

## HIGHLAND FINE WINE MARCH 2014 HALF CASE CLUB - RED

### **Touron “Mathilda” Victorian Shiraz – Victoria, Australia (Mixed & Red Club) \$14.99**

Michael Chapoutier set out to explore the terroirs of the oldest continent in 1997. A pioneering spirit, he wanted to meet people, people like him with a passionate interest in bringing out the true character of the vines. In Australia, he found land awaiting its revelation. Michael's aim is to invent properties, not to follow other's example; he buys land and joins forces with major winemaking families, playing on their complementary know-how and experience. Perhaps the aforementioned is why his release of the 2011 Shiraz (a brilliant red with dark ruby color, deep black fruits and peppery aromas on the nose, and a supple mouthfeel with silky, elegant tannins), received a **94 point Parker rating!** Enjoy this wine that's entirely aged in concrete or stainless steel tanks (sees no oak!) with an array of foods from pork loin to roasted lamb.

### **Sanguineti Chianti – Toscana, Italy (Mixed & Red Club) \$14.99**

Ready your palate for a wonderfully delicious Chianti! Made in a friendly, approachable style that is rich and powerful, yet great with food, the palate will not forget this Italian! This Chianti is a blend of 75% Sangiovese, 10% Canaiolo, 10% Ciliegiolo, and 5% Colorino. Slightly spicy, with a rich and powerful backing, its medium-bodied expression makes it exceptional as an everyday wine. It spends 20 days at a controlled temperature in stainless steel, experiences zero barrel aging, and spends 3 months in the bottle for maturation. Pair with Caprese and fresh Burrata, Carbonara pasta, and Chicken Parmesan!

### **Domenio de Tares “Baltos” Mencia – Bierzo, Argentina (Mixed & Red Club) \$17.99**

Completely made of 100% Mencia from gobelet vines older than 40 years, the vineyards that produce this delicious Argentinian wine are located in the area known as Cabanelas in the village of Valtuille de Abajo. Characterized by gentle slopes with southern exposure with chalky soils and ferric slate, the terroir really plays a hand in the beauty of this wine. Deep red claret color with violet hues towards the rim, a powerful nose with ripe red fruit and hints of violets and minerals, and a palate of fresh elegance, this wine is all about sweet tannins and refreshing, well-balanced acidity. Drink this alongside hard cheeses and charcuterie.

### **Agricultura Red Blend – Alentejo, Portugal (Red Club) \$11.99**

The most marked characteristic of this wine is its fresh intensity. An appealing combination of red and dark berry fruits is evident with lifted herbal aromas and flavors and persistent acidity. A blend of 30% Touriga Nacional, 40% Trincadeira and 30% Aragonez grape varieties sourced from a 24 hectare plantation on the Herdade Monte da Ribeira (a farm located in the coolest and most mountainous sub-zone of the Alentejo region), Agricultura winery produces a wine that is eminently quaffable with a curious complexity that is quite rare. Enjoy with a vegetarian Chili or a well-topped pizza!

### **Bonny Doon Vineyard “Contra” Old Vine Field Blend – Santa Cruz, California (Red Club) \$17.99**

The 2011 Contra marries the fresh blackberry and cranberry aromas of old vine Carignan with the classic old vine Mouvedre character of licorice and leather. The Carignan brings to the table a lot of simplistic red fruit while the complexity and minerality come from other varieties, notably blueberry from the Mouvedre and a hint of pomegranate from the 9% Grenache. Syrah and 1% Zinfandel round it out nicely. This stellar and decidedly quaffable wine needs at least an hour in a decanter to develop its depth. Pair with an eggplant parm!

### **Buried Cane Cabernet Sauvignon – Columbia Valley, Washington (Red Club) \$15.99**

Cabernet Sauvignon is particularly well-suited to Washington's cold winters because of its thick wood and late bloom. The long growing season of Washington's imparts black currant, cherry, and berry fruit nuances to the wine with herbal complexities and a tannic backbone. Accents of vanilla and Bing cherry suggests lush fruit and spice. The juicy expanse of the palate find balance with supple textures and cozy tannins. A pleasing pairing is honey glazed ham with a side of veggies. Enjoy!

## HIGHLAND FINE WINE MARCH 2014 HALF CASE CLUB - WHITE

### **DAC Branco – Beiras, Portugal (Mixed and White Club) \$15.99**

In 1980, Alvaro Castro, a civil engineer, inherited Quinta da Pellada. At the time of his inheritance, he decided to make something of the estate that dates back to the year 1570; soon, he decided to reestablish the old family tradition of wine making. On vines that are between 3 and 65 years old, he harvests over 30 different varieties, including the ones in this exciting white. 40% Bical, 40% Cercial, and 20% Encruzado make up the blend that transfers to a smooth and round palate feel. Slight citrus notes shine through perhaps due to the 6 months of aging in stainless steel tanks with batonnage. Enjoy this wine with a chicken salad sandwich or a side of roasted veggies.

### **La Morera Black Slate White– Priorat, Spain (White Club) \$19.99**

Bodegas Mas Alta is a joint project with renowned Rhone negociant and winemaker Michel Tarieu and noted French enologist Philippe Cambie. Located in the middle of D.O. Priorat at Vilella Alta, the estate vineyards are high density plantings at about 350 meters above sea level in front of Serra del Monstant, a mountain range that reaches 1100 meters. The altitude and inclination of the very steep and abrupt slopes takes a decisive influence on the grape's maturity. This white is comprised of 91% Garnacha Blanca and 9% Pedro Ximenez. Bright yellow with exotic aromas of peach pit, almond, pear skin and lemon rind, the dense citrus and orchard fruit flavors are brightened by vibrant acidity and floral nuances. It's truly a smooth, expansive with impressive depth and length! Its balance and appeal work well with food, but it's certainly fresh and lively enough to stand on its own. Pair with mushroom risotto or a Cajun seafood dish.

### **Ca'Del Sarto Pinot Grigio – Friuli, Italy (Mixed & White Club) \$9.99**

From Friuli comes this balanced, fresh, crisp Pinot Grigio! A select group of farmers produce the batch from their very best single vineyards. The region is known for producing the richest, most memorable of the Italian Pinot Grigios. Light on the palate with delicate lemon, lime, and kiwi on the nose, the mouth experiences fresh melon, honey and fig tones and makes this ideal as an aperitif or with fish and pasta dishes.

### **Domaine Delsol Picpoul de Pinet – Languedoc, France (Mixed & White Club) \$11.99**

This single vineyard estate bottled wine is stellar. From AOC Coteaux du Languedoc comes this 100% Picpoul Blanc (one of the oldest indigenous varieties to the Languedoc). Golden with green tints, Domaine Delsol is a dry, light, refreshing white with a fruity, floral nose followed by hints of rose petal and lime. The palate is lively and cleansing with well-balanced acidity. Shellfish, grilled fish, and artisanal cheeses are ideal partners in pairing.

### **Casas del Bosque Sauvignon Blanc Reserva – Casablanca Valley, Chile (White Club) \$14.99**

Just 70 miles from Chile's capital is the winery of Casas del Bosque, one of the most prestigious family-owned boutique vineyards of Chile. All fruit sourced for this Sauvignon Blanc Reserva was sourced from their own vineyards – located within the coolest, westernmost reaches of the Casablanca Valley. The grapes were carefully machine harvested at night with an ambient temperature between 37-45 degrees Fahrenheit in April. The largest percentage of the juice was fermented in stainless steel, but the remaining 7 percent was fermented in French oak to enhance the texture of the wine. On the nose are notes of key lime, grapefruit and fresh ginger and green pepper. The mouth is full of citrus notes and a tight mineral backbone with rapier-like acidity. Drink with a nice fish or chicken salad.

### **Fairview Goats Do Roam White Blend – Paarl, South Africa (White Club) \$11.99**

On the southwestern slopes of Paarl at the Cape of Good Hope is Fairview Cellar. Established in 1693, and purchased by now-owner Charles Back's grandfather, this vineyard lies in the leading coastal grape producing area with soil composed of decomposed granite soils. This blend of Viognier, Roussanne, and a touch of Grenach Blanc is splendid with a light, bright tropical fruit nose and light peach and pear that are evident on the rich, well-balanced palate. A creamy-based seafood dish is perfect to pair beside this wine!