

HIGHLAND FINE WINE SEPTEMBER 2015 HALF CASE - WHITE

JJ Vincent Bourgogne Blanc – Burgundy, France (Mixed and White Club) \$19.99

The Vincent family is a historic family in the Maconnais, in southern Burgundy. They own the stored 'Domaine Fuisse' in Pouilly Fuisse and grow some of the best Chardonnay from the commune. In 1985, the family decided to make wines outside of their domaine, but with the same care. They chose grapes from the Maconnais region in southern Burgundy, which is famous for a large limestone outcropping that is perfect for Chardonnay. The wine is aged on its skins for 2 days, which imparts a honeyed, lemony flavor. The juice is also aged in French oak, which rounds out the high acid Chardonnay grapes, and adds a vanilla flavors on the backend which marries well with the tart citrus fruit. This Chardonnay is perfect with any shellfish, like oysters, shrimp, or light pastas with cream sauce.

Cantine Colosi Terre Siciliane – Sicily, Italy (Mixed & White Club) \$14.99

Cantine Colosi has been producing native Sicilian wine since 1987. The winery consists of 24 acres of vineyards in Salina, a small island in the Aeolian archipelago. Like most of the island of Sicily, the soils of Colosi are volcanic and the grapes grown on this soil have flavors of dense citrus and tropical fruit, with an interesting minerality that has a pleasant densely mineral kind of finish. The wine is fermented and aged in stainless steel and is bottled 3 months after harvest. The wine is meant to be consumed young and fresh, so the acidity and mineral notes come out. Drink this wine with any shellfish or pastas with tomato based sauces like putenesca sauce.

Barone Montalto Pinot Grigio – Sicily, Italy (Mixed & White Club) \$10.99

Sicily, like most of Italy, is a breeding ground for the vine. The island mixes a long history of winemaking with a very recent change to modern agriculture. New wineries are beginning every year. This is a drastic change from 50 years ago, when most local Sicilians left for main land Italy. The winery of Barone Montalto is a great example of the new blood that is moving to Sicily. The winery uses every new technique available to them, with temperature controlled fermenters and barrels, in order to preserve the natural freshness of the grape. This comes out in all of their wines, both at the high end of price and the low. This Pinot Grigio is fresh and clean, with gentle acidity and a wonderfully light citrus flavor. Drink this as an aperitif or with charcuterie, fish, or light pasta.

Ch. De Birot 'Blanc de Birot' – Bordeaux, France (White Club) \$17.99

Chateau de Birot is typically thought of as a sweet wine producer. The winery is located in Cadillac on the east bank of the Gironde river, across from the famed sweet wine region of Sauternes. This dry white is made up of 65% Sauvignon Blanc and 35% Semillon grapes. This mix of grapes is typical for a dry white wine made by a Chateau that is famous for sweet wines. The higher ratio of Semillon adds a honeyed, peachy, waxy flavor that is very intense and full without any spicy characters. This wine is aged in neutral oak barrels which rounds out the high acid Sauvignon Blanc grape and tones down the grapes dense citrus flavor. This wine is a great substitute for Chardonnay drinkers who are trying to branch out to new experiences. Try this wine with roast chicken, river fish, or shellfish of any kind.

Lincourt 'Steel' Chardonnay – Santa Rita Hilla, California (White Club) \$14.99

Unoaked Chardonnay has become something of a trend. Gone are the days when most wine drinkers would go to the full flavored Chardonnay that is creamy and densely spicy from long aging in oak barrels. Unoaked Chardonnay has some of the creaminess but none of the vanilla and allspice characters that you might be used to from Chardonnay. Unoaked Chardonnay is also great with more styles of food. Lincourt 'Steel' Chardonnay is aged in stainless steel containers to preserve freshness and sees some malolactic fermentation, which adds a fresh full mouth feel that makes the wine smooth on the finish. Try this wine with roast chicken or any seafood.

Skouras 'Zoe' – Argos, Greece (White Club) \$12.99

George Skouras studied agriculture at the University of Dijon and he brings techniques that work wonderfully with the native grapes of Greece. This white blend is made up of 60% Roditis and 40% Moscofilero. These grapes typically taste dense and are high in alcohol. Skouras deliberately picks the grapes early to preserve high acidity. The high acid gives this wine a pleasant balance and freshness, with bright tropical and citrus fruits with a smooth, florality on the finish. Drink this wine with any shellfish, trout, or lemon chicken.

HIGHLAND FINE WINE SEPTEMBER 2015 HALF CASE - RED

Vina Reboreda Mencia – Ribeiro, Spain (Mixed & Red Club) \$17.99

Mencia is also known as the Pinot Noir of Spain. The wine is made in a similar way to Pinot Noir, and Mencia wine tastes very similar to Pinot Noir. The grape is naturally light skinned which leads to light bodied wines with intense aromas of flowers and spice. The grape is native to the Galicia region and grows quite well on the Mino river valley, which includes the regions of Bierzo, Ribera Sacra, and Ribeiro. In Ribeiro, the slopes of the river become more drastic, which, with a North facing slope, allows the grapes to receive morning and afternoon sun for even ripeness. The wine has flavors of bright cherry and lavender. Drink this with roast lamb, roast chicken, or any tapas that includes meat.

Tour Des Gendres Bergerac – Bergerac, France (Mixed & Red Club) \$16.99

Bergerac is located on the Dordogne river, upriver from Bordeaux. The entire region was formed from glacial movement and you can see proof in the small, fine, boulders soil that is ubiquitous in the region. The region, like all of Bordeaux, consists of a majority of Merlot plantings. What makes Bergerac different than the main part of Bordeaux is the dense Malbec plantings still in existence. Malbec was a common grape in Bordeaux blends until 1956, when a terrible frost destroyed most of the Malbec vines in the Bordeaux area. Further down river, in Bergerac and Cahors, Malbec was spared and continues to be an important grape varietal in the region. This wine has rich flavors of blue plum and fresh herbs. Drink this wine with any roasts or steaks from the grill.

Alias Pinot Noir – California (Mixed & Red Club) \$12.99

Alias is the kind of wine that all wine shops look for. A Pinot Noir that is less than \$15 that tastes true to traditional Pinot Noir. Alias has successfully locked in grape sourcing from Monterey County California, where the grapes are draped in warm sunny days with a cooling breeze that ripens the grapes gradually to the end of the growing season. Consequently, Alias can offer a great Pinot Noir at a great price. The wine has flavors of light cranberry and cherry with a pleasant aroma of baking spices on the finish. This wine is great for drinking as an aperitif or with light meats like grilled fish or grilled chicken.

Castello di Meleto ‘Borgaio’ – Tuscany, Italy (Red Club) \$15.99

The Borgaio is a supertuscan from the Castello di Meleto winery. The winery of Castello di Meleto dates back to 1269 and they have been growing Sangiovese grapes the entire time. Recently, the winery began planting international varietals like Cabernet Sauvignon and Merlot in order to take advantage of the ‘Supertuscan’ craze that made Tuscany famous for wines like Tignanello and Sassacaia. The Borgaio is a blend of 70% Sangiovese and 30% Merlot. The wine is mainly aged in stainless steel in order to emphasize the pure fruity, spicy flavors of the Sangiovese grape, and the velvety finish of Merlot. The wine has flavors of dried cherries, Asian spices, and lavender. This wine is classic with pork. Have a rosemary crusted pork roast and you are set.

Broadside Cabernet Sauvignon – Paso Robles, California (Red Club) \$14.99

This Cab is what you look for in an everyday Cab. Fruit forward with minimal spice and a smooth finish. Broadside winery has chosen Paso Robles to acquire fruit for their wine. Paso Robles is further from the ocean than most wine regions in the central coast of California, which means less cold winds and warmer weather. Zinfandel and Cabernet are the main grapes in this area. Flavors of dark raspberry and mocha make this wine a perfect pairing with ribeye steaks off the grill.

Villa Ambrosia Montepulciano d’ Abruzzo – Abruzzo, Italy (Red Club) \$12.99

I love putting wines from Abruzzo in the half case special because they always over deliver for the price. This wine made from Montepulciano grapes has rich flavors of figs, red currants, and dried rose petals. The wine is aged in neutral barrels, which impart far less oaky flavors. This aging leaves room for the fresh fruit to come out in the wine. This wine is very versatile. It can pair well with fresh fish like Cod or braised meats.