

## **HIGHLAND FINE WINE MARCH 2013 HALF CASE CLUB**

### **Lonen California Chardonnay 2011 – Sonoma, California (Mixed & White)**

From the Russian River Valley in the heart of Sonoma County comes this tasty Chardonnay. Aged in 100% American Oak and 30% New Oak, this Chardonnay is delicious and bright with hints of pear, apple and fig, and overtones of Meyer lemon. Rich in the mouth, the Lonen expresses flavors echoing the aromas, but with enough bright acidity to keep it focused and quite flavorful. With a broad spicy mid-plate and clean tapering finish, the wine is quite food friendly. Pasta in a cream sauce, chicken, salads, and mild curries are excellent pairings for the Lonen Chardonnay.

### **Casa de Vilacetinho “CDV” Vinho Verde 2011 – Portugal (Mixed & White)**

This Vinho Verde adds a new excitement to its category, and sends its expressive notes straight to the palate. With a deliciously delicate effervescence, it's a wine that is sure to impress. The CDV Vinho Verde, a Portuguese wine that literally means “green wine,” but translates as “young wine,” (as it should be consumed in its youth) has notes of rose petal, peach, lemon, and white flowers. The wine's varietal is Avesso, and due to its natural acidity with fruity and floral aromas, a white Vinho Verde such as this tends to be quite fresh yet doesn't lack body and a full mouth feel. At less than one bar of CO2 pressure, this wine does not quite qualify as a semi-sparkling wine, but you'll notice some baby bubbles. Enjoy with pasta, salad, seafood; Thai and Mexican are great ethnic pairings, too!

### **Giocato Pinot Grigio – Goriska Brda, Slovenia (Mixed & White)**

This 100% Pinot Grigio from cult-winemaker Aleks Simcic has what Wine Enthusiast calls a “stunning, mineral-driven edge.” If it were made just two miles to the west, it would probably cost 40% more, but luckily, the wine zone of Gorska Brda (which was part of Italy until WWII) kept this an affordable wine. The region is often considered “Italy's” best white wine cru, and wine critics like Tanzer call Simcic perhaps the best winemaker in Eastern Europe (his top wines sell for hundreds of Euros per bottle throughout the Old World). The hand-selected grapes go through fermentation in stainless steel tanks and experience no barrel aging making this quite the fresh representation of a Slovenian wine. Char grilled prawns, chilled seafood salad, and fried green tomatoes are fun pairings for this very drinkable white.

### **Olim Bauda Gavi di Gavi 2011 – Piedmont, Italy (White)**

Hailing from a winery that spans four generations, an introduction to the indigenous Cortese grape of the Piedmont is in order as it is the varietal behind this gorgeous Gavi. From the historical and superior zone immediately surrounding the town of Gavi, Olim Bauda's Gavi di Gavi is crisp, it's fresh, it's even juicy as it opens with a bright note of lemon juice on the nose, citrus fruit exposing itself immediately on the palate, and then bursting open mid-palate to offer notes of yellow plums and bergamot. In a clean, striking finish, this complex, lovely wine presents overtones that make it food friendly indeed. Pair this zippy wine with snapper, soups, vegetarian frittatas, or seasonal squashes to compliment its distinctive flavor.

### **Cattin Pinot Blanc 2010 – Voegtlinshoffen, France (White)**

The Cattin family made their way from Switzerland to France in the 1700's, and in the 1800's, Antoine Cattin decided to devote all his energy to winemaking. He paved a path for his descendants to follow, and follow they did. The vineyards of Alsace wouldn't be the same without him; through his service to the community and in his dedication to wine, he has made an undeniable mark on the region. Now onto the wine! This lovely 100% Pinot blanc comes from vines on south facing slopes and experiences a limited yield for higher quality. Through little vine treatment and hand picking, this wine's story develops beautifully even before the first taste. With a light color and a fresh nose with fruity, peachy notes, the wine exposes a gentle, delicate balance of lightness and refreshing white flowers. The distinct mineral tones of Alsace are evident, and make it a perfect pairing for boursin crosini or creamy lobster bisque.

### **Triennes Sainte Fleur Viognier 2010 – Provence, France (White)**

It's fresh. It's clean. It's aromatic. With intense perfume of apricot, honey-suckle, white flowers and a note of green apple, this 100% Viognier strikes a beautiful chord with its rich, yet crisp and mineral structure. Two of Burgundy's greatest names – Aubert de Villaine, co-owner of Domaine de la Romanee-Conti, and Jacques Seysses, founder of Domaine Dujac own this stunning, 113-acre property in Provence, so it is obvious that this wine already speaks for itself. Have this wine with cheese or salad or a spicy Thai dish.

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### **Van Ruiten Family Vineyards Cabernet Sauvignon 2009 – Lodi, California (Mixed & Red)**

The dream of a young Dutch immigrant to produce wine came true after his arrival in the United States after World War II. John Van Ruiten settled mid-way between the Sierra Foothills and San Francisco Bay Delta, and after 50 years of growing grapes that were harvested and shipped to other wineries summer after summer, in 1999 the first varieties of the Van Ruiten wines went into production. Now, three generations of the Van Ruiten family are working together to tend the vineyards and manage their new winery. This cabernet sauvignon is a tribute to their uncompromising commitment. Lighter bodied than expected, its delicate notes and smooth finish allow various foods to go well with this wine. From calzone to BBQ, the Van Ruiten Cabernet is sure to be a perfect pairing.

### **Tormentoso Syrah & Mourvedre 2010 – Stellensbosch, South Africa (Mixed & Red)**

“Cabo Tomentoso” translates as “Cape of Storms” and is the original name for the Cape of Good Hope given to it by the Portuguese explorer Bartholomieu Dias. The name is appropriate as the multiple readings of the word Tormentoso are defined as having drama and torment; these grapes have certainly experienced their fair share of conditions as the vines have to endure a great amount of struggle to ripen their grapes. With struggle comes a wine that has a sincere promise of concentrated flavors and aromas. The blend of 90% Syrah and 10% Merlot create a layered, full-bodied wine with notes of black fruit and leather. With superb spice, this wine is a perfect accompaniment to South African “braai” (barbecued meat and vegetables), roast beef and beefsteak, venison and rich, cheesy lasagna.

### **Capannacce Rosso della Maremma Toscana 2006 – Tuscany, Italy (Mixed & Red)**

“A toast to taste, to the passion of magic and time.” That’s what the wine makers at Capannacce say when they raise their glasses. Maybe it’s because the wine itself exudes the aforementioned: magic and time. Its blend of Sangiovese, Syrah, Grenache, Alicante, and Canaiolo come together like old souls to make this expression of Tuscany stand out in a subtle, yet distinctive fashion. The New York Times boasted this Rosso as a great buy, but it’s popularity isn’t due to its value alone. Beautifully balanced with rustic, elegant undertones of herbs and spice yet not lacking in its fruit notes, the unassuming dry finish makes this wine perfect for spaghetti Bolognese or Italian pork sausage.

### **Parusso Dolcetto D’Alba Piani Noce 2011 – Piedmont, Italy (Red)**

Dolcetto is another remarkable grape varietal hailing northwest Italy’s Piedmont region. Known to have flavors of licorice and black cherry with a finish that can often display itself in a slightly bitter fashion, this Dolcetto is tannic in nature. Because this grape only requires a short maceration time with the skin to produce its dark color, winemakers prefer to limit its maceration to as short as possible so that the resulting tannin levels are balanced. This light-bodied wine is approachable in style with a gently spiced aroma and earthy undertones of almonds. Pizza and pasta are ideal pairings.

### **Vino del Sol Zolo Signature Red 2012 – Mendoza, Argentina (Red)**

This Mendoza blend from signature grapes Cabernet Sauvignon, Bonarda, Merlot, and Malbec is intense and fresh with red fruit aromas and a long, lush finish; it’s aim is to “blow your hat off.” (See label for picture representation)! From Fincas Patagonicas winery comes this 100% sustainably farmed wine harvest by hand and fermented in stainless steel. After going through 100% spontaneous malolactic fermentation, the wine is then aged for 6 months in French and American oak. This lovely red is fruit forward and can be enjoyed alone, “Zolo/Solo,” or with a wide range of food from roasted broccoli with asiago to beef fillets with cognac!

### **The House of Independent Producers “Bacchus Vineyard” Merlot 2010 – Columbia Valley, Washington (Red)**

From Washington’s Columbia Valley comes this 100% Merlot that the Hedges Family Estate produces. Sourced from the sustainability farmed Bacchus Vineyard, the wine expresses red and bramble fruit aromas and flavors. Spicy licorice, graphite, and espresso are also evident on the palate. A medium-bodied wine bearing soft elegance definitely has a Bordelaise twist which makes it an incredible value. It’s food friendly and wonderful on any occasion. Enjoy with a pork chop, tacos, or some spicy Indian food.