

## HIGHLAND FINE WINE MAY 2018 HALF CASE - RED

### **Domaine du Somail Minervois 2016 - France (Mixed/Red Club) \$17.99**

Minervois, located in Languedoc-Rousillon in southern France, may not be the first place one thinks of when considering French wine. However, Minervois offers affordable great tasting French wine. 80% Mourvedre and 20% Syrah (all Minervois wines are blends per AOC requirement), this deep ruby colored wine is bursting with aromas of red cherries and ripe strawberries, floral notes of iris and a hint of bay leaf. The Mediterranean climate keeps acidity levels in perfect balance with the elegant, soft tannic structure. Domaine du Somail is committed to biodynamic farming, respecting the soil so the vines can reveal their full potential. Pairing suggestions include charcuterie, red meats, and game.

### **Hopler Pannonica Red 2015- Burgenland, Austria (Mixed/Red Club) \$11.99**

The name Pannonica refers to the region's heritage, once a province of the Roman Empire. Hand harvested with no oak influence, this wine is the truest expression of Blaufrankisch, Zweigelt, and Pinot Noir. Flavors of ripe black cherry and baked plum are persistent, supported by fresh acid and soft tannins. An ideal wine for grilled meats and BBQ.

### **Vina Eugia Crianza - Rioja, Spain (Mixed/Red Club) \$9.99**

With a proven track record for quality, Rioja is one of only two DOCa (Spain's version of wine quality regulation). The crianza aging requirement is 12 months in American oak and 12 months in the bottle. This treatment of Tempranillo offers a vibrant red color on sight and vanilla, coconut and balsamic on the palate. Eugia is Basque for "truth" and the creative label references a hand on the Bible, swearing to its quality. The definitive accompaniment to tapas, especially red meat, lamb, or cured cheeses.

### **Mauro Molino Barbera d'Alba - Piedmont, Italy (Red Club) \$17.99**

A ripe vintage in Piedmont has produced a Barbera from Alba that is full and fleshy. Extremely versatile, this red is the most planted grape variety in Piedmont. And it should be enjoyed with as much prevalence! Steel tank fermentation allows the true nature of Barbera to shine. Versatility is the bench mark of Barbera as this wine can be paired with herbaceous cheeses, rich dark meats, braised greens, or Bolognese sauce. Flavors of berry and chocolate with soft tannins and a persistent finish. Buon vino!!

### **Yering Station Village Pinot Noir - Yarra Valley, Australia (Red Club) \$18.99**

As the first vineyard in Victoria, this winery is renowned for quality and tradition. This Pinot is complex yet approachable- finessed wine making indeed! Cranberry and cherry notes are supported by an earthy core. Yarra Valley is ideal for Pinot Noir as cooler climates produce the best version of this fussy varietal. Salmon, chicken, and pasta with red sauce would make this wine sing.

### **Ceibo Cabernet Sauvignon - Mendoza, Argentina (Red Club) \$14.99**

Here's a wine to share with your friends. From Argentina, this red best demonstrates oak in balance. Like the national tree from which it derives its name, Ceibo stands tall among Argentinian Cabernet. Flavors of blackberry and currant are framed with licorice, spice, and tobacco leaf. If you are grilling meat this spring, pour a glass of this red and enjoy a solid Cabernet.

## HIGHLAND FINE WINE MAY 2018 HALF CASE - WHITE

### **Saint Martin Muscadet - Murscadet Sevre et Maine, France (Mixed/White Club) \$16.99**

Loire Valley is home to spectacular wines. This offering from Muscadet-Sevre-et-Maine sur lie is no exception. Made from 100% Melon de Bourgogne grapes, this fresh, lively white is perfect for oysters and shellfish. The maritime climate (cooler summers and cool winters) ensures racing acidity. 8 months aging sur lie extracts more flavor. This is your new favorite summer white wine.

### **Cembra Sauvignon Blanc 2016 - Trentino, Italy (Mixed/White Club) \$11.99**

Northern Italy produces amazing white wines. This village, characterized by wine growing and production, is specific in its micro-climate which offers sharp temperature fluctuations. Variegated aromas of grapefruit and gooseberry are supported by a textured mouth feel. This texture is created via a technique called "stirring of the lees". Cembra utilizes this technique to produce a unique Italian Sauvignon Blanc.

### **Terredora di Paolo Falanghina 2016 - Campagna, Italy (Mixed/White Club) \$15.99**

Only a skilled wine maker could successfully navigate through the challenging 2016 vintage of Campania. Led by one half of the iconic Mastroberardino brothers, this offering from southern Italy has the potential to be your new favorite summer white. Even the color is reminiscent of a perfect summer day- straw yellow with flecks of green. Intensely aromatic and dangerously addictive, this ancient Italian grape pairs well with seafood and (of course) pizza.

### **Ch. Saint Roch Blanc - Cotes du Roussillon, France (White Club) \$15.99**

Although Roussillon is known for their sweet wines, this blended white is a refreshing option for patio dining. 80% Grenache Blanc 20% Roussanne, this Southern Rhone wine has acidity and a hint of minerality. A small portion has been aged in oak, creating a textured mouth feel yet notes of citrus and lime are dominant. The late maturity of this lucky vintage ensures aroma and acid- two essential qualities in good wine. Enjoy this wine at brunch with eggs or seafood.

### **Xanadu 'Exmoor' Chardonnay - Margaret River, Australia (White Club) \$14.99**

For a modern style Chardonnay, this wine is a stunner! The 2016 vintage of Western Australia produced some exceptional wines of amazing quality. Oak is a supporting character here, bowing to the pear, grapefruit, and apple dominant aromas. While California Chardonnay offers oak and alcohol, Margaret River Chardonnay is about fruit and texture. Get to know Chardonnay on a different level! Serve this wine with roasted chicken or risotto with mushrooms.

### **Pie di Paolo Viognier - Mendoza, Argentina (White Club) \$11.99**

A Viognier from Argentina? Absolutely! Mendoza wine makers are growing this varietal and experimenting with its vinifications. Aromatic and elegant, this pale gold white is fragrant with white peach, spice, and tropical citrus. Ideally, thoughtful wine making produces thoughtful wine. Utilizing sustainable farming, hand harvesting, and best grape selection, Pie di Paolo Viognier thoughtfully expresses itself both on the farm and in your glass. Consistent optimal growing conditions has produced a fantastic wine that is best paired with white meats and sea fare.