

## HIGHLAND FINE WINE AUGUST 2013 HALF CASE CLUB

### **Columna Albarino - Rias Baixas, Spain (Mixed & White Club) \$15.99**

Albariño is the queen (at least of indigenous grapes in Rias Baixas, she is)! This unique expression of this varietal is in part due to its southern and interior location, and part due to its being tended in the Emparrado trellis system. Invented by the Romans during the 2<sup>nd</sup> century to maximize air circulation allowing for a better, drier ripening season, the trellis certainly aids in creating this memorable wine. The goal in producing Columna is to showcase the purity of the grape in a 100% unoaked style from a distinctive micro-climate that produces richer, fuller, and balanced wines. It's definitely another beautiful production of 100% Albariño from famed Raul Perez. Exotic notes of pineapples, white peaches, honeysuckle, and fresh acidity blend together to form this medium-bodied, intense, alluring, and wonderfully versatile wine. Enjoy with Sushi, Indian, or Thai cuisine.

### **Domaine de Beauregard Muscadet Sevre et Maine - Loire Valley, France (Mixed & White Club) \$13.99**

Muscadet Sevre-et-Maine *Sur Lie* wines are those produced under the "Muscadet Sevre-et-Maine" appellation in France. Grown specifically in vineyards are the rivers Sevre and Maine, they are produced from the Melon de Bourgogne grapes. In order to earn the title *Sur Lie*, a Muscadet wine must be aged on its lees from the point of vinification until March of the following year though they are not allowed to spend more than one winter on the lees. This lighter-bodied Muscadet is on the drier side and one might notice the slight "prickly" sensation which is the left over carbon dioxide from the bottling process. With fresh acidity and a slight yeasty aroma, oysters make a perfect pairing for this wine.

### **Las Colinas del Ebro Garnacha Blanca – Terra Alta, Spain (White Club) \$13.99**

It turns out that the river Ebro in northern Spain is influencing more than just landscape, and its history will no longer only include its staging of the bloodiest battles of the Spanish Civil War. Las Colinas del Ebro are a new line of wines inspired by the high altitude vines near Ebro, and the area is turning into quite the hot spot for quality wine production and gastronomic creativity! 100% Garnacha Blanca fermented in stainless steel tanks, this inexpensive wine has memorable focused minerality with chalky talc flavors to balance the pear fruit. Enjoy with salty appetizers or tapas. Olives and anchovies perform well with this white!

### **Chamisal Vineyards Stainless Chardonnay – Central Coast, California (White Club) \$16.99**

A cool climate and elevated sites with well-drained sedimentary soils and naturally limited yields were a common theme amongst vineyards ranging from Monterey County to San Luis Obispo (the coastally influenced vineyards from where this vintage was sourced). In 2012, a very dry, cold winter led into spring with increased rainfall just prior to budbreak. Even grapes get thirsty for a drink sometimes! After an ideal spring and summer, they were picked at perfect maturity. An aromatic mix of tropical fruit and a keen acidity are prevalent in this 100% unoaked chardonnay. The palate belies the stainless winemaking; this wine is full and clean with lingering acidity.

### **King's Ridge Pinot Gris – Willamette Valley, Oregon (Mixed & White Club) \$12.99**

Sunny days and cold nights were good to this Pinot Gris. Fermented in 100% stainless steel to preserve natural acidity for freshness with zero oak contact, the richness in flavor and body is undeniable. It exhibits tangy lime, peach, and green apple on the nose and palate with fresh, fruity tart apple flavors and mouthwatering acidity follow through. This wine is ideal for end-of-summer parties and makes a great aperitif while complementing a variety of foods from cheese to a full-fledged spicy dish!

### **Domaine du Tariquet Sauvignon Blanc – Gascony, France (White Club) \$11.99**

Some whites just hit the spot. This one is such a white! Gascony's mild climate gives this wine a distinctive bouquet with fine intense floral notes, slight minerality, and an underlying ripeness. It's fresh and refined and a truly wonderful pairing with the likes of fish and chips!

## HIGHLAND FINE WINE AUGUST 2013 HALF CASE CLUB

### **Mas dels Frares Priorat – Priorat, Spain (Mixed & Red Club) \$9.99**

On the southwest boarder of Priorat is a village called El Molar. Near this village is a former Cistercian monastery, Mas Dels Frares, which was founded in the fifteenth century by the monks of Scala Dei. Monks cultivated the land on gently sloping hills situated on a plateau of schist, composed of “Llicorella,” or ferruginous shale. From the 18<sup>th</sup> century, it has been called “perla del Priorat” due to its being famed for its agricultural products, and in particular, wine. After the phylloxera epidemic in the 19<sup>th</sup> century, the area was abandoned and passed along until being taken over by the Pirene family. They planted over 70,000 vines, and brought back to life the wine along with a rich history. This blend of Granache, Cabernet Sauvignon, Carignan and Tempranillo make for a delicious representation of this historic land, rich in flavor and life. Enjoy with steak or Portobello mushrooms!

### **Poggio Anima “Lilith” Primitivo – Basilicata, Italy (Mixed & Red Club) \$12.99**

A collaboration between famed Brunello di Montalcino producer Riccardo Campinoti and his importer from Vine Street, Ronnie Sanders, brought to life this little Italian miracle. According to Jewish folklore, Lilith was the first wife of Adam. Where Adam was created from dust, Lilith was created from filth and sediment after being banished from the Garden of Eden after Adam was given a second wife, Eve. Primitivo refuses to be submissive to the oenology that it is the same grape as its close relative Zinfandel. Primitivo possesses its own fresh life and plenty of flesh to the table with a solid spine of certainty and structure. Enjoy this dark, juicy, fruit forward 100% Primitivo that delivers layers of plum and wild berry notes along with medium tannins and a tangy, herb-tinged finish! This wine is a perfect pairing for spice and meat!

### **Domaine de Reuilly Pinot Noir – Loire Valley, France (Mixed & Red Club) \$21.99**

Rich soils make for rich wines. Resing on the prized Kimmeridgian limestone, a geological chain that connects the Loir Valley with Chablis in Burgundy, the high content of marine and shell fossils are responsible for producing some of the most beautiful wines in France. The 100% Pinot Noir from Reuilly are aged in oak barrels from oaks that are harvested from the land of Denis Jamain (the wine maker). He farms a total of seventeen hectares in the heart of the Reuilly appellation, four of which are planted to Pinot Noir. His idea is to transpose “local” into a language that the wine speaks itself. This wine is value and persistence in its purest form! Enjoy with light appetizers or lamb for a tasty pairing.

### **Terres d’ Avignon Reserve des Armoiries Cotes du Rhone – Cotes du Rhone, France (Red Club) \$15.99**

Open your eyes to deep color. Inhale intense notes of brioche and toast and red fruits. Swirl in your mouth a velvety richness that delivers a hint of chocolate mint that freshens the palate. This Cotes du Rhone blend is of Grenache, Syrah, Carignan, Cinsault, and Mouvedre and boy does it do the wine country of France justice. In 1925 the first cooperative in the area was established in Le Thor, and four years later, cooperatives were also founded in two other areas. In 1992 these three cooperatives merged with the name *Les Vignerons des Coteaux d’Avignon*, now known as Terre d’Avignon. 260 members deliver grapes from around 700 ha, so this blend is truly a tribute to the devotion and transformation of wine people and wine country.

### **Domaine du Grand Planal Corbieres Cuvée Guy Roger – Fontfroide, France (Red Club) \$16.99**

This delicious blend of 50% Mouvedre, 25% Grenache, and 25% Carignan comes from grapes grown in clay and limestone in the South of France. In the commune of Bizanet, the wine making tradition at Domaine du Grand Planal was established in 1850 and has been passed down from generation to generation since then. In 1991 Stephan Roger has been the winemaker and an innovative, transformative one, at that! Enjoy the Cuvée Guy Roger and notice the layers of its flavors. From cherries to notes of blackberry and tobacco, this “guy” is one for the opening. Have with a rich risotto!

### **Vecchia Cantina Poggio Stella Cortona Merlot – Tuscany, Italy (Red Club) \$14.99**

La Vecchia Cantina was founded in 1937, and is the oldest winemaking cooperative in Tuscany. This 100% Merlot comes from 25 hectares of vineyards in the Cortona area near the Umbrian border. The wine is macerated and fermented in temperature controlled stainless steel vats and then aged for 3-6 months in Slavic oak barrels. Deep ruby red in color, with a tasting profile that’s smooth and velvety with ripe red fruits and plum mixed with vanill and confectionery spice, it lends itself to being an excellent companion to wild game and hard cheese.