

HIGHLAND FINE WINE NOVEMBER 2015 HALF CASE - WHITE

Domaine Pral Bourgogne Blanc – Burgundy, France (Mixed and White Club) \$18.99

This Chardonnay from Burgundy is the perfect everyday white during the holidays. It is unoaked, but creamy with dense green apple fruit, citrus, and some tropical fruit on the finish. It will please Sauvignon Blanc, Pinot Grigio, or oaky Chardonnay drinkers. The wine is simply made with fermentation and aging taking place in stainless steel tanks. The wine then goes through a slight amount of malolactic fermentation, which gives the wine its slight creaminess on the finish. The wine is then filtered once and bottled as a clean representation of the true flavor of the Chardonnay grape. You can drink this wine as an aperitif, or with any seafood dish, roast chicken, or pasta with cream sauce.

Nortico Alvarinho – Minho Valley, Portugal (Mixed & White Club) \$12.99

Alvarinho is the Portuguese version of the Spanish grape Albarino. The grapes are grown in the northern part of Portugal on the border of Spains Galicia Province. The grapes are grown in little towns called Moncao and Melgaco, which make up the best Alvarinho growing area in Portugal. This wine is different from other Alvarinhos made in Portugal in that Nortico does not add CO2 to the wine. This creates fuller, richer wine that is reminiscent of Chardonnay in body. This wine is fresh with bright acidity and flavors of tropical fruit, peach, and bitter grapefruit on the finish. Drink this wine as an aperitif or with any seafood.

Chartron La Fleur Bordeaux Blanc– Bordeaux, France (White Club) \$11.99

Bordeaux is typically thought of as a red wine powerhouse region, with some of the most expensive, and well known red wines coming out of this region. Bordeaux also produces white wine made out of a blend of Sauvignon Blanc and Semillon. The Sauvignon Blanc is typically aged in neutral, or used, oak barrels in order to tame the grapes dominant citrus character. The Sauvignon Blanc grape is also blended with some Semillon, which lends a waxy, honeyed, lanolin kind of character that compliments the racy Sauvignon Blanc grape. Drink this wine with roasted fall vegetables like butternut squash or any grilled fish.

Folk Machine Chenin Blanc – Mendocino County, California (White Club) \$19.99

Chenin Blanc is one of our favorite grapes in the store. The grape is so versatile as it can make a fresh, steely, grippy wine full of fresh green apples and acid, or it can be produced into a lush dark red apple flavored wine with honeyed flowers on the nose that is capable of long aging. This wine is one of the latter, and tastes fresh with green apple flavors, white flowers, and a pleasant grippy acidity on the finish. Folk Machine Chenin Blanc is made with no oak and no malolactic fermentation, which preserves the wines natural freshness. This wine will compliment any soups of the season, such as chestnut soup, French Onion soup, or tomato soup with grilled cheese.

Las Colinas del Ebro Garnatxa Blanc – Terra Alta, Spain (White Club) \$13.99

Garnatxa Blanc is extremely rare in Spain. The grape is grown in the Monsant, Terra Alta, Priorat region of Spain, southwest of Barcelona, 10 miles from the Mediterranean sea. The grapes consists of around 5% of the plantings in the before mentioned regions. The grape is unique in its flavor as it produces a rich wine with dense citrus and apple flavors and dark white flowers with an aroma that can be described as ‘soapy’ in a good way. This wine is delicious with Thanksgiving food and will compliment many typical dishes of the season such as sweet potato pie, green bean caserole or a white option for roast Turkey. This wine is extremely rare, so do not miss out.

Frico Bianco –IGT delle Venezia, Italy (White Club) \$12.99

Frico Bianco is a wine made by Scarpetta winery, which is owned by famed Master Sommelier, Bobby Stuckey. He is an expert in wine and food from the Friuli region, northeast of Venice. His restaurant, Frasca, is an homage to the food and wine of the Friuli region. With this homage in mind, Frico Bianco is a blend of two white grapes that are considered native to Friuli, Friulano, and Chardonnay. This wine has flavors of bright citrus, honeysuckle and a pleasant mineral tone on the finish, that is reminiscent of the rocky mountains that make up the region. This wine is perfect as an aperitif or with any savory cheese sauce with pasta.

HIGHLAND FINE WINE NOVEMBER 2015 HALF CASE - RED

Jigsaw Pinot Noir – Willamette Valley, Oregon (Mixed & Red Club) \$19.99

Ransom Wine Company, makers of Jigsaw wine, are a relatively new phenomenon in the Willamette Valley. They are a negociant producer, which means they buy grapes and make the best wine they can out of those grapes. This is common in Burgundy where many large negociant houses, like Jadot, are ubiquitous in the wine trade. Jigsaw works with many different growers, most of whom are certified organic, to make the best wine for under \$20. What you get is a great representation of what Willamette Valley has to offer. The wine has flavors of fresh strawberry and cherry with aromas of lavender and baking spices. Enjoy this by itself or with beef stew.

Barco de Piedra – Ribera del Duero, Spain (Mixed & Red Club) \$14.99

Ribera del Duero, much like Rioja, is a region that specializes in wines made from the Tempranillo grape. The two regions differ in the style of wine they make. Rioja is lighter and typically aged very long, 15 years or longer, while Ribera del Duero is a denser style, and does not need as long of an aging regimen for the wines to be ready to drink. This wine is delicious for a cold weather sipper or with any holiday party. It has flavors of dark red fruit with dense potpourri and allspice on the finish. Drink this with hearty stews, hamburgers, or any meat from the grill.

Art of Earth Montepulciano d'Abruzzo – Abruzzo, Italy (Mixed & Red Club) \$10.99

Wines from the Abruzzo region are the perfect fall weather wine. The wine compliments many different foods for the season such as steak, pasta with meat sauce, BBQ, or hamburgers. This wine has an easy accessibility with its flavors of dark red fruits and a smooth finish. The grape Montepulciano is native to Abruzzo, on the Adriatic coast of Italy. Abruzzo is also home to some of the best tasting tomatoes in Italy. Good tomatoes lead to good sauce, which means a need for a hearty wine to compliment the traditional meal of Abruzzo. In Abruzzo, Montepulciano is ubiquitous in every household as their everyday drinking wine.

Roblar Cabernet Sauvignon – Santa Barbara County, California (Red Club) \$11.99

Roblar winery makes wines that attempt to harness the natural elements of California wine country. They get fruit for their Cab from the Sierra Foothills AVA on the eastern part of California. Sierra Foothills is capable of producing some great fruit and you are seeing grapes from this region in more bottlings at every price point. This Cab has subdued flavors of dark red fruit, cassis, dried rose petals, and a slight baking spice with a smooth finish. Drink this great inexpensive Cab as an aperitif on a cold night, or with any hearty meal. This wine would be great for Thanksgiving meal as well.

Isaac Fernandez Bobal – Requena, Spain (Red Club) \$14.99

Bobal has historically been known as a workhorse grape in Spain. It is the 3rd most planted grape in the country and is very vigorous on the vine. This strength in growth has not leant Bobal to be the best of table wines and until 15 years ago, was typically used as a mash for spirits. The variety has seen new life with forward thinking importers like Wines of Spain, who want to show wines from every region of Spain. The grape, if grown with care, can make wine that is much like Pinot Noir in body and flavor. The wine has flavors of bright cranberry, light flowers and a dry smooth finish. This wine is great for Thanksgiving, and will complement sweet and savory foods equally well.

Perazzeta Sangiovese – Tuscany, Italy (Red Club) \$13.99

Alessandro Bocci, owner and winemaker at Perazzeta, is, in our opinion, making some of the best everyday wines in all of Tuscany right now. Located in the D.O.C. region of Montecucco, just south of Montalcino, his wines have tremendous power, tension, and assertive terroir. Bright, stinging cherry, crisp acidity, and tantalizing earth tones make this pretty, yet interesting wine hard to resist. This wine is perfect with any pasta, roast chicken, or parmesano reggiano.