

## HIGHLAND FINE WINE OCTOBER 2013 HALF CASE CLUB - WHITE

### **White Knight Viognier – Clarksburg, California (Mixed and White Club) \$12.99**

Surrounded by the cooling waterways of the Sacramento River Delta and San Francisco Bay, the Clarkburg Winegrowing Appellation is quickly earning a reputation for growing incredible Viognier grapes. Perhaps it's due to the deep sandy loam and clay soils coupled with a naturally high water table that provide an uncommonly rich ground to grow the grapes. This White Knight sees mostly tank fermentation for crispy freshness with just a touch of French Oak for added richness. 90% Viognier, 6% Chardonnay and 4% Muscat Alexandria make the mouthfeel beautifully complex with layers of stone fruit and beautiful aromatics. Enjoy with a light lemon cream sauce pasta or chicken breast.

### **Walnut Block Sauvignon Blanc – Marlborough, New Zealand (White Club) \$13.99**

Nurtured organically in selected areas of the vineyard to classic skilled winemaking techniques, this Sauvignon Blanc from New Zealand is a testament to the tradition of finely handcrafted Marlborough wines. The grapes are grown on the Scott Henry divided canopy system that allows excellent light penetration and air flow without removing any leaf. The fruit is then handpicked and gently whole bunch pressed (25% naturally fermented for greater depth and complexity, and 75% fermented in stainless steel to capture fruit purity). It's mouthfilling and crisp, fully dry in style with breezy tropical fruit aromas. Enjoy its excellent vibrancy, delicacy, and delicious depth. Enjoy with a light Thai curry dish or fried calamari.

### **Coeur de Terre Riesling – McMinnville, Oregon (Mixed & White Club) \$17.99**

Coeur de Terre's dry Riesling comes from the Hyland Vineyard in the McMinnville Appellation. Hyland has some of the oldest Riesling vines in Yachill County. After all the berries were destemmed by hand and pressed off immediately, the juice was allowed to settle overnight after which the must was transferred to inert stainless tank and fermented at 52 degrees to start. This Riesling has a vibrant acidity opening to delicate floral notes of eucalyptus, peach, and ripe apple. The acidity is alluring along with the further expression of minerality. It truly makes for a fantastic food wine.

### **Avinyo Vi d'Agulla Pettillant – Catalonia, Spain (White Club) \$14.99**

This dry, lightly sparkling, low alcohol wine from just outside Barcelona is a blend of 80% Muscat and 20% Macabeo. The Penedes region of Spain has a clay calcareous soil that makes for the fresh, charming lightness in the wine. Fermented in stainless steel, the wine whose name means "wine with a prickle" has bright fruit and honey suckle aromas. It lingers beautifully on the palate and is a perfect pairing for light cheeses and fish.

### **Mionetto Prosecco - Treviso, Italy (White Club) \$13.99**

If you're looking for an aperitif or a delightful complement to appetizers like cheese and crackers or prosciutto, look no further. The Mionetto Prosecco Brut from Treviso has an intense fruity character with a bouquet reminiscent to a walk through an apple orchard on a fall day. Its dryness is pleasing, fresh, and its light-bodied appeal and even balance makes it an excellent base for Bellinis and other sparkling wine cocktails. This wine does tricks and is certainly a treat!

### **Jean-Max Roger Menetou-Salon Blanc Morogues – Morogues, France (Mixed & White Club) \$16.99**

This Menetou-Salon Blanc is a wonderful expression of Sauvignon Blanc on marls with a forward introduction completed by roundness throughout the palate all the way to the long, lingering finish. After immediate pneumatic press and cold settlement for between 48 and 72 hours as a way of protecting against the deterioration of aromas while eliminating vegetal fragments and dust, long fermentation by natural yeasts begins to develop the complexity of aromas. The cuvée is quite frankly the perfect complement to all seafood and truly wonderful for pairing with white meats or goat's cheeses.

## HIGHLAND FINE WINE OCTOBER 2013 HALF CASE CLUB - RED

### **Chateau Roc Meynard Bordeaux – Bordeaux, France (Mixed & Red Club) \$15.99**

Chateau Roc Meynard spans over 40 hectares. Located in the village of Villegouge in the Fronsac region just miles from Grand Cru Saint Emilion and Pomerol, the vines here grow in soils composed of chalk and clay. The vineyards are mainly Merlot which is what makes this robust wine so elegant and well-balanced. Tradition proves that winemaking at Meynard is ancestral. After aging for 20 months in tank, this blend of 90% Merlot, 5% Cabernet Sauvignon and 5% Cabernet Franc blends together perfectly for wonderful taste of ripe red and black fruits with dark spice flavor coming through. Enjoy with meat and cheese as it is sure to please!

### **Cavalier Dario Dolcetto D’Asti – Piedmont, Italy (Mixed & Red Club) \$12.99**

The Piedmont region of northwest Italy never ceases to impress. The finest of Italian wines come from this region: Barolo, Barbaresco, Gavi, Barbaresco, and of course, who could forget Dolcetto? Dolcetto is mainly planted where the temperamental Nebbiolo grape doesn’t thrive, but thank goodness for that because if it weren’t for Dolcetto, we would be without the perfect pairing for pizza! Dolcetto translates to “little sweet one,” and it’s no surprise as this bright, lighter-bodied wine is a source of immediate gratification as it never fails to be versatile across the board. There’s acidity and tannins, but neither is overwhelming, so try it with seafood, pasta, chicken, or, of course, pizza for pizzazz!

### **Cosentinio Winery “The Zin” – Lodi, California (Mixed & Red Club) \$15.99**

“The Zin” is memorable on the palate and easy on the nose. It’s a big beauty with luscious undertones and intense overtones. 100% Zinfandel, this wine, hailing from Lodi is aged in American and European oak with a touch of French oak for 22 months. One third is fermented in open top tanks using the punch cap process while the remaining two thirds are fermented in stainless tanks. The expression is undeniably “Zin” as notes of raspberry, blackberry, and pepper display themselves on the palate. Well-rounded, soft tannins finish through the end making it a wonderful pairing with barbeque, steak, or honeyed-ham.

### **Dacu Bodegas Emerita Tempranillo – Ribera del Guadiana, Spain (Red Club) \$11.99**

One of wine’s greatest virtues is bringing a sense of place to palate. The same grape varietal from one region can express itself completely differently in another region. Dacu Tempranillo is an example of just that; from Ribera del Guadiana comes this little jewel that, on high elevation vineyards, experienced the cool breezes from the Atlantic Ocean and a diversity of soils that produce consistent quality wines in dry or wet years. The wide range of day and night temperatures enhances this Tempranillo’s bright aromas and flavors. Enjoy the terrific wild berry fruit, pepper, and roasted herb characteristics across the palate. Its structure and acidity are enough to pair well with elaborate main courses from red or white meat to a flakey fish.

### **Kanonkop Kadette Red Blend – Stellenbosch, South Africa (Red Club) \$14.99**

Some wines just have the “it” factor. This beautiful blend from South Africa has it, indeed. 57% Pinotage, 26% Cabernet Sauvignon, 14% Merlot, and 3% Cab Franc make for a wine with a deep ruby red color. On the palate it shows ripe raspberries, black currant and moucha flavors topped off with dark chocolate and blackberry fruit. While it can mature for another 7-8 years, it’s drinking so wonderfully right now. Enjoy this full bodied wine with lasagna or meatloaf.

### **Spann Vineyards Lot 10 “Betsy’s Backacher” Blend – Kenwood, California (Red Club) \$17.99**

Betsy Spann is the winemaker and vineyard manager at Spann Vineyards, so the play on words of “Betsy’s Backacher” comes from her back aching and the vineyards being the “back acres” of the 40 acre Spann Estate. This Lot 18 blend is one of Syrah, Petit Verdot, Cabernet Sauvignon, Primitivo, Viognier, and Roussanne. Enjoy with a spicy dish and be glad you’re not the one breaking your back!