilled red meat and bleu cheese would be the best accompaniment to this wine (think bleu cheese burgers!). A solid Malbec for the price which will not disappoint in both flavor and style. Serve with a slight chill to create a more pronounced fruit and body presence.

### **Stafford Hill Pinot Noir - Willamette Valley, Oregon (Red Club) \$18.99**

Willamette Valley consistently produces Pinots of high quality. The incredible vintage of 2015 is exceptional in fruit quality of bright cherry and red apple skin. Bill Holloran has made a name for his wines in Oregon (please note the Holloran AVA) by emphasizing low yields and careful hands-on management. You can expect his wines to be concentrated in color and flavor, while being budget friendly. We all know Pinots are food friendly so serve this red with roasted chicken or salmon. We also know everyone loves Pinots so open a bottle (or two) while entertaining this summer. This farm to table wine will not disappoint.

### **Vina Maitia 'Weon' Carignan - Maule Valley, Chile (Red Club) \$14.99**

What's in a name? Whether it is Carignane, Carignano, Carinena, Samsó, or Mazuelo, this grape is certainly a world traveler. This Chilean Carignan offers intensity of South America. A warm climate varietal, Carignan is both extremely productive (high yields) and difficult to farm (thick vines). Hailing from Maule, Chile, this unoaked Carignan is laid back with layered notes of blackberry, cassis, cinnamon and cedar. Oftentimes, Carignan is highly tannic and acidic, yet this red is easy going and chill. As the slang word for "dude" would imply, 'Weon' is casually uncomplicated. Drink this wine from a Mason jar while grilling burgers (add bacon) with your friends this June. Discover your new wine "bro-mance."

### **Azoi Vinho Tinto- Tejo Regional, Portugal (Red Club) \$13.99**

Portuguese wines can get lost in the shuffle of global wines. However, Portugal does MUCH more than produce Port. From Southern Portugal comes this red from Azoi. While Touriga Nacional may not be a varietal that falls off the tongue, it will soon be one of your new favorites. This varietal has body and structure, with concentrated black fruit. Purple flower aromas are intense on the nose while the tannins on the palate are aggressive. Beef, veal, and hearty sauced pasta would elevate this wine to staggering heights (wine is meant to be enjoyed with food after all). The mountainous region with temperate climate produces low yields so the wine delivers intense flavor in the glass. Touriga Nacional is the most produced red in Portugal so get into this popular wine now.

## HIGHLAND FINE WINE JUNE 2018 HALF CASE - WHITE

### **K5 Arginano Txakoli Pilota - Basque, Spain (Mixed/White Club) \$19.99**

This Spanish zinger offers everything you're looking for in a perfect summer white wine. Bright, clean, razor sharp focus- and a surprise effervescence (some trapped CO2 allows a slight fizz). 100% Hondarabbi Zuri, K5 is a different take on this Basque favorite with 11 month lees aging. Lime zest and grapefruit are combined with chamomile and bergamot. The cool coastal climate ensures vibrant acidity. Perfect with seafood or by itself as an aperitif, you'll understand why this refreshing wine is popular in Spanish culture. Pro tip: ask our staff about a Porrón to complete your experience with this fresh Basque favorite.

### **Cantine Povero Roero Arneis - Piedmont, Italy (Mixed/White Club) \$14.99**

Tucked away in a own little corner of Piedmont's hill scape, Roero is the quiet ambassador of Italian white wine. Across the river from Barbaresco, the best versions of Arneis come from the Roero DOCG (the highest level of quality assurance). The farming land is mixed with marine sands creating perfect conditions for mineral based white wines. This "little rascal" (yes, that's the translation of Arneis) is intensely fragrant. Straw yellow with flecks of green, you will notice fruits of Washington red apple, Bartlett pear, and pineapple. Kale salad and cream based soups/pastas give this wine even more dimension. Enjoy a single glass at lunch, then have two for dinner!

### **Bibi Graetz Casamatta Bianco - Tuscany, Italy (Mixed/White Club) \$12.99**

Tuscany is home to wines that are steeped in history and tradition. While red wine certainly dominates the landscape of Italian wine making, Tuscan white wines are the heroes of the summer season. If you are into aromatic and deeply colored white wines, then this blend is certainly for you. Bright in the glass and on the palate, there is orchard fruit (green apple) and citrus (lemon zest) to keep you interested. Italy is also known for interesting grape varieties and this solid white wine is a blend of three: Vermentino, Moscato Bianco, and Trebbiano. Each varietal brings something to the table so blending creates a harmonious, unique style. The structure and fresh acidity of Vermentino, the florality and aromatics of Moscato Bianco, and the balance of Trebbiano comes together in a white wine to be enjoyed with grilled (or raw!) vegetables, charcuterie, and lean fish.

### **Radley & Finch Chenin Blanc - Western Cape, South Africa (White Club) \$12.99**

Chenin Blanc, the work horse of South African wines and a favorite on the Western Cape, this versatile white is brilliant, defined by stone fruit flavors (think white peach). Although 2017 offered drought conditions throughout the region, the end result is a wine of concentrated color and flavor. There is absolutely no oak here so the true expression of Chenin shines. Interesting fact: the name of the wine is inspired by "To Kill A Mockingbird." Although this wine is not as serious as the classic literature from which it derives its name. Easy to drink when served with fresh produce and seafood (what else are you eating this summer?) and perfect on its own, this casual white is a perfect introduction to South Africa wine making.

### **Domaine Thierry & Joel Delaunay Touraine - Touraine, France (White Club) \$14.99**

The Loire Valley may be overshadowed by Burgundy and Bordeaux yet this vast area produces some stellar bubbles, reds, roses, and whites. Here is our pick from Touraine for June's half case. The region of Touraine is vast so finding a favorite among the selection is not easy. However, we have done the work for you! The wine making team of father and son is 5th generation so quality and consistency are expected. Certified sustainable farming conserves the environment and also produces wines that are not over worked or complicated. Clean and balanced with fresh acidity, you will taste citrus fruit and kiwi. Sauvignon Blanc is a crowd pleaser so open this bottle while entertaining. Serve with oysters and fish (summer staples for sure!) or enjoy while sitting on your porch, relaxing at the end of your day. Make sure you have a second bottle chilling and ready to go.

### **Famille Perrin Rose Cotes du Rhone - Rhone Valley, France (White Club) \$10.99**

Who doesn't love rose? Everyone is drinking rose and so should you. Don't be fooled by the pink color either. There's nothing sweet about this French blend of Cinsault, Grenache, Mourvedre, and Syrah. Instead you can expect a wine that is both beautiful in the glass and excellent with rich fish (tuna, salmon), poultry, and shellfish. Roses are best enjoyed young and 2017 will be remembered as a benchmark vintage. The driest vintage in 30 years, there was no need for over working this Southern Rhone stunner. With optimal harvest conditions and minimal vineyard work, this wine is not fussy. Make "Rose every day" your life mantra.