

HIGHLAND FINE WINE OCTOBER 2016 HALF CASE - RED

White Hart Pinot Noir - Santa Lucia Highlands, CA (Mixed/Red Club) \$19.99

Santa Lucia Highlands is one of the best places for Pinot Noir in California. The combination of warm days and cold nights are perfect for ripening the finicky Pinot Noir. Santa Lucia is well known as a wind corridor that allows cool Pacific winds, from the Arctic Humboldt current, to come through and mix with the warm desert conditions further inland. This wine is made with minimal oak so all you taste is fruit and some light baking spices. This would pair great with roasted pork and plum sauce.

Yvon Mau Chateau Puisseguin La Rigodrie - Saint-Emilion, Bordeaux (Mixed/Red Club) \$16.99

Yvon Mau is a well known negotiant house in Bordeaux that specializes in small estates that take special care in creating the best wine the vintage can offer. Most estates have been in existence for at least 100 years and are family owned. Chateau Puisseguin is located just north of Saint Emilion and is considered a satellite of the main appellation. The region has some of the clay mounds that are famous in Saint Emilion, but more limestone which is great for Cabernet Franc. This wine is a blend of Merlot and Cabernet Franc and has flavors of dark red fruits and fresh herbs. Drink this wine with any roasted duck or beef.

Estampa Fina Reserva Red Blend - Colchagua Valley, Chile (Mixed/Red Club) \$15.99

Estampa is a rarity in Chile. Chile is well known for large wineries like Montes and Los Vascos. In fact, 85% of all production is owned by the top 3 wine estates in Chile. Colchagua is the first region settled by wineries in the 19th century. It is home to Clos Apalta, the best vineyard site in Chile, and is well known for great terroir with the perfect conditions to ripen many different red grape varieties. Estampa Fina Reserva is a blend of Carenere, Syrah, and Cabernet Sauvignon and has a dense red berry palate with fresh herbs and potting soil on the finish. This is great with a steak of any cut.

Quinta do Portal Mural Tinto Red Blend - Douro, Portugal (Red Club) \$12.99

Quinta do Portal is, like many traditional Port houses, to make dry red wines to take advantage of consumers changing tastes toward dry wines. This red is made out of the traditional port grapes, Tinta Roriz, Touriga Franca, and Touriga Nacional which have dense blue fruit flavors with lots of primal earthy aromas. The wine is aged in used French Oak barrels so the flavors are fresh with little oak influence. Drink this wine with chili or beef stew.

Aradon Tempranillo Blend - Rioja Spain (Red Club) \$11.99

Tempranillo is the main grape of all Rioja wines. The grape is much like Pinot Noir, finicky on the vine, hard to grow, with high acid and medium to high alcohol. The high acid nature of the grape makes it perfect for both young drinking, fresh wines and classic long aging wines. Rioja wines typically have a marked oxidative character, but Aradon is decidedly fresh and clean with great red fruits and bright floral notes on the finish. Drink this with any roasted lamb or braised dishes.

Radley and Finch Cabernet Sauvignon - Western Cape, South Africa (Red Club) \$11.99

The Western Cape is famous for the Cape Doctor, a cold wind coming from Antarctica that drenches the entire South African coast with cold air. This wind is what brings rain to what otherwise would be a desert region that would be inhospitable to grapes. The area was first planted by Dutch settlers in the 1650's and the same area still represents the best the South Africa has to offer today. This Cab has fresh dark blue fruits with pronounced earthiness and bright lavender flavors on the finish. Enjoy this wine with burgers and hot dogs on game day.

HIGHLAND FINE WINE OCTOBER 2016 HALF CASE - WHITE

Schloss Gobelsburger Gruner Veltliner - Kamptal, Austria (Mixed/White Club) \$18.99

Kamptal is located west of Vienna and is well known as the place for some of the finest Gruner Veltliner made in Austria. The winery Schloss Gobelsburger had its first vintage in 1170 and has been in continuous production ever since. The Castle was built in the mid 17th century and is one of the jewels of Baroque architecture in all of Austria. Gruner Veltliner has classically green notes with light citrus and lime and a pronounced celery flavor on the finish. This is a versatile pairing wine and will go with meats and vegetables.

Gryphus Chardonnay - Maule Valley, Chile (Mixed/White Club) \$10.99

Maule Valley is the largest sub region in Chile's largest producing wine region, Central Valley. Maule Valley is located just south of Santiago and, like the rest of Chile is named after a riverbed, the Rio Maule. All rivers in Chile are fed by glacial melt. This glacial movement also created every wine region in the country and is the reason for the range of wine varieties that are possible to grow in the country. This Chardonnay is unoaked, with clean flavors of bright green apple, honeyed cream, and a slight white floral component on the finish. This is great with grilled or baked chicken or any creamy pasta dish.

Yvon Mau Sauvignon Blanc - Yvecourt, France (Mixed/White Club) \$9.99

This wine is a private blend made by Bordeaux negociant, Yvon Mau. They purchase fruit from the Entree Deux Mers region and make a very pleasant blend of 100% Sauvignon Blanc grapes. Entree Deux Mers, meaning between the seas, is located at the convergence of the Dordogne and the Gironde rivers and is home to many vineyards of white varieties like Sauvignon Blanc and Semillon. The Sauvignon Blanc that is grown here has flavors that are much less citrus based and more tropical in nature, with mango, pineapple, and guava fruit, with a slight honey texture. This wine will pair great with fish or any gratin.

Gregory Perez Brezo Blanco - Bierzo, Spain (White Club) \$19.99

Gregory Perez is among the new guard of winemakers that are attempting to make wines that have "terroir," or are the essence of the places they come from. This means less intervention in winemaking and less oak in aging. Less intervention along with more demand for wines from previously unknown places, like Bierzo, make for interesting new flavors that are fun to discover. This wine is made of mostly Godello, which is native to Bierzo, and has a pronounced red apple and dark citrus character with pleasant white flowers on the finish. The Brezo pairs great with lamb or pork chops.

Ca Rugate Soave Classico - Veneto, Italy (White Club) \$15.99

Soave is located in the Veneto wine region, southeast of Lake Garda and Northwest of Venice. The main town is Verona and most Soave producers are better for the more famous wine from the region, Amarone. Soave is made of Garganega grapes is classically paired with prosciutto. The Classico region of Soave has a large percentage of limestone which is known to add a pronounced minerality to what can be a more flabby wine. Ca' Rugate Soave has full citrus flavors with a pebbly, mineral texture and pleasant fresh herbs on the finish. Drink this with prosciutto or any seafood dish.

Chapoutier La Ciboise Luberon Blanc - Rhône, France (White Club) \$12.99

Chapoutier is one of the larger producers of Rhone wines. They are very famous for their Hermitage bottlings, but also produce lovely bottlings from every other Rhone area. Luberon is located in the southern extreme of the Rhone region and is known for lavender and herb production along with wine. La Ciboise is a blend of Grenache Blanc, Rolle (Vermentino in Italy), Ugni Blanc, and Roussanne. The wine has creamy flavors of dark tropical fruits with dense coconut on the finish. La Ciboise is great with fish or chicken.