

## HIGHLAND FINE WINE SEPTEMBER 2017 HALF CASE - RED

### **Sineann Red Table Wine - Willamette Valley, Oregon (Mixed/Red Club) \$19.99**

Milder weather is finally upon us and for us, that means outdoor dinners on the back porch. This table red is a proportional blend of all the red grapes grown at Sineann (pronounced shuh-NAY-uhn). Although the blend is proprietary, we know that it's mostly Pinot Noir, Merlot, and Zinfandel with smaller portions of Cabernet Sauvignon and Petit Verdot. Sineann has been making this table wine for years and has had the privilege of consistently positive reviews. Fire up the grill and enjoy this with your end of summer bbq.

### **Librandi Cirò Rosso Classico - Calabria, Italy (Mixed/Red Club) \$10.99**

Gaglioppo (pronounced gah-LYOHP-poh) is a grape found most often in the Cirò appellation in the Calabria region of Italy (think: the toe of the boot). It's an ancient vine of indeterminate origin... the Italians will tell you that it's an offspring of Sangiovese but the Greeks will tell you that they brought it to Italy centuries ago. The wine is a study in contrast - it has a pale, light color and a rich, substantial palate. Librandi is one of the most well known wineries in the region despite being relatively new, established in the 50's. Break out mom's spaghetti recipe for this wine or even a hearty shakshuka.

### **Chateau de Cappes Bordeaux Rouge - Saint Macaire, France (Mixed/Red Club) \$13.99**

Located in the sleepy, ancient town of Saint Macaire (quite close to Bordeaux), the winery has been in the family since the 1880s and is currently on its fifth generation. Saint Macaire has a long history in wine, even having an indigenous grape that was transported to the New World (now extinct everywhere, save for Howell Mountain appellation in Napa and a single winery in Australia). St. Macaire wine is known for its tartness but this wine is 70% Merlot, 30% Cabernet Sauvignon and boasts a floral nose and intense, fruity palate. Pair it with duck or a hearty beef dish.

### **Taft Street Merlot - Sonoma County, California (Red Club) \$14.99**

This is a winery with a fascinating story - Started in the 1970s as Taft Street Garage, the wine was literally being made in a backyard garage in Berkeley, California by 4 friends, all of them working other full time jobs. Eventually bringing on a friend with some cash, they were able to move the business to a warehouse in Sonoma County and things took off from there. Thirty years later, they still adhere to "garagiste" traditions - quality locally sourced grapes and small production. The merlot is aromatic and rich, with sweet tannins. It sees American Oak for 20 months so you'll notice a hint of vanilla on the palate. It has nice structure and will pair well with a variety of foods.

### **Lujuria Malbec - Uco Valley, Argentina (Red Club) \$11.99**

The Mendoza wine region is the largest in South America at 57,000 square miles and contains several sub regions. The Uco Valley region boasts the highest elevation and Malbec vines love high elevation. The wine produced there is known for its intense dark fruit and chocolatey finish and the Lujuria is no exception. You'll find blackberry and raspberry and a little earthiness on the palate with medium acidity. If you've never tried the classic pairing of a glass of Malbec and a blue cheese burger (bonus if it's loaded with black pepper), do that immediately.

### **Vignerons de Buxy Côte Chalonnaise - Burgundy, France (Red Club) \$16.99**

Founded in 1931 as a cooperative of 92 winemakers (vignerons) in the small commune of Buxy in Burgundy, the coop now boasts 270 members from 120 families. It was formed in an effort to pool their talents to create high quality, affordable wine and that remains true today. Each family tends their own plot and together they are now the largest producer in Côte Chalonnaise. At 100% Pinot Noir, this wine offers a light, fresh palate with a juicy, almost spicy finish. Have this with a Friday night roast chicken, Barefoot Contessa style.

## HIGHLAND FINE WINE SEPTEMBER 2017 HALF CASE - WHITE

### **Domaine Saint Cosme 'Les Deux Albion' Blanc - Vaucluse, France (Mixed/White Club) \$17.99**

Saint Cosme is a truly old winery, having been founded in 1490. They still continue to produce new and interesting wines though. This is the first vintage for the Les Deux Albion blanc. Made up of 50% Viognier and 50% Picpoul, it's flinty (the vines are planted in limestone) and a touch herbaceous, with apricot and marshmallow on the palate. Picpoul is an old grape found primarily in the Rhone Valley and it brings bright acidity while the viognier balances the acid and provides the stone fruit component. Pair this with a late summer salad with vinaigrette dressing.

### **João Portugal Ramos Loios - Alentejo, Portugal (Mixed/White Club) \$9.99**

Portuguese wines oftentimes sit in the shadow of Spanish wines when it comes to the general market. Don't let that deter you from discovering and enjoying what Portugal has to offer lest you miss out on their rich history and some truly beautiful juice. This wine is a blend of 50% Rabo de Ovelha and 50% Roupeiro from the Alentejo region in southeast Portugal, an area that has exploded in wine production over the last 20-30 years. The winemaker, a consultant for many years, chose Estremoz as the site for his namesake winery, putting the tiny region on the map, so to speak. Reds reign supreme here but we chose this white for its mineral nose and fresh palate and bright acidity. A lovely sipping wine, drink this while you're making dinner.

### **Vicus Falanghina Del Sannio - Campania, Italy (Mixed/White Club) \$15.99**

Falanghina is an ancient grape, most likely brought to Italy from Greece. It's found in Campania, a region of Italy located in the shin of the boot and at the base of Mount Vesuvius. Falanghina makes a rich and substantial wine and has enjoyed a resurgence in popularity over the last few decades. It's floral but balanced and you may even get a hint of brininess. This would be lovely with mahi mahi crudo.

### **HIP Chardonnay - Columbia Valley, Washington (White Club) \$12.99**

The House of Independent Producers is a project directed by Christophe Hedges, of the Hedges Family Winery. You may recognize that name from their CMS red blend in the store. The grapes for this chardonnay are sourced from the Dionysus Vineyard, located in the the Columbia Valley AVA of Washington State. The wine is unoaked and we're certain that Chablis fans will fall in love with this wine. A tad creamy and round, you'll get a bit of lemon and apple pie toward the finish. Drink this with shrimp pesto pasta.

### **Jean-Baptiste Adam Riesling - Alsace, France (White Club) \$21.99**

As with many Alsatian producers, the Adam family has been making wine for over 400 years and is on their 15th generation in the family business. The winery went fully organic and biodynamic in the early aughts and Jean-Baptiste is considered to be a leader in natural winemaking in Alsace. Many people shy away from riesling, knowing it only by its reputation as a sweet wine but this riesling is dry with ripe peach and pear notes on the palate and a bit of lemon on the finish. Drink this ice cold with some Thai takeout.

### **Domaine de Pouy Gascogne Blanc - Côte de Gascogne, France (White Club) \$9.99**

This beauty is a house favorite due to its highly quality and affordability. 60% Ugni Blanc 40% Colombard Ugni Blanc, known in Italy as Trebbiano, is a prolific grape that produces high yields and is adaptable to many growing conditions. It's commonly used to make Cognac and Armagnac, as well. It's the most widely planted grape that you've never heard of. Colombard, sometimes used as a blending grape, has seen special attention from Pouy's winemakers, the Grassa family. It contributes a crisp but neutral component to the wine and drives the acidity up. This wine is a crowd pleaser and is delightful with all manner of seafood dishes.