

HIGHLAND FINE WINE OCTOBER 2014 HALF CASE CLUB - WHITE

Domaine Lafage Centenaire – Roussillon, France (Mixed and White Club) \$15.99

One of the oldest viticultural areas in France, vines in the Roussillon were cultivated by the Romans, and perhaps even before that. Jean-Marc Lafage is one of the most sought after wine makers in France. He is expert at making delicious wines out of native Southern European varietals such as Grenache, Roussane, and Grenache Blanc. The Centenaire is a blend of Grenache Blanc and Roussane that evokes flavors of fresh string bean, kafir lime, and creamy lemon meringue. The fresh acidity on the finish makes this a delightfully refreshing fall white. Drink this wine with butternut squash soup or roasted fall vegetables.

Banyan Gewurztraminer – Monterey County, California (Mixed & White Club) \$14.99

This wine made by Kenny Likitprakong of Hobo wine company. The name Hobo is a reference to the fact that Hobo wine company does not own vineyards, a winery, or any equipment to make wine. Instead, like many, small wineries, Kenny selects the grapes he likes from growers, and rents fermentation and aging equipment to make the wines that he chooses to make on that specific vintage. With regard to the Gewurztraminer, the wine is wonderfully floral on the nose. This is a dry Gewurztraminer that has flavors of roasted peaches, lemon-lime juice, Asian spice, and lychee fruit. This wine is wonderful with roasted pumpkin soup or any meat stew you may have during these upcoming colder days.

Scarbolo Sauvignon Blanc – Friuli, Italy (Mixed & White Club) \$15.99

The region of Friuli is in the corner of the Austrian and Slovenian border north of the Veneto region of Italy. Mountainous terrain abounds in this area that is the southern extension of the Austrian/Italian Alps. This terrain begets a fresh minerality in the wines. Mainly known for Pinot Grigio, vines in the Friuli region are capable of great complexity due to the rocky mineral rich soils. Scarbolo Sauvignon Blanc tastes of creamy lemon curd, fresh grapefruit, fresh cut grass, and limestone pebbles that remind you of its mountainous terrain. Enjoy this wine with fresh trout with green beans almondine.

PJ Valckenberg “Madonna” Riesling Kabinett – Rheinhessen, Germany (White Club) \$12.99

Riesling from Germany can be delicious. Not just a sweet dessert style wine, if you find the right Riesling, flavors of ginger spice, honeysuckle, and white peach flavors come out along with a grippy acidity that can accompany many different styles of food. The Madonna from Valckenberg has all of these flavors and then some. Slightly off dry, this wine has flavors of fresh lemon/lime juice, sweet Thai basil, lilies, and green apple skin. This wine is a great accompaniment to any Thai food and any roasted fall vegetables like brussel sprouts.

Yard Dog White – South Australia (White Club) \$13.99

Redhead winery prides itself on making the best wines it can from the vintage that it is given. The 2014 vintage in Southern Australia was much like that of the South of France, with much rain and wine combined with hot summer temperatures of over 100 degrees Fahrenheit. Redhead winery, due to the conditions picked a grape that typically does well in this kind of weather, Viognier, to be the star of his 2014 white blend. Yard Dog white is a Viognier, Semillon, Riesling blend that has flavors of bruised red apple, bosc pear, banana leaf and warm roasted peanuts. Drink this wine as an aperitif with roasted nuts or with whole roasted salmon with beurre blanc sauce.

Ch. De Chaintre Macon Chaintre – Burgundy, France (White Club) \$18.99

This Burgundy blanc is a delicious wine for under \$20. Made of 100% Chardonnay, this wine has seen time in oak barrels, which gives it some flavors of vanilla, baking spices, and banana leaf. The first aroma is of citrus, hydrangea and grapefruit. On the palate, the fresh citrus flavors give way to a limestone minerality that is so typical of Burgundy blanc. Ideal as an aperitif, this wine will compliment beautifully with many tapas, fish or vegetable terrines, margarita pizza, paella, or cold meats.

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Bodegas Barco de Piedra Ribera del Duero – Ribera del Duero, Spain (Mixed & Red Club) \$16.99

This estate-owned, small production wine (6,000 total cases produced) is from one of the most prestigious districts of Ribera del Duero; 7km from Vega Sicilia and 4km from Tinto Pesquera. Bodegas Barco de Piedra practices organic viticulture, which means no pesticides, herbicides, or any chemicals added to the winery. With minimal oak aging (4 months in large barrel) this wine has pure robust flavors that Tinto Fino (Synonym for Tempranillo in Ribera del Duero) was meant to exhibit. This wine has flavors of violets, blackberries, graphite, and an elegant full bodied finish. Central Spain is known for its lamb and this wine pairs wonderfully with any preparation of lamb.

Trim Cabernet Sauvignon - California (Mixed & Red Club) \$14.99

This wine is one of the many projects that Ray Signorello has developed in California. From Signorello Vineyards at a \$75 price to the wines of Trim at \$15, any wine from the Signorello portfolio is something to experience. Trim has fresh flavors of red raspberry, cassis, cedar, mocha, and vanilla with a hint of oak spice. Fresh and lovely, this wine would taste great on its own while you are sitting on the porch or would accompany a hearty stew steak with the best of them.

Cortijo Rioja Tinto – Rioja, Spain (Mixed & Red Club) \$11.99

“I cannot think of another Rioja at this price level that offers this much character and fruit.” Robert Parker
Cortijo Rioja is an organically farmed winery that makes wines with minimal aging that show a fresh expression of the fruit that makes up the wine. This particular wine is made of 100% Tempranillo and has flavors of jammy red raspberry, field strawberry, and black pepper spice. The wine finishes with more weight as more oxygen exposure occurs and results with gentle tannins and sweet red berry notes on the finish.

Filosur Malbec – Mendoza, Argentina (Red Club) \$10.99

This wine is a second label from Andeluna cellars. “Ande” being a unique high-mountain terroir and “Luna” (Moon) a magical source for the creation of great wines. This winery is at the foot of the Andes Mountain range and is perfectly placed for the vitification of great Malbec. Wonderfully pure dark red raspberry and blueberry fruits along with a great baking spice finish. Try this with grilled steak with chimichurri sauce and grilled fall vegetables.

Fleur Petite Sirah – North Coast, California (Red Club) \$14.99

We had to buy this wine when we tasted it. Dry Petite Sirah is rare, but this wine is dry and delicious. Bold, dense blueberry and blackberry flavors with peppercorn and nutmeg begin on the nose. On the palate the wine has a full palate of blackberries, vanilla, allspice, clove and black pepper. This wine tastes great on its own. If you need food, barbeque, hamburgers, grilled steaks, and grilled fish, anything on the grill will accompany this wine perfectly.

Clos Henri “Bel Echo” Pinot Noir – Marlborough, New Zealand (Red Club) \$19.99

Henri Bourgeois is a marquee producer in the Loire Valley, mainly Sancerre where they grow Sauvignon Blanc and Pinot Noir. When his family decided to expand they thought the perfect place for Sauvignon Blanc and Pinot Noir than Marlborough, New Zealand. Organic farming is used in all of the vineyards at Clos Henri which Clos Henri believes “brings out the best in the fruit and truly expresses the terroir. Licorice, mushroom, violets and dark red fruit on the nose and a lovely rounded smoky red fruit finish. Enjoy this with roasts or any grilled vegetable.