



WILSON DANIELS
PORTFOLIO EDITION • 2021





WILSON DANIELS

FROM THE PRESIDENT

To Our Valued Wholesale and Trade Partners,

The calendar year of 2020 will forever be remembered for COVID-19, but we are optimistic that 2021 will be recognized for its great recovery from the pandemic. As I'm certain many of you are looking forward to a return to normalcy and new methods of social interaction, Wilson Daniels is planning for the return of master classes, winery tours and vintage release events. When considering our longest standing relationship with Domaine de la Romanée-Conti since 1979, alongside our most recent additions of Domaine de Beurenard in September of 2019, Familia Torres in the fall of 2020, Coulée de Serrant from Nicolas Joly and Peyrassol in the spring of 2021, we see the truest essence of what defines our portfolio: Family-owned, estate-driven, organic and biodynamic producers with multi-generational efforts spanning centuries.

There are many new partnerships in our 2021 portfolio edition that we are proud to highlight. Our partnership with Familia Torres, formed in the fall of last year, marks a milestone for the company. The inclusion of the Familia Torres' premium and super premium wines from Penedès, Priorat, Ribera del Duero, Rueda, Rioja and Rias Baixas mark Wilson Daniels' first venture into Spain's world-famous market. Familia Torres was founded 150 years ago in Catalonia's Penedès region. Commanderie de Peyrassol, owned by the Austruy family, had its first harvest in 1256, and its origins date back to the Knights Templar and Order of Malta. Following the two historical pillars of the Commanderie de Peyrassol – legendary hospitality and respect for the land – the Austruy family is bringing Peyrassol to new heights that can be illustrated by the exceptional tenure of the estate. And lastly, Coulée de Serrant, managed by Nicolas Joly, specializes in biodynamic wine; the seven hectares of vines have been certified biodynamic since 1981. The southwest-facing ancient monastic vineyard is located within the boundaries of the Savennières Appellation. Coulée de Serrant is one of very few single-owner French winery properties to be granted its own AOC.



We are hopeful to be on the road meeting with buyers, media, influencers, and affluent consumers for a good portion of the second semester. Delayed one year, Gianluca Bisol will host a month-long U.S. tour for trade, media and consumers shining a spotlight on the unique terroir of Valdobbiadene, an UNESCO World Heritage site known for its amazing Prosecco Superiore sparkling wines. We also look forward to a Kumeu River tour with Master of Wine and winery principal Michael Brajkovich. Wherever in the states you find our team, you're sure to encounter the very best wines on the market.

In March, through intimate virtual settings, we will launch the Biondi-Santi 2013 Riserva and release Domaine de la Romanée-Conti's 2018 vintage, which marks our 42nd offering. In the fall, we are optimistic to have Brice de La Morandière join us for a three-city tour of Domaine Leflaive's 2019 vintage release. We extend a special thank you to these outstanding producers for entrusting us with their wine, and we look forward to many more years of success together.

2020 has brought perspective to many of us. Let us be thankful for the blessings granted us and be hopeful that 2021 will be a year of revival for us all.

Warmest Regards,

Rocco R. Lombardo, President

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INTRODUCING OUR NEWEST PARTNERS

FRANCE
COULÉE DE SERRANT

PORTUGAL
QUINTA DA CÔRTE

FRANCE
PEYRASSOL

SPAIN
FAMILIA TORRES

Coulée de Serrant



20

Peyrassol



36



Quinta da Côrte

76



Familia Torres

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BONUS INSERT 2021 PORTFOLIO LISTING

Pull-out insert featuring
the entire Wilson Daniels
portfolio listing selection
of the finest wines
from around the globe

A FRESH, NEW LOOK FOR ROTESTOCK

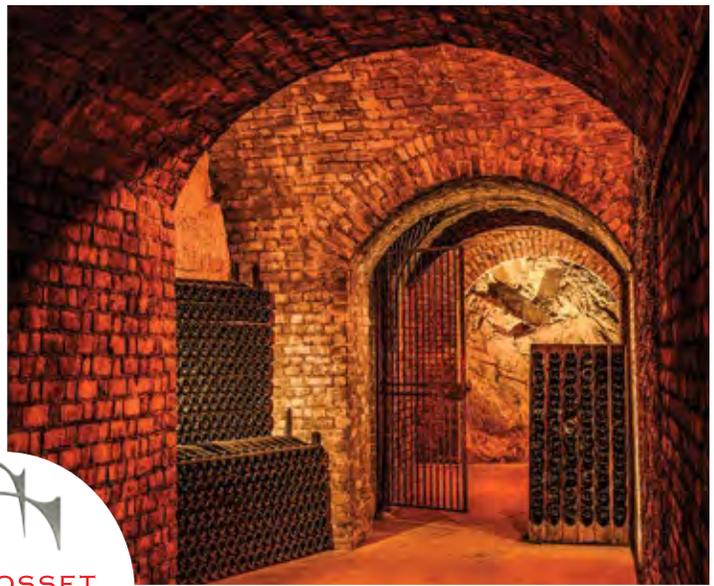


90

NEW
JEIO
PROSECCO
ROSÉ

58





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Odilon de Varine | Cellarmaster

Founded in Aÿ in 1584 by Pierre Gosset, Champagne Gosset is the oldest wine house in Champagne. For more than four centuries, the family has preserved its house style, a true reflection of the terroir; a textured wine that shows purity, precision and persistence.

Champagne Gosset's reputation for quality starts in the vineyard, where it sources over 200 unique lots of grapes almost entirely from premier cru and grand cru vineyards in the Côte des Blancs, Grande Vallée de la Marne and Montagne de Reims. Long-term relationships with growers that date back several generations, allow the winemaking team to direct activity in the vineyards.

Champagne Gosset's winemaking utilizes all the grapes and terroir have to offer and minimizes other inputs. Gosset carefully avoids malolactic fermentation, thus preserving the malic acid present in the grapes. Grower lots are kept separate until it is time to blend the cuvées, and vinification temperatures are managed carefully to preserve delicate aromatics. During assemblage, all the lots are tasted blind – there are no recipes. Similarly, dosage for each lot is selected during blind trials. Non-vintage wines are cellared for at least three years, vintage wines at least seven and 10 for the CELEBRIS cuvées.

After 17 generations, Champagne Gosset's philosophy continues to produce dynamic, age-worthy cuvées.

GRANDE RÉSERVE BRUT

Grande Réserve is the “heart” of the range. This non-vintage cuvée utilizes mostly Chardonnay and Pinot Noir with a small portion of Pinot Meunier. This brut-level wine generally uses grapes from Ay, Ambonnay, Bouzy, Chavot, Hautvillers, Villers-Marmery and Le Mesnil-sur-Oger. Grande Réserve spends 3-4 years on the lees, which is three times longer than the AOC legal limit.

GRAND ROSÉ BRUT

Grand Rosé is an elegant, charming and focused wine with a historic connection to one of the great ladies of Champagne, Suzanne Gosset, née Paillard. During her tenure as president of the house, she led a quality renaissance. Grand Rosé, bottled in clear glass, was a symbol of that evolution. Today, this brut-level wine is crafted of equal parts Chardonnay and Pinot Noir, with a small portion of still red wine from Bouzy and Ambonnay, and 4-5 years on the lees.

CELEBRIS EXTRA BRUT

Celebris is a prestige cuvée, only produced in vintages that have depth, aging potential and dynamism, but also must clearly convey the Gosset style. This Chardonnay-focused wine is assembled from the best lots of its vintage, primarily from grand cru vineyards. After about 10 years on the lees, the wine is finished with a custom dosage in extra-brut style.





CR
Château Clarke
Baron Edmond de Rothschild



This time-honored L istrac-Medoc Bordeaux property has been growing wine grapes since 1771. Following succession and stewardship by Baron Edmond de Rothschild in 1973, the renewed vision for Chateau Clarke was to become a benchmark Château for the entire region. The vineyard was completely restructured, and massive investments were undertaken in order to renovate buildings and improve wine making and storage facilities. Today, the vineyard covers 55 hectares (136 acres) with limestone and clay rich soils, an ideal terroir to express Merlot, Chateau Clarke's focus and a rarity in Médoc. With a passion for excellence and sophistication, the Baron has shaped Clarke into a leader in the appellation.



Fabrice Darmaillacq | Winemaker

CHÂTEAU CLARKE, LISTRAC-MEDOC

With a higher proportion of clay soil than the rest of the Medoc, the vineyard is mainly planted with Merlot with small plots of Cabernet Sauvignon. Merlot makes up 70% of the blend which brings a more plush and round feel to the palate. The grapes are handpicked, sorted on arrival in the chais, destemmed and sorted a third time. Following a cold soak to impart better aromas, the juice is then fermented in a mix of large wooden tanks and stainless steel tanks. Aged for 16 months in oak barrels (two-thirds new), the wine offers attractive blackberry notes with a hint of dark chocolate. Fine grain tannins and balanced acidity give this wine a freshness and refinement that proves to be a classic Listrac.



CHÂTEAU CLARKE, LE MERLE BLANC, BORDEAUX BLANC

Château Clarke is one of the rare Médoc estates to produce white wine. Le Merle Blanc is part of the Château's heritage, as it was produced here since 1890. Much-appreciated and widely-known, this white wine once accounted for up to a quarter of the Château's entire production. Baron Edmond de Rothschild felt it was important to revive this tradition. Today, Le Merle Blanc fits in beautifully with the spirit of Château Clarke. The three hectares planted provide a blend of majority Sauvignon Blanc and a little of Sauvignon Gris, Muscadelle and Semillon. After a direct press on arrival at the Château, a cold settling precedes the racking of the wines into stainless steel tanks for fermentation before being aged for six months in 20% new oak barrels and stainless steel tanks. Pale yellow color, clear and bright, this wine offers a fine and subtle bouquet of white peach, exotic fruit mixed with fine notes of acacia and linden flowers. On the palate, the onset is delicate, precise and full-bodied, perfectly balanced by a natural vivacity that brings length as well as a tangy touch that carries through to the finish. A wine made to be consumed in its youth.





CHATEAU des LAURETS



Fabrice Bandiera | Winemaker

Château des Laurets is somewhat of an anomaly in Puisseguin Saint Emilion AOC. The vineyard, dating back to the 12th century, is set on hillsides facing due south, punctuated by limestone outcroppings and small pockets of clay. In 1860, the estate's owner — confident in the excellence of his terroir and wines — built this perfect example of a Château in Napoleon III style, which stands out with its octagonal central tower decorated with stained glass windows, designed by the famous Bordeaux architect Mialhe. As you pass through the majestic entrance gates, the Château dominates the entire vineyard. It is nestled amid grounds which harbor flora and fauna more than a century old. The property and vineyard were purchased by Benjamin de Rothschild in 2003 with the goal of giving the vineyard the means to produce great wines, bottled at the estate, under the winery's label. Today, the beauty and scale of Château des Laurets remains unique in the Puisseguin Saint-Émilion appellation. A sensation of insular calm reigns here. A protected island, a horizon of vines across gentle slopes, and the slow, patient and powerful work of the plants in the earth and the people who cultivate them. The estate in Puisseguin is a single stretch of land covering 40 hectares (100 acres) producing wines ranking among the most promising young wines of the Right Bank.





CHÂTEAU DES LAURETS, PUSSEGUIN SAINT-EMILION

A quintessential blend from the right bank, 80% Merlot and 20% Cabernet Franc. The vineyard from the Château des Laurets is located on a similar plateau to Saint-Émilion, only separated by an ancient river now represented as a valley. Cold soaked and fermented in a mix of large wooden vats and stainless steel tanks, the wine is aged for 14 months in one-third new oak barrels, one-third second fill oak barrels and the rest in stainless steel tanks. Showing tremendous balance and freshness, the nose displays intense aromatic complexity with spicy nuances followed by hints of vanilla and red fruit (morello cherry). The wine reveals subtle, well-integrated oak on the palate, along with exquisite elegance and great length with refined tannins. The black fruit flavors are remarkably fresh.

CHÂTEAU DES LAURETS – BARON, PUSSEGUIN SAINT-ÉMILION

When purchasing Château des Laurets in 2003, Baron Benjamin de Rothschild knew he wanted to reveal the amassed potential of the estate by making a special cuvée from the very best plots of Merlot. The grapes are picked and sorted by hand, then fermented with all the care and attention worthy of a great growth. This rare wine, only produced in the best vintages, reflects all the quality of great Saint-Émilion made primarily from Merlot — a subtle combination of elegance and character. This wine is aged for 16 months in 100% new oak barrels. Deep garnet-purple colored, the red and black plum aromas are followed by a medium-bodied and firmly textured palate with ripe and grainy tannins. The impressively concentrated black and red fruits give way to a persistent great finish.

**CHATEAU GASSIER**
EN SAINTE VICTOIRE

The Gassier family has a long history in Provence, tracing its ancestry to Barcelonnette in the Alpes-de-Hautes-Provence. As early as 1421, the family was recognized as part of the Provençal nobility, and in 1938 the Gassier family was granted the title of Baron. Anthony Gassier, representing the fourth generation of vine growers in the family, purchased the 40 hectares (98.8 acres) where Chateau Gassier now stands in 1982, and today the estate is run by fifth generation Georges Gassier.

The estate vineyards of Château Gassier, located at an altitude of 330 meters (1,083 feet), benefit from an ideal location in the heart of the Arc Valley, protected by Mount Sainte-Victoire immediately to the north (the rocky peak painted repeatedly by Cézanne, who lived nearby in the 1880s), the Regagnas hills in the south and Mount Aurélien to the east. Acknowledged as a cru appellation in 2005, the vineyard area of Sainte-Victoire is viewed as one of the most unspoiled in France. It has been classified as a natural reserve “Grand Site de France,” an area that is conserved and managed following sustainable development practices.

ESPRIT GASSIER, CÔTES DE PROVENCE

“Esprit Gassier” is the “Gassier Spirit” that combines the exceptional terroir of the Sainte-Victoire region with Côtes de Provence varietals. The wine is vinified using direct pressing and fermentation at low temperatures and the beautiful label, designed by a local artist, is silk-screened on the bottle to create a striking package.

**LE PAS DU MOINE,
CÔTES DE PROVENCE SAINTE-VICTOIRE**

“Le Pas du Moine” is the “Path of the Monk,” a reference to the footpath leading to an ancient priory on the south-facing slope of Mount Sainte-Victoire, the mountain known as the guardian of the spirits of Provence. The Pas du Moine is recognized as a “cru” of Provence, as it follows the strict rules of the Côtes De Provence Sainte-Victoire AOP.

946, CÔTES DE PROVENCE SAINTE-VICTOIRE

Cuvée 946 captures the most elegant expression of the Sainte-Victoire terroir and benefits from exceptional aging in Austrian 500-liter oak barrels. It is considered a gastronomic rosé, in the top of the Provence category, capable of aging several years in bottle.





CHATEAU MALMAISON

Baronne Nadine de Rothschild

Château Malmaison, in the Moulis-en-Médoc appellation, is one of the oldest estates in Médoc. Grapes have been grown on the site since the Middle Ages, planted by owners past and prolifically farmed by the sizeable religious community. This property, which adjoins Château Clarke, was purchased by Baron de Rothschild in 1973 in honor of his wife, the elegant Baroness Nadine de Rothschild, who is also passionate about gardening. With Barons continual strive for perfection, he ensured the vineyard was restored to its former glory. The vineyard, located just west of Margaux, now covers 33 hectares of clay-limestone soil, well suited to Merlot.



CHÂTEAU MALMAISON, MOULIS-EN-MÉDOC

Like its neighbor Château Clarke, Château Malmaison is primarily planted to Merlot. Soils rich in clay and limestone with very little gravel allow the fruit to develop suppleness and elegance with a rich and fruity bouquet. The blend is typically 80% Merlot and 20% Cabernet Sauvignon. The grapes are handpicked, sorted on arrival, destemmed and sorted a third time. Following a cold soak to impart better aromas, the juice is then fermented in a mix of large wooden tanks and stainless steel tanks. This wine matures in one-third new oak during its 16 months of élevage. With an expressive and intense nose, fresh red fruit develops into cassis and blackcurrant in the glass. Offerings of ripe and velvety tannins and a crisp acidity will drive this wine for a decade or more to come.



EDMOND
DE ROTHSCHILD
HERITAGE

WINES • HOSPITALITY • NATURE



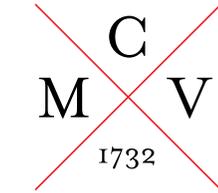
Edouard and Jean-Jacques Parinet, Proprietors



©KEVIN DAY/OPENING A BOTTLE



Brice Laffond, Technical Director



CHÂTEAU DU MOULIN-À-VENT

Located near the border of Southern Burgundy, the region of Moulin-à-Vent was one of the first appellations in France to be awarded AOC status in 1936. Château du Moulin-à-Vent, named for the property's 500-year-old stone windmill atop the hill of Les Thorins, dates back to 1732, when it was called Château des Thorins. During the 1700 century, King Louis XIII proclaimed the wines from this region were some of the best in the world, allowing the winery to begin building its recognition. Purchased in 2009 by the Parinet family, the estate now encompasses 37 hectares (91.4 acres) of the appellation's finest climats — Les Vérillats, Le Champ de Cour, La Rochelle — planted with Gamay Noir averaging 40 years in age. All cultivation is undertaken with a conscious focus on the environment which includes a concentrated effort to help conserve local bee colonies. The underlying granite soil of the region is rich in iron oxide, copper and manganese, which account for the wines' aging potential. The Parinet's investments in the winemaking facilities and the vineyards has resulted in plot-specific signature wines expressing the individual characteristics of each exceptional terroir.



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COUVENT DES THORINS, MOULIN-À-VENT

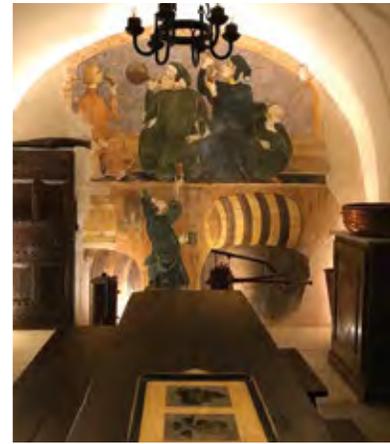
This wine is sourced from the terroirs of la Delatte, les Rouchaux, and les Maisonneuves, in the valley between the mountains and the Saône River, where the soils are well hydrated, and the 40 year-old vines are not stressed. These terroirs are less exposed to the winds allowing for healthy and optimally ripe fruit at harvest. Once hand-harvested, the grapes are sorted on arrival at the winery then partially destemmed, depending on the vintage. Cold soaked pre-fermentation, gentle pump over and cap punching is completed during the three week fermentation. The wine is aged for 16 months in 100% stainless steel tanks and 10% oak barrels. A light, slightly earthy bouquet; medium-bodied with supple ripe tannins and a rich palate of fresh dark fruits. An immediate pleasure, this wine is ready to drink in its youth, from 3-5 years.

CHÂTEAU DU MOULIN-À-VENT, MOULIN-À-VENT

This flagship wine is produced from selections of the harvest from up to five of the finest vineyards of the estate, (La Roche, Les Thorins, Aux Caves, la Rochelle, le Moulin-à-Vent), all located near the fifteenth century windmill at the heart of the Moulin-à-Vent appellation. The altitude is between 240-280 meters (787-918 feet) with a predominantly southeastern exposure. Aged between 40 and 80 years, the Gamay vines are hand-harvested and sorted a second time on arrival at the Château. The vineyard is farmed organically with natural soil amendments, manual weed control and goblet pruning and trellising. After being destemmed and a short period of pre-fermentation cold soak, the fermentation take place over three weeks with soft pump overs and gentle cap punch downs. The wine is then aged for 18 months into 20% oak barrels and 60% stainless steel tanks. Handsome, deep red color with purple tints and lovely aromas, perfectly mature red and black fruit, hints of spice and floral notes of rose, peony and violet. Good body with fine tannins and good length. Rich, opulent and complex, finishing on a spicy note. This wine can be aged for 5-10 years.

CHAMP DE COUR, MOULIN-À-VENT

The 3.3 hectare plot of 'Champ de Cour' is located on a plateau between the hills below the windmill and Fleurie, with an eastern exposure. The thick granite surface rocks force the vine's roots to dig down deeply to seek their nutrients. The regions clay-rich soil contains an abundance of minerals, giving the wine its unique character. Hand-harvested and sorted on arrival at the Château, the grapes are then destemmed approximately 90%, depending on the vintage, and fermented over a three week period during which the juice is gently pumped over and the cap softly punch down. Aged 12 months in 100% oak, the wine reaches its best in 7-10 years. The deep red color of the wine offers the first hint of its massive concentration. The nose is an explosion of red fruit, with roasted and spicy (pepper and saffron) notes. A full-bodied wine of considerable elegance, lively tannins and superb length, with a mineral finish.



Nicole Rolet | Proprietor



Blessed with a confluence of natural factors, Chêne Bleu has the benefit of an exceptional location, multifaceted geology, and a southern Rhône climate with soils more typical of the northern Rhône. The remarkable 340-acre estate had functioned as a working vineyard since the Middle Ages but was left untended for the majority of the 20th century, leaving the buildings in ruins. Xavier and Nicole Rolet purchased the property in 1993, enchanted by the secluded location of the vineyard and the history of the ancient monastery on site that had been built nearly 1,000 years ago. A decade of meticulous work was required to restore the priory and nurture the neglected vineyards back to biodynamic health. With time, each small improvement in the vineyard was seen to be rewarded ten-fold with qualitative results. The high-altitude vineyards benefit from warm daytime sun and cool nights allowing a longer, gradual ripening season. Grapes are picked up to five weeks later than the surrounding valley floor. The resulting wines embody the aromas and flavor of southern Rhône, together with the finesse and elegance of northern Rhône and the aging potential of the region's finest AOCs.

Chêne Bleu's flagship wines are named after Héloïse and Abélard “the Romeo and Juliet of France”, known for their intellectual brilliance, passionate love affair, eloquent letters and the tragedy that cruelly separated them. Their affair spanned many decades during the Middle Ages until the end of their lives, making it a symbol of enduring romantic love.

ABÉLARD, AOC VENTOUX

The vines are planted on very poor and stony clay-limestone soil at the foothill of the Dentelles de Montmirail. After being hand-harvested and hand-sorted twice at the winery, the juice undergoes both fermentations over a 5-week time period in large wooden tanks. The wine is aged for 18 months in oak barrels, 50% new on average. The wine is then blended and aged a further 12 months in large concrete tanks. The domaine keeps the wine 4-5 years in bottles in their cellar before releasing to the market. More rich and concentrated, Abélard reminds of an opulent Southern Rhône style wine. The complex, brooding Grenache blend (typically 85% with the rest Syrah) from older vines seems worthy of the name Abélard, who combined erudition with deep thinking and a near-fatal attraction.

HÉLOÏSE, IGP VAUCLUSE

Sourced from the same vineyard as Abélard and following the same fermentation and aging process, Héloïse still remains a unique expression of the site. More elegant and refined, Héloïse is reminiscent of a northern Rhône style wine. The Syrah-dominated blend (with 30% Grenache and 5% Roussanne) displays delicate herbal and smoky aromas with a silky mouthfeel and long finish. The perfumed, intense but restrained character of this Syrah blend reminded us of Héloïse, whose intellect was matched by passion which, though bridled, never died.

ROSÉ, IGP VAUCLUSE

This elegant and fresh rosé is made following the direct press method. With very limited skin contact — under 2 hours at most — the juice is fermented in very cold stainless steel vats (75% stainless steel and 25% wooden vats). The wine is aged for 3 months in 25% oak barrels — a mix of new and one year-old with light toast and the rest in stainless steel tanks. As with every wine at the estate, the fining is done delicately with green pea powder. The blend is usually the following: Grenache Noir (60%), Syrah (20%), Rolle (10%), Cinsault (5%) and Mourvedre (5%). A rosé that will develop pleasantly over the next 5 years.





CLAU DE NELL

des histoires de vies et de vins

Clau de Nell is located in the Loire Valley wine region of Anjou, southeast of Angers and northwest of Saumur, in the village of Ambillou-Château. Clau de Nell was named in 2000 by the previous owners, Claude and Nelly, but the vineyards have been cultivated for 100 years or more and the age of the vines attests. The vineyards were converted to fully biodynamic cultivation in 2000 and yields estate wide are kept close to 30 hectoliters per hectare (2.2 tons per acre).

In 2006, Anne-Claude and her husband, Christian Jacques, had created a company to help new biodynamic wine growers take advantage of their established commercial network. Through their business, they received a call for aid from the proprietors of Clau de Nell, and bringing the property to Anne-Claude Leflaive's attention. They purchased the domaine in 2008, which had not produced any wine for three years due to lack of means. It was a moment of serendipity for the abandoned vineyards and the Leflaive-Jacques family, culminating with the appointment of Sylvain Potin, well-versed in biodynamic viticulture, to be their Estate Manager.

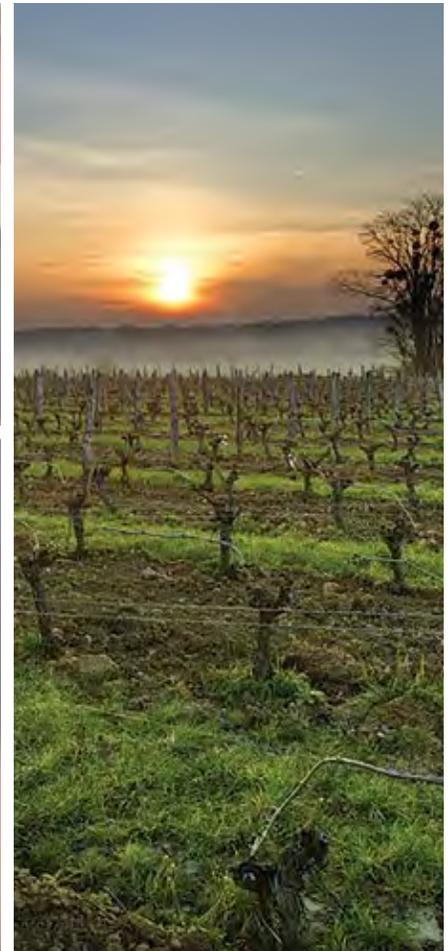
Christian Jacques concludes that, "We have not chosen Clau de Nell, so much as Clau de Nell has chosen us!" Since Anne-Claude's passing in 2015, Christian and Sylvain are dedicated to keep her legacy alive with the help of Claire, one of Christian and Anne-Claude's three daughters.



Christian Jacques | Proprietor
Sylvain Potin | Winemaker



Claire Leflaive |
Sales and Communication Manager



CLAU DE NELL



CABERNET FRANC, ANJOU AOC

Representing half of the estate's vineyard, the Cabernet Franc vines are 40 years old on average. Planted on silty-clay terroir, consisting of sandstone grit and red flint on tuffeau (typical limestone from the Loire valley), the grapes are cultivated according to the biodynamic philosophy. Once hand harvested, the fruit is 100% destemmed and goes through alcoholic fermentation with indigenous yeast in a combination of large wooden vats and stainless steel tanks. The skin slowly infuses with the juice with very little manipulation. The wine is then transferred to 3-4 year-old barrels into the centuries-old troglodyte cellar for the second fermentation and an aging period of approximately 18 months. This wine will be the classic Cabernet Franc from the Loire Valley.



CHENIN BLANC, IGP VAL DE LOIRE

The latest addition to the winery's range is this unique Chenin Blanc. The first vintage was produced in 2014 with production planned to increase as an additional 1.5 hectares (3.7 acres) was planted in 2018. Hand-harvested, the whole clusters are pressed directly on arrival, followed by a cold settling fermentation in 3-4 year-old barrels. The wine is then aged 12 months on lees in the winery's cellar before aging an extra six months in a stainless steel tank. Clear with a deep gold color, the aromas of yellow fruit and pears are followed by a bright and intense acidity and a long balanced finish showing great aging potential.



GROLLEAU, IGP VAL DE LOIRE

This native varietal from the Loire Valley is used to make a light red wine with aromas of red-currant and great acidity. Produced from the two hectares of 70 years old vines of the domaine, the wine follows the same protocol of the Cabernet Franc: hand-harvested, 100% destemmed, only indigenous yeast, minimal manipulation and a focus on slow infusion rather than extraction. Aged for 12 months in oak barrels in the natural cellar, the wine is then bottled and released to the market.





Coulée de Serrant

Coulée de Serrant, by many accounts, is defined as one of the greatest biodynamic wine producers in France, symbolizing the meeting point of well-respected history and refined technique.

The first plantings on the present site, were during the 12th century by Cistercian monks. The centuries-old monastery, where Nicolas Joly lives, and the vineyard, celebrated the 890th harvest in 2020, providing living proof that quality can stand the test of time.

The wine of the estate has been historically praised by world leaders of their time. In the fifteen century, King Louis XI nicknamed the wine “a drop of gold”. Two hundred years later, King Louis XIV proclaimed his aspirations to visit the estate when horrid road conditions wouldn’t allow. In the nineteenth century, Empress Joséphine, wife of Napoléon I, wrote of her fondness of the wines. The famous food and wine critic, Curnonsky, considered Coulée de Serrant “one of the five best white wines from France!” More recently, the 2018 vintage was rated one of the best Chenin Blanc from the Loire by Wine Spectator.

Nicolas Joly is considered one of the most vocal advocates of the biodynamic philosophy, serving as a mentor to many renown producers throughout France. It would be difficult to summarize the depth of his approach to viticulture but we can provide a small taste. In the six-month period between budbreak and harvest, 94% of all dry materials created by the vine come from photosynthesis, which is the conversion of the sun’s force into matter. Biodynamic practices strive continuously, and in all manners, to foster this interaction between the tangible matter — the earth, plants, vines — and the intangible energy that surrounds us.

The three vineyards of Coulée de Serrant are all tended with the same biodynamic attention to detail, however each has a different appellation. Joly’s pursuit is to emphasize each unique facet of these sites. From the age, health and typicity of the soil to the vine’s orientation, and the micro-climate that surrounds them.

Hand harvesting of each vineyard row is done in three to five separate passes, over a five-week period, with a strict emphasis on fruit maturity and flavor complexity. Once pressed, and with no decanting, the juice starts fermenting with only indigenous yeast and no cold treatments or temperature control. With great trust in nature, Nicolas Joly then ages the wine for six to eight months in large and old French oak barrels. The only remaining activity, from this point, is minimal racking and bâtonnage with topping up of the barrels. The wine does not undergo fining and only natural sulphur is added prior to bottling (no sulphur dioxide). Coulée de Serrant are wines created to depict the balance of nature and it’s energy.

LA COULÉE DE SERRANT AOC - MONOPOLE

Considered one of the greatest dry white wines in France, the Coulee de Serrant has its own AOC and is entirely owned by the Joly family. A remarkable expression of the land, this Chenin Blanc is produced from 7 hectares of vineyards aging 40 to 60 years old. With steep slopes and southern exposure, the soil is composed of shale outcroppings (schist) interspersed with quartz. The site on which the vines are planted has remained under vine since 1130. Unparalleled in intensity and complexity, the energy of the property is bottled in this iconic and limited offering that will develop for years to come.

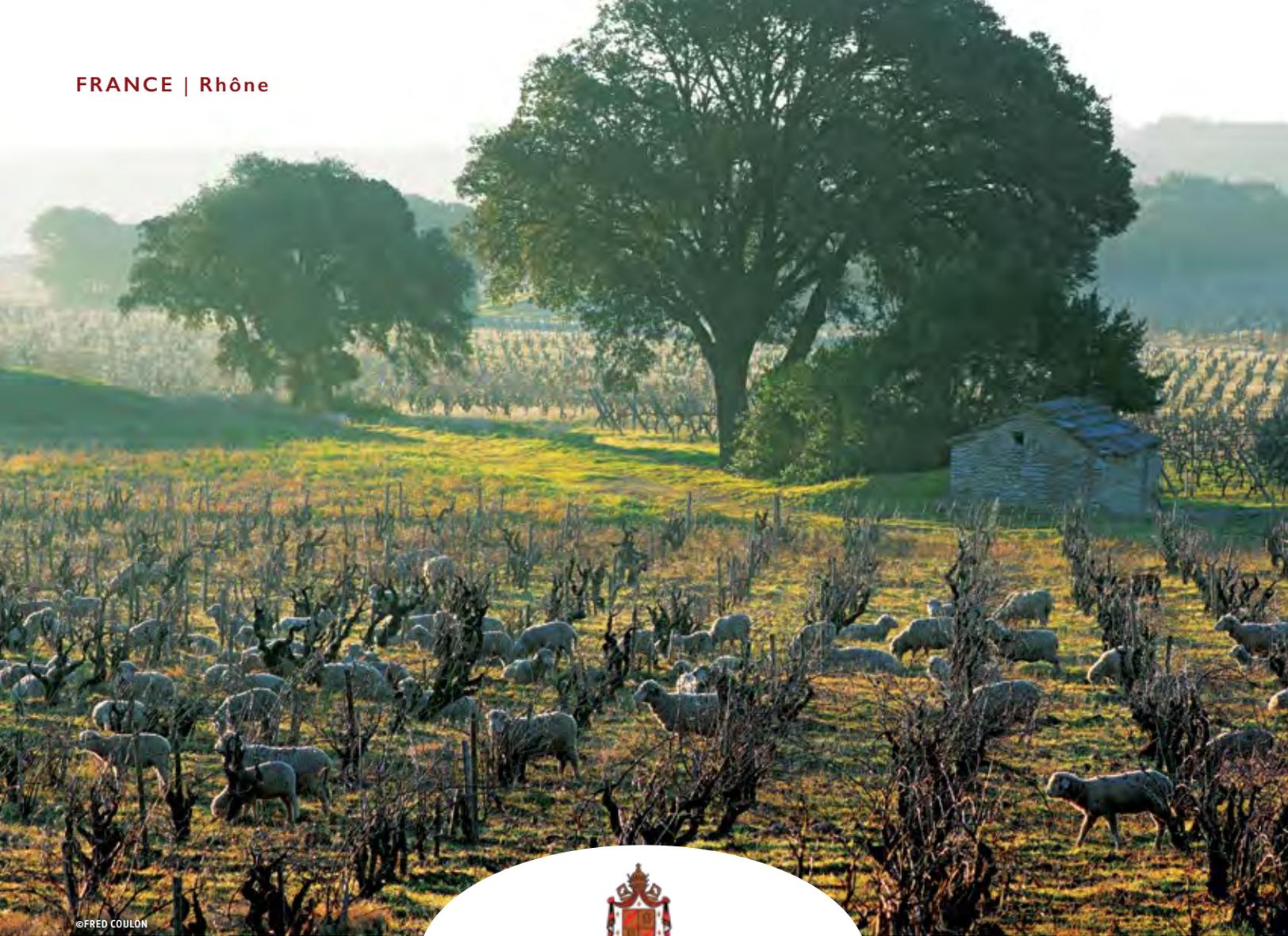
CLOS DE LA BERGERIE – AOC SAVENNIÈRES - ROCHE AUX MOINES

Clos de la Bergerie provides a unique interpretation of site, taking in the moderating and gentle east facing slopes of AOC Roche aux Moines. The Joly family owns 3.2 hectares of the appellation and its vineyard is 35 to 40 years old. The vineyard comprises the same soil composition, schist and quartz, but with deeper soil and milder slopes, allowing the maturity to peak just slightly later. A rich and powerful wine set to stand the test of time.

LES VIEUX CLOS – AOC SAVENNIÈRES

Les Vieux Clos provides an inviting taste into the Coulée de Serrant style. The 5.5 hectares vineyard is planted on light slopes facing east in the mountainous AOC Savennières appellation. The soil is different here, with more sand in the first 2 feet. The vines age on average between 25 and 30 years. Yields are kept at 25 hectoliters per hectare (well below the 50 hl/ha requirement of the appellation). Unique to this wine in the portfolio, fermentation can be completed partly in tank. The resulting wine provides expressive exotic notes of ginger and coriander balanced with candied pear and an accent of salinity. Les Vieux Clos is often considered the most aromatic of the three wines.





©FRED COULON



DOMAINE DE BEAURENARD

In the 14th century, during their stays in Avignon, the popes – and especially Pope John XXII – built a papal castle in Châteauneuf-du-Pape. Impressed by the area's exceptional soils, they established vineyards on the slopes surrounding the château and were instrumental in promoting the local wine's reputation around the world.

Domaine de Beurenard has been a family-run estate for eight generations. Currently overseen by brothers Daniel and Frédéric Coulon and Daniel's sons, Victor and Antonin, Domaine de Beurenard is dedicated to producing the most quintessential expressions of these historic regions. The Coulon family own more than 60 hectares (148 acres) between Châteauneuf-du-Pape, Rasteau and Côtes-du-Rhône. Brothers Daniel and Frédéric hold an ingrained respect for the land and a legacy of crafting wines long sought-after by discerning collectors and enthusiasts around the globe. The family-owned estate harvest 13 varietals from vines that average 45 years in age and span every soil type in Châteauneuf-du-Pape. The Domaine's vineyards and wines have all been certified organic and biodynamic for over 10 years now.

With 25 plots spread across every type of soil in Châteauneuf-du-Pape and co-fermenting all 13 varietals, the family is able to reach great complexity and finesse with their wines. With the arrival of both Victor and Antonin a few years ago in the cellar and vineyards, the eighth generation is already promising a great future to the Domaine.

CHÂTEAUNEUF-DU-PAPE

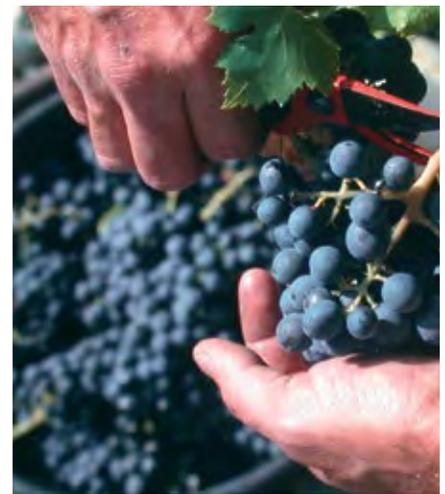
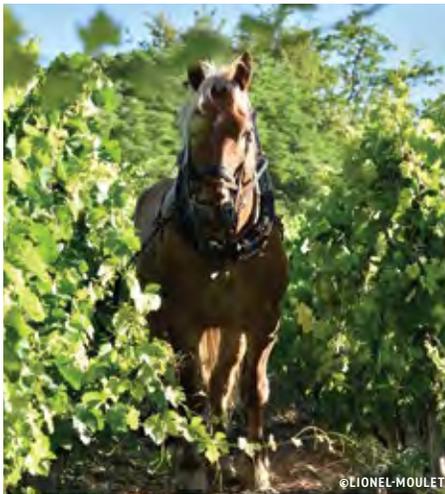
Domaine de Beurenard's flagship wine is a quintessential blend, reflecting all the diversity of the terroir and the perfect synergy that exists between the soils and the grapes. It offers a supple and refined texture associated with a delicate aromatic palette that is the result of a constant quest for freshness.

RASTEAU

Beautifully deep in color, Rasteau offers superbly fresh aromas with notes of garrigue and wild blueberries. This combination of fruit and spice is mirrored in the mouth, with notes of wild raspberry, rosemary and thyme.

CÔTES DU RHÔNE

The embodiment of the Beurenard style, with perfect balance between fruit and spice. A nose of fragrantly aromatic native herbs intermingled with pure, sumptuous fruit.





Domaine Laroche
C H A B L I S
À L'OBÉDIENCERIE



Grégory Viennois | Technical Director

The history of Laroche dates to 1850, when Jean Victor Laroche purchased his first parcel of land in Chablis. Since then, Domaine Laroche has led movements to raise the quality of the appellation with the creation of a charter of excellence for the Grand Cru producers. One of the most respected and largest landholders of premier and grand cru vineyards, the winery owns 90 hectares situated among the best crus. Its headquarters, the Obédiencerie of Chablis, reveals a heritage dating back to the Middle Ages when the Canons of St. Martin of Tours were making wine. St. Martin's relics were hidden in the Obédiencerie for a decade. Domaine Laroche still produces and ages its premiers and grands crus in these historical cellars. Under the direction of Gregory Viennois, the winemaking team designate one team member to each plot who is wholly responsible for the management of that vineyard from pruning and health of the soil to the quality and quantity of fruit yields. It is this philosophy that makes the expression of each Domaine Laroche wine individual and unparalleled in quality and style. The importance of the ecological balance is crucial to maintain the vineyard heritage and to favor its durability. The respect of the soil, the vine workers and the environment are the center of Domaine Laroche's philosophy.



CHABLIS SAINT MARTIN

The terroir of Chablis provides both excellent acidity and remarkable finesse and Saint Martin is its perfect expression. This wine is a blend of the best plots of Domaine Laroche's 60 hectares holding at the village level, including some younger vines from classified plots. Averaging 30 years of age, the vines are hand harvested, sorted and whole bunches are transferred to a pneumatic press, followed by 12 hours of settling and three weeks of fermentation in stainless steel tanks. Aged on lees for six months before being lightly filtered and bottled. Clear lemon color with a fruity, fragrant nose. Lively with mineral accents on layers of white fruit with a fresh finish.

CHABLIS PREMIER CRU LES VAUDEVEY

Domaine Laroche owns 9.96 of the 41.33 hectares of Vaudevey vineyard. Planted on the steep slope on Kimmeridgian soil with an southeast exposure, vines grow with the sun in the morning and early afternoon. They are protected from excessive heat, and mature slowly, delivering delicate flavors. From year to year, Vaudevey wines exhibit exceptional finesse and is usually the last vineyard to be harvest by the team. Hand-harvested and sorted on arrival at the winery, the fermentation takes place in oak casks and stainless steel tanks. Aged on fine lees for about eight months in 25% oak then a few months in stainless steel tanks before bottling.

GRAND CRU LES BLANCHOTS

On an exceptionally steep slope on the eastern part of the Grand Cru hill, Les Blanchots is a unique terroir made of layers of white clay on Kimmeridgian limestone with fossilized shells. This is the ideal soil combination to retain the right amount of water for the vines. The southeast exposure allows slow ripening and favors pleasant aroma development. Domaine Laroche owns 4.5 hectares of the 10.5 hectares of that Grand Cru. Hand-harvested and sorted, pneumatic pressed with cold settling, the must ferments for 3 weeks in 60% stainless steel tanks and 40% oak (15% new). Aged for over nine months on lees, the wine is then bottled and aged another six months before being released. A real elegance appears in this Grand Cru, with typical spring blossom aromas and a delicate mineral finish. On the palate, it offers a silky mouthfeel supported by a lively, racy acidity. Blanchots is delicate, silky and shows its charm after 5 years in bottle





DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

The roots of the Leflaive family go back to 1717 when Claude Leflaive took up residence in Puligny-Montrachet, intent upon cultivating several acres of vineyards. The domaine, in its present form, was created by Joseph Leflaive between the years of 1910-1930, as a result of his successive purchases of vineyards and houses. Domaine Leflaive has been entirely a family domaine since its creation. Brice de La Morandière, great-grandson of the founder, Joseph Leflaive, represents the fourth generation at the head of the domaine. In 2015, after an international corporate career, he succeeded Anne-Claude, pioneer in biodynamics. It is with the same philosophy of respect for the great terroirs, humility toward the forces of nature and relentless pursuit of excellence in viticulture and in winemaking that the domaine will continue to grow in the future.

2019 HARVEST: DIFFICULT IN THE VINEYARD, PROMISING IN THE CELLAR

The success of any vintage is first and foremost, one in which vines are skillfully taken care of during the entire growing season.

Fortunately, some vintages, difficult in the vineyard and requiring all the talent of the vigneron, reveal themselves as promising vintages once in the cellar. The 2019 vintage is one of those.

After a particularly short winter, the months of February and March were almost spring-like, dry, with even a heat record for the season on February 27. The vines registered the message of nature, woke up early and started growing. However, the weather returned to seasonal cold days from April 5, with a first morning frost followed by four other episodes lasting until May 7.

The lesson of the late frosts of the 2016 and 2017 vintages has been well learned: this time the vigneron have collectively fought against frost by burning candles, burning straw, using wind turbines and laying covers on the vines to retain some heat. Not all methods are equally effective and straw burning, however spectacular, has not proven effective.

The summer of 2019 was one of the hottest to date with two heat waves: one at the end of June and the other at the end of July. It exceeded 40°C in some places and signs of burning appeared on some bunches. Fortunately, the month of August was cooler with rain on the 10th and 12th of August, allowing the vines some relief.

The cool weather early September warmed up and the harvest began promptly on September 11.

Left to right: Brice de La Morandière | Managing Director
Pierre Vincent | General Manager and Winemaker



DOMAINE DE LA ROMANÉE-CONTI

Considered the pinnacle of Bourgogne, Domaine de la Romanée-Conti produces some of the world's most revered wines from its tiny vineyards in Vosne-Romanée. Two of the Domaine's eight grand cru vineyards — La Romanée-Conti and La Tâche — are monopoles and unarguably the greatest vineyards in Bourgogne. Montrachet, Corton, Richebourg, Romanée-Saint-Vivant, Grands-Échézeaux and Échézeaux are also grand cru vineyards, yielding sublime wines that are among the most highly sought after, seductive and rarest in the world.

“Wilson Daniels, maybe more than any of our other importers because of the importance of the US market, is a partner more than an importer. We work with the same goals, eager for the wines to have a good life in the bottle with the right people and the right cellars. Wilson Daniels has always understood and continues to work as ambassadors for the Domaine. We work hand-in-hand with Rocco Lombardo and his team, and we look forward to continuing that way for years to come.” — Aubert de Villaine

THE 2018 VINTAGE AT DOMAINE DE LA ROMANÉE-CONTI

by Aubert de Villaine

At the time of this writing, the harvest is over and, as every year, the great painter of the Autumn has settled in our vineyards.

Now, as vineyards and the grape growers are finding peace again, it is important to look back at the turbulence and disorders that affected them throughout the year, and try to bring out the key-factors that contributed to the "building" of this 2018 vintage. A vintage which, as the preceding thousand or so, will be unique, with its own life, not resembling any other... The tasting of fermenting musts has already shown this. This year again, according to our northern and continental climatic conditions, of which extreme variability we have to regard as normal, there was obviously a homeric struggle in the story that the winegrower lived with his vineyards from March to September... these six months were full of uproar and sometimes fury that must be read as an odyssey. The episodes that seemed in disorder became coherent when the wine, after finishing fermentation, came out of the wine press and suddenly translated them into aromas and tastes that were both familiar and totally new.

Within six months, the following events succeeded one another: the rapid, almost crazy, growth of vine shoots in the Spring, then the appearance of grapes, their fragrant flowering, their *véraison* in summer, their ripening thanks to the full attention of their mother, the vine, and lastly the relief of the harvest... and the peace that followed... For the greatest part of these six months, we were under the impression that the weather conditions were dragging the vines and us into a crazy ride that we had never experienced so lively before. Even if the hostility of nature was evident and the obstacles in front of us well-known (mildew, heatwaves, storms, humidity and the resulting acceleration of vegetation) their virulence created a scenario that left us breathless at the time of the harvest, one of the most precocious of these last fifty years.

For those who still deny global warming, it is to be recalled that in the '70s the average harvest starting date was October 5th. The average date of these last ten years is September 15th. 2013 remains the only

recent vintage that we harvested in early October, on a date that was considered as normal thirty years ago. Even if the progress of vine cultivation and especially of yield control can be part of the explanation, global warming is of course the main factor behind this increase in early ripening.

The pressure of mildew was strong in Vosne-Romanée, the strongest we had known in recent years and the leaves and grapes there were severely "bitten" despite all the efforts we made to protect them. Fortunately, the Côte de Beaune, the Corton and even the sector immediately next to Flagey Echezeaux were almost completely spared.

Uneven rainfalls were another characteristic of the year. Benevolent gods watered the Côte de Beaune at the good times, for instance in August, whereas in Vosne-Romanée the few rainfalls came at wrong times, when the mildew spores were developing, encouraged by morning frosts. Despite all the attention, the quality of men and materials, the attack broke out and one morning we discovered that some grapes were beginning to dry and roast as if they had been attacked by an invisible fire.

The attack was contained, but it had a negative impact and in August, next to the grapes that were ripening, we noticed the dark stains of those that had roasted. At the time of the harvest, those dried parts would be removed. That is the role of sorting. It would be carried out with the greatest care in the few affected areas so that only healthy grapes should end up in the vats.

By August 15th, sugar contents were already very high, but phenolic maturity was not at the same level and it was essential to wait before harvesting until both maturities, that of sugar and that of phenolic elements (skins, seeds and stems) had converged in the harmony of a balanced maturity. This phenomena of "disconnection" that warm regions are used to, is rare in Burgundy. This element would be taken into account at the time of deciding on the harvest date.

We were amazed at the ability of the vineyard to resist heat. They did better than in 2003 thanks to the water reserves that had accumulated in Spring and to the few storms that brought some water that, even if in small quantity, was sufficient for photosynthesis to function and maintain the sap link between the vineyard and the grapes. We were all the more surprised to see how the vineyards resisted in 2018 (and it was another important factor in the "building" of the vintage) as the North wind bringing beautiful, dry and warm weather kept on blowing every day from June onward. As a result, we had sun, but it also dried our vineyards. The latter however resisted all the more easily as over the years the biodynamic treatments have increased their autonomy to defend themselves against the excesses of nature.

From August 20th, as is normal at the end of the maturation cycle, the ripening of grapes accelerated. The grapes were magnificent and the berries that we tasted were sweet, juicy and some were "figgy" which is a sign of high ripeness. Skins were thick and black, but aromas were not yet up to our expectations. The last week of August was hot, but bearable with seasonal temperatures. In a cloudless sky, full maturity was reached at last.

On August 31st, we began harvesting our Corton(Clos du Roi, Bressandes and Renardes) — it has been the first time since 2003 that we began so early. Then on September 3rd, one day earlier than in 2017, the picking started in Vosne-Romanée in the following order: Richebourg, Romanée-St-Vivant, Romanée-Conti, Grands-Echezeaux to end with La Tâche on the 12th. As for Montrachet, it benefited from exceptional climatic conditions: it was spared from diseases and the grapes ripened in a regular, complete and even perfect way. Harvesting took place on September 7th. It was beautiful with quantities that we had not seen for a long time.

We will remember this harvest as luminous and almost ideal, due to the beautiful weather that we enjoyed, apart from a small storm on September 7th, on the eve of picking the Romanée-Conti. But we will also remember its difficulties due to the severe sorting in some vineyards and the impression we had to be constantly on "the razor's edge" because of heat and the extremely rapid progression of ripening that resulted.

We cannot help thinking of 2003, the last scorching and ultra-precocious vintage. But contrary to 2003, the heatwave was not so long and the few regular storms brought additional water to the vineyards, besides the Winter and Spring rains. That is the reason why we harvested very ripe grapes that were swollen with juice. Quality is great and quantity is good, without being exaggerated, especially in Vosne-Romanée where the vineyards were hit by mildew. We realized, even before fermentation, that what we had lost in quantity, had surely been gained in quality as far as the density and expression of the wine are concerned.

Vinifications were perfectly carried out by Alexandre Bernier and his team. Musts fermented in vats between 18/21 days. Their richness in sugar, increased by the figgy thick-skinned berries, was such that we had to keep them in assemblage vats for a few days to enable them to finish the fermentation of their sugars.

Everything is over now. I am writing in front of the still radiant vineyards. La Tâche has just been put into barrels. All the other wines have already been taken down to the cellars where, if one keeps silent, one can hear the barrels quietly babbling like babies in their cradles. Our high percentage of old vines and the efforts we put up to keep their production in balance with the vintage have resulted in reasonable, even low yields for the red wines in Vosne-Romanée: 18hl/ha for Romanée-Conti. They are more generous in Flagey: 32hl/ha for Grands-Echezeaux and a little more for Corton: 35hl/ha.

No need to be a great expert to be aware today that the vintage is exceptional as regards both red and white wines. It is too early to express a definite opinion about what will be the final characteristics of the wines, but we cannot help finding in them the fruit of 2015 and the extreme ripeness of 2003. This might offer us a new 1947, a legendary vintage if any... but let's remain cautious and content ourselves with the joy of this harvest that nothing in the Spring indicated as finally being so luminous and promising!



Aubert de Villaine | Co-Director



Romanée-Conti Vineyard

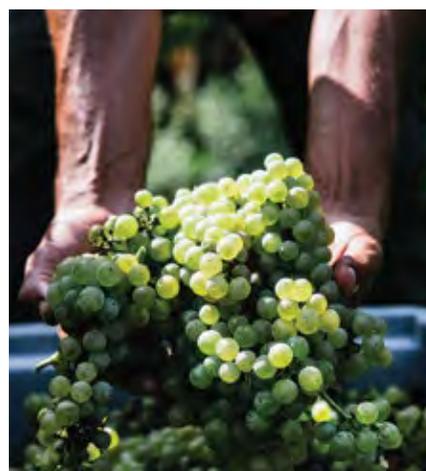




Edouard Parinet | Proprietor
Brice Laffond | Technical Director



DOMAINE DU
ROC DES BOUTIRES



ALL IMAGES ©FRANCK JUERY

In the heart of the Pouilly-Fuissé AOC lies Domaine du Roc des Boutires. The winery's name represents both terroir and tradition. The domaine's 4.2 hectare vineyards stand in the shadows of Roche de Solutré. This limestone escarpment is an emblem of the appellation and testament to the extraordinary geologic richness of the region and the vineyard. "Boutires" represents pride of place in "Aux Bouthières" regarded as one of the highest quality terroirs in the village of Pouilly. In September 2020, Aux Bouthières along with 21 additional crus received formal recognition and classification to Premier Cru status. This classification makes Pouilly-Fuissé the first appellation within Burgundy's Mâconnais sub-region to have premier cru vineyards. After a 10 year application process, the new status will begin with the 2020 vintage.

The appellation of Pouilly-Fuissé is spread across four communes. The village of Vergisson, to the north, is the coldest and the highest in altitude. Its soil system is younger and rockier. Chaintré, to the south, has sandier granite soil. Pouilly and Fuissé villages are at the heart of the AOC. Vines are situated on Jurassic limestone, which is the same geologic substratum of premier and grands crus in Burgundy. 14 different terroirs, from 210 meters to 430 meters in altitude, from 'Aux Combes' to 'la Grange Murger', the Parinet family continue to uphold their commitment to crafting high-end Pouilly-Fuissé, wines of depth and detail.

POUILLY FUISSÉ

This wine is a blend of three different terroirs from the domaine. Vineyards with 50 years of age, these 1.3 hectares are located in the climats of: Barvay — shallow soils formed by chert-filled limestone, La Grange Murger — shallow soils formed by gryphaea-riche limestone and Les Lites — shallow soils formed by thin, white, hard limestone. Once hand-harvested, the grapes are brought to the press by gravity where the whole clusters are gently pressed, then cold racked and debourbage in order to keep the fruit and primary aromas. The second fermentation takes place in oak barrels with little to no bâtonnage. The wine is then aged for 12 months in 85% stainless steel tank and 15% new oak, followed by four more months in stainless steel tanks before bottling.

EN BERTILIONNE

Coming entirely from the En Bertillionne climate, the 0.6 hectare plot is planted on limestone with marl and chalk. The east/southeast exposure allows the vineyard to benefit from the morning sun. Following the same fermentation protocol as the other wines from the domaine, En Bertillionne is then aged for 12 months in 100% oak with 30% new, before finishing with four months in stainless steel tanks before bottling. The wine offers a classic bouquet of honeyed citrus fruits and spring flowers. The initial texture gives way to clean acidity balanced with a medium to full-bodied finish.

AUX BOUTHIÈRES

This 55 year-old plot is from the 0.8 hectares the domaine owns in the climat Aux Bouthières. Aux Bouthières will follow the same vinification and aging process as En Bertillionne in order to present the best expression of the terroir. Planted on deep clay, formed by residual chert-filled clay, the wine delivers a generous and intense bouquet of buttered orchard fruit. Medium to full-bodied, textural with bright acidity, excellent purity and a mineral finish, it is the highlight of the domaine. As of the 2020 vintage, Aux Bouthières has been classified as Premier Cru, one of only 22 in the region.





MAS LA CHEVALIERE
SUD DE LA FRANCE

The Languedoc is legendary in French winemaking history, as it was here that the Romans first planted vines in 4 BC. The region is comprised of an impressive range of terroirs, allowing for the cultivation of a vast diversity of grape varieties. The climate is just right for Chardonnay and Pinot Noir in the high altitudes and cool temperatures of the foothills of the Massif Central and the Pyrenees.

Chardonnay is part of the DNA of Laroche from Chablis to Languedoc, where it owns Mas la Chevalière with 32.5 hectares of two particularly unique terroirs: one dedicated to Syrah and one to Chardonnay. Today, thanks to its selection of cool climate terroirs and its unique high standard wine cellar, Laroche offers a varietal range that balances freshness and subtle aromas, linked to the Laroche signature.

“La Chevalière,” translates to “the knight’s lady,” and is a reference to “Mas la Chevalière” meaning “farmhouse of the knight’s lady” — the name of the Laroche property in central Languedoc. Although the farm is historic, the winery is an ultra-modern, temperature-controlled facility designed by Michael Laroche. Mas la Chevalière is considered a reference point in the region for the quality of its winery equipment, which allows for the precise expression of each grape variety and vineyard parcel.





CHARDONNAY, IGP PAYS D'OC

A flagship wine of Laroche in the Languedoc, the Chardonnay comes from a wide range of terroirs - all cooler climate selections - which help to build complexity in the wine. The most important volume is from Limoux, a well adapted area close to Pyrenees, and North of Gard where the vines are located above 200m of altitude. Vine age varies from 15-25 years at 4,000 vines per hectare (1,619 vines per acre). The wine is aged for six months in stainless steel tanks, with no barrel aging to preserve the bright flavors and aromatic freshness.

PINOT NOIR, IGP PAYS D'OC

The Pinot Noir grapes come from the winery's vineyard partners in two distinct regions of the Languedoc: the Cévennes foothills in the Northern Gard region, and from Limoux, in the hills south of Carcassonne in the western Languedoc, where the influence of a maritime climate provides cooler, fresher conditions. The vineyard size is 30 hectares (74.13 acres), vine age is 20 years old and soils are varied, with clay and limestone predominant. The wine is aged for six months in stainless steel tanks with no barrel aging to preserve the bright and fresh flavors of this bright, ruby hued Pinot Noir.

ROSÉ, IGP PAYS D'OC

A blend of Grenache, Syrah and Cinsault, the grapes are sourced from the Languedoc region, from 15 hectares (37 acres) of vines that are 25 years old and from the Cévennes and Béziers. The grapes are gently whole-bunch pressed in a pneumatic press for four hours of skin contact. The wine ages for three months in stainless-steel tanks.



OLIVIER BERNSTEIN PREMIERS & GRANDS CRUS

In 2007, Olivier Bernstein created the house which bears his name and produces very small quantities of top-quality premiers and grands crus exclusively. While officially acting with négociant status, the word vigneron would be more appropriate. Olivier took time to find and select growers of very old vines; all vineyard plots, save one, are at least 40 years old and most are between 60 and 80 years old. He and his team manage and take full responsibility for the vineyard work in each climat all year long. In 2012, he was able to purchase the vines he had been farming for several vintages in Mazis-Chambertin Grand Cru and Gevrey-Chambertin Premier Cru “Les Champeaux” — a rare and wondrous occurrence in Burgundy. Working with an obsessive attention to detail, Olivier joined the list of top producers of red Burgundy wines.

“Viticulture is the very basis of everything. To get grapes of excellent quality and perfect health, the work in the vineyard is absolutely fundamental — and unstinting. It is impossible to make a great wine without a great grape,” explains Olivier.

In order to fully focus on the best he can offer, Olivier decided to drop some plot and only work on seven Grands Crus red as well as his Champeaux Premier Cru. By committing to a reduced offering, Olivier's unconditional attention to details promise to set the bar to higher heights in the world of red Bourgogne.

VINTAGE 2019: MYSTERY AND ADMIRATION

by Olivier Bernstein



"We thought 2017 and 2018 had been hot years, but 2019 was even hotter. We have had at least three heat waves this year and during the harvest, the temperatures rose to 30 degrees. I don't remember such a hot year since making wines in Bourgogne.

But, once again, we are lucky in Côtes de Nuits: rain in mid August and in Gevrey, a little rain of four millimeters at the beginning of September allows the vines to hold out. The leaves are in a beautiful condition. We harvested on September 14 in 6 days. Another hot vintage but the values are more balanced than in 2018. The maturity is greater and the natural acidity is higher.

How did our vines withstand all this heat? Probably because we only grow very old vines that have a deep rooting.

While tasting the wines I admire: the Pinot Noir of Burgundy is able to cope with extreme climatic conditions. Better still, thanks to the intense work and the good choices in the vineyard, we are going to bottle a new concentrated vintage, ripe, rich and yet fine and balanced.

Mystery and admiration."



Olivier Bernstein | Proprietor

PEYRASSOL

With almost 800 years of existence, the Commanderie de Peyrassol is considered a landmark in the history of Provence. More than a winery, the Commanderie has thrived for centuries as a sanctuary for gathering travelers, All the while, holding true to it's precious values of hospitality and conviviality.

The first recorded harvest dates back to 1256 when the Commanderie was under the control of its founders, the Knights Templar. Chosen for its secluded location and spiritual energy, the site was devoted to hosting the Crusaders on their way to the Holy Land. With the growing influence and wealth of the Knights Templar, the French King Philippe IV in 1314 forced the Pope to excommunicate the Order who then reappeared later under the name of Order of Malta. The Order of Malta soon after took ownership of Commanderie de Peyrassol and continued it's production of wine.

Fast forward a few centuries under the ownership of the Order of Malta, then the French authorities after 1789 and the French Revolution, the Commanderie was acquired by the Rigord family in 1870. Excitement escalated in 1970s with the arrival of Françoise Rigord. After a fulfilling career in Public Relations, she devoted herself to the estate. Rigord studied oenology and later perfected the art of blending southern varietals in a time-honored Provençal style. She introduced the wines into the market in 1981 which have since been known as a staple in Côtes de Provence. Her joyful personality and famous sense of hospitality, captured in her book "La Dame de Peyrassol", combined with her winemaking talent put the wines of Peyrassol on the international map .

Charmed by the passion of Philippe Austruy, she agreed to let him and his family take over the Commanderie. Following sizable investments in the vineyard, cellar and hosting facilities, the Austruy family elevated Peyrassol to new heights. Inspired by the values at the origin of the Commanderie: a sense of place, of great energy and centuries old commitment to hospitality, Peyrassol is now, more than ever, synonymous with great wines and celebrated generosity across the world.



Alban Cacaret | Managing Director
Philippe Austruy | Proprietor



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CHÂTEAU PEYRASSOL ROSÉ, AOP CÔTES DE PROVENCE

The blend for Château Peyrassol Rosé unites the oldest vineyards of the domaine. These low yielding vines produce full-bodied grapes which bear the hallmark qualities of the Peyrassol terroir. The Syrah, Cinsault, Grenache, Ugni Blanc and Rolle are picked very early in the morning when the temperature is still cold and are immediately carried to the winery to be hand sorted and vinified at peak freshness. During production, the juice is handled with extreme care to allow minimal oxygen exposure. The wines are then aged in stainless steel vats for 6 months. Pale in color, with soft rose-tinted overtones, Château Peyrassol radiates freshness. It's subtle nose of citrus, vine peach, apricot and delicate florals is inviting. It has a dense palate, poised and lively, and is notable for its balance, punctuated by a long, fruity finish.

PEYRASSOL, CUVÉE DES COMMANDEURS ROSÉ, AOP CÔTES DE PROVENCE

Previously called Cuvee de la Commanderie, the flagship wine of the winery denotes the essence of quality fruit, seeking to evoke pleasure and delight the senses. The wine is produced from fully matured vines cultivated with environmentally conscious efforts. This approachable rosé was crafted to provide thirst-quenching freshness with vibrant fruitiness, without sacrificing elegance and complexity. Cinsault, Syrah and Grenache create a balanced trio, full of white strawberry and melon aromatics with a touch of floral Mourvèdre. Harvested separately during the night to retain the freshness of the fruit, the grapes are then de-stemmed and pressed. After fermentation, the wine is aged in stainless steel vats. Its rosy appearance is delicate in color and an expressive nose lends charm to this blend. A palate dominated by wild berries, gooseberry and raspberry, that reveal themselves in a crisp, silky mouthfeel enhanced with a touch of minerality.

CROIX DE PEYRASSOL ROSÉ, IGP MÉDITERRANÉE

With a long history of producing classical Provençal wines, the Commanderie de Peyrassol introduced this wine several years ago. Half of the grapes are sourced through long term contracts from neighbors closer to the Sainte Victoire area and the balance comes from the estate's own vineyards. This guarantees the utmost control on the quality of fruit. The winery produces this rosé with the goal of creating a more accessible wine with a focus on quality and freshness. The blend is usually made of 50% Cinsault and 40% Grenache, with a touch of Syrah and Carignan. The wine is fermented in stainless steel vats at a controlled temperature, followed by a short aging on fine lees to retain maximum aromatic freshness. Beautiful pale pink in color, with distinct bluish hues. This expressive blend opens immediately with notes of small red fruits carried on a savory undertone of garrigue. There is a refreshing touch of greenness on the palate which gives this fresh, lively wine its truly thirst-quenching character. An accessible, refreshing blend in the true style of Provençal rosé: delicate with flavors of white fruit and a hint of minerality.



PIERRE SPARR

The Alsace region of France is known throughout the world for its lovely, dry white wines. Vineyards were first planted in this narrow valley during the height of the Roman Empire. Maison Pierre Sparr was established by the Sparr family in 1680 in the desirable Haut Rhin. Today quality remains Pierre Sparr's primary focus and the winery consistently exceeds AOC guidelines (Alsace produces only AOC level wines).

The Pierre Sparr team customizes viticultural practices by parcel. Meticulous care is taken in the vineyards — avoiding chemical fertilizers and pesticides, limiting yields, harvesting by hand — to enhance the distinctive aromatic and flavor profile found in each wine. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Sparkling wines are all traditional method (as in Champagne). The grapes are farmed sustainably.

Pierre Sparr wines are a pure expression of Alsace with its varied geology and topography; authentically Alsatian wines —aromatic, fruity, elegant, clean and vibrant. Pierre Sparr wines are food-friendly and accessible for everyday consumption.

CRÉMANT D'ALSACE BRUT RÉSERVE

Crémant d'Alsace Brut Réserve is a blanc de blancs blend of primarily Pinot Blanc with some Auxerrois. The vineyards on the Vosges hillsides feature granite, limestone, gneiss and chalky-clay and the average age of the vines is 26 years old. The first fermentation occurs in temperature-controlled, stainless-steel vats after gentle whole-cluster pressing. Six months later, the wines are blended and bottled for a second fermentation. The wine rests on lees a minimum of 12 to 16 months prior to disgorgement, when the wine is finished with a custom dosage to achieve its brut style.

CRÉMANT D'ALSACE BRUT ROSÉ

Crémant d'Alsace Brut Rosé is a sparkling rosé from 100% Pinot Noir. Pinot Noir plantings in Alsace represent less than 10% of total varietals planted in the region. Grapes are sourced from hillside vineyards at 200 to 400 meters elevation and with an average vine age of 23 years. After the cuvée is blended and bottled for secondary fermentation, the wine rests on the lees for 18 months before it is disgorged and finished with a brut dosage.

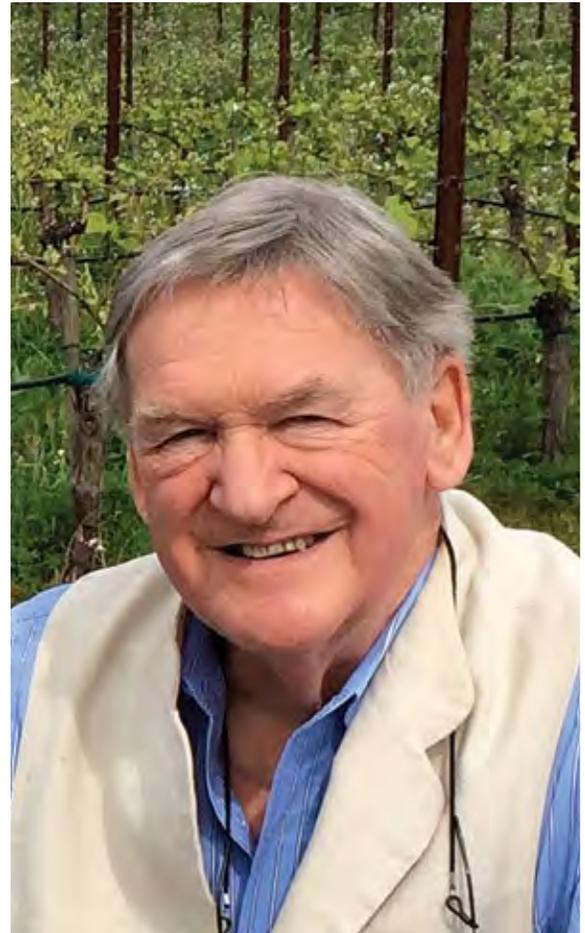
RIESLING

Riesling from Alsace delivers freshness and structure with excellent aging potential. Pierre Sparr's bone-dry Riesling is grown from vines rooted in granitic, chalky-clay soil. These 30-year-old vines are dry-farmed, and the grapes are all hand-harvested when each block reaches optimal ripeness. After gentle-pressing, the must is fermented at low temperature in stainless-steel tanks and malolactic conversion is avoided. The wine remains in tanks with fine lees for about six months before bottling. The resulting wine is elegant, fruity and racy with a tight structure.





Royal Tokaji



Hugh Johnson | Co-Founder

Royal Tokaji was founded in 1990 by well-known author Hugh Johnson and a small group of investors who were inspired to restore and preserve Hungary's precious wine legacy after the fall of Communism. Tokaji is the world's original sweet white wine and the Tokaj wine region was the first to have classified vineyards. At the end of the 17th century, Prince Rakoczi classified the finest vineyards into: great first growths, first growths, second growths and third growths. Royal Tokaji owns five of those first and second growth vineyards, including one of Hungary's two great first growths: Mézes Mály.

The winery produces a range of exceptional wines from dry to sweet, including several single-vineyard aszú (botrytis-affected) wines and Essencia, the free-run juice of botrytised "raisins." The wines' distinct character results from the varied volcanic soils of the classified vineyards, indigenous grapes and yeast, traditional winemaking methods and barrel-aging in the winery's 13th-century underground cellars. Richness with vibrant acidity is the hallmark of all the Royal Tokaji wines.



DRY FURMINT

This dry Tokaji is made from the indigenous Furmint grape, the primary grape of the Tokaj region. Grapes for this wine are primarily from the Mád commune and 1st growths Szt. Tamás and Nyulászó. During vinification, malolactic fermentation is avoided and the wine is kept on fine lees for 4-5 months to achieve roundness and structure. Roughly half of the wine is aged in oak, a combination of 2nd and 3rd year barrels. The remainder is aged in stainless steel tanks. This half-sibling to Chardonnay and Riesling delivers bracing acidity and minerality with fruit and floral character in a medium-bodied wine.



LATE HARVEST

Late Harvest uses partial bunch selection, which naturally includes ripe, overripe and botrytised berries, and gives a distinctive Tokaji character but does not require the long aging of aszú wines. Instead, the Late Harvest spends about three months in barrels. This wine highlights the natural acidity and freshness of native grapes Furmint and Hárslevelű.

RED LABEL 5 PUTTONYOS

Red Label 5 Puttonyos is a botrytised wine made from Furmint, Hárslevelű and Muscat. True aszú harvests are not an annual event because aszú berry development requires specific conditions for noble rot to succeed. Each berry is hand-picked off the bunch on the vine. An aszú harvest typically requires multiple passes through each vineyard. Only 14 vintages of this rich, powerful, complex wine have been produced since its premier release with the 1990 vintage.



Arnaldo Caprai | Proprietor



ARNALDO CAPRAI
Viticoltore in Montefalco

The family operation began in 1971 when textiles entrepreneur Arnaldo Caprai purchased 12.5 acres in Montefalco. In 1988, ownership passed on to Arnaldo's son, Marco, who began the project to cultivate the promotion of the grape that has been growing in the Montefalco region for more than 400 years: Sagrantino. Today, the winery is the leading producer of top quality Sagrantino di Montefalco, a wine produced exclusively from this native variety. The pioneering work of the Caprai family has brought well-deserved recognition to an often-overlooked Italian wine region. In addition to its commitment to quality, Arnaldo Caprai is recognized for his dedication to environmental, economic and social sustainability, as well as being champions for the wines of Umbria.

MONTEFALCO ROSSO DOC

Montefalco Rosso embodies a great bond between the wine and the area of Montefalco. It is produced from Sangiovese, Sagrantino and Merlot, which epitomizes the character and identity championed by the Arnaldo Caprai winery.

GRECANTE GRECHETTO COLLI MARTANI DOC

During the Renaissance many wines were known as “Greco, Grecante, Grechetto”. Montefalco’s Grecante was one of the most appreciated. Indeed, the head of the Municipality of Montefalco used to send this wine as a precious gift to princes and important clergymen. Arnaldo Caprai’s Grecante keeps this long tradition alive.

COLLEPIANO MONTEFALCO SAGRANTINO DOCG

Collepiano represents the renaissance of Montefalco as a wine region and Sagrantino as a unique variety grown only in Montefalco. Collepiano is Sagrantino’s area of production at Caprai. The name recalls the gentle slopes that characterize these hills.





BIONDI-SANTI



TENUTA "GREPPO,"



Giampiero Bertolini | CEO

It is a rare phenomenon that a wine can trace its origins to a single man. Brunello di Montalcino, however, owes its existence to Ferruccio Biondi Santi who in 1888 invented Brunello. Later generations of this enlightened family count such talented winemakers as Tancredi and Franco Biondi Santi. Today Biondi-Santi continues to produce wines renowned for their elegance and extraordinary longevity.

Located just south-east of Montalcino, the winery spreads over 32 hectares of vineyards on soils rich in galestro rock and marl – perfect for the cultivation of Sangiovese Grosso. Defenders of a rich enological heritage, Biondi-Santi continues to employ a natural viticulture and traditional vinicultural methods to highlight the wine's unique characteristics, or tipicità.



ROSSO DI MONTALCINO DOC

100% Sangiovese Grosso (BBS11 Clone). The Rosso, made from 10-year-old vines, is aged for 12 months in Slavonian oak barrels and 6 months in bottle.

BRUNELLO DI MONTALCINO DOCG

100% Sangiovese Grosso (BBS 11 Clone). The Annata, made from vines aged 10 to 25-years-old, is aged for at least 36 months in barrel and 12 months in bottle.

BRUNELLO DI MONTALCINO DOCG RISERVA

100% Sangiovese Grosso (BBS 11 Clone). The Riserva, made from only the best vines over 25-years-old, and only in the best vintages, is also aged for 36 months in barrel and 24 months in bottle.





Gianluca Bisol | President and CEO



VALDOBBIADENE

BISOL 1542

The rich history of Bisol dates back to 1542, when the Bisol family first began cultivating grapes. Today, Gianluca Bisol has assumed the role of president and CEO while his brother, Desiderio, holds the position of chief enologist and technical director. With nearly 500 years of winemaking tradition, Bisol produces a range of organically farmed and internationally recognized Valdobbiadene Superiore DOCG crus. “Chartice” – today’s prestigious Cartizze Hill – is considered to be of the highest quality, or even the grand cru of Prosecco. The Cartizze zone is a single commune and the Bisol family has taken advantage of the rich soils, slopes and vineyard exposure – known as “terra” – to capture the soul and spirit of Prosecco. The terra is directly responsible for the quality in Bisol’s superior DOCG cru wines.



BISOL CREDE VALDOBBIADENE PROSECCO SUPERIORE DOCG

“Crede” is a dialect word for clay, which is a defining feature of the terrain in Valdobbiadene in which the grapes for this prosecco superiore are cultivated.

BISOL CARTIZZE VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG

“Grand Cru” Prosecco – Only 106 hectares in size, the Cartizze area supplies the best grapes in the Appellation, which are made into this Prosecco Cartizze, a highly treasured sparkling wine that achieves the quality in the DOCG Valdobbiadene area.

BISOL RELIO RIVE DI GUIA VALDOBBIADENE PROSECCO SUPERIORE DOCG

The standard bearer for the quality of Bisol Prosecco Superiore. It is named after a man who dedicated his entire life to this area: Aurelio Bisol, who was known affectionately as “Relio”. In his honor, the winery has specially selected grapes from the single vineyard “Rive di Guia” on the steepest slopes, where cultivation, and harvesting has to be carried out by hand, demanding all of the tenacity and passion of what is known in Italy as “heroic viticulture.”





Mariano Buglioni | Proprietor

BUGLIONI

In 1993 Alfredo Buglioni bought the old farmhouse of his dreams, in the heart of the Classic Valpolicella. With the property came a 4-hectare vineyard, cultivated with local red varieties Corvina, Corvinone, Molinara and Rondinella.

With a background in the textile business, Alfredo and his son Mariano had no experience in winemaking and offered their grapes to the local important producers in S.Pietro in Cariano. For seven years they continued to donate their crops.

With the 2000 vintage, they began their first serious efforts in winemaking. They relied on a consultant to set up their cellars under the farmhouse and to produce the first vintage of 12,000 bottles. In 2001, the oenologist Diego Bertoni, who still leads the winery, joined the company. Buglioni has reached 54 hectares of vineyards in Valpolicella Classico, all organically run since 2019. 20 years after the first vintage, they are building a new cellar.

Buglioni produces distinctive wines and combines the reference types of Valpolicella, some more original and pure, which reveal the authentic character of the territory and of the native varieties. Today Buglioni is in full effect a wine producer, standing tall to the other important brands in Valpolicella. "Wine is a passion for us. You have to follow nature and touch everything."



©MARCO DI DONATO



©MARCO DI DONATO

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Dark ruby-red in color with garnet shades. Intense and elegant aromas of ripe fruit, raisins and spices with vanilla, tobacco, cocoa and anise. Persistent, warm flavors, velvety and harmonious. This is a wine for meditation – a protagonist on its own.

IL BUGIARDO VALPOLICELLA CLASSICO SUPERIORE DOC RIPASSO

“If this is not Amarone, then it is a lying wine!” This was the exclamation of an experienced sommelier, when he tasted our first Ripasso wine in 2000, an incident which gave birth to the name of our wine, “Il Bugiardo,” or “the liar.”

MUSA LUGANA DOC

New offering from Buglioni's 3 hectare vineyard in the Veneto's Lugana region. Intense aroma, rich with notes of flowers, fruity with hints of citrus. Good structure and acidity with mineral undertones.





CASTELLO DI VOLPAIA

Castello di Volpaia is located in an 11th century village that bears the same name. It sits on a hilltop just north of the town of Radda in Chianti, 2,024 feet above sea level, in the heart of the Chianti Classico region. One of the most historical wineries of the region, Volpaia is owned by the Mascheroni-Stianti family and benefits from some of the highest altitude southern exposure vineyards of the area, delivering certified organic Sangiovese-based wines of finesse and elegance with a terroir approach. All wines are made with 100% certified organic grapes.

One of the highest-elevation wineries in the Chianti area, Castello di Volpaia owns 46 hectares (114 acres) of vineyards, which are situated at 450 to 600 meters (1,300 to 2,130 feet) on the southern hillsides leading up to the village.



Federica Mascheroni Stianti
Family Proprietor,
Global Brand Ambassador





CHIANTI CLASSICO DOCG

The pillar of Castello di Volpaia. The Chianti Classico has a vivid ruby color and a strong nose of fresh fruit with hints of cherry. A well-structured wine with a fruity finish.

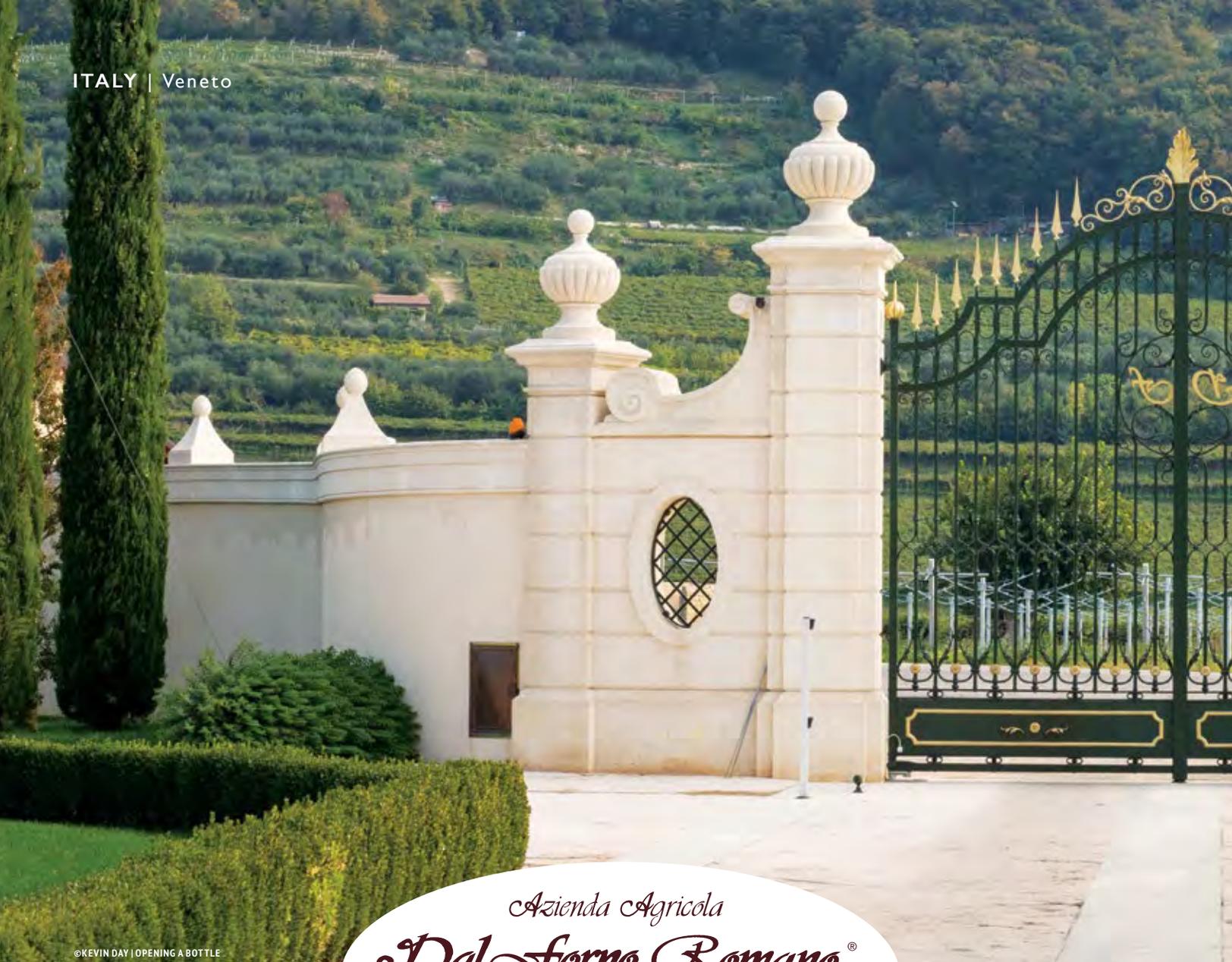
COLTASSALA, CHIANTI CLASSICO GRAN SELEZIONE DOCG

A single vineyard cru wine made of Sangiovese (primarily) and Mammolo. Grapes from Coltassala vineyard are used exclusively for the Coltassala bottling.

CHIANTI CLASSICO RISERVA DOCG

100% Sangiovese, a pure expression of the best grapes in the Volpaia estates, the Chianti Classico Riserva has a ruby-red hue with a trace of garnet. The nose is elegant, displaying hints of spice and fruit. This a well-structured wine with smooth tannins and a long finish.





©KEVIN DAY | OPENING A BOTTLE

Azienda Agricola
Dal Forno Romano[®]



Marco Dal Forno |
Viticulturist

The Dal Forno family has been making wine since 1983. Located in Val D'Illasi, the estate has 32 hectares of planted vineyards. Each vineyard is planted with traditional indigenous varieties including Corvina, Corvinone, Rondinella, Oseleta and Croatina. The estate vineyards and farm are located where the slopes begin to rise toward the mountains and sit 1,000 feet above sea level. The loose, alluvial soils, meticulous pruning and scrupulous viticultural techniques ensure remarkable-quality grapes. The Dal Fornos use traditional methods to grow the finest fruit and then employ modern techniques to produce the best wines — classic in expression and modern in purity. Dal Forno Romano is well-known for a number of superior wines that range from the region's famous Valpolicella and Amarone to unique bottlings such as Vigne Seré, a passito dessert-style wine.



VALPOLICELLA SUPERIORE DOC

From September 15 to October 30, the finest bunches of grapes are selected, after which a meticulous manual control is carried out to eliminate all grapes that do not meet the standards required. The selected grapes are then placed in a plastic plateaux and are then left to rest for 45 days in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow.

AMARONE DELLA VALPOLICELLA DOCG

From September 20 to October 25, the finest bunches of grapes are selected, after which a meticulous manual control is carried out to eliminate all grapes that do not meet the standards required. The selected grapes are then placed in a plastic plateaux and are then left to rest for 90 days in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow.

VIGNA SERÈ, PASSITO ROSSO, VENETO IGT

Produced in very limited amounts on very rare occasions, it constitutes the emblem of the land from where it hails. Recioto, the symbol of Verona, is the wine from which originates this concentration of fruit.





The Cogno family has been making wine for four generations in Piedmont. In 1990, Elvio Cogno left a long and fruitful partnership with the venerable Barolo producer Marcarini at La Morra and bought a splendid, historic 18th-century farmhouse on the top of Bricco Ravera, a hill near Novello in the Langhe area. (Novello is one of the 11 communes in which Barolo is produced.) The farm was surrounded by 11 hectares (27.18 acres) of steeply sloped vineyards. Elvio restored the manor, converted the old granaries to wine cellars and founded his eponymous winery. For the next 20 years he devoted himself to the winemaking traditions handed down to him by his father and grandfather.

Elvio, in turn, has now passed the torch to his daughter, Nadia, and her husband, Valter Fissore, who has worked beside Elvio for 25 years. Following in the footsteps of Elvio the maestro, Elvio Cogno winery continues to produce elegant wines without altering the traditions, styles and flavors of the Langhe, with its breathtaking quilted landscape and unique grape varieties.



Nadia Cogno, Valter Fissore and daughter,
Elena Fissore | Proprietors



RAVERA BAROLO DOCG

The embodiment of Elvio Cogno. Ravera is the name of the cru where the vineyard is located. This vineyard encircles the cellar, it is essentially the hillside vineyard surrounding the farm. The great, classic cru of Novello.

ANAS-CËTTA NASCETTA DI NOVELLO LANGHE DOC

Anas-Cëtta is a fantasy name that was used initially because the wine was not a DOC. (In Italy it is not possible to use the varietal name if the wine is not DOC.) That changed in 2010, when Nascetta of Novello gained DOC status. Since the first limited production in 1994, the Elvio Cogno winery has drawn upon the knowledge of the old-timers in Novello to make a wine for the youth of today.

BRICCO DEI MERLI BARBERA D'ALBA DOC

Merli is the name of the hill where this vineyard is located; Bricco (meaning "hill") indicates that this vineyard is located at the very top of the hill. Grown at nearly 1,000 feet above sea level this Barbera is one of the rare finds planted within the prized Ravera Cru. The palate is full-bodied and round. The bright acidity creates a perfect balance. The aftertaste is long with a salinity that is typical for the soil of Ravera.





FEUDO
MONTONI



Fabio Sireci | Proprietor

Feudo Montoni has been producing top-quality wines on its historic grounds since 1469 and is currently overseen by Fabio Sireci, the third generation of a family dedicated to producing the most refined expressions of this long-cultivated terroir. Rosario Sireci purchased the Feudo Montoni estate in the late 1800s upon discovering a wealth of ancient vines, and passed down the property and closely held “secret knowledge” to his son and grandson. “Our wines are manipulated as little as possible by human intervention,” says Fabio Sireci of his family’s methods, which employ the “cru concept” of bottling a wine from the best grapes in a single vineyard. Feudo Montoni’s pre-phylloxera vineyard, for example, is planted with native Nero d’Avola clones. Located in the heart of Sicily and planted in sand and clay, the vines of Feudo Montoni have been cultivated using the Sireci family’s traditional organic methods for generations. The brand’s Perricone, Nero D’Avola, Nerello Mascalese, Catarratto, Grillo, Inzolia and Passito have garnered widespread acclaim, setting a high bar for Sicilian wines and attracting buyers and collectors from around the world.



GRILLO DELLA TIMPA SICILIA DOC

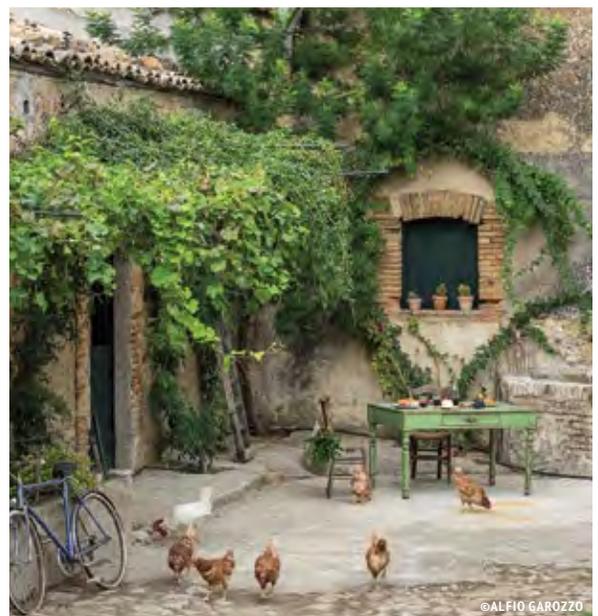
Grillo is one of Sicily's most valued white grape varieties. While it is an important ingredient in Marsala, it also makes a delicious dry white wine on its own. It is a natural cross of Sicily's indigenous Catarratto with Muscat of Alexandria and typically grows in bush vines. Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, "timpa" meaning strong slope. In fact, the vineyard climbs up a hill with a degree that exceeds 70%.

NERO D'AVOLA LAGNUSA SICILIA DOC

Lagnusa is the name of the cru from which the grapes hail. The name has its origins in the vineyard which has always been called "lagnusa" by the farmers of Montoni. In Sicilian, "lagnusa" means that which is lazy and produces small quantities. Today, we know that a vineyard that produces less, creates higher quality.

NERO D'AVOLA VRUCARA PREPHYLLOXERA SICILIA DOC

Vrucara is a single vineyard of prephylloxera vines, which Feudo Montoni considers their "mother plants." The vines in the Vrucara contain a unique and old genetic code of Nero d'Avola, guarded for centuries at Montoni. The first mention of these plants was in 1590 in the De Naturali Vinorum Historia. Vrucara is the name of the cru from which the grapes hail. The name has its origins in a vineyard of which the land has always been called "Vrucara." It takes this name due to the presence of *vruca*, a Sicilian word for a bush that grows spontaneously around the vineyard. This herb has aromas of menthol mixed with those of incense oil. Transferred into the old, unique vines, we notice this aroma in the wine.





Jeio
VALDOBBIADENE
BISOL
1542



Gianluca Bisol | President and CEO

Jeio is the fruit of two interwoven love stories. The first is that of generations of the Bisol family who have faithfully cared for their vineyards. And within this same family, there is the love of a wife who affectionately gave her husband Desiderio Bisol, the nickname “Jeio.” Jeio originates from a selection of vines chosen from plots scattered across the Prosecco hills and is the fruit of passion and expertise that has matured into the production of a cuvée.



JEIO VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

The minerality of the Conegliano hills combines with the characteristically delicate acidity of the Valdobbiadene terroir to inject life into the Jeio Brut, a Prosecco Superiore that invigorates the palate.

JEIO PROSECCO ROSÉ DOC

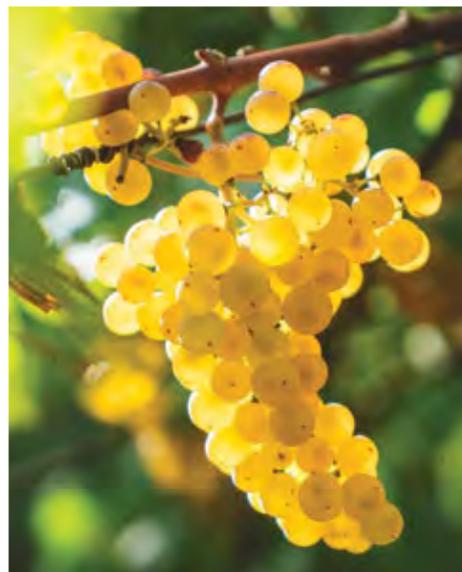
Jeio Prosecco Rosé DOC is set apart from others in the emerging category by its quality and care, in the same way Bisol1542's other wines are. A 2019 vintage Brut offering (6.5g/L) composed of 85% Glera and 15% Pinot Noir grapes using the Charmat Method. All of the Pinot Noir used in Jeio Prosecco Rosé Millesimato 2019 is carefully sourced from the highest quality single-vineyards of the Prosecco Superiore region. Jeio Prosecco Rosé DOC is soft, effervescent, and crisply mineral-forward at 11% ABV.





Nestled in the Euganean Hills, a group of volcanic rolling, cone-shape slopes that rise above the Padovan-Venetian plane, is one of the region's fastest emerging leaders in top quality wine production – Maeli. The winery is directed by winemaker Elisa Dilavanzo, who has drawn new energy from the support given by Gianluca and Desiderio Bisol. With their vision, Elisa has been encouraged to search for new expressions in a grape variety, Moscato Giallo, that still has so much to reveal. The variety of the land, the steepness of the hills, the varying exposition of the vineyards and the peculiarities of the micro-climate motivate Elisa to continue to explore and research every aspect of winemaking in this unique land and ancient varietal.

Elisa Dilavanzo | Winemaker





MOSCATO GIALLO, FIOR D'ARANCIO COLLI EUGANEI DOCG SPUMANTE

Fior D'Arancio, or "orange blossom," received its name from the citrus-scented flower of an orange. The wine's label is fashioned after the shape of a volcano, reminiscent of its volcanic origins. In fact, it is the volcanic soil that differentiates Fior D'Arancio from other muscats.

BIANCO INFINITO, FIOR D'ARANCIO COLLI EUGANEI DOCG

The infinity symbol represents the "infinite" amount of surprises this wine delivers throughout the years. The wine's label is fashioned after the shape of a volcano, reminiscent of its volcanic origins. In fact, it is the volcanic soil that differentiates this wine from other muscats. A dry wine comprised of 100% estate grown Moscato Giallo (Yellow Muscat).

ROSSO INFINITO, COLLI EUGANEI DOC

Like its sister the Bianco, this Rosso is comprised of estate grown fruit from volcanic hillside plantings comprised of 80% Merlot, 10% Cabernet Sauvignon and 10% Carmenera. On the palate, it is rich and potently warm with a perfectly balanced acidity and minerality that conveys the volcanic nuances of the terrain. Sweet and silky tannins with an intense and persistent aftertaste.





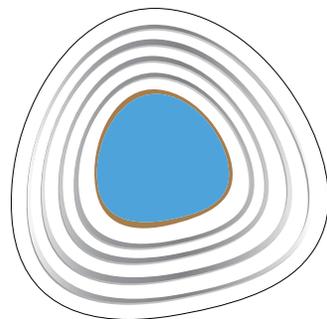
NIKÀ  NIKÀ
BENT EL RIAH

A tiny island south of the westernmost tip of Sicily, Pantelleria is home to some of the most culturally significant vines in the world. Grown in the method known as “alberello pantesco” or “small tree,” the vines are placed into small holes to protect them from the strong, constant winds of the island, called “Bent el Rhia” or “daughter of the wind” in Arabic. The holes also help sustain the vines by collecting moisture from nighttime humidity. Nikà, a project by Nicolo Mascheroni Stianti of Castello di Volpaia, uses the Zibibbo grape to create a Passito di Pantelleria. The blend of the volcanic soil and the sea air lends itself to the complex bouquet and minerality of the grapes, characteristics enhanced by a gentle drying process under the Mediterranean sun.

PASSITO DI PANTELLERIA DOC

The first harvest takes place in August when the Zibibbo grapes (Black Muscat) are picked by hand and dried for two to three weeks under the sun. The second harvest takes place at the beginning of September and the grapes are fermented in stainless-steel tanks. At the end of fermentation, the dried grapes of the first fermentation are pressed, destemmed and added to the wine for a second fermentation. The raisins are left in maceration to release all of the sugar and fine aromas typical of the Zibibbo.





PRELIUS

MAREMMA  TOSCANA

In the hilly amphitheater of Tuscany's Maremma region, above an ancient coastal lake called Prelius, a vineyard organically farmed by the Stianti Mascheroni family flourishes. This vineyard, also called Prelius, is the first venture outside of Chianti Classico for the Stianti Mascheroni family, leaders in Tuscany's organic viticultural movement. The Prelius label reflects the fluid nature of a coastal lake, which was once where the vineyards of the Maremma region in Tuscany are today. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking. The Prelius vineyards are located on a hilltop along what was once the shore of the ancient lake, three kilometers (nearly two miles) from the Tyrrhenian Sea.



VERMENTINO, MAREMMA TOSCANA DOC

The Vermentino grape embodies the true essence of the Mediterranean climate showing floral aromas with hints of racy citrus, pineapple and mineral characters that couple with a softening marine influence. On the palate, this is a refreshing elegant wine, retaining its balanced acidity. The mouthfeel bursts with fresh fruit that lingers on the finish.

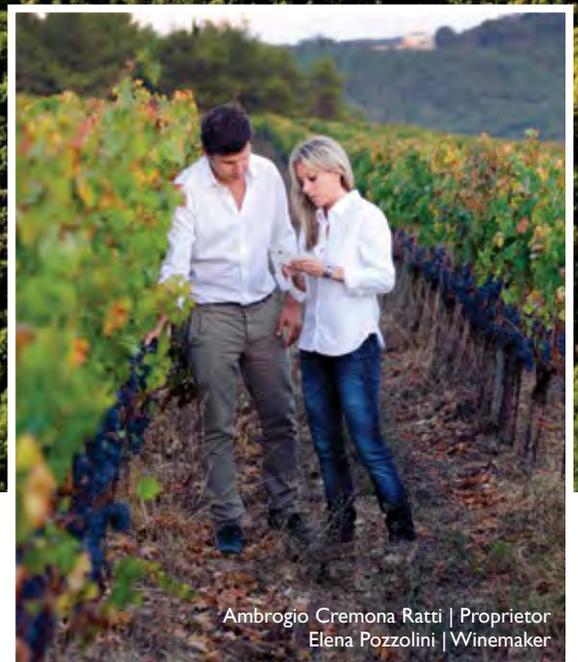
CABERNET SAUVIGNON, MAREMMA TOSCANA DOC

This 100% organic Cabernet Sauvignon displays aromas of blackberry, blueberry and a hint of cinnamon, rounding out with seductive oak notes. Color is bright, with an intense gem-like quality paired with dark violet highlights. This is a full-bodied wine that shows solid structure and complexity, exhibiting dark red fruit and a lingering finish.

PRILE, MAREMMA TOSCANA DOC

Prile represents the best of the Prelius Estate. Carefully selected grapes of Cabernet Sauvignon, Merlot and Sangiovese, vinified separately and aged in new oak barrels on its own lees for more than 12 months. Bottles at the beginning of the year, when the climate is cooler, the wine slowly ages for 12 months in bottles before being released to the market.





Ambrogio Cremona Ratti | Proprietor
Elena Pozzolini | Winemaker

TENUTA SETTE CIELI



In 1994, the Ratti family purchased more than 170 acres of isolated land near the Tuscan village of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea. The wild terrain used for horseback riding and wild boar hunting became the inspiration for the family’s dream of winemaking. Their belief that the site was ideal for pursuing their dream was reinforced when two prominent wineries in the region expressed an interest in leasing land on the estate. In 2000, the family began planting the first vineyards on the property. Today there are 37 acres of high-density vineyards planted to Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec.

The Ratti family chose the name “Tenuta Sette Cieli,” or “the Estate of Seven Skies,” for their winery because the property sits atop a hill at 1,300 feet with incredible views in every direction.

YANTRA, TOSCANA IGT

Yantra (yaw-n-tra) is Sanskrit for “instrument” or “machine.” A Yantra is a mandala — a map, chart or geometric pattern which is often used to reference geometrical drawings used in the Indian mystical tradition. High altitude estate blend of 60% Cabernet Sauvignon and 40% Merlot aged in French oak for six months.

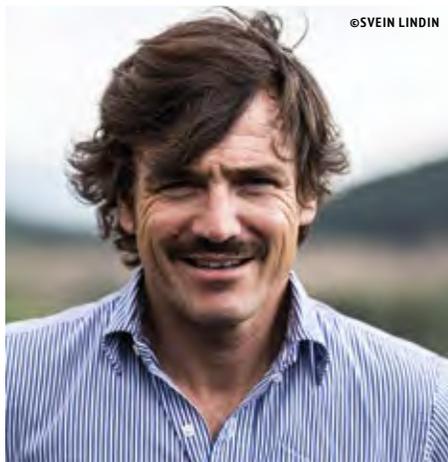
NOI4, BOLGHERI DOC

NOI4 (noy-kwah-tro) translates to “the four of us.” It represents the four members of the Ratti family and is used at the entrance of their property. NOI4 was also the fourth wine added to Tenuta Sette Cielì’s portfolio and there was a team of four people that chose to make this wine. Four varietals from the heart of the Bolgheri go into this wine comprised of 70% Cabernet Sauvignon, 15% Merlot, 10% Petit Verdot and 5% Cabernet Franc. Aged 15 months in French oak.

INDACO, TOSCANA IGT

Indaco (in-da-ko) is Italian for “indigo.” It is often the color of the sky at sunset at Tenuta Sette Cielì. Made with estate Malbec rarely seen grown on Italian soil, this aggressive blend is comprised of 34% Malbec, 33% Merlot and 33% Cabernet Sauvignon. These varietals come together perfectly in this stimulating, complex and structured wine, better expressing the complex and rich terroir with spicy and red-fruit aromas. Freshness, structure, persistence — this is a wine that preserves unchanged traits of the original season and terroir, intensified by 18 months in French oak.





Andrea Lonardi | Operational Director



The history of Val di Suga began in 1969, when a company owned by Aldo Moro bought farmland to the north of Montalcino and built a production and sales unit. That land, used for producing fodder at the time, was gradually converted to vineyards and underwent several changes in ownership. In 1982, Val di Suga started to produce wine and created a winemaking cellar. The first vintage to be sold was the “Val di Suga Brunello Riserva 1977.” A historical producer in Montalcino that dates back to the 1960’s, Val di Suga is a pioneer in the production of terroir-driven Brunello and the only producer making three single-vineyards in three different estates: Vigna del Lago in the North-East, Vigna Spuntali in the South-West and Poggio al Granchio in the South-East. Because of the different micro-climates, soils and winemaking styles, the wines show different expressions of Sangiovese.

Right from the start, there was a rapid growth in vine-growing and winemaking.

The early 1980s saw the start of the success and expansion of the Brunello di Montalcino designation. Thanks to this and the constant efforts and commitment, both in vine-growing and winemaking, Val di Suga began to stand out in the Montalcino winemaking scene.

A few years later, in 1994, the Gruppo Angelini came along and gave Val di Suga new drive, which was already winning awards and recognized on an international level for its high-quality wines.

The strength and unique nature of the winery were decisive through the years, right from the start of production in the three vineyards located on the three slopes of the Montalcino hill, in the most suitable Brunello di Montalcino production areas.

ROSSO DI MONTALCINO DOC

Comprised of 100% Sangiovese Grosso from the winery's vineyards in Montalcino's three historic vineyards (40% from Vigna del Lago, 30% from Poggio al Granchio and 30% from Vigna Spuntali). Full-bodied and soft with ripe fruit flavors and a long finish. A versatile wine that pairs well with light fare, white meats and heavy pastas.

BRUNELLO DI MONTALCINO DOCG

A true Brunello "cuvée" made with 100% Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic zones. (35% from Vigna del Lago—40% from Poggio al Granchio—25% from Vigna Spuntali). This Brunello has a classic style, elegant tannins and a long finish.

BRUNELLO DI MONTALCINO DOCG VIGNA SPUNTALI

Single cru Brunello from the winery's prized Spuntali vineyard. Vineyard is located on the southwestern side of the appellation — the warmest in Montalcino. Soils comprised of marine origin containing sand and a mixture of fossil debris and volcanic soil. The unique elements of location and soil express a Brunello wine that is strong in color with ripe fruits and notes of sour cherry, dried figs, candied fruit and especially orange. On the palate, the sweet and soft tannins accompany the long finish, rich in notes of plums and blackberries.



VENISSA

Venissa is the perfect example of a “walled vineyard.” It was restored by the Bisol family of Prosecco fame, and in it grows the Dorona di Venezia variety, native to the Venetian Lagoon and cultivated for centuries until nearly becoming extinct after the great flood of 1966. Today, from this rediscovered gem, the Bisol family produces fewer than 4,000 bottles per year of Venissa. It is one of the most sought-after white wines in the world by wine enthusiasts, a unique wine with notes of salinity that recalls the lagoon and its perfumes.

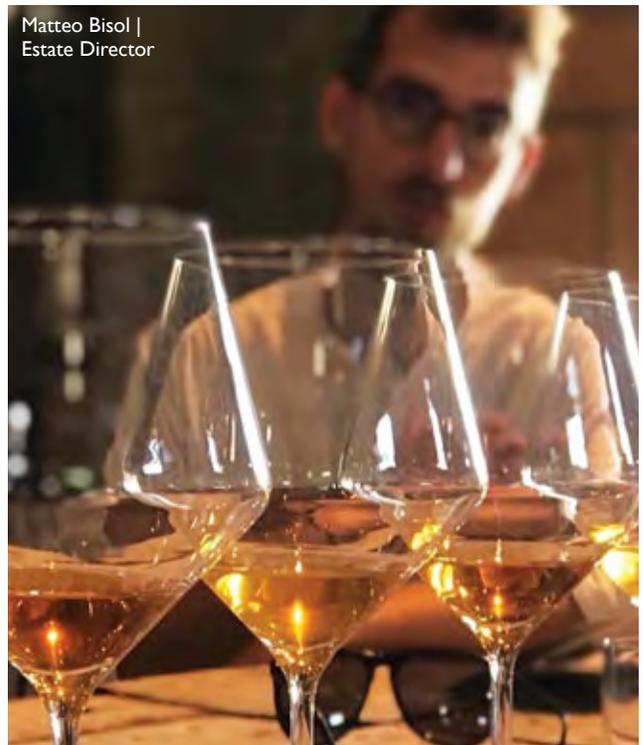


BIANCO, VENETO IGT

Bianco is the true representation of Venissa and its terroir. Made 100% from the Dorona grape, creating a unique wine with notes of salinity, unique to the Venetian Lagoon. Each label is made from real gold leaf hand crafted in the Venetian Lagoon. Comprised of the historic indigenous “golden grape” Dorona.

ROSSO, VENETO IGT

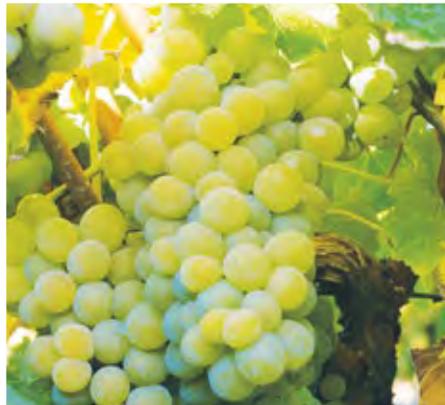
Like Venissa Bianco, the bottle honors Venice’s past and pays homage to local traditions. One of the greatest traditions of Venice’s artisanal past is, in fact, that of the families of gold hammerers, the “Battiloro” in Italian. They hammer gold by hand, ultimately obtaining an impalpably fine gold leaf. It is a tradition that, like winemaking, had almost completely disappeared from Venice. With the Rosso, copper replaces gold but is still applied by hand to each bottle and baked onto the glass in one of the glassmaking ovens on the famous island of Murano. Comprised of 82% Merlot and 18% Cabernet Sauvignon grown on the Venetian island of Santa Cristina.



FRENZY

Made in Blenheim, the wine capital of New Zealand, Frenzy Sauvignon Blanc is produced by Paua Bay wines and is a carefully made blend of the best wines from selected vineyards. Capturing the spirit of New Zealand, Frenzy is crisp, refreshing, vibrant, aromatic and energetic with hints of peach, grapefruit, lime, melon and fresh cut grass. New Zealand produces what many wine critics consider the world's best Sauvignon Blanc, so drink up the Frenzy.

Bec Wiffen | Winemaker



SAUVIGNON BLANC, MARLBOROUGH

Frenzy Marlborough Sauvignon Blanc represents the purest expression of New Zealand winemaking. It is sourced from selected vineyards located in New Zealand's famous Marlborough region, which is ideally suited to the Sauvignon Blanc varietal. The soil is composed of volcanic Greywacke stones and alluvial river silt.

The grapes are gently pressed before fermentation in stainless steel tanks, and fermentation is conducted at low temperatures (12C – 14 C) to retain the wines strong and appealing aromatics. This results in a palate that is vibrant with zingy fruit, and balanced with a long, crisp mineral finish.





FRENZY

MARLBOROUGH
SAUVIGNON
BLANC

PRODUCT OF
NEW ZEALAND

KUMEU RIVER

Founded in 1944 by Mick Brajkovich, wife Katé and son Maté, Kumeu River was one of the early pioneers in Auckland, New Zealand, that helped to establish its reputation as a world-class wine region. Still family owned and run, Kumeu River continues to pioneer new frontiers: winemaker Michael Brajkovich became New Zealand's first member of the prestigious Institute of Masters of Wine, London, they have been testing and championing screw cap closures for close to 20 years and the winery has gone on to become the globally recognized benchmark for non-Burgundy produced Chardonnay. All Kumeu River Chardonnays are hand-harvested, whole bunch pressed and demonstrate exclusive use of indigenous yeast fermentation.





©JAN VAN DE VEL

CHARDONNAY, VILLAGE, KUMEU & HAWKES BAY

Produced from 100% hand harvested grapes grown in Kumeu and Hawkes Bay, this wine is fermented in a mix of French oak barriques and stainless steel tanks. The barrel fermentation provides richness but very little oak influence on either nose or palate which allows the vibrant fruit to show through beautifully with lively lime and lemon aromas and a flinty, mineral edginess.



CHARDONNAY, ESTATE, KUMEU

Kumeu River Estate Chardonnay is drawn from six different vineyard sites in the Kumeu Region. The winery is particularly careful in selecting only the very best grapes from these vineyards for their Kumeu River Estate label. The 12 hectares (29.65 acres) of vines vary in age between 4-31 years and represent a mix of clones. The wine is 100% barrel fermented.

CHARDONNAY, MATÉ'S VINEYARD, KUMEU

In 1990, Maté Brajkovich reworked the land and planted a new vineyard of Chardonnay vines on the site of the original vineyard that he and his family purchased in March 1944. The first grapes from this vineyard were harvested in March 1993, the year following Maté's death. The resulting wine was released in November 1994 to coincide with celebrations marking the Fiftieth Anniversary of the Brajkovich Family's arrival at Kumeu River. The 2.49 hectares (6 acres) of vines were planted in 1990 to the Mendoza clone on clay loam soils and the wine is 100% barrel fermented.



IMAGES ©CHRISTOPHE GOUSSARD



The Quinta da Côrte Team

The Douro region has a history of making wine for over two-thousand years and the first trace of internationally trading its wine dates back to 1465 with a shipment to the United Kingdom. With all these years of experience, it is no surprise to see that it is also one of the first regions to officially classify its vineyards back in 1756. The first records of plantings at Quinta da Côrte are from 1814. The property was run by a local farmer until 1927 when the Pacheco e Irmãos family took over the vineyards. The grapes were then sold to the major families of the region: Delaforce, Taylor's, Ramos Pinto and Croft, and sometimes produced as single vineyard vintage port by these families.

When visiting the region in 2013, French producer Philippe Austruy fell in love with the estate and decided to invest and renovate the vineyard and facilities. With their strong experience in France and commitment to the highest quality, the family hired renowned adviser Stephane Derenoncourt and decided to bottle a small selection of wines from the estate.

Located in the central region of the Douro, Cima Corgo, Quinta da Côrte encompasses 25 hectares of classification A vineyards and work mainly with the following grapes varietals: Touriga Nacional, Touriga Franca, Tinta Roriz, and Tinta Barroca. Averaging over 60 years old and planted mainly on schist soils, the vines offer ideal small yields with great concentration. Like most Quinta of the region, Quinta da Côrte offers two dry reds, one late bottled harvest, a couple of tawny and of course, a vintage port, when the year allows.

GRAN RESERVA

Gran Reserva is a perfect symphony of matured vines, polished growing techniques and respect of tradition. This blend of Touriga Franca and Touriga Nacional is cultivated from an average of 60 year old vines. Gran Reserva is a fine example of what the native varieties can produce in schist rich terroirs. The bouquet displays clean-cut aromas of fresh red and black berries, black currant and liquorice. Delicate handling, from hand harvesting and sorting, to gravity fed winery operations, ensures a refined, elegant and long, silky palette. Each vineyard plot is vinified separately. Following 3-week maceration with light pisage, the traditional foot stomping technique, the juices undergo malolactic fermentation. 12-month aging in small (225-litre) and large (500-litre) format oak casks lends volume and opulence to this red wine. Intended to age gracefully for up to 10 years.

TAWNY 20 YEARS

This tawny is made of a blend of vintages with at least 20 years of barrel aging and using the following main varieties: Tinta Barroca, Tinta Roriz, Rufete and Tinta Amarela. This tawny 20 years is crafted from small yielding vines averaging 70+ years of age. Vinification also holds true to local tradition with foot treading to extract primary aromas with great precision. Fermentation takes place in granite vats (lagares) until alcohol levels reach approximately 20% abv, at which point, au-de-vie (77% alc.) is added to stop the process. Aging occurs in 600 litres “pipas” oak casks. The resulting wine is gold in color with mahogany glints. This luxury Tawny appeals with seductive aromas of liquorice, dried fruit, cinnamon and candied citrus, supported by complex layers of coffee, cashew, caramel and walnut. The soft and harmoniously balanced palate progresses to a long, full and well-defined finish. We can assure this tawny will continue to develop in the cellar for 20 year to come.

VINTAGE PORT

Quinta da Côrte produce their noteworthy Vintage Port in very limited quantities, from only their oldest vines and only in exceptional vintages. The vineyard is a true field mix of several indigenous varieties growing side by side on the same plot including Touriga Franca, Touriga Nacional, Tinto Cao, Tinta Roriz and Tinta Barroca. Once the most pristine bunches are hand harvested and sorted out, the grapes are placed in granite vats (lagares) where they will be treaded by foot every 2 to 3 hours. Fermentation persists until the desired sugar level is reached, at approximately 8% abv, then eau-de-vie (77% alc.) is added to stop the process. The wine is then aged for 20 months in oak casks, bottled and released after a further 2 years of aging. Rich red in color with Indian ink reflections, this port has an intense nose of blackcurrant, blackberry, raspberry purée, cocoa, tobacco, pepper, cardamom and mild roasted notes. The intensity is full and powerful, before evolving to a generous, velvety, sensual structure. Over-ripe red and black berries and spices linger and contribute to a harmonious whole. The finish is long and robust with distinct, well-blended tannins. A prize to hold on to up to 20 years.



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Miguel Torres Maczassek,
Mireia Torres Maczassek and
Miguel A. Torres, Proprietors



©JORDI ELIAS



FAMILIA
TORRES
Desde  *1870*

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children. Today, Miguel Torres Maczassek, 5th generation, is at the helm and upholds the family values of respect for land and tradition, excellence, and a firm belief in innovation. Presently, the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

In Catalonia, the winery produces the Familia Torres collection, showcasing their premiere wines in the region they've inhabited for centuries. In the recent decades, their presence has extended to vineyards and wineries in the preeminent Spanish wine regions of Rioja, Ribera del Duero, Rueda, and Rías Baixas. With reliable quality and a true sense of history, Familia Torres is a pillar of the wine community, and uses their reputation to advocate for environmental initiatives, social responsibility, and fair trade as a way of ensuring the continuity of wine production. With Familia Torres, wine is an essential part of community, environment, and tradition, and is, above all, a celebration of life.

PAZO DAS BRUXAS

“Pazo das Bruxas” is produced in DO Rías Baixas, the undisputed birthplace of Albariño, predominately with grapes from the historic coastline of Salnés, blended with grapes from O’Rosal. The combination of fruit from temperate O’Rosal vineyards with slower to ripen parcels from Salnés provides optimal balance and high-toned acidity. The vines are trained on a 6-foot high trellis system unique to the region called “parral or pergola” allowing for maximum sun exposure and air circulation. The name, Pazo das Bruxas, translates to “House of the Witches” paying homage to the region’s folklore and culture for nature. This 100% Albariño is brilliant yellow with a soft green edge. Intensely aromatic with white floral, citrus, white peach and lemon curd notes. After 6 hours of skin contact in cold temperatures, the wine is fermented and aged 100% in stainless steel with its lees, avoiding malolactic fermentation to ensure a wine with purity and peak freshness.

CELESTE CRIANZA

Celeste Crianza was the first Spanish wine produced by the Torres family outside of Catalonia. The vines are up to 80 years old and grown at peak altitudes of 3,000 ft. Large diurnal temperature ranges and cool mountainous winds in DO Ribera del Duero contribute to perfectly ripened Tinto Fino. The higher use of French oak adds complexity and accentuates the rich black berry fruit characteristic of the variety in the region. The wine is aged 12 months in a combination of American and French oak followed by a minimum of 12 months in bottle. Celeste Crianza displays a pristine balance of fruit, body and color. The soft garnet hue awakens to brooding aromas of ripe black fruit, chocolate and fine roasted coffee with notes of dried plum and baking spice. Dense, fleshy and impressively persistent.

ALTOS IBÉRICOS RESERVA

2007 marked the first expansion for Familia Torres into the historic DOCa Rioja region. The winery sits in the heart of Rioja Alavesa in the central municipality of Labastida. Altos Ibéricos Reserva is an exemplary expression of Rioja crafted in an elegant and refined style. Vines between 60 and 80 years old are some of the oldest in Rioja, providing low yields of concentrated fruit. The wine is aged for at least 18 months in 100% French oak and a minimum of another 18 months in bottle prior to release. Dark cherry red in color with intense aromas of black fruit against a toasty, spicy backdrop. Light, silky and subtle on the palate, this high-quality wine displays remarkable personality and matures wonderfully allowing the essence of a 100% Tempranillo to shine through in all its beauty.

MAS LA PLANA

A 1979 blind tasting in Paris, the Gault-Millau Wine Olympics, placed some of the world’s most respected wines such as Châteaux Latour against newcomers including Familia Torres. The wine from Mas la Plana vineyard triumphed, placing first, and deserved recognition putting Penedès on the map as benchmark quality for the best red wines in the world. The most pristine bunches of old-vine Cabernet Sauvignon from Familia Torres’ home estate are hand selected to craft Familia Torres’ most prestigious red wine. Spending 18 months in new French oak, this 100% Cabernet Sauvignon will develop gracefully for years to come.

MAS DE LA ROSA

Mas de la Rosa originates from the Familia Torres owned vineyard in DOQ Priorat, and is comprised of 80-year-old Cariñena and Garnacha vines. Reaching almost 500 meters (1,640 feet) at its highest point, the vineyard is only accessible by a narrow, winding, unpaved road. Vines dive nearly 50 feet deep into the llicorella soils of these steep, rocky slopes in search for water, which is a scarcity in the region. Spending 16 months in 100% French oak barrels, the selection of the most prized fruit from this truly remarkable vineyard casts inspiration for this iconic and limited bottling.





ARISTA
WINERY



Mark McWilliams | Co-Proprietor

The core principal of the winemaking philosophy at Arista is to capture and express the true character and potential of each vineyard. The winery works with a very carefully chosen handful of grand-cru level Pinot Noir and Chardonnay vineyards and are uncompromising in their efforts to maximize the potential of the wines which are crafted from these special sites. To them, this means working every day in the vineyards to ensure that they begin with the highest quality grapes, and then working meticulously in their custom built state-of-the-art winery to capture every bit of nuance in the bottle.

Arista sits on a 36-acre estate located on the famed Westside Road and the winery is focused on old vine, cool climate vineyards in the Russian River and Anderson Valley. They work solely with famous, established vineyards that hold a proven track record of quality. Arista believes that their exclusive use of native fermentations allows full expression of the character of each vineyard and vintage in the most pure and transparent manner. Every Arista Pinot Noir and Chardonnay is fermented using only the unique mix of naturally occurring yeast populations that reside in each of their vineyards and arrive at the winery on the grapes on the day of harvest. The resulting fermentations are gentle, gradual and slow, but result in wines that have incredible complexity, unique personalities and are exquisitely expressive of their sites.

Arista Winery was founded in 2002 by Al and Janis McWilliams and is currently run by their sons Mark and Ben McWilliams. Winemaker Matt Courtney joined the team in 2013 from his previous role working eight years under legendary icon Helen Turley at Marcassin.



PINOT NOIR, RUSSIAN RIVER VALLEY

The Russian River Valley blend represents the unique characteristics of the appellation that set it apart from other growing regions. This wine is defined by its rich weight and texture and by the dark fruit profile commonly associated with the Russian River Valley. The wine is assembled using select lots from Arista’s Westside Road Estate Vineyard as well as selections from the Toboni, Lucky Well, and Mononi Vineyards. No de-classified wine or “filler” vineyards are used for this appellation blend.

CHARDONNAY, RUSSIAN RIVER VALLEY

The Russian River Valley Chardonnay blend combines old vine plantings – Banfield and Ritchie – with younger plantings – El Diablo and Arista’s Westside Road Estate. Once again, no de-classified wine or “filler” vineyards are used. Ideal growing conditions and unique terroir combine to produce a wine that demonstrates the full potential of the Russian River Valley appellation. The combination of vine age, site and winemaking produce a profound wine that provides great insight into the vintage and appellation each year.

CHARDONNAY, RITCHIE VINEYARD, RUSSIAN RIVER VALLEY

Kent Ritchie has owned and farmed his name-sake vineyard since the early 1970’s. The vineyard is located just off River Road at the intersection of Eastside Road and Trenton Road. The location is unique because it sits on a bench at the confluence of the Russian River, the Santa Rosa Plain, and the Laguna de Santa Rosa. Each of these unique geological characteristics influences the “terroir” of the Ritchie Vineyard. The vine age ranges from 40-45 years and is planted to the Old Wente Selection on well-drained, sandy Goldridge Soils.



DAVIES

VINEYARDS



Hugh Davies | Proprietor

After Jack and Jamie Davies revived the historic Schramsberg property in Napa Valley to craft the first world-class, American, **A**méthode traditionnelle sparkling wines, their son, Hugh Davies, initiated a red wine program using the family's estate vineyards on Diamond Mountain. Starting in the 1990s, Hugh undertook the replanting of the home property to red Bordeaux varietals. Davies Vineyards first wine, the J. Davies Estate Cabernet Sauvignon, launched with the 2001 vintage. The wine is named in honor of patriarch Jack L. Davies and sourced from estate vineyards that include the first hillside vineyards in Napa Valley. In 2009, the winery followed with single-vineyard expressions of Pinot Noir. Hugh and the team continue to innovate and grow the Davies red wine program each year, adding new vineyards and wines.

Hugh's objective is to make compelling, balanced red wines that reflect the unique character of each vintage and each vineyard. From hand-harvesting grapes at night all the way through barrel aging in select French oak barrels, every step taken is made to produce wine of the highest quality.



**J. DAVIES ESTATE
CABERNET SAUVIGNON,
DIAMOND MOUNTAIN DISTRICT,
NAPA VALLEY**

J. Davies Estate Cabernet Sauvignon is sourced from vineyard blocks totaling 46 acres and ranging from approximately 500 to 1,000 feet in elevation. These are the southernmost vineyards in the Diamond Mountain District AVA. Flanked by two cool creek canyons and surrounded by dense coniferous and deciduous forests, the vines here produce late-ripening, richly concentrated fruit with average yields of just two tons per acre. This Cabernet Sauvignon always includes a portion of the estate's Malbec, which provides a unique character to the finished wine. The wine is aged in primarily new French oak barrels.



Hydé de Villaine is a family venture between the Hyde family of Napa Valley and the de Villaine family of Burgundy. Aubert de Villaine, Co-Director of Domaine de la Romanée-Conti, married Larry Hyde's cousin, Pamela (nee Fairbanks), bringing the two families together. Hyde de Villaine wines represent the shared histories and winemaking philosophies of these families and one iconic single vineyard.

Located on the eastern edge of the Carneros appellation, Hyde Vineyard is regarded as one of Napa Valley's preeminent vineyards. Growing fruit for many of the region's elite wineries, Hyde Vineyard produces some of the most sought-after grapes in Napa Valley. For four decades, Larry Hyde has managed all aspects of the vineyard.

Hyde de Villaine's philosophy is that the best and most respectful winemaking is done in the vineyard prior to harvest. The winemaking team spends countless hours working year-round with the vines to ensure that only the best quality fruit arrives at the winery. The ability to utilize multiple tank types allows Hyde de Villaine the flexibility to express the distinctive characteristics of each block. All wines are unfinned and unfiltered.

From inception, Hyde de Villaine has had one mandate, create wines that capture the true essence of the vineyard and deliver it to the glass...no exceptions. The families strive to reach this goal each vintage because it is their belief that an unadulterated expression of exceptional terroir is what separates good wines from truly great wines.



Aubert de Villaine and Larry Hyde | Co-Proprietors





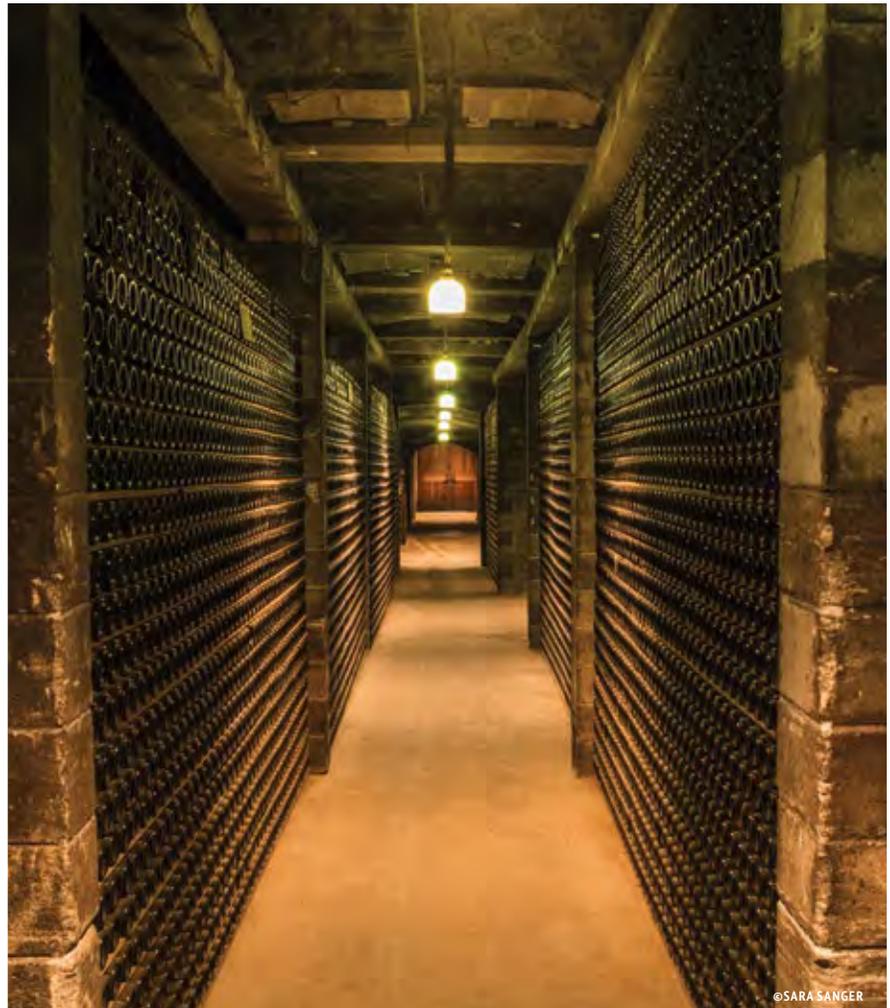
CHARDONNAY, HYDE VINEYARD, CARNEROS, NAPA VALLEY

Chardonnay is the flagship wine of Hyde de Villaine and is sourced from the vineyard's oldest blocks with its genetically distinct Old Wente and Calera selections. The Chardonnay is generally 60 percent Old Wente and 40 percent Calera selections. Old Wente is identified by its distinctive aromatic profile and its tendency for millerandage, which provides high acidity. The Old Wente blocks are 40 years old and 20 to 25 years old. The Calera selection, now known as the Hyde clone, delivers high acidity and a unique character that Larry has described as, "nutmeg as young wine, followed by a peachlike fruit flavor in one to two months." The wine ages in a combination of new and used French oak barrels, as well as foudre. The final blend is returned to rest in stainless steel tanks for several months before bottling. The finished wine is focused with depth, power, texture and minerality, all hallmarks of the selections of Hyde Vineyard.



From the inception of Schramsberg's endeavors in 1965, the winery has sought to achieve the greatest elegance and individuality possible in its sparkling wines. J. Schram epitomizes Schramsberg's philosophy to create a wine in which no effort has been spared and no care has been omitted. This special bottling was first released in 1992 with the 1987 vintage and is dedicated to Schramsberg's founder, Jacob Schram.

Cluster samples from over 120 cool-climate vineyard sources are pulled several times before the optimal pick date for each block is selected. Complexity within the wine is gained through both oak barrel and stainless-steel tank fermentation. Additional layers are provided through small lots that undergo malolactic fermentation, enriching aromas and infusing creaminess on the palate. The wines age on the yeast in Schramsberg's historic Diamond Mountain caves for about seven years. Each bottle is then riddled by hand, finished with an exceptional brut dosage and, finally, each bottle is hand-labeled.



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J. SCHRAM BRUT, NORTH COAST

J. Schram represents only 3% of the winery's annual production. The Chardonnay-focused J. Schram blend is assembled from the very best base wine lots. At least a quarter of the lots that go into the final blend have been barrel-fermented, which contributes to a richer, more luscious character.

RESERVE BRUT, NORTH COAST

Reserve is Schramsberg's top Pinot Noir focused brut sparkling wine. Representing 2% of the annual production, this richly-flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. Over seven years old upon release, this fruitful, yet dry, toasty and creamy bubbly will age gracefully for another 20-30 years.

J. SCHRAM ROSÉ BRUT, NORTH COAST

J. Schram Rosé is the epitome of grace, style and elegance in a glass. This sparkling wine, only 2% of annual production, is the result of a singular focus to produce a California sparkling rosé comparable with the finest made anywhere in the world. This wine is blended from the vintage's best Chardonnay and Pinot Noir wine lots from vineyard sites in Carneros, Anderson Valley, Sonoma Coast and Marin.





SCHRAMSBERG
Mirabelle

In 1965, Jack and Jamie Davies founded Schramsberg and set out to make world-class sparkling wine in the true *méthode traditionnelle* style on the property originally established in 1862 by German immigrant Jacob Schram. Vintage-dated Blanc de Blancs was their first offering, and they spent several decades perfecting this vintage-dated style. Mirabelle was created in the 1990's when the family decided to add a new style – non-vintage brut sparkling wine.

The grapes for Mirabelle come from the same cool-climate, North Coast vineyards as Schramsberg's vintage-dated wines, and the quality focus in winemaking is identical. Unlike Schramsberg's vintage bottlings, Mirabelle gains unique depth from blending additions of aged base wines, stored in barrels and tanks at the winery from prior vintages. These older lots add significant palate richness and aromatic complexity.

MIRABELLE BRUT, NORTH COAST

Mirabelle Brut is a young, bright bubbly, which features the crisp acidity and vibrant green apple and citrus fruit that is characteristic of cool-climate Chardonnay. Pinot Noir adds body, mid-palate and further richness of fruit flavor.

MIRABELLE BRUT ROSÉ, NORTH COAST

Mirabelle Rosé exhibits fresh, elegant and toasty aromas that lead into lively and delicious fruit flavors on the palate. The Pinot Noir lots, including a few fermented with skin contact, provide bright berry fruit and body, while Chardonnay lots lend length and zest to the palate.



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ROUTE STOCK

RouteStock is an invitation to discover the deep roots of winemaking in Napa and Sonoma, planted firmly at each step of your journey through our vineyard sites. Every glass tells the story of Napa's remarkable fine wine heritage, from the famous routes that wind between the vineyards, to the roots that produce its world-renowned grapes. An endeavor of enduring Napa-based importer Wilson Daniels, RouteStock is established as a product that consistently over-delivers in quality at a very attractive price point.

At the core of RouteStock is our commitment to sourcing great fruit from high-end vineyards along well-known routes in the Napa Valley. We partner with a select group of dedicated grape-growers in the best viticultural areas for each of our varietals: Napa Valley for Cabernet Sauvignon and Sauvignon Blanc, Carneros for Chardonnay, and the Sonoma Coast for Pinot Noir. Like every aspect of RouteStock, these appellations were individually selected with care to put each varietal at the greatest advantage and make the best possible wines while also showcasing their uniqueness.

Winemaker, Vance Rose, is a vital piece of this project. An industry veteran for nearly 40 years, Vance's background provides us with a competitive advantage in our vineyard sourcing through the strong relationships he forged during his path to RouteStock Winemaker. With winemaking experience in California, France, Spain and Australia, and a background in wine retail, wholesale, winemaking and marketing, Vance has played many roles. Most recently, Vance ran the front end of the largest cork company in the U.S., Amorim cork, putting him in daily contact with over 1,700 different U.S. wineries, many of them in Napa and Sonoma. These roots in the region are another advantage that allows us to source every piece of RouteStock intentionally.

We work hand-in-hand with all of our growers during the cultivation season and practice minimal intervention in our winemaking to help the grapes show their true character, using native yeasts, natural malolactic fermentation, 100% barrel aging, and no chemical additions. Our intent is to let the grapes and vintage tell us what kind of wine they should be – we never try to force the wine into a specific mold, but rather serve as a guide on its journey.

So please, join us in traveling these historic trails with every bottle of RouteStock, and experience wine the way we do in the Napa Valley: as a way of life.

Vance Rose | Winemaker



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©FRANK GUTIERREZ PHOTOGRAPHY

CABERNET SAUVIGNON, NAPA VALLEY

Napa Valley Cabernet is a world-renowned institution, and ours is born from our long-term relationships with four top-quality vineyards throughout the region. Hailing from the cooler Yountville region, the warmer St. Helena, the mountainous Mount Veeder and the valley floor Rutherford, the fruit we source for this bottling produces a bright and complex blend that reflects all the best elements of Napa. We finish the wine with small percentages of Cabernet Franc, Merlot, Malbec and Petit Verdot to deliver the best complexity and balance.

PINOT NOIR, SONOMA COAST

Our Sonoma Coast Pinot Noir is crafted to celebrate the depth and potential of the combination of this grape and this region. Since 2017, the three clones for this bottling (Pommard, 667 and 777) have been sourced from two specific vineyards; one about 1.5 miles from the coast in northwest Sonoma County, and the other in the southern part of the appellation near the Petaluma Gap AVA. The resulting wine is equal parts celebration and exploration of the best of California Pinot.

CHARDONNAY, CARNEROS

A dry and refreshing wine that still holds weight, this 100% Chardonnay bottling is derived from two vineyards using two different clones (Wente and Robert Young). Temperature-controlled fermentation in stainless-steel tanks preserves youthful brightness, while six to nine months of aging in mostly used French oak allow it to soften, rounding out this lovely expression of an iconic terroir.

SAUVIGNON BLANC, NAPA VALLEY

Every RouteStock wine strives to balance the classic and the innovative, and this is especially true of the Sauvignon Blanc. We increase the oxygen exposure of the juice during fermentation through a combination of stainless-steel tanks and concrete eggs to bring forward the subtle flavors that are too often hidden within this wonderful grape variety. Aging too is done in two methods, partially in used French oak and partially in concrete egg to add intricacy to the final blend. A sip of this Napa Valley Sauvignon Blanc will be familiar, but also delightfully surprising.



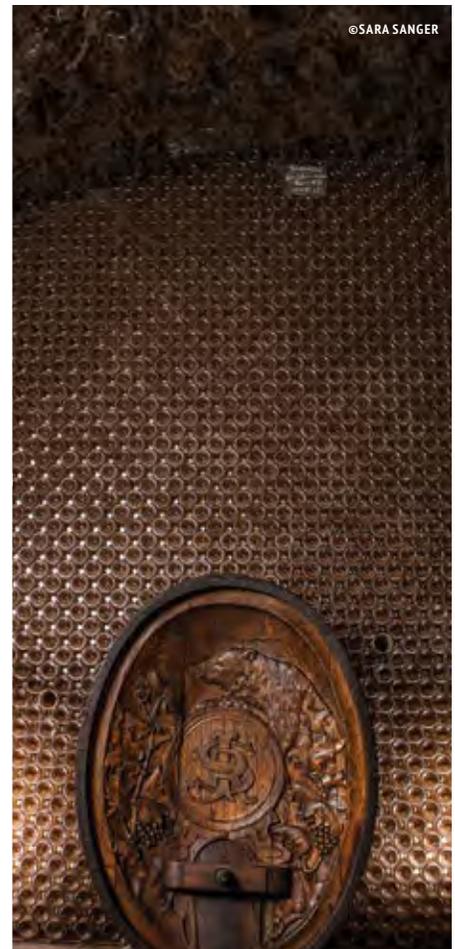
In 1965, Jack and Jamie Davies founded Schramsberg and set out to make world-class sparkling wine in the true *méthode traditionnelle* style on the property originally established in 1862 by German immigrant Jacob Schram. There were only 22 bonded wineries in Napa Valley and fewer than 100 acres of California vineyards planted to Chardonnay and Pinot Noir. Schramsberg was the first California winery to provide a Blanc de Blancs in 1965 followed by a Blanc de Noirs in 1967. Now their son, Hugh Davies, leads the winery's management and winemaking team.

The Schramsberg estate in Napa Valley's famed Diamond Mountain District is a registered historic landmark with Napa's first caves, hand-dug in the 1880s, and its first hillside vineyards. Quality focus drives all aspects of wine production starting with access to over 120 cool-climate sites in Carneros, Marin, Mendocino and Sonoma, which result in over 200 separate lots. Unique among California sparkling wine houses, Schramsberg ferments about 25 percent of its juice in oak barrels to produce rich, flavorful, complex wines.

Most of Schramsberg's viticultural and winemaking practices are carried out by hand: grapes are hand harvested, the wines are handcrafted, and the bottles are stacked and riddled in underground caves. The family and the winery embody excellence and innovation in winemaking, as well as preservation of their land, their history and their community.



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©SARA SANGER



Hugh Davies | Proprietor
with wife, Monique and sons





BLANC DE BLANCS BRUT, NORTH COAST

Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America’s first commercially produced Chardonnay-based brut sparkling wine. Blanc de Blancs gained international recognition in 1972 when then President Nixon served the wine at the historic “Toast to Peace” in Beijing, China. The Schramsberg style of Blanc de Blancs is dry and crisp. The wine is aged on the yeast lees in the bottle for about two years prior to disgorgement.

BRUT ROSÉ, NORTH COAST

Brut Rosé is most strongly influenced by bright, flavorful Pinot Noir grown in Carneros, Anderson Valley, and the Sonoma and Marin coastal areas. A few small lots of Pinot Noir are fermented in contact with their skins to add depth and subtle color to this vibrant sparkling wine. Chardonnay gives spice, structure and length on the palate. The finished blend is aged on the yeast in the bottle for about two years.

BLANC DE NOIRS BRUT, NORTH COAST

Blanc de Noirs (white from black) is the counterpart to Blanc de Blancs (white from white). Made primarily from the red grape Pinot Noir, this is a complex, medium-bodied, brut sparkling wine. Schramsberg pioneered the Blanc de Noirs style in the United States, with its first release in 1967.



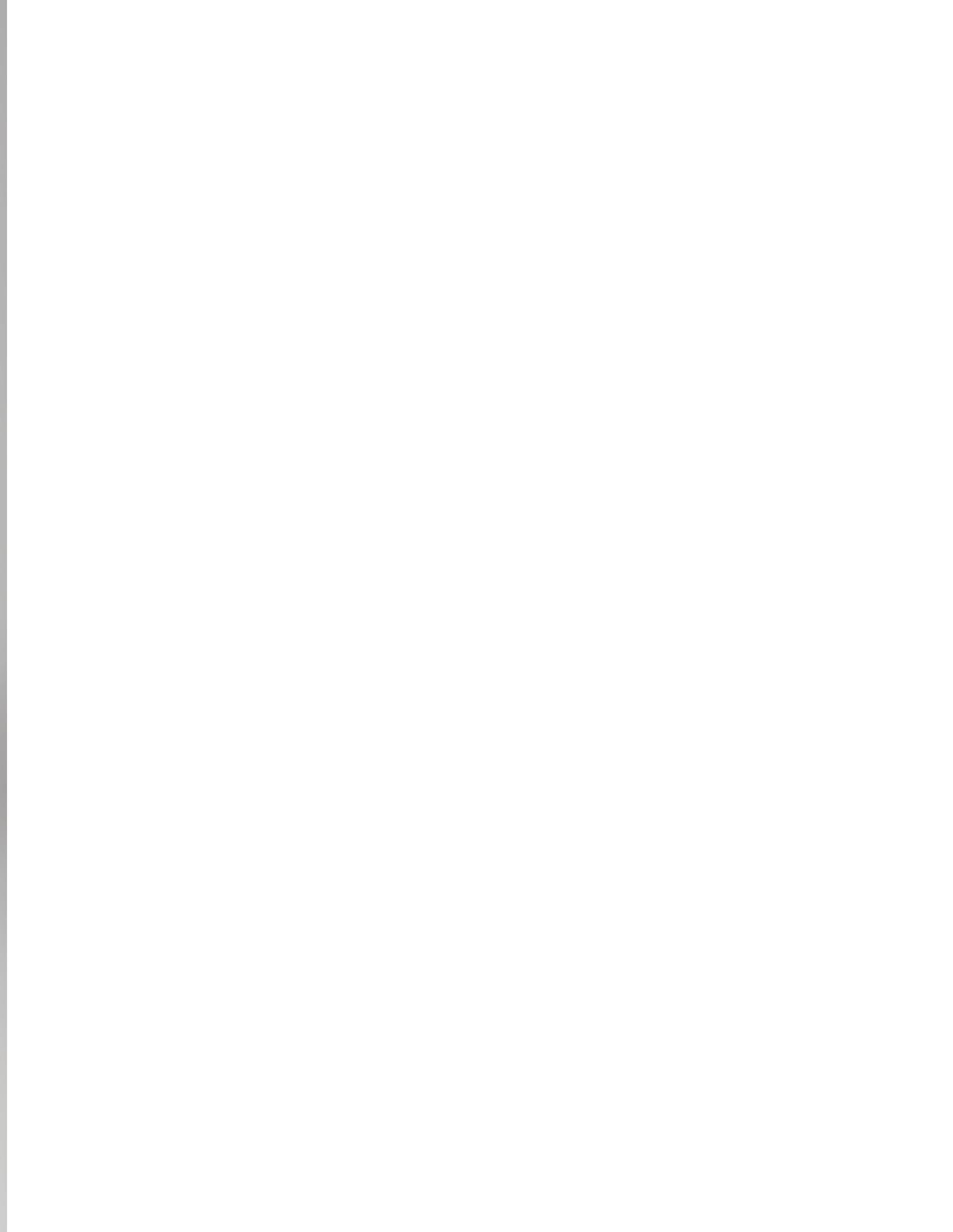
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