

HIGHLAND FINE WINE

OCTOBER 2020 HALF CASE- REDS

FAMILLE PERRIN NATUR COTES DU RHONE ROUGE 2018, SOUTHERN RHONE, FRANCE \$14.99 (MIXED) Famille Perrin has built their reputation on quality driven wines with their flagship Chateau Beaucastel. Using the same manual methods, coupled with the family's dedication to the environment, Perrin has positioned itself as a true leader of the Rhone Valley. 2018 was an outstanding vintage, with optimal fruit output. This is a beautiful expression of Grenache and Syrah with delicate tannins. The oak influence here is minimal at best, with only half of the juice transferred to oak barrels, and the other in stainless steel. A dual process such as this ensures freshness!

MARY TAYLOR'S VALENCAY BY SOPHIE SIADOU 2017, VALENCAY AOP, FRANCE \$14.99 (MIXED) Mary Taylor's portfolio is heavily curated to represent a diverse array of fine wines. The Loire Valley impressed her with its nuance and complexity due to the soil differentiations' impact on wine. Although Valencay wines are not as well known as Sancerre or Chinon, they are just as mouthwatering as their more popular counterparts. Valencay is the definition of soil differentiation with both clay and silex (clay, limestone, silica), creating wines with depth and interest. This blend of Pinot Noir, Cot (also known as Malbec), and Gamay is a fantastic stunner with bright fruit and perfumed intensity. Get into this!

UMANI RONCHI 'PODERE' MONTEPULCIANO D'ABRUZZO 2018, ABRUZZO, ITALY \$11.99 (MIXED) Montepulciano from Abruzzo is the perfect wine for all occasions. Both wallet friendly and approachable, this lovely shows purple fruit (think plum) with a berry undercurrent and a hint of spice. It was the absolute freshness of this wine that caught my attention. Oak is not used to influence the flavor profile so the wine is in its purist form. Textured and ripe, enjoy this easy drinker with mid week pizza or red sauced pasta.

IZADI 2015, RIOJA, SPAIN \$19.99 If you are a fan of Tempranillo in the classic Rioja style, look no further. We are all familiar with the personality of this Spanish favorite and no one does it better (especially for this price point) than Izadi. Stylistically Izadi adheres to a middle ground between tradition and modernism valuing the elegance of the former married to the fruit-forward qualities of the latter. 14 months in a combination of American and French oak imparts a certain richness and volume on brand with this little gem. Intense red fruit is supported by fresh herbal notes (swirl a mouth full and tell me DILL is all over the place) and black licorice. Ideally suited for cooler temps, you can enjoy this wine while grilling season is still a thing.

BACCHUS CABERNET SAUVIGNON 2018, MULTIPLE AVAS, CALIFORNIA \$17.99 I am not typically attracted to wines with sourced fruit from various growing regions. However, one of my goals is to not have preconceived notions of what wine should be. This new found open mindedness led me to Bacchus, a project from David Gordon, wine director of (super tasty) Tribeca Grill. With fruit from Paso Robles, Sonoma, and Central Coast, the intensity of definitely on point here. Even the winemaking process caused me to pause- NO oak influence! Although there is some neutral barrel which helps to bring the wine together, this Cabernet is ready to drink in copious amounts. Here's your new Monday-Thursday Cabernet!

CANINE VALPANE BARBERA DE MONFERRATO 'ROSSO PIETRO' 2017, PIEDMONT, ITALY As well known as Barolo and Barbaresco may be (the grape of both is Nebbiolo), Barbera is, in fact, the most planted red grape in Piedmont. More often found in Alba and Asti, the wine maker insists Monferrato offers the most faithful expression. Lively fruited with soft tannin, Valpane's easy drinking (uh-oh!) gulper checks off all the boxes of affordability, versatility, and approachability. Try this user friendly wine with your next baked pasta casserole (think lasagne or ziti). Make sure you have another bottle for dessert!

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OCTOBER 2020 HALF CASE- WHITES

REGALEALI TASCA AMERITA BIANCO 2019, SICILY, ITALY \$14.99 (MIXED) In the pantheon of wine titans, Italy stands tall. From the Classics of Chianti to the powerhouses of Barolo, Italy is world renowned for its rustic style that pairs best (of course) with their regional cuisines. Sicily may not be on your radar when it comes to Italian wines but it should be. Many indigenous varietals can be found on this island (the largest in the Mediterranean) and a few of these are featured in this bottle. Primarily a blend of three Sicilian grapes: Inzolia, Catarratto, and Grecanico, with some Chardonnay, this wine is cool-fermented in stainless steel to create a versatile, refreshing, and delicious white of true Sicilian character.

BANYAN GEWURZTRAMINER 2019, MONTEREY CO. AVA, CALIFORNIA \$14.99 (MIXED) Banyan was created in 2002 with the idea to make wines that would pair with Southeast Asian cuisine, particularly Thai food. At one point, there was Gewürztraminer, Riesling, and Viognier, but over time, the line has been trimmed to just what has always been its most popular wine, the Banyan Monterey County Gewürztraminer! Added skin contact boosts this wine's aromatics and savoriness. Carefully farmed to assure the specific ripeness, a balance of sugar, and the acidity, that has become their signature. Open a bottle with something that has a little heat and spice.

DOMAINE RAPHAEL LUNEAU R. DE LA GRANGE 'BRIN D'R' 2017, LOIRE VALLEY, FRANCE \$14.99 (MIXED) Since 1680, this winery has been passed down from father to son for NINE generations! Specializing in the production of Muscadet, a coastal growing region in Loire Valley, Luneau offers generations of experience and tradition. Made from 100% Melon de Bourgogne, this wine is aged on the lees (dead yeast cells) for several months, creating a wine full of appealing texture. Expressive and floral, there is a definite mineral finish as it evolves into delicacy and freshness. It will perfectly match seafood and fish...or as the open bottle while cook your next meal!

UMANI RONCHI 'VELLODORO' 2019, ABRUZZO, ITALY \$16.99 The name of Pecorino grape variety, also known as "grape of the sheep", derives from the strong connection between sheep farming and agriculture, and the presence of this grape variety in the areas of shepherds' transhumance (google this word). In the past this varietal, thanks to high aromas concentration, good alcohol content, and even more thanks to wonderful acidity which is the most distinctive characteristic of Pecorino, was used to improve the quality of wines produced with other varieties. Pecorino growing had almost disappeared because of very low productivity, but today this wine has found a new popularity. Both vibrant and fresh, enjoy this wine as an aperitif or with green salads, cream based soups.

KOHA SAUVIGNON BLANC 2019, AWATERE VALLEY, NEW ZEALAND \$14.99 New Zealand's work horse, Sauvignon Blanc, has made an incredible impact in the world of wine. With its signature grapefruit, golden kiwi, and gooseberry notes, NZ SB has carved its own niche for white wine drinkers. Surrounded by the Wairau River and the Cloudy Bay, a perfect microclimate has formed to prevent disease pressure and diurnal shifts in the weather. This location ensures peak acidity- also a trademark for NZ SB. What attracted me most to this wine was I knew what to expect from NZ SB and it totally delivered. Your every day Sauvignon Blanc just got an upgrade!

GETRANK GRUNER VELTLINER 1L 2018, WEINVIERTAL, AUSTRIA \$16.99 In Austria, Grüner Veltliner is as much a part of the national culture as classical music, elegant coffee houses, and competitive bodybuilding. For years, Grüner has been traditionally bottled in a liter-sized bottle with a crown cap – intended for fresh, immediate consumption and for sharing among friends. A utilitarian favorite, GV is paired with literally everything. One of our most popular bottles in the shop!