

A Culture of Fine Wine:  
Rooted in Family, Inspired by Community

NOVEMBER 2025

NEWSLETTER



## APPLY TODAY! Wilson Daniels Sommelier Scholarship 2025

Wilson Daniels is excited to partner with GuildSomm to offer (10) monetary awards of \$2,000 each to individuals pursuing continued wine education with the Court of Master Sommeliers-Americas. The awards may be used toward examination fees, reading/study materials, and/or wine samples.

The Application Window is LINKED HERE and will be OPEN until November 21, 2025 at 11:59PM ET. Encourage your contacts to apply today!



**SOMMELIER SCHOLARSHIP 2025**

We're excited to partner with GuildSomm to offer (10) monetary awards of \$2,000 each to individuals pursuing continued wine education with The Court of Master Sommeliers Americas.

**APPLY NOW**

**MUST BE:**

- ✓ 21+ Years of Age
- ✓ A U.S. Resident
- ✓ Working in Beverage Hospitality
- ✓ Pursuing Certified Sommelier, Advanced Sommelier, or Master Sommelier Certification
- ✓ Actively Contributing to Your Local Wine Community

## INTRODUCING THE GAJA SINGLE VINEYARD 2022 BARBARESCOS AND 2021 BAROLOS

Upholding Excellence in the  
Warm 2022 Vintage and Cool 2021 Vintage



Tasting the newly released 2022 single vineyard Barbarescos – Costa Russi, Sori Tildin, and Sori San Lorenzo – and 2021 single vineyard Barolos – Conteisa and Sperss – is an insightful examination, proving once again that the indelible **Gaja family** continues to execute at the highest level, showing sophisticated consistency across two disparate vintages.

The 2022 vintage in Barbaresco faced unprecedented weather: The year saw little rainfall, at almost half the historical average for the region. Winter faced a 113-day drought, delaying budding until March 30th. Rain in May provided relief, followed by an intensely hot June and July. By September, diurnal shifts increased and temperatures dropped. Harvest began August 19th. The resulting **Costa Russi**, **Sori Tildin**, and **Sori San Lorenzo** expressions burst with fresh fruit, complexity in spices, and show similarities to 2003 which, though initially underestimated, aged into an excellent vintage.

The 2021 vintage in Barolo, in contrast, faced a relatively dry and cold season: Abundant snowfall and low temperatures folded into a spring later affected by frost loss in the lower-altitude vineyards. A warm and hot summer interspersed with rain focused efforts on powdery mildew management. The team kicked off harvest on September 21st, their hard work paying off with smaller berries and high-quality grapes, with the single vineyard **Conteisa** and **Sperss** showing true harmony, texture, and finesse.



Giovanni Gaja and Bruce Sanderson

On a separate note, **Giovanni Gaja** had the pleasure of presenting his family's Pieve Santa Restituta Sugarille at a 2020 Brunello seminar at the [New York Wine Experience](#) on October 17th. Tasted alongside the wines of other leaders in Montalcino, Senior Editor Bruce Sanderson says the 100% Sangiovese bottle stood on its own, "*wowing the crowd with its brooding, savory quality and beautiful fruit.*"

These anticipated releases reflect Giovanni's words and GAJA's impact: "*I want to remind everyone that wine really is culture, it is history. When you open a beautiful bottle of wine, you open it surrounded by the people that you love, that you care about—you create memories together.*"

## IT'S BLITZING SEASON! Team WD Spotlights Italian Portfolio Ahead of the Holidays

For Team WD, OND equals a very merry Blitzing Season! This month, even **President Rocco Lombardo** got in on the action in his second home state of Florida, spending a couple days in the market spotlighting our stellar Italian producers featured in our [Fall Luxury Offering](#).

Rocco says, "*We're in the business of celebrating fine wine culture, so it's important that we take a moment to show our appreciation for our customers and distributor partners. I can think of no better way to do that than by giving each other the gift of time, sharing stories and special bottles together.*"

Rocco and **AVP-FL Raffaele Benassi** hosted a pre-holiday luncheon at Hakkasan in the Fontainebleau Miami Beach with some of our wonderful account partners, followed by dinner with the executive team at Breakthru Beverage Group over at Mother Wolf. Both were festive occasions to share the latest vintages of **Bisoli 1542's** Cartizze, the 'grand cru' of Prosecco Superiore; **Elena Walch's** high-elevation Vigna Castel Ringberg Pinot Grigio; **Benanti's** saline Pietra Marina Etna Bianco Superiore; **Castello di Volpaia's** prestigious Coltassala Gran Selezione; **Feudo Montoni's** aromatic Vrucara Nero d'Avola; **Ca'Marcanda's** Cabernet Sauvignon-driven namesake Camarcanda; **GAJA's** delicate and silky Barbaresco; and **Dal Forno Romano's** traditional Valpolicella Superiore.

The holidays – while the busiest season in the wine world – are always such a BLAST, and we love reconnecting with everyone over shared bottles at the table.

*We are grateful, we are appreciative, and we wish you and yours a very restful Thanksgiving!*

