

HIGHLAND FINE WINE OCTOBER 2017 HALF CASE - RED

Huguet de Can Feixes Negro Seleccio - Penedes, Spain (Mixed/Red Club) \$18.99

This historical winery was in the Fiexes family for 400 years, a fixture in the Penedes region of Spain. But when the last Fiexes heir passed away in the early 1900s, the Huguet family bought the estate and revived the brand. They've been making beautiful Spanish wines ever since. Penedes is a wine region located very close to Barcelona and one of sixty wine regions in Spain! This particular wine is certified organic (no pesticides yay!) and comprised mostly of Tempranillo with 30% Merlot. The vineyard is high in Penedes at 1400 feet. This wine shows classic Tempranillo notes with cherry and tobacco. This is the bottle to break open on taco night.

Antica Casa Ricossa Barbera d' Asti - Piedmont, Italy (Mixed/Red Club) \$15.99

You've probably heard of Barolo and Barbaresco - two famous wines that are produced in the northern Italian region of Piedmont. You may not know, though, that Barbera is the most planted grape in Piedmont and is, in our humble opinion, one of the best every day drinkers. Planted on the lower part of the hill (Nebbiolo gets the prime real estate higher on the hill), Barbera doesn't see as much sun due to the diurnal fog that rolls in. It's somehow juicy, light bodied, and rich all at the same time. Enjoy this wine with practically everything.

Indomita Gran Reserva Pinot Noir - Casablanca Valley, Chile (Mixed/Red Club) \$12.99

What a wonderfully diverse grape Pinot Noir is! From Burgundy, France to Oregon and thousands of planted acres in between, we're taking you now to Chile. A long, thin country running along the coast, Chilean vineyards mostly enjoy a cooler climate. Compared to other Pinots from around the world, these tend to be a bit lighter in body and higher in acid. They're subtle wines that pair best with lighter meals or easy going tomato sauce. Keep your eyes peeled for more and more Chilean Pinots - some wine industry experts see them becoming a big thing in the coming years!

Cuvelier Los Andes Mendoza Malbec - Mendoza, Argentina (Red Club) \$17.99

The Cuvelier family has been in the wine business for generations. They own and operate the 2nd Growth Medoc estate Leoville Poyferre and have a long history in Bordeaux. The family expanded in the 90's into the Uco Valley, a high elevation area in southern Mendoza that is known for producing more mellow age worthy Malbec grapes for a complex subdued, nuanced flavor profile. You may also notice that the color on the label looks very similar to the Leoville Poyferre label. The family, after Coca Cola famously patented their specific red color, owns a design patent for the specific color yellow as it is very unique and exhibits a sense of old world polish that is present in all wines made by the Cuvelier family. This wine is 100% Malbec and has flavors of blueberry, black cherry, strawberry jam, and soft baking spices. Enjoy with a steak or a burger off the grill.

Domaine Olivier Hillaire Vin de France - Rhone Valley, France (Red Club) \$12.99

Olivier Hillaire is a fixture in the Chateau-neuf-du-Pape region. He worked for Domaine des Relagnes for 20 years before, in 2005, he was able to purchase 4 hectares to begin his own domaine. The plot is called 'Les Petits Pieds d'Armand' and has direct, warm sun exposure, perfect for growing Grenache, and cool winds from the south that the temperature ideal for ripening Syrah. This Vin de France bottling is 40% Grenache, 30% Syrah, and 30% Carignan. The wine has flavors of dark blackberry, red cherry, and a smooth baking spice finish that is pleasant to drink with the cooler weather coming our way. Food that is classic with this wine is any lamb stew or roasted meat.

Piccini Chianti - Tuscany, Italy (Red Club) \$10.99

This delightful Chianti is from the Piccini family - now on their fourth generation of winemakers. It's primarily Sangiovese and has the trademark soft cherry notes. Despite its immense popularity in Italy, Sangiovese is barely grown anywhere else in the world. In Italy, it's a bit of a chameleon and is known by several names (such as Brunello, Prugnolo Gentile, Sangiovese Grosso, and so on). It can be either fruit forward or more earthy and rustic - or ideally, a nice balance of both. The Piccini Chianti leans a bit more toward fruit with a nice roundness to it. Pair this with your weeknight roast chicken.

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Boschendal Chenin Blanc - Coastal Region, France (Mixed/White Club) \$14.99

Boschendal is the oldest continuous running winery in South Africa. Chenin Blanc, also known as 'Steen' in South Africa, has been grown as a jug wine grape in South Africa for years but recently, Boschendal decided to create a wine that captures the true flavor profile of the difficult Chenin Blanc grape. The Sommelier Series Chenin Blanc is stunning in its simplicity. It has fresh green apple and spice flavors and finishes very clean. Drink this wine with any roasted vegetable dish or lite roasted chicken salads.

Ferriol Xarrello - Penedes, Spain (Mixed/White Club) \$14.99

This winery is located in the Catalan region of Penedes which is better known for sparkling wines called Cava. Many wineries have begun bottling the traditional sparkling wine grapes as a still wine due to there clean and fresh flavors and easy drinking and paring potential. Xarel-Lo is native to the Penedes region and has a natural high acid level at harvest that makes it perfect for sparkling wine production. The wine has flavors of the mild lemon and white peaches with a chalky mineral quality that makes it a great, refreshing, palate cleanser. Enjoy this wine with cheese, Charcuterie, or any roasted fish dishes.

Saget La Perriere Sauvignon Blanc - Vin de France (Mixed/White Club) \$10.99

The Saget family have been growing grapes in the South of France since the early 19th century. The family was a major proponent of the many co-ops that kept the wine industry going the South of France during the early 20th century during the 2 world wars that ravaged most vineyard sites all over France. After the Wars, the family began to take there wines to Paris to sell to there wines directly to restaurants in the city. This wine is made of 100% Sauvignon Blanc grapes grown in both the South of France and the Loire Valley. The wine has flavors of mild lemon and lime, white peach and some pleasantly crisp lemon acidity on the finish. This wine is a classic paring with any trout or goat cheese dishes.

Bodegas Fillaboa Albarino - Rias Baixas, Spain (White Club) \$17.99

Bodegas Fillaboa is one of the oldest registered vineyards in Galicia and one of the oldest continuous producers in the whole of Northeast Spain. There vineyard site is perfect for the Albarino grape with great access to the winds off the Atlantic that help mitigate the frequent rains in the area, and has great sun exposure for even ripening. This area is also famous for the large Perola training systems that they use for aeration of the vines. All grapes must be hand harvested due to the extreme height of the vineyards which reaches 10 feet in some areas. This wine has flavors of dense peach, fresh flowers and has a creamy tropical fruit finish. This is perfect wine for any seafood, especially oysters.

Loimer Gruner Veltliner - Kamptal, Austria (White Club) \$16.99

Loimer is located in the Kamptal region on the banks of the Danube river, just west of Vienna, Austria. This area is well known for its ability to ripen the Gruner Veltliner grape, making a wine that has denser citrus and texture than wines from other areas with less sun exposure in Austria. The vineyard location next to the Danube river is key as the vineyard picks up reflected sunshine from the water. The wine has flavors of dense citrus, apricots, and fresh celery salt on the finish. This wine is very versatile and will pare well with light salads or roasted chicken with cream sauces.

Yllera Cantosan Verdelho - Rueda, Spain (White Club) \$9.99

Grupo Yllera are pioneers in Castilla y Leon region of Spain. They were the family that did the most to create the DO of Rueda in the 70s, which was already well known locally for the rich Verdelho wines that were being produced. With the death of Franco in the late 70's the family was able to sell to more markets and with more markets came more technology to creat more clean, dry, and less sweet and floral wines. The wine is made from 100% Verdelho which requires much attention in the vineyard as the grape will make very green influenced flavors of the grapes are let to grow freely. Much manual labor is required to tame the grapes natural floral flavor. The Cantosan Verdelho has flavors of fresh lime skin and lemon juice with a hint of fresh sweet Thai basil on the finish. This wine is great with grilled fish of any kind.