

## HIGHLAND FINE WINE JUNE 2013 HALF CASE CLUB

### **Domaine Houchart Cotes de Provence Blanc – Provence France (Mixed and White Club) \$11.99**

From Cotes de Provence comes this beautiful blend of Clairette and Rolle. A fifth generation family tends these grapes that grow at the foot of Mount St. Victoire near Aix en Provence. Genevieve Quiot inherited the estate from her great grandfather, Aurelien Hauchart, an undeniably influential figure in the wine society having created one of the largest domains in Provence. He counted significant individuals as his friends, one being the famous post-impressionist painter Paul Cezanne who frequented the 200 acre estate on which is and was planted with 10 traditional grape varieties. This wine not only tells a story, its flavors liven the palate and persist through the finish telling a tale of its own. White peach and citrus fruit aromas with spicy edge linger with an acidity that lends to a full spectrum wine. Seafood is a great pairing!

### **Indaba Chardonnay – Western Cape, South Africa (Mixed & White Club) \$12.99**

Versatility in wine is a virtuous quality indeed. This Chardonnay from the Western Cape of South Africa is just that: versatile. With tropical fruit aromas that develop into a crisp, fresh palate with mouth-filling flavors of apple, pear, honey, and pineapple, the Indaba walks a perfect balance. A touch of oak adds a soft, butterscotch flavor that truly enhances the flavors of the wine without disgracing its fresh, zesty personality (yes, wine does have personality)! Enjoy with a wide range of dishes. The medium lengthy finish of juicy fruit that turns slightly tart and tangy lends itself to pair well with spicy ethnic food or something as simple as mac & cheese!

### **Di Giovanni Gerbino Bianco – Sicily, Italy (Mixed & White Club) \$13.99**

It's game time, and this wine is ready to play! From the soft rolling, hilly vineyard at Paradiso & Miccina in Contessa Entellina, hand picked grapes of Chardonnay, Grillo, and Viognier are fermented in stainless steel tank separately on the fine lees for 6 months before being blended and bottled. The balance is exact as the native Sicilian Grillo grape (25%) offers up bold flavors, a French clone of Chardonnay (70%) brings acidity and body, and a note of Viognier (5%) adds a sweet perfumed quality. This bundle of fun makes for a supple mouthfeel with minerality and citrus; a soft bouquet of ripe melon, peach and floral notes make it a perfect match for salads, light fare, or shellfish. Drink now!

### **Anne Amie Riesling – Willamette Valley, Oregon (White Club) \$19.99**

Contrary to most Oregon Wineries, Anne Amie's focus is on white wines, and the vines that supply the grapes for this Riesling are grown in front of the winery in Oregon's Yamhill-Carleton district. Many of these vines are 30+ years old and are planted on their original rootstock. In addition, winemaker Thomas Houseman cold-ferments the Riesling slowly over a period of a month to retain a high level of acidity (pH is 2.92!). No oak is used at all and the alcohol level is a modest 12.1%. Flavors are dominated by green apples, lemon and lime (as opposed to ripe peaches or apricots). The focus is laser-like as this wine wakes the taste buds up! I can't think of a more perfect introduction to the world of domestic dry Riesling!

### **Font-Mars Pic Poul – Languedoc, France (White Club) \$13.99**

Jean Clock came from Holland and settled in Bordeaux in 1679. He decided to cultivate a vineyard in that region, and as a result, King Louis the XIV naturalized him as a French citizen after recognizing the quality of his wines. Since then, the family Clock has overseen the property and vineyard at Méze. Jean-Baptiste de Clock, the youngest son of Leon de Clock and Camille de Vulloid, is now the owner and perpetuates the family tradition of winemaking. This 100% Piquepoul comes from clay, chalky terroir. The white grapes are picked with full organoleptic maturity in the middle of September at night in order to preserve all their qualities coolness. Pale in color expressing a clear albeit light green reflection, aromas of white peach, white roses, and ananas express themselves. The palate is lively and exotic. Enjoy with an aperitif!

### **Colonnara Verdicchio – Marche, Italy (White Club) \$13.99**

Today the Belpoggio Estates are the perfect combination between the virtues of the land, which is particularly suitable for vine cultivation due to its geological formation and its micro climate, and the wealth of experience brought by the farmers, who have passed down the art of vine growing through the generations. In the heart of the Marches where the Esino River quenches the thirst of the fields where wine-growing tradition is thousands of years old, Benedictine monks worked the lands to produce wine, corn and oil. This 100% Verdicchio possesses Hints of green apple, grapefruit, kiwi and elegantly floral notes of acacia and mimosa. Full-bodied with good balance and a lingering aftertaste of green apple and pleasantly bitter, fresh almonds.

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### **Tascante “Ghaia” Nera – Sicily, Italy (Mixed & Red Club) \$21.99**

The Tascante Ghaia Nera is a unique wine made from the Nerello Mascalese Grape. The vineyards are situated on the Northern slopes of Mt Etna where the soil is almost 100% volcanic sediments. In fact, as Mt. Etna is an active volcano, volcanic ash falls daily on the vineyards, giving the ground a black color. This wine is medium bodied, and the best way to explain the Nerello Mascalese grape is that the flavor profile is somewhat similar to Nebbiolo or pinot noir from Burgundy. This wine works perfectly as a summertime red with some nice complexity combining red fruits with some licorice aroma, and a structure that reminds of Burgundy. The wine critics love this wine as Wine Enthusiast awarded it 91 Points and the Wine Advocate score was 90 points.

### **Chateau du Trignon Cotes du Rhone – Cotes du Rhone, France (Mixed & Red Club) \$14.99**

Chateau du Trignon is situated in the Southern Rhone Valley of Cotes du Rhone where the soils are stony, clay, and limestone. Based in Gigondas this Cotes du Rhone composed of Grenache, Syrah, and Mourvedre exhibits more of the rustic, meaty character of the appellation. 100% hand harvested selection of the grapes that eventually go through pneumatic pressure, cold settling, and slow fermentation before final aging on fine lees display a lovely pink color in the glass accompanied by equally enchanting notes of wood strawberry and flower on nose and palate. A very smooth, well-balanced mouth with a lingering finish appreciates pairings of white meat, vegetables, crab, shrimp, and even sushi. Enjoy!

### **Casa de la Ermita Roble – Murcia, Spain (Mixed & Red Club) \$10.99**

Spain has it going on, and this wine is a prime example of why. A blend of Monastrell and Petit Verdot that see just 3 months in new French oak, the purple-violet color with a nose of red ripened fruit, balsamic, and lightly toasted notes lead to a sense of minerality. It flows onto the palate with fruit-notes-a-plenty, aromatic woods, cocoas and white spices. The tannic structure is not absent and leads to a remarkable persistence leaving a very pleasant taste in the mouth. Charcuterie, mid-cured cheese, pesto, stews, and spicy pasta are a few pairing ideas if perfection is the aim.

### **Xanthos Red Blend – Napa Valley, California (Red Club) \$15.99**

XANTHOS greets you with a deep, dark plum/blackberry color in the glass and a nose of sweet black and blue fruit and dark chocolate. Velvety smooth and soft in the mouth with polished tannins, flavors of black plum, cocoa, anise, and blackberry jam fill out the profile of this California red. Fruit forward but balanced with good acid making it easy drinking for all occasions. The wine is a blend of 63% Syrah, 16% Segalin, 11% Merlot, and 10% Zinfandel and was aged for 18 months in 40% new French oak.

### **Barocco Rosso del Salento – Puglia, Italy (Red Club) \$16.99**

Negroamaro and Malvasia Nera are two of the top three grape varieties grown in Puglia and strong components of several DOCs. Found mainly in the southern, Salento, region of Puglia, these grapes flourish. Duccio Armenio of Slow Food said, “Salento is the heart of negroamaro. It is a plain, level land with similar heat degree days to the Hunter Valley, around 2000 – one of the hottest areas in the world [where] we have quality in spite of the heat.” Salento is the heel of Italy, with the Adriatic Sea on one side, and the Ionian on the other, where, said Armenio, “is the magic of these two seas.” The exchange of winds between the two seas creates a unique terroir. Negroamaro and Malvasia Nera have adapted and enjoy this climate.” Proximity to sea level maximizes the cooling benefit of these winds, though Armenio also emphasized the modern importance of canopy management to shade fruit from the sun. Notes of delectable black cherry bitterness are on the palate. Complex, slightly tart flavors with firm tannins and a long suave finish make this Salento great for red meat.

### **Tapiz Malbec – Mendoza, Argentina (Red Club) \$14.99**

The vineyards of Tapiz are diverse and the variety of climatic conditions brings out a greater complexity of aromas in this noble, 100% Malbec. Using grapes that come from a group of carefully selected vineyards located in Mendoza and Salta, with altitudes ranging from 3,000 to 4,400 feet high and flanked by the imposing Andes mountain range, the unique terroir makes for truly unique wine. Fermented in stainless steel tanks for approximately 10 to 14 days and then aged for 8 months in French (70%) and American (30%) oak, the wine has wonderful character. Purplish red in color with fruity aromas of plum, cherry, and delicate hints of vanilla and chocolate, the palate goes on to have a fruity intensity with great volume. Throw a steak on the grill and open up this wine for a delicious evening.