

HIGHLAND FINE WINE MAY 2015 HALF CASE CLUB - WHITE

Camp Chardonnay – Sonoma County, California (Mixed and White Club) \$17.99

This Chardonnay is a great example of the quality that is coming out of negociant producers in California. Made by Hobo wine company, Camp wines are made with no additives, native yeasts, and are picked early for maximum acidity and freshness. No buttered oak wine here, this Chardonnay screams Burgundy with bright lemon cream, green apple, and fresh green herb flavors. A slight hint of French oak adds a pleasant vanilla spice on the finish. Drink this wine with roasted chicken, any roasted fish, or creamy pastas.

Cedrus le Blanc – Cotes de Gascogne, France (Mixed & White Club) \$12.99

Wines from this region are growing in popularity every year. Made from Ugni Blanc and Colombard, the same grapes that are distilled to make Cognac and Armagnac, Cedrus le Blanc exhibits clean and fresh aromas and flavors that are a great pair for many different types of dishes. The grapes are pressed very gently so only free run juice, grape juice that is gravity pressed, is used in the must. The juice is then fermented slowly for maximum freshness and minimum oxidation which makes for a clean, fresh tasting wine. The wine has flavors of fresh basil, mint, with lemon/lime juicy acidity and a puckering clean finish. Enjoy Cedrus with as an apertif, any seafood, or washed rind cheeses such as camembert.

Finca Reboreda – Ribeiro, Spain (Mixed & White Club) \$14.99

Ribeiro is one of the most historic wine regions in all of Spain. Settled by the Romans in the early 1st century, Vina Reboreda, a tributary of the Mino river, served as a guide for pilgrims on the Santiago de Compostella. The majestic winery borders the Reboreda river and is accompanied by multiple churches dating as far back as the 12th century. The region is known for white wine and this blend does not disappoint. Made of 65% Treixadura and 35% Torrontes, bright citrus and mango flavors are accompanied with a crisp florality and slatey minerality on the finish. Drink as an apertif or with seafood or light chicken dishes.

Elicio Vermentino – Rhone Department, France (White Club) \$12.99

Vermentino is usually thought of as an Italian grape, but it used to be grown all over the Mediterranean, including Spain and the south of France. Winemaker, Raphael Troullier grows Vermentino just south of his vineyards in Chateauneuf-du-Pape in the southern Rhone Valley. He wanted to make a wine that was ready to drink in 6 months, rather than the 5 years plus it takes for his Grenache wines to be ready to drink. This wine is classically southern French, crisp and refreshing. Flavors of bright citrus, white flowers, and a pleasant sea salt minerality make this wine a must have for pool season. Try this wine with seafood or any food you cook outside on the grill.

Pike's "Hills and Valleys" Riesling– Clare Valley, Australia (White Club) \$14.99

The Pike family has been growing grapes in Australia since 1878. First settling in the Clare Valley region inside the Mount Lofty ranges Zone. South Australia is also famous, or infamous, for the fact that it has never been attacked by phylloxera, the root louse that destroyed the world's vineyards in the 1870's. Consequently, South Australia is home to some of the world's oldest grapevines. Aged vines produce less grapes, but the grapes produced are more packed with sugar and tannic structure needed for great wine. Clare valley is well known for dry Riesling, and this wine is pure limey Riesling goodness. Bone dry, this wine has flavors of bright citrus with a floral infused, clean finish. Enjoy with Thai foods, Szechuan cuisine, any citrus, or anything spicy.

L' Opale de la Presqu'île de Saint-Tropez – Provence, France (White Club) \$14.99

It is Rose time again. The weather is warm, food is light, and that means rose for all you red wine drinkers. Rose's from Provence are the classic French rose style. The wine is made of a blend of Grenache, Cinsault, and Carignan. The Grenache adds a spicy red fruit tone, the Cinsault adds flavors of citrus and fresh herbs, and the Carignan adds the telltale floral finish that makes Provence rose so popular. Rose is consumed year round in France and the United States is beginning to follow that trend. Drink this refreshing wine with charcuterie and melon, or as an apertif at the pool.

HIGHLAND FINE WINE MAY 2015 HALF CASE CLUB - RED

Justin Girardin Bourgogne Rouge – Burgundy, France (Mixed & Red Club) \$19.99

Justin Girardin is the son of famed Burgundy producer Vincent Girardin. The Girardin family has been a fixture in the Cote du Beaune area of Burgundy and has made a reputation for fine Chardonnay and Pinot Noir bottlings. This Bourgogne rouge is made of grapes from Santenay, a village in the Cote du Beaune known for many premier cru plots of Pinot Noir. The great thing about this wine is that it is essentially a domaine bottling. All grapes come from land owned and operated by the Girardin family. This Pinot Noir has flavors of bright cranberry, field strawberry, raw cinnamon and fresh lavender. Baking spices on the finish make this wine a wonderful compliment to any beef stew or roasted chicken.

Madison Ridge Shiraz – South Eastern Australia (Mixed & Red Club) \$12.99

Madison Ridge winery is located in Riverina, a large area of Australia north of Melbourne in New South Wales. Typically, this area of Australia is known for larger bulk brands, but Madison Ridge is perched on the side of the Great Dividing Range, a mountain range that separates the largely populated east coast from the outback. This higher elevation land is blessed with shale formations that make wonderful cold weather Shiraz. The wine has flavors of bright blackberry and black cherry with a smoky, spicy black pepper note. Enjoy this wine with BBQ or anything outside.

Pico Maccario ‘Lavignone’ Barbera – Piedmont, France (Mixed & Red Club) \$14.99

Pico Maccario is a rarity in Piedmont. This winery places its sole focus on the production of Barbera. Located in the high altitude hills of Asti, the wine boasts lighter flavors and aromas due to the high altitude lower temperature terroir. All the Barbera bottlings come from single vineyard plots which enables the winery to make wines that reflect the characteristics of the soil it is grown on. Lavignone vineyard is mostly clay soils which are great for producing full bodied and focused Barbera wines. The Lavignone Barbera boasts complex flavors of cherry, plum, and red berries with sweet baking spices on the finish. Drink this delectable wine with braised meats or pastas with cream sauces.

Domaine de L' Espigouette – Cotes du Rhone, France (Red Club) \$16.99

Bernard Latour and his family run this small domaine in the southern Rhone. They have vineyard holdings in Gigondas, Vacqueyras, Rasteau, Violes, and Jonquieres. These multiple vineyard holdings give the final blended wine more consistent quality from year to year. This wine is made up of mostly Grenache which does well in the windy rocky soils of the southern Rhone. The wine also has a splash of Syrah and Mourvedre to round out the blend. Flavors of bold blackberry and red cherry with pleasant baking spices on the finish make this wine a must for steak from the grill.

Maison PUR Quartz et Sable Gamay – Beaujolais, France (Red Club) \$16.99

Yet another summer mainstay, village Beaujolais is a must. Bright and fresh, give it a little chill and it will go with any outside event you can think of. This wine is made of 100% gamay and the grapes are fermented partially whole cluster, which means some of the grapes are fermented with seeds and stems included. This adds tannic structure to the wine which enhances the aromas of the final product. Enjoy the dense flavors of cranberry, cassis, and raspberry, with dense floral notes on the finish.

Rojo Mojo Spanish Red Blend – Carinena DO, Spain (Red Club) \$9.99

Rojo Mojo is a classic blend from Carinena (also Mazuela), Garnacha, Cabernet Sauvignon, and Tempranillo. The region is southeast of the Rioja and on the foothills of the Iberian Mountain range. The blend is light and fresh with no oak aging. The final wines tastes of fresh field strawberries, tart cherries and has a nice rose petal and fresh acidity on the finish. This wine is quite versatile with food and should be enjoyed slightly chilled with paella, seafood, or any dishes from the grill.