

HIGHLAND FINE WINE SEPTEMBER 2014 HALF CASE CLUB - WHITE

Damn Good Wedding Wine 2012 – California (Mixed and White Club) \$17.99

The Herman Story winery is one of the many Rhone varietal producers in Paso Robles, California. His Wedding Wine mostly consists of Viognier with a dash of Marsanne and has a full-bodied creamy texture with a pleasantly crisp finish. The wine has aromas of fresh hydrangeas and honeysuckle, with flavors of red apple, bosc pear, and lemon cream. Drink this wine with roasted chicken and beurre blanc sauce, trout almondine, or goat cheese salad.

Domaine de L'Herre La Galope, Sauvignon Blanc 2013 – Gascogne (Mixed & White Club) \$13.99

This vibrantly fruity Sauvignon Blanc has flavors of wonderful lemon/lime citrus, fresh cut grass and a pleasantly mineral driven finish. This wine is an example of the wonderful wines that are coming out of the Gascony region of France. A region typically known for Armagnac, the winemakers are expert at making neutral, unoaked wines that are perfect for distillation. Due to the increase in demand for light, fresh, affordable whites, Armagnac producers decided that the crisp, mineral, and clean wines they make for distillation are perfect for an aperitif wine. Drink this wine with oysters, lemon chicken, or grilled vegetables. We love this wine most by itself next to the pool.

Les Vignerons de Florenscac Picpoul de Pinet 2013 - South of France (Mixed & White Club) \$12.99

Picpoul is here to stay. Wines from southern France are unique in the world for their ability to be made with little expense and minimal intervention, while making fresh wines with interest. This wine begins with a crisp effervescence that is so typical of Picpoul. Flavors of lemon/lime on the mid palate lead into a fresh field pea flavor with a gentle acidity that completes the experience. We suggest drinking this on the patio with friends. If you are eating, enjoy with fresh shrimp, olives and antipasti, or light pasta.

Naveran Brut Nature, Vintage Cava 2011 – Penedes, Spain (White Club) \$13.99

Naveran Brut Cava is a standout from Spain in terms of quality for the money. This wine is made in the Champenoise Method. That is to say, the second fermentation takes place inside the bottle. The wine is aged on its lees for 18 months, just like all Champagnes. This Brut is made in the Penedes region, from grapes including Xarello, Macabeo, and Paralleda. These grapes are similar to Chardonnay as they grow well on limestone soils in the Penedes region which is similar to the limestone cliffs you find in Champagne France. This wine begins with a yeast roll and smoky aromas that lead into flavors of chalky yellow apple and baking spices. Lovely as an aperitif or as a compliment to any tapas style cuisine.

2 Copas White Wine 2013 – La Mancha, Spain (White Club) \$10.99

This wine is made from 100% Macabeo grapes and is made by the Bodega La Remediadora winery in central Spain. This wine stands in stark contrast to the Naveran Brut Cava that has Macabeo in it, as this wine is more full bodied with red apple flavors that are more suited for lamb stews rather than tapas. The wine shows the versatility of the grape as it can exhibit wonderful creamy textures in the still wine and crisp acidity in the cava. The grapes for this wine are hand picked and fermented in stainless steel tanks, which preserves the grapes natural fresh peach aromas. 2 Copas pairs well with shellfish, any goat cheese, and as an aperitif.

Rolf Binder “Highness” Riesling 2012 – Eden Valley, Australia (White Club) \$17.99

The Rolf Binder winery lays on the eastern slopes of the Barossa Ranges in South Australia. The winery is situated on a high elevation section of the mountains, so the vineyard experiences weather at much lower temperatures than the rest of Barossa Valley. The slate laced soils are reminiscent of the Mosel Valley Riesling vineyards in Germany that are so famous for Riesling. “Highness” is a dry Riesling with flavors of bright lime - juice, honeysuckle, petrol, and finishes with bright acidity.

HIGHLAND FINE WINE SEPTEMBER 2014 HALF CASE CLUB - RED

Sola Pinot Noir 2012 - California (Mixed & Red Club) \$14.99

This is the quintessential great wine for a great price. We taste many Pinot Noirs that claim to be the next wonderfully tasty Pinot Noir that everybody should be drinking. Few make the cut, but this Pinot is one we think tastes like a true Pinot while at a price that is comfortable for everyday consumption. The wine tastes of rich strawberry and cherry with raspberry jam flavors. On the finish, Sola has a juicy texture with a hint of lavender and baking spices.

Clos Lojen Bobal – 2012 – Manchuela, Spain (Mixed & Red Club) \$16.99

This wine is made from 100% Bobal grapes from 30-50 year old, organically farmed vineyards. This biodynamic vineyard uses very small amounts of sulfur after fermentation, so you taste the true essence of the Bobal grape. The wine is aged for 7 months in neutral French oak to help preserve freshness and varietal character. The winemaker uses a style of fermentation called “remango” which includes cooling the grapes and fermenting the grape bunch, stems and all, which creates a fresh, bright quality to the fruit. The Clos Lojen has a subtle smokiness with a pleasant minerality to start. The finish has flavors of cranberry chutney, dense field strawberries and lavender. Drink with lamb stews or prosciutto.

Casa Contini Reserva “Biferno” - 2008 – Molise, Italy (Mixed & Red Club) \$12.99

Molise is the newest region in Italy. Formally part of the Abruzzi e Molise region, in 1970 Molise became its own region. Named after the Biferno river, this wine is made up of two varietals that are planted along the stretch of the river, Montepulciano and Aglianico. A smashing value, this blend is smooth and balanced with flavors of smoky blackberry, chestnut, and peppery-sweet aromas of red currants. Atypical of many of its other Southern Italian counterparts, this wine has restrained alcohol with smooth fruit and aromas.

La Mozza - I Perazzi Morellino Di Scansano – Morellino, Maremma, Italy (Red Club) \$16.99

Morellino is the local name for Sangiovese, in Maremma on the Tuscan coast. Maremma was once uninhabitable to any farming as it was a large marsh. The area was drained in the 1920's and purposefully repopulated by peoples from all over Italy. Such famous wines as Sassicaia and Ornellaia are from this region which is the original home of the “Super Tuscan.” The La Mozza winery creates this red blend with 85% Morellino and 15% with other Mediterranean varieties such as Syrah, which give the wine more complex aromas and textures. Flavors of dark juicy red berries comingle with licorice and spice on the palate. Drink this with tomato based pasta dishes or BBQ.

Claude Val Red – Rhone Blend – Languedoc, France (Red Club) \$10.99

This delicious red blend from the south of France is made of mostly the Rhone varietals Grenache, Carignan, and Syrah, with a dash of Merlot for its velvety texture. Complex flavors of plum and raspberry mingle with soft baking spices and smooth, fruity licorice notes. Drink this wine with grilled meats or light salads and soft cheeses.

Havoc and Mayhem Grenache – McLaren Vale, Australia (Red Club) \$14.99

This Australian Grenache has dense flavors of candied strawberries and cherries with a pleasant spiciness on the finish. This is grilling wine, plain and simple. Drink this wine with burgers, BBQ or any grilled meat and vegetables from the grill. It will taste even better as this September goes from hot 90 degree weather to a more mild 75 degrees at the end of the month. Yum!