

HIGHLAND FINE WINE JULY 2013 HALF CASE CLUB

Albet I Noya Xarello – Cataluna, Spain (Mixed and White Club) \$13.99

Macabeo and Paraliada are typically blended in combination to lend acidity and structure to Spanish Cava before it goes through secondary fermentation to make it sparkle. Albet I Noya decided to produce a single varietal wine to show off the quality and expression of this blend as a still wine. Made with cold maceration of the skins before pressing, only the first fraction of the pressing was used. After fermenting for a month it was racked off, and, after stabilizing with the cold winter temperatures, it was bottled. The organic Xarello is a perfect balance of fruity and floral with clean citrus notes. It lends itself to wonderful versatility with food though it is quite lovely on its own.

Teira Sauvignon Blanc – Dry Creek Valley, California (Mixed & White Club) \$12.99

Cool nights and hot days in Woods Vineyard, a vineyard located in Dry Creek Valley just a mile from the border of the Russian River Valley appellation, make for an ideal climate for Sauvignon Blanc. Duff Beville, the famed Sonoma County vineyard manager is keen on practicing sustainable farming for this wine that strikes a truly elusive balance between new world and old world style on the nose and palate. One might notice classic Sancerre-like aromas of mineral, lemon zest, and citrus on the nose. It's light and crisp on the palate and shows tropical fruit mid-palate. The wine finishes clean and dryly with bright acidity prepping the palate for another sip! Enjoy with fish and asparagus.

Banshee Chardonnay – Sonoma Coast, California (Mixed & White Club) \$19.99

Sometimes, a good red wine begs for a white wine counterpart. Drawing from five vineyards within the confines of the Sonoma Coast AVA, this Chardonnay, like the Pinot Noir that Banshee is famed for, uses grapes that grow on hillside sites that are cool and generally later ripening. The winemaker says that this wine is a study in the blending of styles as there was a new French oak component, but also a large element vinified entirely in stainless steel. One of the lots undergo full malolactic fermentation and then is blended with a larger selection that didn't go through malo at all. Wonderfully aromatic, this Chardonnay hints toward Asian pear and apple flavors with notes of vanilla from fine grained French oak. The finish is charming and is perfect with vegetables or seafood pasta.

Pine Ridge Chenin Blanc + Viognier - Napa Valley, California (White Club) \$14.99

Eighty percent Chenin Blanc and 20 percent Viognier come together in a delectable marriage of flavors uniting the crisp, honeyed fruit of the Chenin Blanc with the plush body and juicy stone fruit notes of Viognier. To retain the vibrant and refreshing profile, the wine was bottled without seeing any oak influence. The nose has a delicious bouquet of fruit and delicate floral notes with peach, melon, and spiced white tea. Crisp grapefruit and pineapple follow on the palate with lush and lively fruit flavors accompany a slightly off-dry finish. Pair with Thai food or Sushi for a truly ah-ha moment!

Red Heads Studio Yard Dog White – Southern Australia (White Club) \$12.99

Everyone needs a quintessential companion. Who knew it could be found in a wine!? This Yard Dog White is just that: a faithful friend. A cool blend of Chardonnay, Riesling, Traminer, and Pinot Gris (the Pinot Gris and Chardonnay sees a bit of barrel while everything else sees stainless steel alone), this wine has character. It's light and refreshing with tropical fruit hinting at pineapple and apricot. The wine unleashes itself with a harmonious balance of round, clean notes lending itself as a perfect match for a red pasta sauce.

Domaine Felines Jourdan Roussanne – Languedoc, France (White Club) \$11.99

The Roussanne varietal distinguishes itself by its russet color when ripe. With an aroma reminiscent of a flowery herbal tea, the flavors of honey and pear are not unrecognizable. This wine is the perfect balance of delicate and rich. There's something about Roussanne in the summertime that makes it ideal for white meat or seafood.

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Shooting Star “Steele” Blue Franc – Yakima Valley, Washington State (Mixed & Red Club) \$12.99

Blau Frankisch literally means “blue grape from France.” When winemaker Jed Steele traveled to Austria in 1975, one wine in particular made a great impression on him; it was a red wine made from the Lemberger grape. This wine remained in his memory, and when he began consulting for a winery in the early 1990’s, he discovered that there was a significant planting of Lemberger in Washington State. He decided to make his own version of a red wine containing Lemberger and call it Blue Franc in a recollection of the Austrian name for the varietal. This wine receives little oak, and is likened to everything from Pinot Noir in lighter years to top flight Gamay from Beaujolais. It’s crisp, it’s clean, and unpretentious with lovely fruit complementing the traces of pepper, almond, cherry, and cinnamon. Medium bodied, it’s truly the perfect wine to compliment summer. Bring on a toasted sandwich of smoked chicken and avocado, and cheers to red wine!

Marchesi Biscardo Valpolicella “Classico” Superiore Ripasso – Veneto, Italy (Mixed & Red Club) \$19.99

The territory deemed “Classico” is usually the oldest in terms of grape growing and wine making. It often means it has the best wines within the larger region. “Superiore” for a Valpolicella Classico means it must meet a minimum 12% alcoholic content and see 14 months of aging. “Ripasso” is a very traditional and old process used to give the Valpolicella wine a rich body. After Valpolicella is fermented, it’s placed in casks containing skins of the Amarone (the “big brother” to the Valpolicella). The process lasts two to three weeks and adds color, tannin, and complex flavor to the wine. This particular wine is a product of a family of wine makers that has been making wine in Verona for four generations. It’s elegant on the nose with a lovely complexity showing ripe berry and flowers. Soft and full-bodied on the palate with delicious velvety tannin and a long finish, it’s perfect to pair with highly seasoned first courses or a roasted meat.

Ossiam Monastrell – Alicante, Spain (Mixed & Red Club) \$9.99

On 20 year old vines the Monastrell grape grows. And it grows all around in Calcareous soil at an 1800 ft elevation in Spain. The wine is 100% Monastrell from a local clone of Mouvedre. The bush pruned vines are planted to sandy loam and produce small bunches and low yields. The juice ferments in concrete and stainless steel tanks with natural yeasts that preserve the varietal’s spiciness and dark fruit characteristics. Notice notes of blackberry, cassis, black cherry and blueberry on the palate with undertones of earthy notes. Pair with some hard cheese and bread for a great 1st course!

Macedon Pinot Noir – Macedonia, Gradsko (Red Club) \$14.99

It is our pleasure to introduce you to a wine named for Alexander the Great (the original “Macedon”). Hailing from an area noted as the “cross-roads of the ancient world and the birthplace of wine,” this stunning Pinot from Macedonia originates in Gradsko, sharing the same latitude band as Burgundy and Russian River Valley. The Aral Mountain continental and Greek Aegean weather fronts collide at this place, yielding to virtually no rain and developing consistent wine. Get ready for a wine expressing terrific elegance and complexity with depth and power. Pair with summer vegetables and a relaxing evening.

Tormaresca Neprica – Puglia, Italy (Red Club) \$11.99

Neprica. Negroamaro, Primitivo, and Cabernet Sauvignon come together in a beautiful blend to express themselves in a way in which the drinker can understand. One need not be of well-versed palate to understand that this wine is something special because of its simple complexity. The Antinori family of Florence, one of the world’s oldest and most distinguished wine producers celebrated its 625th anniversary as wine makers in 2010. The family believes that the primary role of wine is to accompany food and enhance the dining experience, and this wine certainly follows suite. The aroma of red berries and black cherries is followed by a medium-bodied palate displaying a round mix of black plum, layers of spice and hints of herb and tobacco. Enjoy its persistent finish with tomato-based pasta sauce on your favorite pasta.

Vina En Principal Calicanto – Maipo River Valley, Chile (Red Club) \$17.99

In the nineties, Jean Paul Valette, the well-known French wine producer resolved to produce one of the best red wines in the new World. HE found a site at the foot of the Andes in the Maipo River Valley where climate, soil, and altitude combined perfectly to produce wines with unique character and extraordinary quality. This blend of Cabernet, Carmenere, Cab Franc, Syrah, and Petite Verdot is one such wine. Enjoy its richness and depth of flavor with a summer BBQ!