

## HIGHLAND FINE WINE MARCH 2015 HALF CASE CLUB - WHITE

### **Can Feixes Blanco Seleccio 2013 – Penedes DO, Spain (Mixed & White Club) \$17.99**

Can Feixes is one of the most historic wineries in Penedes, if not all of Spain. The estate was founded in 1768 and purchased by the Huguet family at the turn of the 20th century. The land has been producing wine grapes since the 15th century. The winery is on the highest elevation in Penedes. At 1400 feet above sea level, the climate is more continental in nature and has large swings from daytime to nighttime temperatures. The gravelly slopes of the vineyard are ideal for drainage of the vines and help to produce ripe, mature grapes. Made with organically certified grapes, the grapes in the blend are the common Cava grapes of Paralleda (known in Penedes as Montonec), Macabeo, Chardonnay, and some Malvasia de sites. Flavors of intense lemon, firm structure and a stony minerality make this wine a great accompaniment with any shellfish dish.

### **Lagarina Pinot Grigio 2013 – Delle Venezie, IGT (Mixed & White Club) \$11.99**

This Pinot Grigio is situated on SW facing vineyards of the Lagarina Valley, south of Trento and northeast of Lake Garda. The valley's privileged position as the hub of warm air currents from the lake and cold ones from the Dolomite Mountains means great diurnal temperature swings. Grapes are handpicked and de-stemmed before pressing. This well balanced wine has pleasant white floral aromas with flavors of white peach, dried apricots and bosc pear. Enjoy this wine with salmon, fried fish, or charcuterie.

### **Brassfield Estate 'Serenity' 2012 – Lake County, California (Mixed & White Club) \$14.99**

Brassfield estate winery is located in Lake County in the High Valley AVA. The estate is 1800 feet above sea level which creates large diurnal temperature swings. The gravelly loam soils are perfect for growing a whole host of white grapes including the grapes that make up this blend, Pinot Grigio, Sauvignon Blanc, and Gewürztraminer. Made by Dave Ramey from Ramey Winery, this blend encompasses the best of each varietal has to offer. The fresh bright citrus of the Pinot Grigio, the crisp acid and minerality of Sauvignon Blanc, and the dense floral characters of Gewürztraminer shine through in this wonderful blend. Enjoy this wine with grilled fish, BBQ chicken, or gazpacho.

### **Mountain View Chardonnay 2013 – Monterey County, California (White Club) \$12.99**

This Chardonnay is a stunner for the money. A crisp, unoaked California Chardonnay, this wine has clean flavors of green apple, apricots, and mango. Medium bodied, this wine has seen some lees stirring (aging on the yeast cells) which gives a rich character to the wine and rounds out the wine's striking acidity. Drink this wine as an aperitif or with roast chicken, and seafood dish, or French onion soup.

### **Ch. Roc Meynard Blanc Sec 2013 – Bordeaux, France (White Club) \$16.99**

This white blend from Bordeaux is a blend of Sauvignon Blanc and Semillon. The grapes are grown in Entre-deux-Mers and Graves and blended at the winery in Graves. The blend consists of 50% Sauvignon Blanc and 50% Semillon. The wine sees some neutral (used) oak aging which creates creaminess and tames the bright acidity of the Sauvignon Blanc. The Semillon adds flavors of honeycomb, beeswax, Asian spices, and dark tropical fruits. Sauvignon Blanc lends flavors of bright citrus fruit, fresh green herbs, and green bell pepper which presents as a nice savory note to the sweet tones of the Semillon. Drink this wine with trout, roast chicken, or any dish with goat cheese.

### **Lyrarakis Vilana 2013 – Crete, Greece (White Club) \$14.99**

Vilana is a dry white wine from the Greek island of Crete. Some of the grapes are whole cluster pressed which adds tannic structure to the wine along with rounding the grape's naturally high acidity. The wine is then fermented in stainless steel tanks to preserve freshness. During fermentation, the wine maker performs what are called punch downs or pigeage in order to expose the wine to more skin contact for more color and creamy flavors. The wine has flavors of deep citrus, roasted herbs, and a pleasant limestone minerality.

## HIGHLAND FINE WINE MARCH 2015 HALF CASE CLUB - RED

### **CDR Cotes du Rhone Rouge 2011 – Rhone Valley, France (Mixed & Red Club) \$18.99**

This blend is made by fine wine and spirit importer Domaine Select. Made by famed Provence producer Henri Milan, this wine is a blend of Grenache, Syrah, and Cinsault. Grenache was first planted in the Rhone Valley in the early 15th century, when a Spanish pope brought his native Garnacha from and planted it in Avignon, in the Rhone Valley. The naturally low to the ground bush vine tendency of Grenache adapted perfectly to the Rhone and its harsh ‘mistral winds.’ Eventually winemakers from the region realized they could make a better, more consistent wine by blending the many grapes that grew in the region. This blend consists mainly of Grenache, but has significant amounts of Syrah and Cinsault. The wine has flavors of dark red fruits, meaty bacon flavors, smoky aromas, and dark baking spices. Drink this wine with any hearty stews or roasts beef.

### **Complices de Loire ‘Jus de Gamay 2012 –Touraine, France (Mixed & Red Club) \$15.99**

This Loire Valley winery has made a Cru Beaujolais style wine for almost half the price. Located in the Loire Valley, the area has a significant amount of Gamay fruit that is made in the same style as common cru Beaujolais wine. These Gamay grapes, grown in the middle Loire Valley, are then fermented whole cluster, which means that the entire cluster of grapes, skins, stems, and all, are fermented together. Whole cluster fermentation is a type of carbonic fermentation which literally ferments the grapes inside the skins. This technique creates bright, fresh cranberry fruit with flavors of fresh herbs and a dense tannic structure. This wine tastes great on its own or with hearty stews or grilled lamb.

### **Veramonte Red Blend 2013 – Central Valley, Chile (Mixed & Red Club) \$10.99**

Chile has quickly become a great place to find great wine for the price. Veramonte vineyards, owned by the Huneus family of Prisoner fame, has created a blend ranks high on the quality to price ration. The wine is a blend of Merlot, Carmenere, Cabernet Sauvignon, Syrah, and Cabernet Franc. The grapes are sourced from three estates all owned by the Huneus family. The grapes are co-fermented which creates a unique blend that seamlessly takes on the flavors and structures of each grape. Dense flavors of bright cherry, raspberry, figs, and black currants accompany a round, earthy structure with warm baking spices on the finish. Drink this blend as an aperitif or with any grilled steak or stew.

### **Delaforce Douro Red 2011 – Douro Valley, Portugal (Red Club) \$12.99**

This red blend is from the banner 2011 vintage in Portugal. The blend is made of traditional port grapes, Touriga Franca, Touriga Nacional, Tinta Roriz (Tempranillo), and Tinta Barroca. The wine is unbaked and fermented in stainless steel tanks to preserve freshness. This light, fresh wine has flavors of red flowers, dark cherries, cassis, and red licorice. A great table wine, this Douro red is quite versatile with food and will accompany red meats, white meats, and grilled vegetables.

### **Willunga 100 Cab/Shiraz 2010 – McLaren Vale, Australia (Red Club) \$14.99**

When we tasted this blend we were struck by how different it was from the common Australian wine red. No sweet strawberry jam here. This wine has flavors of dark red fruit with distinct smoke and mineral components in the flavor profile. The flavors are accompanied with a pleasant acidity that begs for a food pairing. Drink this wine with anything off the grill, especially grilled lamb.

### **Porcupine Ridge Syrah 2013 – Swartland, South Africa (Red Club) \$14.99**

This Syrah is a perfect example of the better wines that have coming from South Africa recently. The wine has perfect varietal character with dark red berry fruit, dark plum, meaty bacon, and smoky black pepper notes. The wine is aged in neutral French Oak which concentrates the juice into the final product of deliciousness. Drink this wine with any red meat dish, roasted chicken or hard cheeses.