

HIGHLAND FINE WINE OCTOBER 2015 HALF CASE - WHITE

Marigny-Neuf Chardonnay – Loire Valley, France (Mixed and White Club) \$18.99

Marigny-Neuf is made by Frederic Brochet of Ampelidae vineyards in Marigny, France. He is an example of the types of new wineries that are popping up all over the Loire Valley, with an emphasis on clean, early drinking wines that go well with the classically French (that is to say Breton) cuisine that is found all over the 600 mile Loire river. Whether you are eating oysters from Saint Nazaire, duck rilette from Vouvray, or fresh river trout, this Chardonnay will compliment them all. Marigny-Neuf Chardonnay is unoaked, fresh and clean, with flavors of lemon citrus, green apple, and a pleasant mineral tone on the finish. This is a great wine for the fall as it pairs well with grilled meats or shellfish.

Villa Chiopris Sauvignon Blanc – Friuli, Italy (Mixed & White Club) \$14.99

Friuli is another old historical region that is going through a revitalization with young winemaking talent. Gone are the days that Pinot Grigio was the only wine you could expect to be imported from this region. Friuli is also home to some of the best Sauvignon Blanc plantings outside of France. With its mineral driven soil, cool nights, and warm, breezy days, the climate is perfect for full bodied Sauvignon Blanc that will compliment seafood and roast meats. The Villa Chiopris Sauvignon Blanc has dense lemon and tropical fruit, with light aromas of honeysuckle and lemon peel. Enjoy with roast chicken, grilled shrimp, or simple risotto.

Joel Gott Pinot Gris – Willamette Valley, Oregon (White Club) \$12.99

Joel Gott has made a name for himself by making wines with purchased grapes from different growers every year. He purchased the best lots of grapes he could find, blended them into a great cuvee, and brought them to market. His wines from California have become ubiquitous in the retail wine scene, but his Oregon wines a relatively new to the market. He buys only Pinot Gris from Willamette valley, which has a perfectly suited climate for the fussy Pinot Gris. The wine is very dry, with flavors of dense white peach, dark red apple, and dried white flowers. A hint of minerality is present on the finish which makes this wine great as an aperitif or with a light meal. Drink this with charcuterie, seafood, or any light pasta dish.

Tenuta Guicciardini Strozzi Vernacci di San Gimignano – Tuscany, Italy (White Club) \$15.99

This winery is over 1000 years old. On top of that, an ancestor from the 16th century names Lisa Gherardini is believed to be the model for Leonardo da Vinci's "Mona Lisa." The property has gone through its ups and downs through the years, but it has been owned by the same family the whole time and the wine is delicious. Vernaccia in english means 'vernacular' and is meant as the local grape of any region. A type of Vernaccia can be found all over Italy, but they are in no way related varieties. Vernaccia di San Gimignano comes from Tuscany and has seen a type of rebound from the watery table wine that used to come to the states. This wine is fresh, clean, with bright, subtle citrus flavors, and a quick finish that is very refreshing. This is a great party wine that will compliment many foods and flavors.

Domaine de la Pepiere Muscadet Sevre et Maine – Loire Valley, France (White Club) \$16.99

Domaine de la Pepiere is one of the best Muscadet producers in the best region for classic Muscadet. The wine is aged 'sur lie' which involves aging the fermented wine juice on the spent yeast cells that produced the fermentation. This process adds stability to the wine, protects the wine from spoilage, and creates a richness that is more commonly experienced in Champagne. The wine has flavors of dense kafir lime, ripe peach, and a pleasant acidity. The telltale salty flavor makes this wine perfect for any shellfish, or whole fish from the ocean. Drink this with oysters, shrimp, or any charcuterie.

Torres Verdeo – Rueda, Spain (White Club) \$10.99

Verdeo is another grape that is beginning to gain traction in more and more restaurants in town. The wine has a bright citrus and floral flavor that compliments spicy foods, cured foods, or anything that has high acidity. With the popularity of southern foods, which contain high acid ingredients, Verdeo is a natural pairing. This wine is from Rueda, Spain, which is in the northeast part of Spain on the Duero river. The wine is fermented at a cold temperature and aged in stainless steel tanks to preserve freshness. Try this zippy white wine with any tapas, grilled chicken, or charcuterie.

HIGHLAND FINE WINE OCTOBER 2015 HALF CASE - RED

Petit Clos Pinot Noir – Marlborough, New Zealand (Mixed & Red Club) \$19.99

Domaine Henri Bourgeois has been making wine in Sancerre for 10 generations. The Domaine recently decided to begin a new venture in New Zealand. Pinot Noir is usually planted in central Otago, far south and cooler than the Marlborough region, but the Henri Bourgeois family found a little area that lies on a steep hillside that creates a microclimate that is much like the Pinot Noir plantings in Sancerre. The terroir begets very well developed grapes that are wonderful for smooth, bright, Pinot Noir that stands up to any Bourgogne rouge. The wine has flavors of bright cranberry, lavender, and baking spices on the finish. Try this with roast chicken, duck, or any creamy cheese.

Clos de Gilroy Grenache – Monterey County, California (Mixed & Red Club) \$14.99

Bonny Doon winery is one of the 'Rhone Rangers,' a group of Central Coast California wine producers that concentrate on making wines from the Rhone varietals, Syrah and Grenache. Clos de Gilroy is an attempt to make a typical Cotes du Rhone for everyday drinking. The wine is mainly Grenache, with some Mourvedre and Syrah. It sees a small amount of oak in order to round out the bright fruit of the Grenache grape. The wine has flavors of raspberry, strawberry, and lavender with a hint of allspice on the finish. This wine is great with any red meat off the grill or any roasts.

Villa de Anges Cabernet Sauvignon – Pays D'Oc (Mixed & Red Club) \$12.99

Wines from the south of France are always wonderful quality for the price. The south of France is the largest region in France and has more grapes planted than Bordeaux and the Loire Valley combined. The grapes are typically made into table wines for the tourists that come through the sun drenched part of France every year, but many importers are beginning to represent family owned wineries in the region. This Cab is different than a typical Bordeaux or Napa Cab. The wine has more rustic characters with dense cassis, plum, and fresh herbs. The wine also has a lovely dried floral character that makes the wine much more accessible. Drink this wine as an aperitif on a cold night or with any steak from the grill.

Pinyolet Garnacha – Montsant, Spain (Red Club) \$16.99

Montsant completely surrounds the more famous region of Priorat in the province of Catalonia in Mediterranean Spain. The region is lower in elevation than Priorat and produces more jammy, densely fruity styles of wine than the higher elevation Priorat. The wine is made of 100% Garnacha and is aged for 6 months in French Oak. This oak aging adds flavors of vanilla, anise, and allspice along with the bright cherry and field strawberry characters that are hallmarks of Garnacha. Drink this wine with roast pork, pork shank is best.

Domaine Cabirau Cotes du Roussillon – Roussillon, France (Red Club) \$15.99

Wines from the Roussillon are always great for the money. The region is sprawling with wine grapes that are grown on multiple types of soils. This particular wine is made from grapes that are planted on schist soils that are perfect for a lighter style of wine that is great with densely seasoned dishes more common in the fall. Flavors of dark cherry, red plum, and blood orange are accompanied by a light spice on the finish. Drink with any grilled pork, lamb, or comte cheese.

Pietra Majella Montepulciano d' Abruzzo – Abruzzo, Italy (Red Club) \$10.99

This unoaked Montepulciano has a very different flavor profile than other wines that are aged in oak. You can taste the freshness of the grape without any strong woody flavors that can change the natural flavors of the grape. The wine has fresh flavors of bright red cherry, wild strawberry, rose petals, and a pleasant fresh herb tone on the finish. This wine is great for nightly drinking and it will compliment many types of foods, from spaghetti with meat sauce, pizza, to steaks from the grill.