

## HIGHLAND FINE WINE MAY 2013 HALF CASE CLUB

### **Domaine des Cassagnoles Gros Manseng Reserve 2012 – Gordin, France (Mixed and White Club) \$12.99**

Gros Manseng is a light-skinned grape variety with large berries (hence *Gros*) grown throughout the South West of France. When picked early, Gros Manseng produces dry wines with an appealing floral aroma, high acidity and spiced apricot fruit flavors vaguely resembling Viognier. From the Cote de Gascogne comes that this gracious wine with a ripe fruit nose and a touch of lemon oil. Clean and refreshing, it's perfect with heartier fish dishes, pork chop, or a nice vegetable stew. Its persistent finish carries through thanks to the days the grapes spend in a cold tank for stabilization to strengthen their pre-fermentative aromas and their steady, straightforward palate.

### **Tololo Sauvignon Blanc 2012 - Curico Valley, Chile (Mixed & White Club) \$9.99**

The Curico Valley was the region Miguel Torres chose when he began his Chilean wine enterprises in 1979 bringing with him from Spain a number of technological advances which had a significant impact on the Chilean wine industry. Back then, Curico was considered to be a part of the Maule wine region, but is now recognized as a region in its own right. Curico's vineyards are planted with more varieties than anywhere else in Chile, yet the dominant varieties remain the same: Cabernet Sauvignon and Sauvignon Blanc. This Tololo is a straightforward example of a Chilean Sauvignon Blanc meaning there's citrus and mineral on the nose, juicy acidity and lime on the palate with notes of grapefruit and tangerine. It's quite frankly a delightful pairing for a spring day!

### **Servin Petit Chablis– Chablis, France (Mixed & White Club) \$19.99**

François Servin, along with his Australian brother-in-law Mark Cameron, direct the operations of this 30 hectre domaine. Through their dedication to the land and hand harvesting practice, they have a brilliant un-cloned Chardonnay that is planted in greater density. With flinty, steely notes and incredible minerality, this Chablis mellows into a delicate honeyed note. Fish or crawfish etouffée are delightful pairings!

### **Domane Wachau Gruner Veltliner 2011 – Wachau, Austria (White Club) \$17.99**

The Domane Wachau vineyards are found throughout the Wachau on steep dry stone terraces on both sides of the Danube River. The predominant grape variety at Domane Wachau is Gruner Veltliner as it makes up 55% of the vineyard area. This variety is quickly becoming one of the world's great white wine varieties; it's also helping Austria regain international recognition after its run in with scandal in the 1980s. Pleasing to the eye as well as the palate, this bright straw yellow gruner offers enticing aromas of white pepper and gooseberry with a hint of yellow apple undertones. Medium bodied with crisp acidity, a touch of spice, and traces of stone, this is a typical Gruner Veltliner at Federspeil level – balanced and spicy in the finish with a racy personality. Its versatility affords many delectable pairings from cheeses to the famous Austrian Wiener Schnitzel!

### **Cavas Masachs Gran Sarao Cava Brut – Torrelles de Foix, Spain (White Club) \$10.99**

This Brut is a blend of 40% Xarel-lo, 30% Macabeo, 20% Parellada, and 10% Chardonnay. In a winery located very near to Barcelona and in vines planted in Franco-argiloso soil, this wine goes through second fermentation in the bottle with a 15 month minimum aging period. Pale yellow in color, giving off light bubbles and crown making, the nose gives off a scent of yeast with a fruity apple, banana, and pineapple aroma in the background. Lovely on the palate with a light touch of sweetness and not lacking in elegant freshness, the character is tempting and exciting. Toast with this one to Spring!

### **Pieropan Soave Classico 2011 – Verona, Italy (White Club) \$14.99**

Since its foundation in 1890, four generations have worked at the Pieropan family estate. Leonildo Pieropan, a doctor in the small town of Soave, began the business of viticulture and vinification after his understanding of biology and chemistry steered him in a different direction. Sons and grandsons have since followed, each with his own touch, but still with an unceasing pursuit of quality and innovation. This blend of 15% Trebbiano di Soave and 85% Garganega is exemplary of the family's dedication to their wines. After aging in glass-lined cement tanks on the fine lees, the wine is bottled and released after at least a month in the bottle. Brilliant straw yellow in color with a delicate nose reminiscent of almond blossoms and marzipan, the depth of fruit on the palate transforms into a lovely balance with a zesty acidity that makes it an excellent partner for soups, starters, and vegetable or seafood based dishes!

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### **Walnut Block Pinot Noir 2007 – Marlborough, New Zealand (Mixed & Red Club) \$19.99**

All you need to do is crack open this bottle of this New Zealand Pinot Noir to know that you're in for something good. With unassuming character, this Pinot delivers. Frambois dominates the nose. Clean, spicy notes follow with a sappy raspberry flavor complemented by a dry, saline element. The top note shows off with a hint of violet followed with some blackberry, plum, spice, and anise. Liquorice, plum, dark cherry, and a hint of earth and truffle don't disappoint! The complexity is interesting as it offers a lovely pinot character and finishes with ripe tannins, sound acidity and excellent length and grip. This pairs wonderfully with a nice duck breast or grilled steak.

### **Artesano Terra Alta 2010 – Catalunya, Spain (Mixed & Red Club) \$11.99**

Located between 450 and 480 meters of altitude in a divine landscape of chalky clay terraces facing west, the Artesano vineyard is trained with a traditional Gobelet system. The Mediterranean climate with its strong continental influences produces the luscious grapes of Grenache, Carignan, Cabernet Sauvignon, Syrah, and Tempranillo that blend together beautifully after a manual harvest and vinification made sans sulfur or yeast. The grapes also go through malolactic fermentation in French oak barrels for 15% of the volume. With a smooth palate ripe with fruit this wine pairs perfectly with lamb or pork.

### **Le Dix de Saint Damien – Rhone, France (Mixed & Red Club) \$11.99**

Sometimes a wine needs no introduction. All it takes is a pull of the cork, and there's an instant understanding. A blend of 80% Grenache and 20% Marsalan, this 2010 gets serious in a delicious way. Upfront, it unloads black raspberry, ripe herbs, mineral, and licorice aromas with flavors of velvet, succulent flavors of the same kind. Medium bodied and abundant in fruit, this wine doesn't take a long time to figure out as it doesn't hold back in its bold delivery and easy charm. The Rhone region of France has done it again as it certainly succeeds in leaving an impression on the palate. Drink it alongside delicious barbequed meat.

### **Indomita Carmenere – Maipo Valley, Chile (Red Club) \$10.99**

Chile's most renowned grape never fails to disappoint, and it certainly doesn't with this Indomita Gran Reserva from the Maipo Valley. The growth and ripening period for the Carmenere and Cabernet Sauvignon (a blend of 90% and 10% respectively) was warm without rainfall. The grapes experienced major temperature fluctuations from day to night. With no rainfall or fog in the fall, harvest took place when the grapes were at their peak ripeness making for a succulent wine with violent tents and aromas evoking wild fruit. This Carmenere is gentle on the palate and fleshy with a flavorful, pleasant finish. Risotto and pasta are great pairings.

### **Barbanera Montepulciano d' Abruzzo– Aburzzo, Italy (Mixed & Red Club) \$12.99**

They say that with age comes wisdom; perhaps that's why the family owned and farmed estate of Barbanera, founded in 138 in the little town of Piazze, produces a Montepulciano d'Abruzzo that seems to have inherited the passion of time, all bottled up, of course. On the western border of Umbria is one of the most well preserved medieval villages in Italy, and it's no surprise that the evolution and gradual transformation from old tradition to modern practices blends past and present together to produce internationally renowned wines. This Montepulciano is an intense, ruby red with a bouquet of mixed red fruits and spices. On the palate, the ripe, robust, yet sweet tannins pleasure the palate in a harmonious way. Enjoy with well-sauced pasta dishes, roasts, and white meats.

### **Chateau Peneture Bordeaux Superieur 2009 - Bordeaux, France (Red Club) \$14.99**

This Bordeaux hailing from Chateau Peneture is a lovely representation of the Bordeaux Superieur, a title in its own right. The reds have a slightly higher alcoholic content than the standard Bordeaux, are aged for longer in oak barrels (12 months minimum) and are produced from older vines. The wines from here are produced from the classic Bordelais grape varieties: Cabernet Sauvignon, Cabernet Franc, Carmenere, Merlot, Malbec, and Petit Verdot. Enjoy this Bordeaux from Chateau Peneture alongside something rich. The depth of this wine goes a long way with its robust character and notes of spice.