

WILSON DANIELS
PORTFOLIO EDITION • 2023





WILSON DANIELS

FROM THE PRESIDENT



Dear Valued Wholesale and Trade Partners,

As 2022 draws to a close, there is only one word to sum up the calendar year: *grateful*.

We are grateful for our producers who entrust us to represent their fine wines here in the US. We are grateful for the long-awaited resurgence of the on-premise. And we are grateful for the festivities and new year that we're able to celebrate in the company of family and friends, beyond the shadow of the pandemic. There is truly so much to be grateful for.

The start of 2023 also marks an important milestone in the expansion of the Wilson Daniels portfolio. Beginning in January, we are honored to represent Domaine Faiveley, today run by the seventh generation Erwan and Eve Faiveley. The family's deep attachment to the Bourgogne region and instinctive passion for its terroirs have allowed them to assemble an unparalleled portfolio of vineyard holdings, from the Côte Chalonnaise extending north to the Côte de Nuits, and most recently, extending to Chablis with their purchase of Billaud-Simon in 2014. Both Domaine Faiveley and Billaud-Simon have found a welcoming home within our Burgundy portfolio.

We are excited to execute the next phase of our launch of the GAJA portfolio, beginning with the new Brunello releases from Pieve Santa Restituta in February, followed by the generous wines from Bolgheri-based Ca'Marcanda in early spring, and the namesake Piedmont wines in June and September. Since 1859, the Gaja family has been committed to creating authentic, terroir-expressive wines imbued with the tradition and culture of the region. This purpose is a common thread connecting all these outstanding properties.

Inspired to create terroir-driven expressions of Burgundian varieties that grow exceptionally well in their native northern California, the Underwood family embarks on its next chapter in the wine business with the inaugural release from

Jonive, their newly acquired vineyard in the Russian River Valley. The elegant Estate Chardonnay and Estate Pinot Noir are both sourced from 19- to 25-year-old vineyards in the Sebastopol Hills.

A new passion project emerges from Bertrand de Villaine, the Co-Director of our longest-standing winery partner Domaine de la Romanée-Conti, with the introduction of Composition to our National portfolio. Bertrand has artfully applied his family's century and a half of winemaking expertise in Burgundy to the Willamette Valley to produce two new wines, a Pinot Noir and a Chardonnay, sourced from a remote site in the Dundee Hills at 700 feet above sea level.

With the ever-increasing interest in grower Champagne, we look forward to introducing Domaine Les Monts Fournois, the debut project from Juliette Alps. Born into a grower family in Champagne and under the mentorship of her cousins Raphaël and Vincent Bérêche, Juliette is starting this new adventure in the northern part of the Montagne de Reims. The Premier Cru Les Monts Fournois will be the focus of the Domaine long-term, but until the first vintage is released in a few years, Juliette has crafted a very small selection of vintage Grand Cru Champagne from the iconic Côte, Côte Oger, and Montagne vineyards.

Finally rounding out our portfolio additions, we are pleased to share with you the five unique Sancerres from Domaine du Nozay. Founded in 1970 by Baron Philippe de Benoist and his wife Marie-Hélène, La Nozay is a small 17th century castle surrounded by fifteen acres of Sauvignon Blanc planted in the *Terres Blanches*, the famous Kimmeridgian marl that's characteristic of this region. The estate has been certified organic since 2011 and biodynamic since 2017, with both practices complimenting Winemaker Cyril de Benoist de Gentissart's minimalist approach.

I'd be remiss not to mention some of the exciting new developments at our existing winery partners,

starting with the 800-year-old Commanderie de Peyrassol. The winery's entire range, including the mineral-driven rosés, whites, and reds, will be certified organic by Ecocert with the 2022 vintage, thus reinforcing the Commanderie's commitment to quality, terroir, and biodiversity.

Familia Torres continues its pioneering work with high elevation vineyard sites in Priorat, and we are excited for the national rollout of Secret del Priorat. This Garnacha- and Cariñena-based blend at an accessible pricepoint is a classic representation of the dramatic Priorat landscape, with its cool climate and slate soils, and would be perfectly at home on your by-the-glass lists.

Additionally, we'll be formally introducing the full range from Castelprile, composed of a single varietal Vermentino, a single varietal Cabernet Sauvignon, and both a red and white Maremma Toscana DOC Riserva. Castelprile is the latest project from the Stianti Mascheroni family, who is committed to organic practices to produce these distinctively coastal wines influenced by the nearby Tyrrhenian Sea.

And back in Napa's Diamond Mountain District, Schramsberg Vineyards introduces J. Schram Noirs, taking its rightful place next to J. Schram Blancs and J. Schram Rosé to complete an exceptional trilogy of traditional method sparkling wines.

At Wilson Daniels, we've been privileged to work with the finest families in wine for forty-four years. As we head into our forty-fifth year, we are grateful for the incredible community who continues to support us. We enter 2023 with momentum, optimism, and hope, and look forward to sharing more exceptional wines and experiences with you in the year to come.

Warmest Regards,

Rocco R. Lombardo, President



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INTRODUCING OUR NEWEST PARTNERS

FRANCE

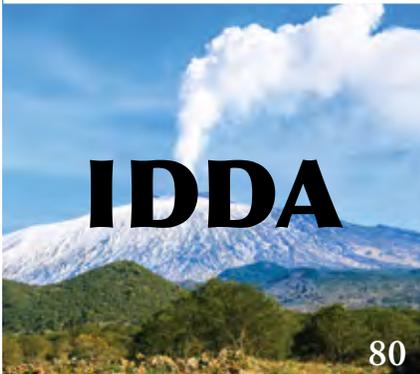
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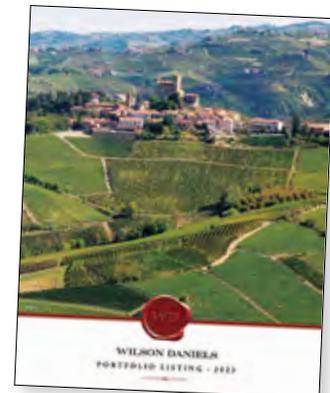
UNITED STATES

Composition
Jonive



BONUS INSERT 2023 PORTFOLIO LISTING

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





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Founded in Aÿ in 1584 by Pierre Gosset, Champagne Gosset is the oldest wine house in Champagne. For more than four centuries, the preservation of style, elegance and family traditions in the making of Gosset champagne has been paramount. Champagne Gosset's reputation for high-quality starts in the vineyard, where they source grapes almost entirely from premier cru and grand cru vineyards. Unlike most champagne producers, Gosset carefully avoids malolactic fermentation and uses extended lees aging to expose the terroir and produce dynamic, age-worthy cuvées. Gosset champagnes are made with extreme care and kept in dark cellars for four to five years for non-vintage wines— and up to seven for vintage champagnes and 10 for the CELEBRIS cuvées — before release.



Odilon de Varine | Cellarmaster



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 wine generally uses grapes from Aÿ, 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 required minimum.

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 wine is crafted of equal parts Chardonnay and Pinot Noir, with a small portion of still red wine from Bouzy and Ambonnay, and ages 4-5 years on the lees.

CELEBRIS EXTRA BRUT

Celebris is the most exceptional expression of the Gosset style, interpreted through the lens of a remarkable vintage. Cellar Master Odilon de Varine elevates the raw material of freshness, structure, aging potential and dynamism in order to take the wine to its pinnacle. It takes 10 years or more in the cellar to reveal all its depth, its great aromatic complexity, to allow the expression of persistent minerality, of infinite purity and delicacy.






Château Clarke
Baron Edmond de Rothschild



This time-honored Listrac-Medoc Bordeaux property has been cultivating grapes since 1771. Following succession and stewardship by Baron Edmond de Rothschild in 1973, the renewed vision for Château Clarke was to become a benchmark Château for the 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, Château 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. 2023 will mark the 50th anniversary of the family at the helm of Château Clarke and the inauguration of its new chai with the coming harvest.

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 chai, destemmed and sorted a third time. Following a cold soak, 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 the freshness and refinement that proves to be a classic Lustrac.

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 from 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 touch of Sauvignon Gris, Muscadelle and Semillon. After a direct press on arrival at the Château, a cold settling precedes the racking of the wine into stainless steel tanks for fermentation before being aged for six months in 20% new oak barrels and stainless steel tanks. Pale yellow in color, clear and bright, this wine offers a fine and subtle bouquet of white peach and 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.



Fabrice Darmaillacq | Winemaker



CHATEAU des LAURETS



Château des Laurets is somewhat of an exception 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 front 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.





Fabrice Bandiera | Winemaker



CHÂTEAU DES LAURETS, PUISSEGUIN SAINT-EMILION

A quintessential blend from the right bank, 80% Merlot and 20% Cabernet Franc. The vineyard is located on a similar plateau to Saint-Émilion, only separated by an ancient river now presented 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 use 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, such as morello cherry. The wine reveals subtle, well-integrated oak on the palate, along with exquisite elegance and great length with refined tannins.

CHÂTEAU DES LAURETS – BARON, PUISSEGUIN 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.



Brice Laffond
Winemaker



1732

CHÂTEAU DU MOULIN-À-VENT

Located in the southernmost tip of the Burgundy region, Moulin-à-Vent was one of the first appellations awarded AOC status in 1936. Château du Moulin-à-Vent, named for the 500-year-old stone windmill atop the hill of Les Thorins, dates back to 1732, when it was called Château des Thorins. Today, the estate encompasses 30 hectares (74.1 acres) of the appellation's finest climats — Les Vérillats, Le Champ de Cour, La Rochelle — planted to Gamay Noir averaging 40 years in age. The underlying granite soil is rich in iron oxide, copper and manganese, which account for the wines' great aging potential. Since 2009, under the new ownership of the Parinet family, investment in the winemaking facilities and the vineyards has resulted in plot-specific signature wines expressing the individual characteristics of each exceptional terroir.

THE 2020 VINTAGE

The dry, mild and sunny winter led to a very early budburst at the end of March 2020. Rainfall was heavily deficient in April, while sunshine remained in surplus. Mid-May, temperatures cooled off and sandy soils finally benefited from a little rain. Flowering then began early on May 20th. June and July were more contrasted with an alternation of stormy episodes and heatwaves which maintained a real water deficit. The harvest was early (reflecting the vegetative development) but also relatively long due to the heterogeneity of maturity between the terroirs. The cool nights led to high levels of acidity at the beginning of maturation, for a very good final result for the 2020 vintage.

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 approximately 16 months in 100% stainless steel tanks. 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 enrichment, manual weed control and goblet pruning and trellising. After being destemmed and a short pre-fermentation cold soak, the fermentation takes place over three weeks with soft pump overs and gentle cap punch downs. The wine is then aged for 18 months in 20% oak barrels and 80% 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 region's 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 80% French oak barrels and 20% stainless steel, 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.





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 1,000 year old monastery on the property. 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 has been 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.



Nicole Rolet | Proprietor



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.

2015 VINTAGE REPORT - REDS

The 2015 harvest was wonderfully ripe and full. The grapes were in tip-top condition: they recovered beautifully from the potentially devastating hail at flower set and ended the season extremely healthy with no signs of disease. Weather mishaps during the harvest were also limited, although we did encounter two big downpours in the middle of some very sunny days- thankfully, the mistral promptly came in to dry the vineyard before any rot could set in. On top of all the qualitative aspects of the 2015 harvest, the quantity of grapes also doubled from the previous harvest.

ABÉLARD, AOC VENTOUX

The vines are planted on stony clay-limestone soil at the foothill of the Dentelles de Montmirail. After being hand-harvested and hand-sorted, 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. 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 is reminiscent 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 approximately 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.

2022 VINTAGE REPORT - ROSÉ

2022 was a bumper year, the first in a long time, with yields up 60% over 2021 and great potential for an excellent, possibly outstanding vintage. In 2022, like much of the Rhône Valley, Chêne Bleu saw intense periods of drought, which blocked some of the maturation on certain patches of our Grenache. It caused the earliest harvest on record, but ultimately we were lucky with the timing of certain weather events, while the vineyard was largely protected from the heat by its exceptional site at altitude and deep-rooted, old vines.

ROSÉ, IGP VAUCLUSE

This elegant and fresh rosé is made using 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: predominately Grenache Noir, 10-20% Syrah and a small blend of Mourvedre, Cinsault and Rolle. 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 here have been cultivated for 100 years or more as 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 the early 2000s, Anne-Claude Leflaive and her husband, Christian Jacques, created a company to help new biodynamic wine growers take advantage of the commercial network they had established. In 2006, they received a call for aid from the proprietors of Clau de Nell, bringing the property to Anne-Claude Leflaive's attention. In 2008, they purchased the domaine which had not produced any wine for three years due to the former owners' 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, as Estate Manager.

Since Anne-Claude's passing in 2015, Christian and Sylvain are dedicated to keep her legacy alive. Christian Jacques notes that, "we have not chosen Clau de Nell, so much as Clau de Nell has chosen us!"



(L.) Christian Jacques | Managing Director
(R.) Sylvain Potin | Winemaker



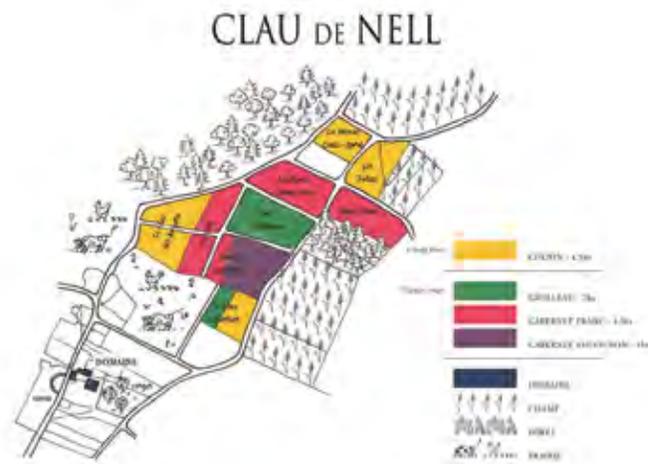
2020 VINTAGE REPORT

The winter of 2019-2020 brought average rainfall and was not as cold as usual.

Since the start of the season was mild, budburst came in early April putting the vines at risk for early frosts. Fortunately, temperatures didn't go too far under 0°C and the plants were not impacted. The rest of the spring season was good and brought the vines to flower by May 25th in exceptional condition.

Summer was very hot with record temperatures in early August forcing the vines to dig deep into their roots system for water. Thanks to the nature of the soil, clay and limestone, the vines were able to handle the heat and drought and the growing season went well.

Fall started with ideal weather, lots of light and warm temperatures, keeping the vineyard in a very healthy state. Harvest started with the Chenin from September 11-16. Cabernet Franc for the Blanc de Noir followed between September 16-17. Grolleaux was picked between September 16-18. Finally, Cabernet Franc and Cabernet Sauvignon were harvested once maturity reached optimal levels between September 28th and October 3rd.



CABERNET FRANC, ANJOU AOC

Representing close to 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 represents 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, and an additional 1.5 hectares (3.7 acres) were planted in 2018. Hand-harvested, the whole clusters are pressed directly on arrival, followed by a cold settling fermentation in 5 year-old barrels. The wine is then aged 12 months on lees in the winery's cellar before aging an extra 6 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 75+ year old vines on 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 aged in bottle for a few months and then released to the market.





Antonin Coulon | Co-Proprietor



Victor Coulon | Co-Proprietor



In the 14th century, during their visit to Avignon, the popes – led by 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 in Châteauneuf-du-Pape 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 this historic region. Today, the Coulon family own more than 60 hectares (148 acres) between Châteauneuf-du-Pape, Rasteau and Côtes-du-Rhône. The Coulons have an engrained respect for the land, upholding the legacy of crafting wines long sought-after by discerning collectors and enthusiasts around the globe. The family-owned estate harvests all 13 of the region's permitted 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 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.

2021 VINTAGE REPORT

2021 Vintage is once again characterized by a very mild winter, leading to early budburst, but serious consequences from early April frosts. The summer was hot without excessive temperature and with cool nights. A few rains came to punctuate it, leading to great maturation.

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.



2022 VINTAGE REPORT

2022 was a very warm and dry year. The much needed rain episodes at the end of August and early September were ideal and particularly important to help the vines balance the fruit profile and continue a normal ripening process. Quantities were quite reduced due to the drought in addition to three episodes of hail throughout the season. Despite this unusual climate, 2022 vintage has shown a very beautiful fruity and bright profile in the wines.

CÔTES DU RHÔNE

The embodiment of the Beurenard style, with perfect balance between fruit and spice. A nose of aromatic native herbs intermingled with pure, sumptuous fruit. Uniquely, a Côtes du Rhône produced solely from estate owned vineyards.





Olivier Bailly | Winemaker

Introducing



Domaine

Billaud-Simon

À CHABLIS DEPUIS 1815

Founded in 1815, Domaine Billaud-Simon has always been an anchor in the region and was amongst the first to export their wines to the US market in the early 1950s. The winery now owns 17 hectares spread across the best part of the appellation: Four Grands Crus – Les Clos, Vaudésir, Les Preuses and Les Blanchots – as well as four Premiers Crus – Montée de Tonnerre, Fourchaume, Mont de Milieu and Les Vaillons. A few plots of estate-owned Village level vines are selected each year to produce their Chablis “Tête d’Or”. This wine is the ideal first step into the Billaud-Simon world, a pure representation of the terroir, expressed through the lens of Chardonnay, and reflecting each year the specificity of the vintage. The vines are 50 years of age on average with some vineyards in the Montee de Tonnerre over 80 years old. With the region and vintage being a challenge in past years, the winery was cautious before starting the organic certification process. The 2022 vintage marks the beginning of a new era and the official conversion to organic farming, with full certification to be reached with the 2025 vintage, which we will see in the US in a few years.

Since Olivier Bailly was born in Bourgogne, you could say it was an easy destiny to be a winemaker in the region. But before joining Billaud-Simon in 2015, he forged his experience elsewhere. Following his Oenology and Viticulture studies in Beaune, Montpellier and Dijon, Olivier traveled the world of wine between Switzerland and Chile, gaining precious knowledge in different wine regions. He returned to France in 2006 and worked a few positions in Chablis before settling in at Billaud-Simon when the Faiveley family took over in 2014. Remaining true to the original philosophy of the Domaine, Olivier focuses on the health of his valuable vineyards and makes sure the wines produced are a pure expression of Chablis terroir with a peak between 5 and 15 years of age.

2021 VINTAGE REPORT

Olivier Bailly characterized the 2021 vintage as “really complicated pretty much from start to finish”. After the severe frost episode of early April, an attack of oidium followed, then mildew in July, and finally a threat of botrytis at the time of harvest. With all these challenges, the winery carried out rigorous sorting in the cellar and recorded lower than average yield (30hl/ha.) Overall, the wines are showing excellent alcohol-acidity balances and more minerality than the 2020 and 2019 vintages. The wines are clean, direct and taut.

CHABLIS TÊTE D'OR

This wine is considered to be the ambassador of the winery. Created in the early 1990s, it has been separated from the rest of the range by a distinctive label with cut corners. As expected for this first step into the Billaud-Simon world, the Tête d'Or is sourced exclusively from vineyards owned by the winery. The best plots used for this wine are located at the bottom of the Montée de Tonnerre Premier Cru, facing the Grand Cru Blanchots. The reflection of the sun over the vineyard, the color of the Chardonnay grapes, the hues of the wine in the glass, all lead us to believe that it is the ideal representation of Gold and Light.

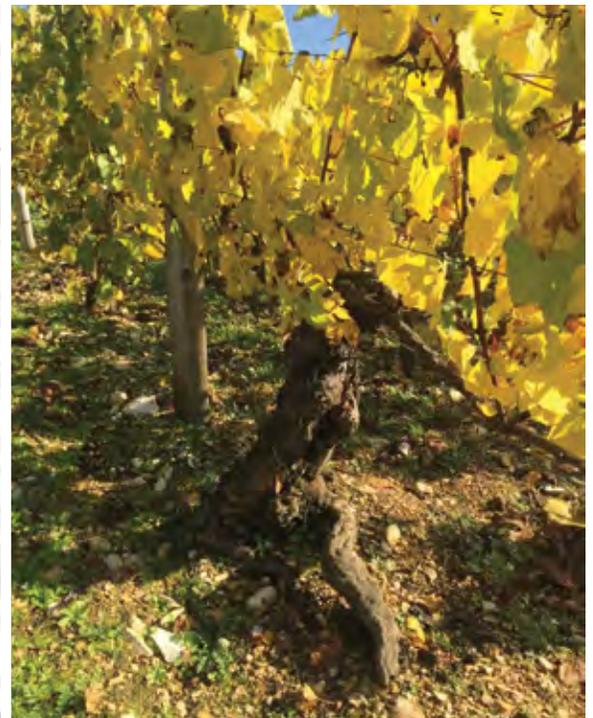
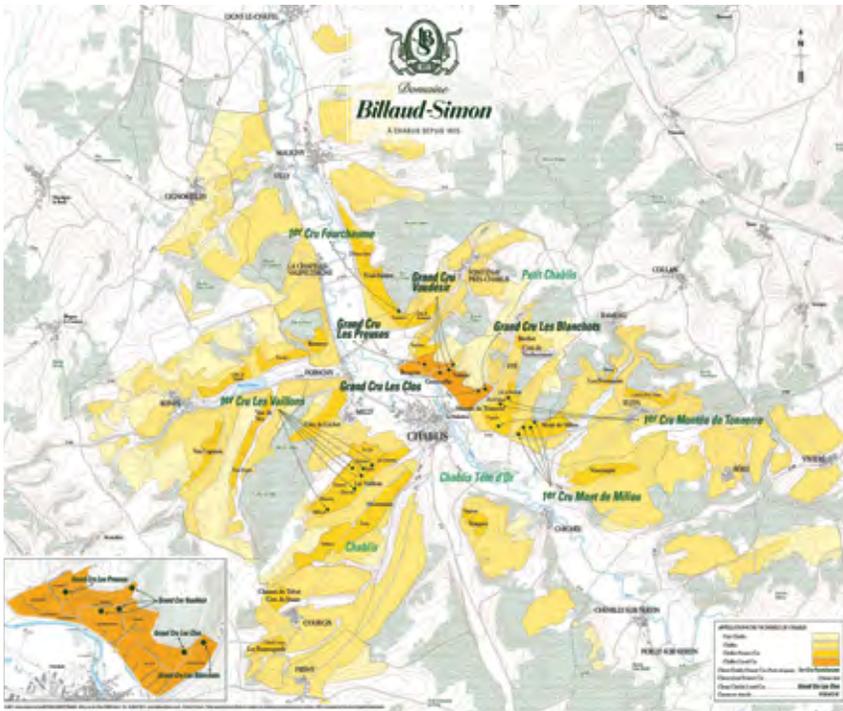


PREMIER CRU - MONTÉE DE TONNERRE

This Premier Cru is often seen as the closest one to the Grand Cru. Facing the Grand Cru hill, these slopes were once joined before a river made its bed and separated the 2 hills. With vines planted in 1935, the Domaine bottled its most diverse and complete Premier Cru, combining minerality, floral notes, oiliness and a rich character. Like the Tonnerre (“thunder”), this wine will keep everyone on alert as it strikes with intensity and beauty.

GRAND CRU - LES PREUSES

This Grand Cru, planted in 1952, lies in the north of the Bougros Grand Cru on a thicker soil, with a porous subsoil, offering great drainage for the vines. The name “Preuses” is an old form of the word “Pierre,” which means “stone.” As expected, the wines show a great richness while keeping a light profile, discreet aromatics, and a rare intensity. These wines will offer an amazing experience after a few years and can be cellared for over ten years. Allen Meadows proclaimed the 2021 vintage to be “potentially spectacular” during his first taste in October 2022.



Introducing



DOMAINE
FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

Wine runs deep in the Faiveley family's blood, as they have been deeply rooted in Bourgogne, its history, and its culture for almost two centuries. Their values have remained unchanged over the last seven generations and are based on a deep attachment to the Bourgogne region, an instinctive passion for the terroirs and an innate respect for man and his work.

In 1825, pioneer Pierre Faiveley (1792-1860) founded a merchant business in Nuits-Saint-Georges. His passion for trading and aging wines soon led him to purchase his own vine parcels and establish a wine domaine in order to grow and produce his own wines. Under the next generation with Joseph (1825-1923), the winery took important steps, started to export to Europe and increase the holdings in the region, with the most renowned being their Corton-Charlemagne and Cortons Clos des Corton Faiveley in 1874. The third generation with François (1859-1918) had the difficult time facing the phylloxera crisis and spent his whole life trying to protect the family's vineyards. Under Georges' (1887-1968) command, the winery took another major step forward with the Mercurey acquisition and three Grands Crus in Gevrey-Chambertin. Georges also founded the "Confrerie des Chevaliers du Tastevin" brotherhood with his friend Camille Rodier. Celebrating the culture of Bourgogne, its gastronomy, its wines and the artisan winemakers who produce them, the brotherhood is responsible for the rebirth of the region between the two wars. When Guy (1914-2002) came on board, the Domaine went through an impressive growth period while facing the financial crisis of 1929 and the second world war. It took a lot of energy to stabilize and settle the Domaine as a strong actor in the region. The sixth generation saw another François taking the lead at the age of



25 years old. He did his share of vineyard acquisitions with new holdings in Mercurey, Montagny and Nuits-Saint-Georges. Also a driving force behind the world renowned Musique & Vin Festival, François left the key of the winery to his son Erwan when he turned 25 as well. His wines are rich, concentrated and known for their exceptional aging potential.

At the age of 25, Erwan took over for his father. His first decisions were to invest in new facilities and eventually evolve the family wine to a new style, more accessible when young while keeping their true potential with cellar aging. With the purchase of 20 hectares of vines in Gevrey-Chambertin in 2013, Erwan is keeping the family dynamic and at the forefront of the region's international growth. 2014 saw the arrival of the first daughter in 7 generations with Eve Faiveley, Erwan's sister. With a passion for aesthetic and an eye for luxury, she is committed to producing the finest wine that reflect their extraordinary terroir, and feels strongly about preserving this beautiful legacy for future generations. Further proof of the family's involvement with the community: when the region applied to classify the "Climats de Bourgogne" as a UNESCO World Heritage site, Domaine Faiveley was immediately named as a Founding Patron of the classification.

Although the majority of Domaine Faiveley's wines are made from grapes grown at the Domaine, the Faiveley family has nevertheless remained true to their merchant roots. Over the years, the family has formed close relationships with several Burgundian families thereby allowing them access to the very best vine parcels. Needless to say, these grapes are treated with the same care and attention as those grown at the Domaine. The wines are sold under the "Joseph Faiveley" label which represents the second generation of the family.

In December 2019 the Domaine obtained HVE (High Environmental Value) level 3 certification which is a testament to the estate's good cultural practices and desire to limit their environmental impact. The 2022 vintage marks the beginning of a new era and the beginning of the conversion to organic farming after a few years of trials throughout their holdings along the Côte d'Or.



Erwan and Eve Faiveley | Proprietors

ERWAN FAIVELEY

Erwan Faiveley has always been a lover of Burgundy and its wines.

In his words, "Burgundy is my terroir, in every sense of the word. I was born in Dijon, did my early studies there and spent my entire childhood in the area." In 2005, Erwan succeeded his father and immediately invested in new equipment continuing the quest for excellence undertaken by his ancestors. He works to create wines that reveal their potential from an early age and have excellent ageability. The 2007 vintage marks the beginning of the new style of the estate.

EVE FAIVELEY

The first daughter in seven generations, Eve Faiveley joined the family business alongside her brother Erwan in 2014, after several years working in the cosmetics sector in Paris. Passionate about luxury and aesthetics, her desire is to produce fine wines that reflect their terroir using a traditional savoir-faire that has been passed down through the family over the last two centuries. She feels strongly about preserving this beautiful legacy for future generations.

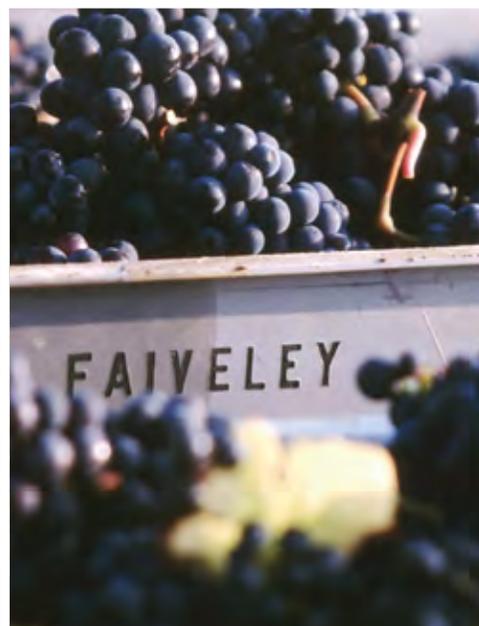
JÉRÔME FLOUS WINEMAKER

Jérôme has blessed the Domaine with his passion for the fine wines of Burgundy since he joined the team in 2007 as Head Winemaker. He has helped modernize the Faiveley wines, reducing the tannins and focusing the wine more on the fruit, and strives for perfection and excellence, from the work in the vineyards to the bottling of each of the Domaine's wines.



Jérôme Flous | Winemaker

© CHRISTOPHE FOUQUIN



© SERGE CHAPIUIS



© SERGE CHAPIUIS



© MARK VOLK



IMAGES © VINCENT ROUGEAU

MERCUREY – LA FRAMBOISIÈRE MONOPOLE

One of the three pillars of the Faiveley domaine is in Mercurey. In 1933, Guy Faiveley gained access to land and several top vineyards in the Côte Chalonnaise, eventually acquiring these properties for the domaine in 1963. The family now owns facilities on this land where these wines are produced and aged. Among the five monopoles the Faiveley family owns in the Côte Chalonnaise, La Framboisière is the most famous. With close to 11 hectares planted in Pinot Noir, aged between 30 and 70 years with a small area replanted in 2010, this vineyard has an eastern exposure and soil made of shallow clay and limestone.

This wine reveals a powerful, fruity nose combining rich notes of red and black fruits and a subtle hint of oak. La Framboisière offers a powerful palate dominated by bright red fruits. Its velvety tannins and exceptional length make it a pleasure to drink!

NUITS-SAINT-GEORGES "LES MONTROZIERIS"

This is the heart of the family: Nuits-Saint-Georges. Pierre Faiveley (1792-1860) was born in Nuits-Saint-Georges and started the Faiveley winery back in 1825. Ever since, each generation has taken pride in developing the adventure to reach the iconic level we now know. The historical winery was renovated and inaugurated in 2018 and all Premiers and Grands Crus are vinified and aged there.

The name "Montrozieris" pays tribute to the Faiveley family's ancestors who were, in the early 20th century, industrial leaders and statesmen. Amongst them was Maurice Colrat de Montrozier, great uncle and witness to the marriage of Guy Faiveley (5th generation) to Yvonne Faiveley in June of 1945 — an occasion that marked the coming together of two very different industries: wine and rail.

This cuvée is a blend of four different parcels of Nuits-Saint-Georges, including Aux Lavières (1.1ha), Tribourg (0.9ha), Les Damodes (0.7ha) and Les Argillats (0.5ha). These terroirs are mostly located to the north of the village and face Vosne-Romanée. The vines have an average age of 50 years, the oldest of which are over 90 years-old.

Intense garnet red hue and aromas of fruit, oak and spice on the nose. The palate reveals a smooth, rich attack, velvety tannins and good balance. A delicate, seductive and very elegant wine.

GEVREY-CHAMBERTIN – PREMIER CRU LES CAZETIERS

While the heart of the Domaine Faiveley is Nuits-Saint-Georges, the family owns over 20 hectares of vineyard in Gevrey-Chambertin making this famous village of the Côte de Nuits a kind of second home. The Premier Cru Les Cazetiers may be one of the most emblematic of the village. Coming from the old word "castel," the parcel is located just above the château de Gevrey. To many connoisseurs, this Premier Cru is similar to the Grand Cru. The winery owns half of the Premier Cru with 4.1 hectares of the 8.4 hectares in total. Their vines are between 15 and 70 years old, have a southeast exposure and are planted on chalky soil with white marl sedimentary deposit.

Deep ruby red hue with an intense and complex nose characterized by red fruits, toast, and subtle roasted notes. The palate is rich and round with a firm structure and direct tannins. This remarkably powerful wine offers a silky mouthfeel and exceptional length.

CORTON "CLOS DES CORTONS FAIVELEY" GRAND CRU MONOPOLE

This historical vineyard from the family was purchased by Joseph Faiveley in March, 1874. It is part of the Le Rognet and Corton lieu-dit. This flagship wine from the Domaine has also the particularity to be one of the only two Grand Cru that bear the name of a family, the other one being Domaine de la Romanée-Conti. In the town of Ladoix, this monopole of 2.7 hectares has vines between 20 and 80 years of age, planted on ferruginous oolites and marls with an east exposition.

The nose is powerful, concentrated and exudes notes of black cherry and spice. The palate is rich and smooth with good energy and concentration. The finish is elegant. An excellent wine for cellar aging.

CORTON CHARLEMAGNE GRAND CRU

Another historical wine from the Faiveley family is Corton-Charlemagne, from this prestige property also purchased by the family in 1874. Located in the Le Rognet lieu-dit on the Ladoix side of the hill with eastern exposure, it is planted on soil of grey marls. This 0.9 hectare has an average of 40 years of age with some parts as old as 1933. Legend has it that the Corton hillside was once planted exclusively with a red grape variety and that Charlemagne himself had a penchant for these wines. Unfortunately, the red wine left scarlet stains in the Emperor's beard and his wife feared that this would bring shame upon the royal dignity. Charlemagne therefore decided to replant the vineyards with a white grape variety to continue drinking his favorite wine.

The nose reveals oaky, fruity and floral notes. The palate is concentrated and well-balanced with excellent aromatic persistency. The rich aromas make this Grand Cru enjoyable in its youth although it only develops its full character after a few years of bottle age. An exceptional wine with depth and minerality.





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

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 the movement to raise the quality of the appellation with the creation of a charter of excellence for Chablis 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 monks of Saint Martin were making wine. After his passing, Saint Martin's relics were hidden in the Obédiencerie for a decade. Today, Domaine Laroche still produces and ages its premiers and grands crus in these historical cellars. Since the early 2000s, the winemaking team started to 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 preserve it. The respect of the soil, the vine workers and the environment are at the center of Domaine Laroche's philosophy.

2021 VINTAGE REPORT

The 2021 vintage could almost be described as late as we have been used to earlier and earlier harvests in recent years. The manual harvest started on September 21st in the parcels of Vieille Voye, Vaillons, Butteaux and Blanchots. Following episodes of rain, the sanitary pressure was present but controlled by our technical teams. In the end, the juices presented promising balanced profiles which were confirmed during the maturation. The tastings conducted in the cellars showed the finesse and the good acidity present in the wines. The respect of the soil, the vine workers and the environment are at 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 of vineyards 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 four to 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 VAUDEVÉY

Domaine Laroche owns 9.96 of the 41.33 hectares of Vaudevey vineyards. Planted on steep slopes on Kimmeridgian soil with an southeast exposure, vines grow with the morning and early afternoon sun. They are protected from excessive heat, and mature slowly, delivering delicate flavors. From year to year, Vaudevey fruit exhibits 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 just 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 this Grand Cru. Hand-harvested and sorted, followed by pneumatic pressing and cold settling, the must ferments for three 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





DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

Domaine Leflaive has been entirely a family domaine since its creation. The roots of the Leflaive family date 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 properties. Brice de La Morandière, great-grandson of the founder Joseph Leflaive, represents the fourth generation at the head of the domaine. In 2015, after a successful international business 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.

(L.) Pierre Vincent | Winemaker
(R.) Brice de La Morandière | Managing Partner





2021 VINTAGE

Vintage 2021 proved to be particularly difficult in the vineyard, with frosts and humidity, leading to later harvests than in recent years. April's powerful frost in particular, came as a painful reminder of the forces of nature.

Buds appeared and vegetation developed prematurely after a warm spring-like March. The vines then experienced three days of snow and even worse, three nights of severe frost, from April 6-8. The effects were extreme, with losses of around 30% in some places, and up to an 80% loss of the harvest in Chevalier-Montrachet.

Vegetative development was then slowed by a cool and rainy April and May, followed by heat and stormy periods throughout June. These erratic conditions culminated in a small heat wave from June 15-19, followed by frequent thunderstorms the following week including an episode of hail on June 21st in Solutré.

The summer brought a gloomy and often rainy period in July. Our vineyard teams' expert intervention was required throughout the year as the pressure from mildew and powdery mildew was a constant. The second half of August finally brought us sun and a significant rise in temperatures toward the end of the month. This weather pattern, which lasted through the beginning of September, finally allowed for the maturity of the grapes to catch up. — *Brice de La Morandière*

Introducing

DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

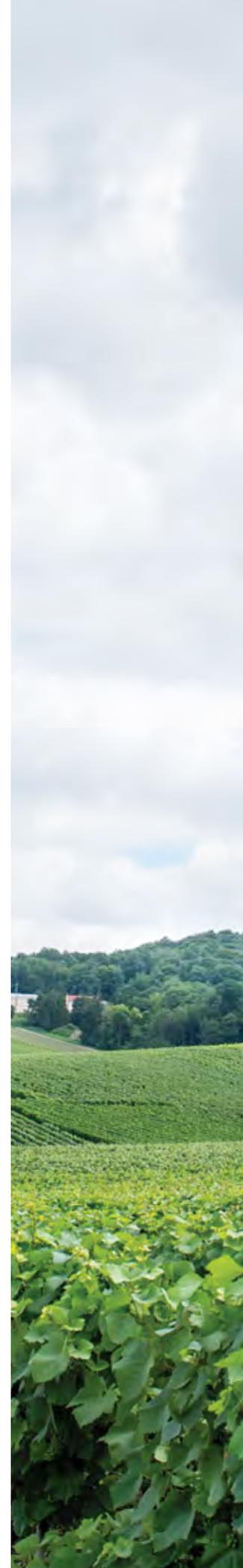
Born in Champagne in a grower's family, Juliette Alips rapidly found her passion. With the mentorship of her close cousins, Raphaël and Vincent Bérèche, she discovered and learned all the ins and outs of producing champagne, from farming, to vinification, tasting and blending.

Graduated from oenology school in Beaune in 2020, Juliette already has a few vintages under her belt with acclaimed producers like Louis Latour in Bourgogne, G.D. Vajra in Piedmont, and closer to home, Louis Roederer Champagne where she spent more than a year learning from this iconic maison.

Now, with the help of her two cousins, she is starting this new adventure with Domaine Les Monts Fournois. Located in the north part of the Montagne de Reims, in the sub-area called La Grande Montagne, the Premier Cru Les Monts Fournois will be the focus of the domaine. Until the first vintage releases in a few years, the Domaine is offering a very small selection of vintage Grand Cru Champagne. Using the extensive and strong family grower relationships developed by her cousins, Juliette is able to source tiny quantities of superb champagne from iconic vineyards to craft these exceptional wines.



Juliette Alips | Winemaker



CÔTE VALLÉE MONTAGNE

VIN DE CHAMPAGNE

CÔTE GRAND CRU

A beautiful and intense color. A bit shy initially on the nose, with a lot of purity, nice reduction with mandarin nuance and candied lemon. On the palate, great energetic harmony and texture, prolonged by the aging on lees for six years in the cellar. Notes of lemon zest, a hint of mandarin, orange blossom, brioche and zested meringue, along with the pillowy chalk that is the signature of Côte de Blancs Grand Cru.

CÔTE OGER GRAND CRU

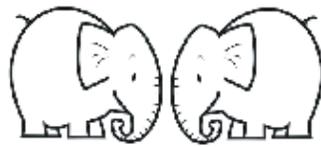
Brilliant gold color indicative of its superb freshness. Very enticing nose, classic, open and accessible, Light and focused Chardonnay from the Côte des Blancs. Citrus fruit notes with intense chalk, pure and zesty. Great tension on the palate, verticality and electric freshness, fine bubbles, very creamy and soft.

MONTAGNE GRAND CRU

Antique gold color. Powerful nose with iron notes, almost hematic, and aromas of roasted hazelnuts, characteristic of the Verzenay terroir. Lively, full and intense on the attack. Red berry, cooking spices and hazelnuts on the palate, along with blood-like notes, almost animal, typical of this historic terroir of the Northern Montagne de Reims.



Introducing



DOMAINE du NOZAY SANCERRE

Le Nozay is a small 17th century castle located near the village of Sainte Gemme en Sancerrois to the north of Sancerre. It wasn't until 1970 that Baron Philippe de Benoist and his wife Marie-Hélène came to settle in the Château du Nozay in this magnificent setting which later became the Domaine du Nozay. Armed with their will and their ardor to create a vineyard in Sancerre, Philippe and Marie-Hélène de Benoist planted their first hectare of Sauvignon Blanc, the king grape variety of Sancerrois, in 1971 an area which they extended over time to 15 hectares.

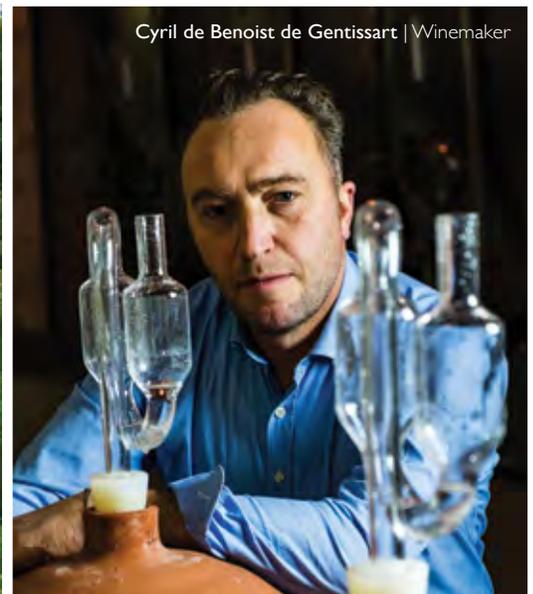
After their first harvest in 1974, medals and other prizes soon came to reward the work of Philippe, joined in the vineyard and in the cellars for a few years by his son Cyril. The latter notably cut his teeth with his uncle, in Bouzeron, where he worked for a while with his brother Pierre at Domaine de Villaine.

Convinced of the benefits of organic and biodynamic cultivation, the Domaine du Nozay has been certified since 2011 in Organic Agriculture and since 2017 in Biodynamics. Out of respect for the environment, and as common-sense farmers, they have lead the Domaine du Nozay to the heights of quality, through respect for the vines and soils, resulting in exceptional wines.

The winery's philosophy is to intervene in the vineyards only to cultivate the soil, fertilize it naturally or to treat the vines, with the help of a weather station that is used wisely. The grapes from these vines are pressed with a pneumatic press, with the advantage of not "jostling" the marc and therefore obtaining a very clean must. Vinification takes place in stainless steel barrel-shaped vats, and clay amphora, which last as long as possible, with no use of additional yeasts or superfluous additives. Time does its work while being, despite everything, closely watched.

The Domaine du Nozay remains a family wine estate in Sancerre, isolated in a haven of peace and tranquility. The resulting wines resemble it.





SANCERRE

This is the place to be for the Sauvignon Blanc lover. Of the three types of soil in Sancerre, the vines of Domaine du Nozay Sancerre can mostly be found on "Terres Blanches" — clay and limestone soils with the famous Kimmeridgian marl. The name, meaning "white earth," refers to the chalky clay soil that turns white during the dry period. Winemaker Cyril de Benoist de Gentissart tends to be very minimalist in his approach, once the fruit is harvested, to really let the terroir transpire from the juice. The Kimmeridgian marl is renowned for developing fruitier, sharper and extremely age-worthy wine and this is exactly what comes to mind when opening these wines from Domaine du Nozay.

CHÂTEAU DU NOZAY

This cuvée comes from some of the oldest vines around the chateau. Over 50 years of age, and facing east, these vines get the benefit from the morning sun and great draining from the mid slope location behind the chateau. Compared to the regular Sancerre from the domaine, this wine would present a rounder and deeper presence on the palate while retaining minerality that will allow the wine to avoid any impression of heaviness. The acidity and structure here will promise great pleasure over the first 10 years at least, gaining in complexity with cellar time.

CLOS DU NOZAY

This small clos, just north of the chateau is over 50 years old and planted on a 45-degree slope facing south. It is considered the top wine from the domaine and its scarcest because of the very small yield and size of the plot. The warmer exposure allows the fruit to gain strong intensity in aromatics, remarkably balanced with vivacity due to the poor soil and old vines. Combined with the biodynamic farming of the past years, you have here a profound and religious wine that is screaming not to be opened too young.





(L.) Edouard Parinet | Proprietor
(R.) Brice Laffond | Technical Director

DOMAINE DU
ROC DES BOUTIRES

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 hectares (10.4 acres) of 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 surrounding vineyards. "Boutires" represents the estate's pride of place in "Aux Bouthières" which is regarded as one of the highest quality terroirs in the village of Pouilly. In September 2020, Aux Bouthières and Aux Chailloux, along with 20 other crus, received formal recognition and classification of Premier Cru Status. This classification makes Pouilly-Fuissé the first appellation within Burgundy's Mâconnais sub-region to have Premier Cru vineyards.

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 located in the heart of the AOC. The Roc des Boutires vines are situated on Jurassic limestone, which is the same geologic substratum of the premier and grands crus in Burgundy. Across 14 different terroirs, ranging 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 quality Pouilly-Fuissé, wines of depth and attention to detail.

2021 VINTAGE

Warm and sunny weather at the beginning of the year led to bud burst around the 5th of April. The second quarter was unusually cold and rainy with a memorable frost impacting 70% of the vines on the 8th of April. Due to cold months in April and May, flowering was late by 9th of June. On the 21st of June, a hail storm damaged some of the vines spared by the frost: a total of 60% loss is estimated! Following this trend, July was cold and very rainy, giving berries a high acid content. A heat wave in mid-August and summer-like weather in September led the berries to a great ripeness. 2021 was a late vintage, but despite tiny yields, quality is unprecedented!

POUILLY FUISSÉ

This wine is a blend of different select terroirs from the domaine. It is crafted from vineyards with 50 years of age, located in the climats of Barvay - shallow soils formed by chert-filled limestone, a La Roue - deep clay soils with minimal limestone, Aux Combes - fine soils of clay and limestone and En Bertillionne - soils derived from marl limestone. Once hand-harvested, the grapes are brought to the press by gravity where the whole clusters are gently pressed, then allowed to settle and cold racked 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 80% stainless steel tanks and 20% new oak, followed by four more months in stainless steel tanks before bottling.

EN BERTILIONNE

This 0.6 hectare plot is planted on limestone soils of 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 70% stainless steel tanks and 30% oak barrels, 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 BOUTHIERES - PREMIER CRU

This 55 year-old plot is from the 0.66 hectares the domaine owns in the climat Aux Bouthières. Aux Bouthières follows 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.



DOMAINE DE LA ROMANÉE-CONTI

Considered a paramount producer of Bourgogne, Domaine de la Romanée-Conti crafts 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, Corton-Charlemagne, Richebourg, Romanée-Saint-Vivant, Grands Échézeaux and Échézeaux, also grand cru vineyards, yield divine 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 2020 VINTAGE AT DOMAINE DE LA ROMANÉE-CONTI

by *Aubert de Villaine*

2020 was a strange year if we consider all the unexpected events and suffering man had to cope with due to the Covid-19 pandemic, but it was also an extraordinary year, as you are going to see, thanks to the benevolence of the gods, which was in total contradiction to the pandemic.

First and above all, spring was unforgettable this year. While everywhere in the world governments were imposing all sorts of constraints to face an unprecedented viral attack, nature broke free. Thanks to the lockdown, it seemed to find its real place again and forget the one to which it was little by little reduced. From the very beginning of the lockdown, we could observe that planes had disappeared from the sky, that roads were deserted, and that human activity had stopped. At the same time the sky was becoming more luminous, birds seemed to be getting more and more numerous, singing louder than they ever had, and flowers were showing a range of colors never seen before. Nature was showing its happiness. Vineyards joined this natural concert displaying vigor and health. Budbreak started extremely early on March 20th. In our opinion, this was a very important factor, maybe one of the most important factors that marked the vintage. The same thing occurred in previous vintages, especially in 2018 and 2019, but to a lesser extent. This earlier and earlier budbreak is of course the result of global warming — or rather of climate change — that we have known for a few years. If its impact is so important, it is because it comes first in the cycle of vegetative development and thus determines the dates of all of the following phases: flowering, *véraison*, maturity... and consequently the harvest.

It is not so often that climatic conditions allow us to work in the vineyards with such serenity and ease as this year. It was decided “up there” that the weather would be beautiful. Then we, *vignerons* and farmers, who were authorized to work, made the most of it. The weather was sunny, apart from a few rains that increased the water reserves built up during winter. These reserves will prove to be essential to the vines in summer. Contrary to other years, in 2018 for instance, when the vines exhausted us and obliged us to run after them throughout the spring... in 2020, thanks to the sunny weather, Nicolas Jacob, our vineyard manager, could carry out all the works (pruning, disbudding, tying up, tying down, trimming or suckering) in due time with no hurry. He could also put in place the various experimental tests made necessary by the climate change: for instance, we have decided to use rootstocks that can better withstand extremely stressful conditions than the universal 161-49, and also, for two years now, we have

increased the height of the canopy in order to protect the vines and berries from excessive heat. This phenomenon of scalded berries has indeed been recurrent in recent years. There was another major factor in the way vineyards resisted in spite of the dry and hot weather — sometimes excessively dry and hot — that prevailed from April to the harvest: vineyards had been well watered during winter, far less from April to June, and not at all in July and August, except for a last rainfall in the middle of the harvest at the end of August. As a result of temperatures, flowering was logically early. This is an essential phase of the vegetative growing cycle of vineyards. It is at this time indeed depending on the weather being favorable or not to the fertilization of future grape berries, that the quantity of grapes or wine is determined, on condition of course that mildew, oidium, botrytis or hail don't cause any damage... The mid-flowering stage was reached between May 20th and 23rd depending on the *climats*. Flowering went well with an ideal proportion of *millerand* grapes (small berries) that are not very juicy, but become very sugared at harvest time. In every vintage, *millerand* grapes are a factor of quality.

Wind is another essential factor in the development of vines. It is among the most active elements in the “building” of a vintage. As often pointed out in the past, the wind blowing on Palm Sunday, a week before Easter, will be the dominant wind for the rest of the year. This proved true this year again: the North wind blew continuously on Palm Sunday. Contrary to Western or Southern winds that bring rain in Burgundy, for *vignerons* it is the promise of beautiful crops and prosperity. It brings the dry weather that vineyards like and stops most feared diseases like mildew or botrytis (oidium also, but to a lesser extent, since the cool nights that accompany the North wind may cause the development of this fungus). Again, spring was miraculous, as everything was in place so that the vineyards could grow and their grapes develop in the best possible conditions.

As all *vignerons* know, vineyards like drought and heat. No other plant of our region can withstand these conditions better than the grape, but not too much all the same! On July 25th, our vineyards were the most beautiful and healthy that we had seen since 2015 (which is saying a lot!) when, that year, with their outstanding beauty, vineyards seemed to celebrate the inscription of the Climats de Bourgogne to the UNESCO World Heritage list. But from the end of July, the drought and heat that had set in at the beginning of the month became more and more intense as a result of the wind blowing restlessly day after day. The vineyards



Perrine Fenal | Co-Director



Bertrand de Villaine | Co-Director

faced a difficult period that varied depending on the climat, but during which they showed their capacity for resilience. This heatwave lasted from the end of July until mid-August. It tested the resistance of all the terrestrial actors of the vintage: vineyards, grapes and men of course. All were inflicted ordeals comparable to the ones that the gods subjected Ulysses to in the Odyssey. But these ordeals made Ulysses stronger and victorious in the end, as were the vineyards in 2020! Vineyards first resisted very well. The *véraison* (when berries change colors) that started on July 23rd in younger vineyards and at the end of July/beginning of August in the old ones (i.e vineyards over 25 years old) was heterogeneous and less rapid than expected due to the "blockages" that heat had caused in the physiological evolution of some vines. Then, they showed signs of suffering: leaves sagged in the afternoon and *véraison* stopped. When heat was becoming too intense, some vines seemed to abandon their grapes in order to keep the photosynthesis action of leaves to survive. It was at this time that the role played by both the situation of the *climats* on the hillside and the age of vineyards came into play. We could see the suffering of vineyards situated on the upper part of the hillside, where there is not much soil, but also strangely enough, of vineyards on the very low parts.

Piedmont vineyards of premiers crus and grands crus, where the soil is generally deep, managed very well and their grapes ripened quite normally. It is always the case in difficult years, but on condition that vines are old enough. As for the grapes, their development was different according to the vines. Due to the scorching heat and exceptionally strong sun, a few berries were scalded.

As for the other vines — adult and young ones — which represent the greatest majority, ripeness progressed normally thanks to photosynthesis, but with accelerated rapidity. To give you an example: our old vines of Richebourg were around 11.7° on August 10th, 12.7° on the 14th (four days later) and 13.2° on the 21st, that is 1.5° in 10 days, which was very rapid compared to what happened only five years ago. The harvest there took place on August 23rd and 24th (at 13.5°). But it should be noted too that the average

weight of berries instead of decreasing as should be the case with only a concentration phenomenon, increased from 80 to 93 grams. This proved that vineyards did not suffer as much as we had feared and that the reserves of water were enough to make them live and ripen their grapes. Isn't it also the concrete demonstration that our historic vineyards should be able to adapt to the climate change if they are given understanding and help? This demonstration from the vineyards has nothing to do with the projections and prophecies of those who mistake the logic of men for the logic of nature.

Let's come back to men now: some took holidays in July, some others in early August. But everything was ready for the harvest. Holidays were however shortened. Everybody was worried: drought and heat kept on without mercy, leaving no rest either to men or vineyards. We were wondering whether the harvest was not going to start on August 10th... but we remained reasonable and drew on our experience of vintages like 2003 for instance, even though the conditions in 2020 did not resemble any other year. It was necessary to make the right decisions in respect of the philosophy of our Domaine and of the wines we want to produce. Our key idea, this year, was our will to harvest ripe, but not too ripe, grapes. Never mind if the phenolic maturity was not reached at 100% (there is by the way no precise definition of its optimum level, you can only have the right indications by tasting berries). We didn't want to run the risk of having overripe grapes with specific tastes of prune or port wine. Consequently, at harvest time, both in the vineyards and at the sorting table, scalded or withered berries were eliminated. Even without those berries, the musts that were analyzed reached more than 13°. It was the proof that the maturity of healthy grapes was very high. On August 18th, the harvest started with the three very young vineyards that had suffered the most from heat and drought. The others could still wait. On August 23rd (as a coincidence exactly on the same day as in 2003), we began harvesting our old vineyards. The order changed from day to day according to the brief analysis of grapes that we kept on doing every day in the vineyards that had not yet been harvested.

Natural and sanitary obligations were respected. As it was hot, picking began at 7am and went on until 1pm. Vineyards were harvested in the following order:

August 23-24: Richebourg

August 25: Grands Échézeaux

August 26-28: Romanée-St-Vivant

August 27: Romanée-Conti

August 30 and September 2-3: La Tâche

August 30 and September 1: Échézeaux

September 5: Montrachet

September 7-9: Corton-Charlemagne

August 29-31: We did not harvest because grapes had been wetted by night rains.

These were blessed rains for the vineyards that had not been harvested yet. At the winery, a team of 14 people worked at the sorting table following the benevolent instructions given by Alexandre Bernier, our cellar master. The grapes that arrived in the winery were superb: very small clusters with small berries, delicious to eat. Skins were black, thick and forged by the weather conditions. The quantity of juice was normal, contrary to what we had feared. Sorting was limited. There was no trace of botrytis. Only the withered or burnt berries and a few big clusters that were not ripe enough were removed. All in all, this represented only 1.5% of the total crop. Vinifications were carried out with 90 to 100% of whole clusters. Fermentations started smoothly and lasted between 18 and 21 days, depending on vats, under the supervision of Alexandre Bernier. Pumping-over and punching off the cap were the only necessary operations. This last one had to be done slowly so that extraction should not exceed its natural level.

As soon as the grapes were into the vats, musts showed dark, red colors predicting rich wines. As fermentations progressed, we had the divine surprise of tasting musts, then wines, whose dominant character is not at

all power, as could have been the case in 2018 and 2019, but freshness, charm and elegance. The balance between acidity and tannins was a great surprise. It was exactly what we were looking for when we decided to harvest early.

As was everyone in Burgundy, we were afraid that the wines could lack balance due to the very hot episodes that the vineyards had experienced. This worry was unfounded. This dry and hot period had not the negative impacts we had feared. Vineyards in Burgundy like drought, but not much intense heat. They kept in memory all the successive events, whether favorable or not, and thanks to all the benefits they received during the rest of the year, they possessed all the necessary resources so that the grapes could ripen in a complete and balanced way.

We were expecting opulent and warm wines as in 2019. Wines of the 2020 vintage are totally different. They are powerful, indeed, with alcohol contents often reaching 13.5°, but their main characteristics are acidity and freshness, reminding us of the '90 vintages like 1991 for instance, or 1997, rather than those I have just mentioned. This is a wonderful surprise. We are hopeful that 2020 will rank among the most successful vintages of these last years, apart and original.

After what happened in 2020, the extreme stress that nature imposed on us in August and the wines that were born from this new scenario, we are entitled to wonder whether 2020 will be regarded as the first vintage of a new era, when the vines and the vigneron will experience together a kind of mutation, and invent a viticulture from which different wines, but of the same high quality, will be produced? It may be a little arrogant, ambitious or unrealistic for a viticulture that has made wine on these hillsides for more than a thousand years, under an essentially changing climate, to imagine that it will invent something "new," and it is surely too early, but it is not illegitimate... "every dream is legitimate," as wrote a French author (whose name I forgot!).





Pierre Vincent | Winemaker



Brice de La Morandière | Managing Partner



ESPRIT LEFLAIVE

At the crossroad of fabulous terroirs from Burgundy, with an expertise in Chardonnay and Pinot Noir, Esprit Leflaive ventures beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy.

When Pierre Vincent started at Domaine Leflaive with the 2017 vintage, he quickly realized, while working with some of the best Chardonnay vineyards in the world, his months of September and October felt like they were missing something. After a discussion with Brice de La Morandière, they agreed to develop a small selection of wines beginning with the 2018 vintage. Esprit Leflaive was born. Using their contacts throughout Bourgogne, Pierre and Brice handpicked a few vineyards where they took over the management of vineyard activities all the way to bottling. This haute-couture selection is certified organic and produced in small quantities. The 2019 vintage is the second release from Esprit Leflaive and the US market will only see 500 cases spread across 10 references, scarcity would be an euphemism.

Brice and Pierre are happy with the quality of this 2019 vintage in both colors. The white wines are full of purity and elegance and the red wines offer a superb balance between finesse and power. With this beautiful vintage we affirm our style and celebrate the diversity of terroirs and Burgundian grape varieties, for the happiness of all!



CORTON CHARLEMAGNE

The vines of this well situated plot are 30 years old and benefit from an optimal south east exposure. Vinified entirely in Puligny in Leflaive's cellar, this wine is aged 1 year in barrel then 6 months in stainless steel tank before bottling.



CORTON LES GRANDS LOLIÈRES

This vineyard, located on the Ladoix-Serrigny side of the Corton Hill has been planted back in 1953, so could be considered now at over 65 years old as reaching its peak. Aged 15 months barrels, with only a few new, then 3 months in stainless steel tank, the wines have been kept in the winery's cellar before releasing this year.



NUITS-SAINT-GEORGES

Planted in 1955, the 2 plots producing this classical Nuits-Saint-George are in one of the best village-level vineyards that exist in this part of the Côte de Nuits. The wines are aged 15 months in oak barrels, followed by 3 months in stainless steel tank before bottling.





Famille Joly

Famille Joly, 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 made 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 19th century, Empress Joséphine, wife of Napoléon I, wrote of her fondness of the wines. The famous food and wine critic, Curnonsky, considered Clos de La Coulée de Serrant “one of the five best white wines from France!”

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.

2021 VINTAGE REPORT

Vintage 2021 is a vintage that will be remembered as being the smallest volume Famille Joly has ever produced.

In late April, frost hit badly and in turn about 60% of the crop was lost. Cold weather remained for quite a long time following the frost, and flowering only began in late June.

Luckily, conditions throughout the remainder of the growing season were good and there was very little disease pressure. The summer was quite hot and dry, and maturity developed slowly as the berries took a bit more time to gain volume through September.

Harvest began later than usual on September 27th. “The positive of having a late vintage is that botrytis begins to appear towards the end of September with the morning fog of the Loire” says Virginie Joly. With such small volumes, harvest was finished within 10 days, and in very beautiful conditions.

Fermentation went very smoothly up until January, and the wines stayed on the fine lees up until the final racking, filtration and bottling at the end of June.

The wine is very balanced and elegant.

Nicolas Joly | Proprietor

CLOS DE LA COULÉE DE SERRANT – MONOPOLE AOC COULÉE DE SERRANT

Considered one of the greatest dry white wines in France, the Coulée 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 aged 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 vines are 35 to 40 years old. The vineyard comprises the same soil composition as Coulée de Serrant, 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 two feet. The average vine age is 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 partially 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.





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.

“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.

Quality wine is part of the DNA of Laroche from Chablis to Languedoc, where Mas la Chevalière has 45 hectares of pristine vineyards. The vineyards are comprised of cooler, high-altitude sites for whites and hillside terraces for reds. The diversity of the soil, climate and grape varieties afford an exceptional range of white and rosé wines, all light and fresh, and red wines that are rich, balanced and well structured.





CHARDONNAY, IGP PAYS D’OC

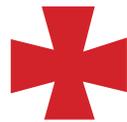
A flagship wine of Laroche in the Languedoc, this Chardonnay comes from a wide range of terroirs - all cooler climate selections - which help to build complexity in the wine. The majority of fruit is from Limoux, a well adapted area close to the Pyrenees, and north of Gard where the vines are located 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 ruby hued Pinot Noir.

LE PETIT CHARDONNAY

Made from grapes selected from cool terroirs in the Orb valley and in the Limoux area. The “Petit” Chardonnay at 9.5% alcohol per volume and only 80 calories, is a refreshing and light cuvee. The wine is aged on the fine lees for 4 to 5 months in 7.5% wood, and is fined with vegan fining agents. Géraud Blanc, Winemaker at Mas La Chevaliere, Laroche, says “The wine expresses itself on the palate with great lightness. Notes of white fruits and flowers dominate. It is a refreshing and lively wine”.



PEYRASSOL

©CHRISTOPHE GOUSSARD

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 its 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.

A few centuries later, the French Revolution led to an extensive period of unrest and in 1789 the Commanderie became property of the French authorities before being acquired by the Rigord family shortly thereafter. Excitement escalated in 1970s with the arrival of Françoise Rigord, who after a fulfilling career in Public Relations, devoted herself to the estate. Rigord studied oenology and later perfected the art of blending southern varietals in a time-honored Provencal style.

Charmed by the passion of Philippe Austruy, the Rigord family 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.

In line with its core values — hospitality and preservation of the land — Peyrassol is now only producing certified organic wines from the 2022 vintage. This great achievement puts them once more at the forefront of the Côtes de Provence region, and reinforces its position of pioneer.



2022 VINTAGE REPORT

Château Peyrassol was officially certified as an organic vineyard with the 2022 vintage. Heat and drought are indeed the two main characteristics of the 2022 vintage. The season began with a harsh winter punctuated by isolated storms, and followed by a spring marked with frosts and violent hail which, fortunately, the Commanderie de Peyrassol and its vineyard were spared. The vines adapt particularly well to this dry climate, with its sometimes overwhelming heat, and remained green and lush throughout the growing season. From August onwards, sugar levels rose very quickly in the early ripening grape varieties, with a reduction in acidity, while the later ripening grape varieties struggled to achieve their sugar levels with slower ripening. In turn, the vineyard was managed with more vigilance and more meticulously, in order to achieve a harvest that was finally concentrated between August 25 - September 28 to capture the berries at their best. The first tastings of this vintage show promise to be a vintage of character.

CROIX DE PEYRASSOL ROSÉ, IGP MÉDITERRANÉE

The Commanderie introduced La Croix several years ago with the goal of producing a classic Provençal rosé. Half of the grapes are sourced through long term contracts with neighbors close to Sainte Victoire with the balance 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 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 with 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.

CUVÉE LES COMMANDEURS ROSÉ, AOP CÔTES DE PROVENCE

Previously called Cuvée de la Commanderie, the flagship wine of the estate denotes the essence of quality fruit, seeking to evoke pleasure and delight the senses. 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.

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. Its subtle nose of citrus, vine peach, apricot and delicate florals is inviting. This wine has a dense palate, poised and lively, and is notable for its balance, punctuated by a long, fruity finish.



(L.) Alban Cacaret | Managing Director
(R.) Philippe Austruy | Proprietor





The Alsace region of France is known throughout the world for its expressive white wines. In the heart of Alsace's finest district, the Haut-Rhin, Pierre Sparr follows a tradition of winemaking that began in 1680. Today that drive for perfection continues in the winery's attention to each vine-growing and winemaking detail, and its uncompromising quest for excellence in every bottle bearing the Pierre Sparr name. The grapes are farmed sustainably and viticultural practices are customized by parcel. All vineyards are dry-farmed and hand-harvested. Minimal intervention in the winery preserves the characteristics of the land; gentle whole cluster pressing followed by slow, cool fermentation. Pierre Sparr wines are a pure expression of Alsace — aromatic, fruity, elegant, clean and vibrant.



Corinne Perez | Head Winemaker



©ETIENNE STRAUB

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 varieties 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

Royal Tokaji was founded in 1990 by well-known author Hugh Johnson and a small group of investors who were inspired after the fall of Communism to restore and preserve Hungary's precious wine legacy. Tokaji is the world's original sweet white wine as evidenced by written records dating to 1571, and the Tokaj wine region was the first to have classified vineyards. In 1737, the finest vineyards were classified into: great first growths, first growths, second growths and third growths. Royal Tokaji owns plots in three first growths and in 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. As the definitive dry furmint from Tokaj, grapes for this wine are sourced from across the region. 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 new, 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 5-6 months in barrels. This wine highlights the natural acidity and freshness of native grapes Furmint, Hárslevelű and Yellow Muscat.

RED LABEL 5 PUTTONYOS

Red Label 5 Puttonyos is a botrytised wine made from Furmint, Hárslevelű and small amounts of other indigenous grapes. 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 16 vintages of this rich, powerful, complex wine have been produced since its premier release with the 1990 vintage.



Zoltán Kovács | Winery Director





ARNALDO • CAPRAI

Viticolture in Montefalco

This family-owned winery 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. In addition to its commitment to quality, Arnaldo Caprai is recognized for its dedication to environmental, economic and social sustainability, as well as being champions for the wines of Umbria.



Marco Caprai | Proprietor



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.

25 ANNI MONTEFALCO SAGRANTINO DOCG

25 Anni is the result of in-depth research and careful clonal selection of Sagrantino's best grapes. This jubilee wine was produced for the first time in 1993 to celebrate the winery's 25th anniversary. Since then, 25 Anni has kept its name as well as its unique character, power and elegance.

COLLEPIANO MONTEFALCO SAGRANTINO DOCG

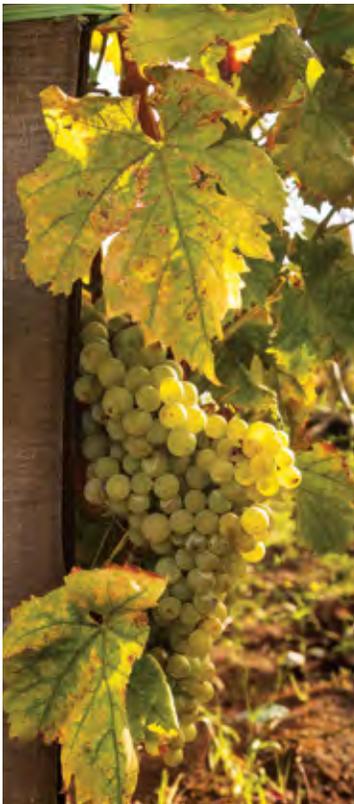
Collepiano represents the renaissance of Montefalco as a wine region and Sagrantino as a unique variety grown only in Montefalco. Collepiano is Sagrantino's area of production at Caprai. The name recalls the gentle slopes that characterize these hills.





BENANTI

Carattere etneo dal 1734.



Antonio and Salvino Benanti | Proprietors

IMAGES ©VALERIO D'URSO

Winemaking in the Benanti family can be traced back to the late 1800s in Viagrande. This deep-rooted passion for wine is what led Giuseppe Benanti to establish the namesake winery in 1988. Located on Mount Etna, “an island within the island” of Sicily, the Benanti family produces wines using 100% native grapes – Carricante, Nerello Mascalese and Nerello Cappuccio. With vineyards positioned on four different slopes of the Etna volcano: North, East, South-East and South-West, the climatic influence and volcanic soils from each slope combine to create territorial wines with a “sense of place.”

After 25 years at the forefront of the winery and greatly contributing to the development and growth of the whole region, Giuseppe passed the torch to his sons in 2012. Antonio and Salvino Benanti now lead the winery with the same vision and passion as their father, continuing the reputation as a very traditional producer and the pioneer of fine wine making on Mount Etna.

ETNA BIANCO DOC

Bianco is 100% Carricante, selected from vineyards positioned on the Eastern and Southern slopes of Mount Etna. The location is characterized by sandy, volcanic soils and a climate type that ranges from high hill to mountain. This Bianco is intense and delicate on the nose with hints of apple. The palate is dry and mineral with pleasant acidity and salinity, persistent and harmonious.

ETNA ROSSO DOC

Rosso is a blend of Mount Etna's noble red grape variety, Nerello Mascalese (80-85%) and Nerello Cappuccio (15-20-15%). The vineyards are located on the Southern and Northern slopes at an altitude of 2,950 to 3,000 feet above sea level. Pale ruby red in color with ethereal and intense hints of red fruits on the nose. The palate has balanced minerality, acidity and salinity.

PIETRA MARINA ETNA BIANCO DOC SUPERIORE

Pietra Marina reflects the volcanic landscapes, flintstones, minerals and saline sea breezes. Crafted from 100% Carricante from vineyards located on the Eastern slope of Mount Etna in Milo, this Bianco demonstrates the high potential of Carricante grown in Milo and is now considered one of the most typical, elegant and age-worthy whites in Italy. On the nose, there are intense, rich, complex, ample and mildly fruity notes of orange blossom flowers and ripe apple. The palate is dry and mineral, with a pleasantly high acidity, saline notes, a marked aromatic persistence and a finish reminiscent of anise and almond.



BIONDI-SANTI



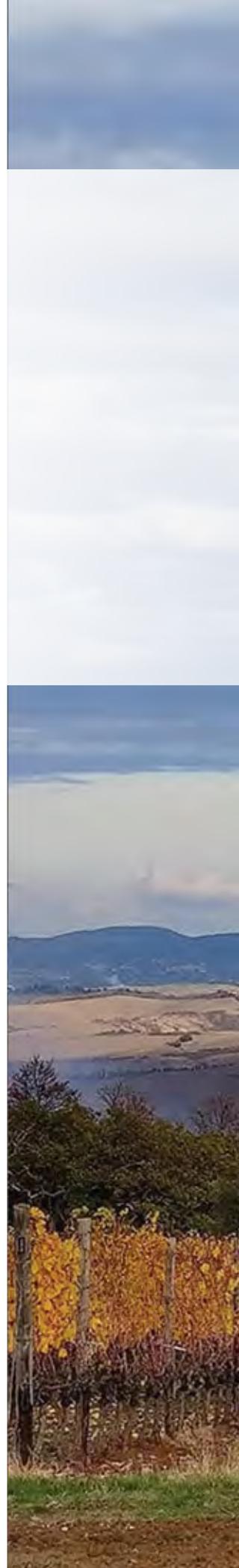
TENUTA "GREPPO"

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 include 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.



(Left) **Giampiero Bertolini** | President
(Right) **Federico Radi** | Head Winemaker



ROSSO DI MONTALCINO DOC

100% Sangiovese Grosso (BBS 11 Clone). Driven by lush fruit and vibrant acidity, the Rosso di Montalcino is Biondi-Santi's youngest wine, aged for 12 months in large Slavonian oak casks.

BRUNELLO DI MONTALCINO DOCG

100% Sangiovese Grosso (BBS 11 Clone). The essence of classic Tuscan wine, the Brunello di Montalcino from Biondi-Santi is elegant and aristocratic in style. Aged for 36 months in large Slavonia oak casks.

BRUNELLO DI MONTALCINO DOCG RISERVA

100% Sangiovese Grosso (BBS 11 Clone). Produced only in excellent vintages, the Brunello di Montalcino Riserva Biondi-Santi is a true icon, recognized for its impeccable balance and legendary longevity. Aged for 36 months in large Slavonian oak casks and refined for a long time in the bottle.





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 while his brother, Desiderio, holds the position of chief enologist. With nearly 500 years of winemaking tradition, Bisol1542 produces a range of 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 Superiore. 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 best Prosecco. The terra is directly responsible for the quality in Bisol1542’s superior DOCG cru wines. Bisol1542 produces a collection of luxury Prosecco Superiore from a landscape whose generosity is only matched by the difficulty of tending its rocky slopes. Vineyards cling to precipitous hillsides, meaning that — even with today’s technology — each phase of cultivation and harvesting has to be carried out exclusively by hand. Unsurprisingly this approach has come to be known as “heroic viticulture.”

**BISOL 1542 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 1542 CARTIZZE VALDOBBIADENE
SUPERIORE DI CARTIZZE DOCG**

“Grand Cru” Prosecco Superiore – 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 highest quality in the DOCG Valdobbiadene area.

**BISOL 1542 RELIO RIVE DI GUIDA
VALDOBBIADENE PROSECCO
SUPERIORE DOCG**

The standard bearer for the quality of Bisol1542 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 Guida” 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.”



Gianluca Bisol | President



BUGLIONI

In 1993 Alfredo Buglioni bought the old farmhouse of his dreams, in the heart of the Valpolicella Classica region. 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 50 hectares of vineyards in Valpolicella Classico, organically managed since 2019.

Buglioni's goal is to produce quality wine that respect the local winemaking traditions with a distinctive character. Led by a young team and the charismatic Mariano Buglioni, the wines respect the creativity and exuberance of the vintner. 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." All Valpolicella DOC/DOCG wines are certified organic as of 2019 vintage.

Mariano Buglioni | Proprietor





@MARCO DI DONATO

AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA

Made only in exceptional vintages from the oldest single vineyard block on the estate. The Amarone Riserva is refined in amphora for 24 months enhancing the aromas and longevity.

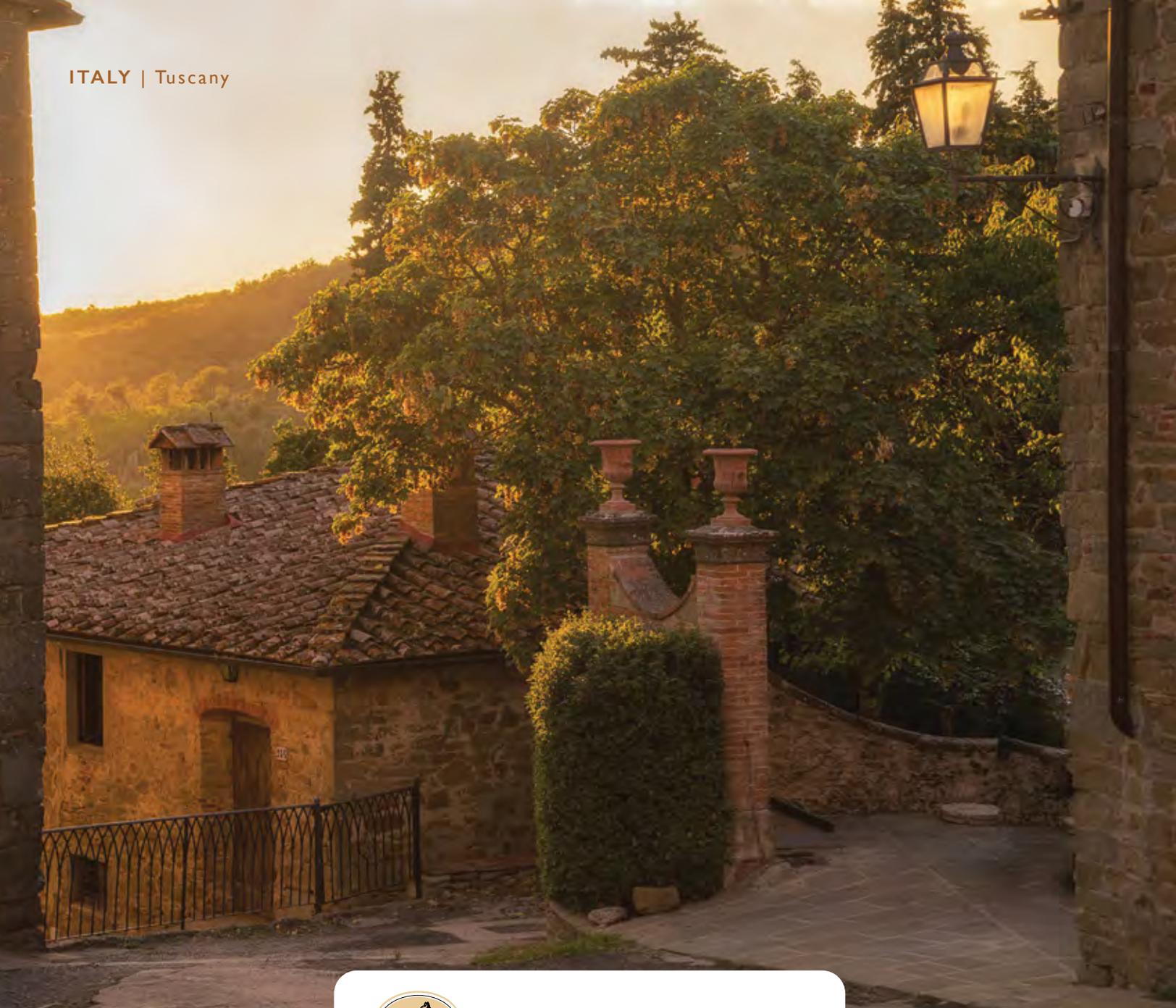
L'IMPERFETTO VALPOLICELLA CLASSICO SUPERIORE DOC

Deep ruby red in color. Distinct and elegant aromas of ripe fruit and black cherry, with scents of spices and vanilla. Round in the mouth, velvety and harmonic.

MUSA LUGANA DOC

From Buglioni's 5-hectare vineyard in the 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 350 to 650 meters (1,148 to 2,133 feet) on the southern hillsides leading up to the village.

BALIFICO, TOSCANA IGT

The Balifico vineyard shares its name and location with a villa. Made of 65% Sangiovese and 35% Cabernet Sauvignon, Balifico's first vintage is 1985 and one of the first ever Super Tuscans in the Chianti region.

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.

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.



Federica Mascheroni Stianti
Family Proprietor | Global Brand Ambassador

CASTELPRILE

MAREMMA  TOSCANA

In the hilly amphitheater of Tuscany's Maremma region, the vineyards organically farmed by the Mascheroni Stianti family in Castelprile, overlook the ancient coastal lake named Prelius. The Castelprile Estate, is the first venture outside of Chianti Classico for the Mascheroni Stianti family, leaders in Tuscany's organic viticultural movement. The round logo on the label reflects the fluid nature of the coastal lake Prelius, that was slowly filled by the Ombrone river floods. This ancient lake was also used by the Etruscans and Romans to produce salt and breed fish. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking, a foundation set by the Benedictine monks. The Castelprile vineyards are located on a hilltop along that was once the shore of the ancient lake, 3 kilometers (nearly 2 miles) from the Tyrrhenian Sea.





PRELIUS 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.

CASTELPRILE MAREMMA TOSCANA DOC BIANCO RISERVA

Castelprile Bianco represents the best of the Vermentino grown in the Castelprile Estate. Carefully selected grapes of Vermentino are aged in oak barrels on their own lees for more than 10 months. Bottled at the end of the year, when the climate is cooler, the wine is released after 6 months of aging in bottles before being released to the market.

CASTELPRILE MAREMMA TOSCANA DOC ROSSO RISERVA

Castelprile Rosso Riserva represents the best of the Castelprile 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. Bottled at the beginning of the year, when the climate is cooler, the wine slowly ages for at least 12 months in bottle before being released to the market.

PRELIUS 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.





Azienda Agricola
Dal Forno Romano[®]

The Dal Forno family has been making wine since 1983. Established by Romano dal Forno, the winery is now run by his son Marco, with his father Romano always by his side as a guide. Located in Val D'Illassi, the estate has 34 hectares of vineyards, each 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.



Marco Dal Forno | Proprietor



Romano Dal Forno | Proprietor



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 25-30 days in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow. Valpolicella is aged for 24 months in new oak barriques followed by 48 months in bottle before release.

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 70-80 days in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow. Amarone is aged for 24 months in new oak barriques followed by 48 months in bottle before release.

VIGNA SERÈ, PASSITO ROSSO, VENETO IGT

Produced in very limited amounts on very rare occasions - only 6 vintages in the last 40 years -, 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. Produced in very limited amounts on very rare occasions (only 6 vintages in the last 40 years), the Vigna Sere matures in new barrels for 36 months, creating a wine of immense opulence and density. It constitutes the emblem of the land from where it hails. Recioto, the symbol of Verona, is the wine from which this concentration of fruit originates.





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 in 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 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 and Valter 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.

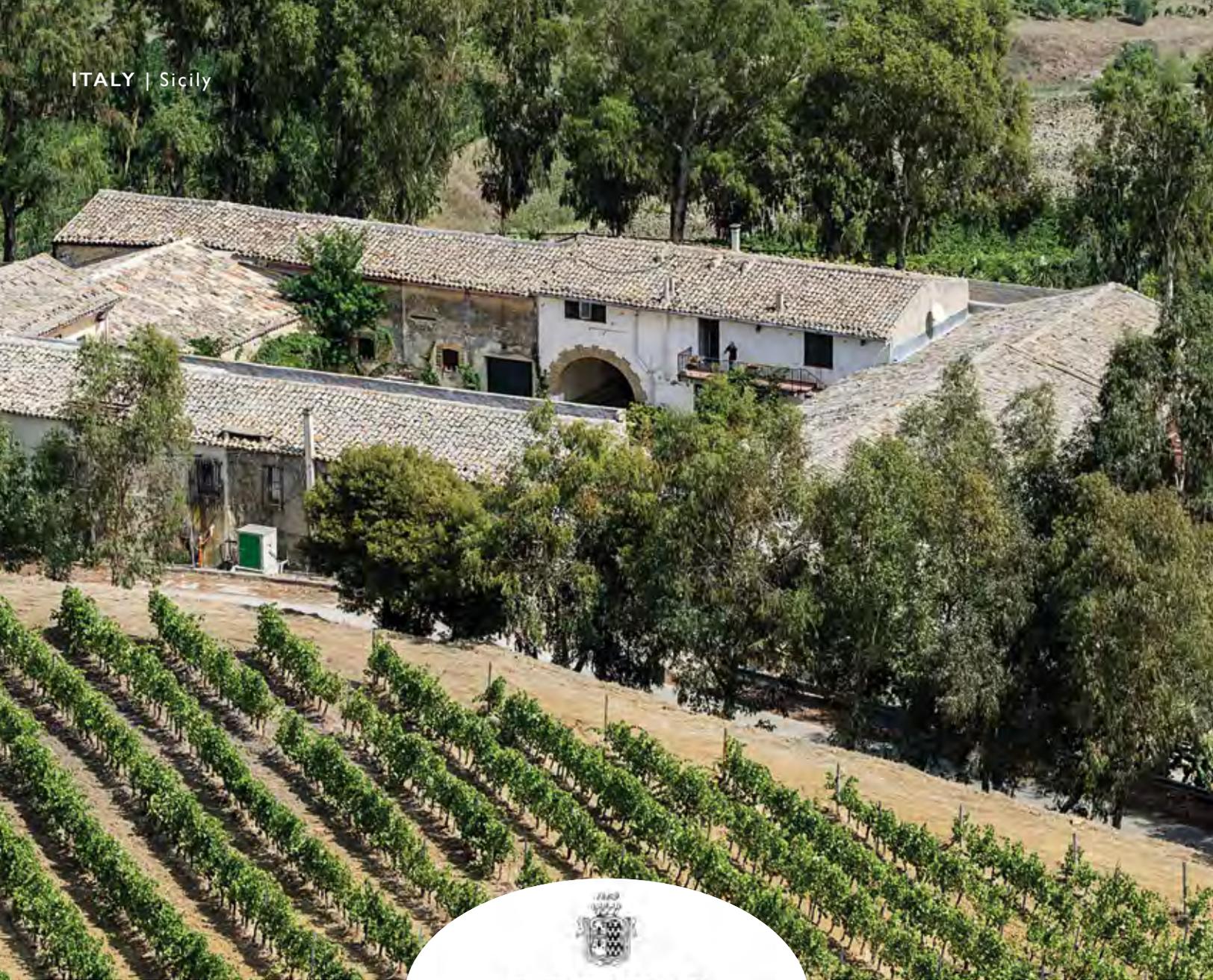
ANAS-CËTTA NASCETTA DI NOVELLO LANGHE DOC

Made of 100% Nascetta, the only white variety indigenous to Langhe. Anas-Cetta is a fantasy name, initially used as the grape was not allowed in the DOC. That changed in 2010, when "Nascetta del Comune di Novello" gained DOC status as sub-appellation of Langhe DOC. This native variety of Novello that dates back to 1877, creates a wine that is complex and crisp with notes of lime, grapefruit and a hint of flint on the nose. 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.

PRE-PHYLLOXERA BARBERA D'ALBA DOC

Coming from a not grafted vineyard located in the western part of the municipality of La Morra, the 2020 Barbera d'Aba Pre-Phylloxera shows a great olfactory complexity, emitting fruity notes of blackberry and cherry, perfectly balanced by aromas of violet, spices and balsamic scents. The taste is taut, enveloping and satisfying, characterized by fine and delicate tannins, excellent freshness, and a long finish. It is a bright and slender Barbera that knows how to express itself with grace and great elegance.





FEUDO
MONTONI

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, this certified organic winery produces many of Italy’s most celebrated 100% indigenous varietals — Perricone, Nerello Mascalese, Catarratto, Grillo, Inzolia and Passito — in addition to the purest expression of Nero d’Avola. Feudo Montoni has garnered widespread acclaim, setting a high bar for Sicilian wines and attracting buyers and collectors from around the world.

CATARRATTO DEL MASSO SICILIA DOC

Masso is the name of the cru from which the grapes hail. The name has its origins in the rocky-sandy stone with high components of iron. This strong mineral structure confers to the wine a particular sapidity and freshness.

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, with an average age of over 120 years, grown at 500 meters above sea level, 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.



Melissa Muller Sireci | Proprietor

Fabio Sireci | Proprietor



Introducing

GAJA

Located in Piedmont in northwestern Italy, the GAJA winery is widely considered to be one of the greatest estates in the world, producing coveted and collectible labels. The story of the GAJA Winery can be traced to a singular, founding purpose: to produce original wines with a sense of place which reflect the tradition and culture of those who made it. This philosophy has inspired five generations of impeccable winemaking. GAJA is a pioneer and guardian of tradition, a legacy that continues to reshape the standard for excellence in the world of winemaking today.

Angelo Gaja was the first to produce single vineyard wines in Piedmont and revolutionized wine making practices in the region, introducing Bordeaux varietals and the use of barriques. GAJA has led Barbaresco to international acclaim and brought about a resurgence of Italian wines more broadly.

Today, the GAJA Winery owns 240 acres of vineyards in the Barbaresco DOCG (Barbaresco and Treiso) and the Barolo DOCG (Serralunga d'Alba and La Morra).



The Gaja Family | Proprietors



HISTORY

The Gaja family settled in Piedmont - northwest Italy - in the mid-seventeenth century. Five generations of Gajas have been producing wines in Piedmont's Langhe hills since 1859, the year Giovanni Gaja, a local grape grower, founded the GAJA Winery in Barbaresco.

Giovanni's son, Angelo (grandfather of today's Angelo Gaja), was blessed with ambition and vision. Clotilde Rey, whom he married in 1905, inspired him to establish the tradition to which the Gajas have adhered ever since - total dedication to uncompromising quality.

Angelo and Clotilde's son, Giovanni, continued to follow the high standards his parents had set, producing Barbarescos that were renowned throughout Italy. Thanks to his Barbaresco, the winery's flagship, Gaja wines achieved a leadership position in Italy. Giovanni increased vineyard holdings, acquiring Sorì Tildìn, Costa Russi, Sorì San Lorenzo and Darmagi, allowing the Gaja family to produce wines of the highest quality exclusively from its own vineyards.

Giovanni's son, Angelo, joined the winery in 1961 and combined his respect for the traditions of the Langhe with bold innovations in the vineyards and the cellars. He also introduced GAJA wines to international markets.

Today, Angelo lives in Barbaresco with his wife Lucia and their three children, Gaia, Rossana, and Giovanni who represent the fifth generation.



BARBARESCO DOP

With 14 vineyards situated in the municipality of Barbaresco, this is one of the greatest Italian wines produced by each generation of the Gaja family.

COSTA RUSSI BARBARESCO DOP

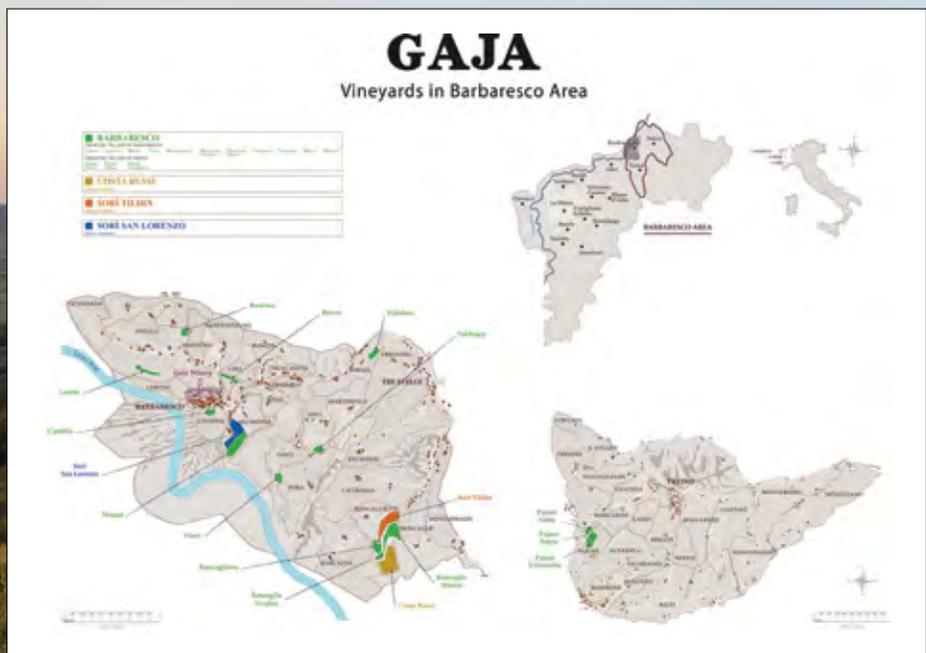
The word Costa indicates the side of a hill, while Russi was the nickname of the old sharecropper who worked in the vineyard. The Costa Russi vineyard is situated in the municipality of Barbaresco, at the foot of a hill where, a little above, there is Sorì Tildin.

SORÌ TILDIN BARBARESCO DOP

In the local dialect, Sorì refers to the hillside facing south, while Tildin was the diminutive of Clotilde (Angelo Gaja's grandmother). The Sorì Tildin vineyard is situated in the municipality of Barbaresco, on top of a hill where, a little below, there is Costa Russi.

SORÌ SAN LORENZO BARBARESCO DOP

In the local dialect, Sorì refers to the hillside facing south, while San Lorenzo is the patron saint protecting Alba's Cathedral, as the vineyard was church property until 1964 when it was purchased by the Gaja family. The Sorì San Lorenzo vineyard is situated in the municipality of Barbaresco, a few steps from the old town center.





DAGROMIS BAROLO DOP

The power of Serralunga and the elegance of La Morra inspire this captivating Barolo. Barolo Dagromis is a blend of vineyards with different exposures (south-west, west, east and south-east); different soils (compact and fresh but also sandier and softer) and different age (vines planted from the 1960s to the early 2000s.)

CONTEISA BAROLO DOP

The Piedmontese word Conteisa recalls the dispute which lasted for over 100 years between the two municipalities of La Morra and Barolo for the possession of the Cerequio area. The dispute was finally settled with the agreement signed in 1275, which can be found in La Morra municipal archives. The Conteisa vineyard is situated in Cerequio, in the municipality of La Morra.

SPERSS BAROLO DOP

In 1988 the Gaja family purchased twelve hectares of vineyard in one of the best positions in Serralunga. The land was named "Sperss," a Piedmontese dialect word meaning nostalgia, that of Giovanni Gaja (Angelo's father) for the childhood memories linked with Serralunga. The Sperss vineyard is located in the Marenca-Rivette sub-area, in the municipality of Serralunga.





CA' MARCANDA

Ca'Marcanda, GAJA's estate in Bolgheri (Alta Maremma), was born in 1996 propelled by Angelo Gaja's ambition to challenge himself with Cabernet Sauvignon, Cabernet Franc and Merlot.



Rossana, Giovanni and Gaia Gaja, | Proprietors

The search for the best terroir was possible thanks to the latest land zoning maps which identified the specific vine-growing suitability of clayey-calcareous soils at the foot of the Metalliferous Hills. These are firm clayey soils, therefore fresh and suitable for water and mineral preservation, which slow down ripening and result in fresh and acidic wines. Eventually, the only land in that area not planted with vines was identified, and after several meetings with the previous owners, the negotiations successfully closed at the end of 1996. For this reason, the name Ca'Marcanda derives from a Piedmontese dialect expression which can be translated as the "The House of Endless Negotiations." This land was uncultivated and used for livestock and fruit growing; this was a unique opportunity to entirely design a winery on an untouched land, which started with the selection from the soil, to the different varieties and ultimately the cellar structure.

GAJA's ambition is to produce wines reflecting the characteristics of Bolgheri: balanced by a middle structure, moderate alcohol and a vibrant expression of freshness.





VISTAMARE TOSCANA IGP

Vistamare (sea view) recalls the sense of cheerfulness typical of the sunny days on the Italian coast. It is a name ironically borrowed from the real estate world, where the sea view is mentioned as the added value for excellence, the ultimate in luxury. A blend of Vermentino, Viognier and Fiano. Lying on a sweet hillside overlooking the Tyrrhenian coast, the Vistamare vineyards benefit from the great luminosity and the heady marine breeze.

PROMIS TOSCANA IGP

The name reminds of the Italian word promessa, that means promise. A promise, exactly as an up-and-comer that, with its young and bold character, brings along a fresh breeze of liveliness and zest. A blend of Merlot, Syrah and Sangiovese. Vineyards are mainly from the Castagneto Carducci area, planted on dark soils rich in clay and loam.

MAGARI BOLGHERI DOP

Magari is an Italian expression having different meanings “If only it was true...!”, “Maybe...”. It carries a sort of irony which leads people to smile, without revealing the great commitment and determination associated with the Ca'Marcanda project. A blend of Cabernet Franc, Cabernet Sauvignon and Petit Verdot. Vineyards are in Bolgheri, both on dark soil rich in lime and clay, and white soil full of limestone, clay and stones.

CAMARCANDA BOLGHERI DOP

The name Ca'Marcanda derives from a Piedmontese dialect expression which can be translated as the “house of endless negotiations” and refers to the several meetings between the previous land owners and Angelo Gaja — a very long negotiation finally concluded in 1996 with the land purchase. A blend of Cabernet Sauvignon and Cabernet Franc. Vineyards are planted on white soil rich in limestone, firm clay and stones.



IDDA

IDDA is a joint venture between Angelo Gaja and Alberto Graci on Mount Etna that started in 2016. The Graci family is a prominent winemaker in the region.

The vineyards are located on the southern slope of the volcano, with a wide range of altitudes, exposures and soil types. Today, the winery owns 50 acres of vineyards at 2,000-2,600 ft a.s.l, in the villages of Belpasso and Biancavilla.

The new winery will be built in Belpasso, ready to welcome its first harvest in 2022. Until then, the wines will continue to be made in Alberto Graci's facility in Passopisciaro in the north slope.

“IDDA” means “she” in the Sicilian dialect, which is the term local residents use to refer to the Etna volcano. The wines' labels are evocative of multiple aspects of the local terrain such as the colors of the lava and of the sea, the tridimensional altitude of the mountain and the terraces of the vineyards. The spiral is an ancient symbol that captures cyclic continuity, expansion and development.



Giovanni Gaja, Gaia Gaja, Rossana Gaja,
Alberto Graci and Elena Graci | Proprietors



Alberto Graci and Angelo Gaja | Proprietors



BIANCO SICILIA DOP

100% Carricante from vineyards in Biancavilla on the south-west slope of the Etna volcano at 2,296-2,624 ft a.s.l. Fermentation for about 3 weeks and one year aging partly in 10 hl oak barrels and partly in stainless steel.

ETNA ROSSO DOP

A Nerello Mascalese and Nerello Cappuccio blend from vineyards in Biancavilla on south-west slope of the Etna volcano at 2,296-2,624 ft a.s.l. Fermentation and maceration for around three weeks, partially in oak and in concrete vats. Followed by 24 months of ageing in oak and concrete.





The Gaja Family | Proprietors

PIEVE SANTA RESTITUTA®



Pieve Santa Restituta is GAJA's estate in Montalcino, purchased in 1994. It is the family's first expansion outside the Barbaresco and Barolo areas since its establishment in 1859. The estate spans 40 hectares, 27 of which are under vines. Located in a particularly privileged position, facing south and south-west, the estate has an altitude ranging from 320 to 350 meters above sea level. The hills, of the Eocene age and facing the sea, are characterized by an extremely windy, dry and bright microclimate, preventing damp stagnation and allowing full grape ripening.

Since 1994 several redevelopment works have been carried out in the vineyards to transform the vine growing methods in line with GAJA's winemaking philosophy.

The name of the winery derives from the ancient Pieve (church) situated in the middle of the estate, whose foundations date back to the 4th century AD. The labels chosen for the wines pay tribute to the Pieve and recall the typical colors of the Gaja family, i.e. black and white.

Wine has been made here since the 12th century. Pieve Santa Restituta produces three Brunello di Montalcino wines: Rennina, Sugarille and Brunello di Montalcino.

RENNINA BRUNELLO DI MONTALCINO DOP

This name originates etymologically from the Latin word "Remnius" and the Etruscan word "Remne" indicating the name given to the parish-owned land, as mentioned in a document dating back to 715 A.D. Three non-adjacent vineyards surrounding the parish church, on a land called "Rennina" in ancient times.

SUGARILLE BRUNELLO DI MONTALCINO DOP

"Sugarille" is the name given to the parish estate, as results from the inventory drawn up in 1547 by Giovanni Sampieri. Sugarille is the name both of the vineyard and the wine.

BRUNELLO DI MONTALCINO DOP

This exceptional Brunello is produced with grapes from each of the three vineyards of the Pieve Santa Restituta estate.



Jeio

PROSECCO

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.



Gianluca Bisol | President



PROSECCO DOC BRUT

Only the best Glera grapes are selected from Bisol's 35 plots in Valdobbiadene to make the highly aromatic Jeio Brut.

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.

PROSECCO ROSÉ DOC BRUT

Jeio Prosecco Rosé DOC is set apart from others in the emerging category by its quality and care, in the same way as Bisol1542's other wines.





©GIANLUCA CANELLO



Elisa Dilavanzo
Winemaker and Partner

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 emerging leaders of top quality wine production – Maeli. The winery is directed by female winemaker, Elisa Dilavanzo, who has drawn inspiration through a collaboration with Gianluca and Desiderio Bisol. Elisa has sought out new expressions in the grape variety Moscato Giallo, which continues to prove it 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 terroir with this ancient varietal. The vineyards, some only reachable by foot, are naturally remote and far from sources of pollution, giving the opportunity for the vineyards to be farmed organically, and since the 2020 vintage, all wines are certified organic.

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. The flagship of Maeli's production, its sweetness is balanced by minerality and saline notes that makes it versatile. Not only a dessert wine, but also a pleasant aperitif. The lees aging during initial fermentation and later in the bottle gives finesse to the perlage and distinguishes it for its great elegance.

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 also fashioned after the shape of a volcano, reminiscent of its volcanic origins. A dry wine comprised of 100% estate grown Moscato Giallo (Yellow Muscat). Complex and centered on scents of yellow flowers, aromatic herbs and balsamic that develop with long aging in the bottle. In the mouth it is minerally and very savory, with flavors that can be traced back to its origins in the Euganean Hills.

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%, Carmenere. 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 harvest 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.





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 with 25 acres in Monteverdi Marittimo and 12 acres in DOC Bolgheri.

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.



(L.) Ambrogio Cremona Ratti | Proprietor;
(R.) Elena Pozzolini | Winemaker



SCIPIO, TOSCANA IGT

Scipio (skeep-e-oh) was a famous Roman military general and statesman who defeated Hannibal at the final battle of the Second Punic War in 202 BC.

NOI4, BOLGHERI DOC

NOI4 represents the four members of the Ratti family and is featured on a sign 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 grown on Italian soil, this powerful blend is comprised of 34% Malbec, 33% Merlot and 33% Cabernet Sauvignon. These varietals come together perfectly in this stimulating, complex and structured wine, expressing the complex and rich terroir with spicy and red-fruit aromas. Freshness, structure, persistence — this is a wine that interprets and reflects the distinct season and terroir, intensified by 18 months in French oak.



VAL DI SUGA

The history of Val di Suga began in 1969, as a farm. The land, situated in the northern area of Montalcino, was initially utilized for production of cattle and livestock feed. Over the years it was gradually converted to vineyards until Val di Suga began producing wine in 1982. The first vintage to be sold was the “Val di Suga Brunello Riserva 1977.”

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.



Andrea Lonardi | General Manager



BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

Poggio al Granchio is on the South East side of Montalcino and expresses the nature of galestro shales soils. Due to the soil, the wine shows lower pH and higher acidity with thick and firm tannins. It is the muscular expression of Brunello di Montalcino with the most age worthy character. On the nose it shows a combination of red and black fruits complemented by lifted leafy notes and a gamey character. The palate is bold and full of energy.

BRUNELLO DI MONTALCINO DOCG VIGNA DEL LAGO

Vigna del Lago, on the north side of Montalcino, expresses the essence of the lighter and more feminine style of Brunello di Montalcino from continental weather and predominantly clay soils. The 2016 vintage shows pale ruby color with fresh orange and “chinotto amaro” notes complemented by hints of dry flowers. The palate is slender and nervy with silky tannins and a long-lasting finish.

BRUNELLO DI MONTALCINO DOCG

A true Brunello “cuvée” made with Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic zones. This Brunello di Montalcino has a classic style, full of blood orange character. The palate is very refined with silky and fully integrated tannins. The pale ruby color shows the vibrancy and energy of our Brunello, always more focused on elegance rather than richness and power.



VENISSA

Venissa is the perfect example of a "walled vineyard" as it is surrounded entirely by medieval walls and the Venetian Lagoon that plays such an intricate part to this story. 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.

The story of Venissa is a story of resilience. Both resilience of the Bisol family in recovering part of the lagoon's biodiversity by returning its native grape variety, the Dorona, and resilience of this variety in finding a perfect symbiosis with this extraordinary environment. The vineyard of Dorona on Mazzorbo island gives life to Bianco Venissa, a wine as unique as it is a quintessential expression of Native Venice. Its production goes hand in hand with that of Rosso Venissa on Santa Cristina island – a place where viticulture becomes heroic, ingenious, and casts a light on Venissa's efforts towards protecting and conserving the fragile ecosystem of the lagoon.



Matteo Bisol | Estate Director



©MATTIA MIONETTO

BIANCO, VENETO IGT

Bianco is the true representation of Venissa and its terroir. Made 100% from the Dorona grape, creating a distinct wine with notes of salinity, unique to the Venetian Lagoon. A long, almost extreme maceration brings incredible structure and longevity to the wine. There is only one hectare of Dorona di Venezia in the world, and only 3,500 bottles are produced each year. Each label is custom made from real gold leaf, differing in shape each and every vintage, and hand applied, then re-fired in the ovens on the island of Murano.

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 on the famous island of Murano.

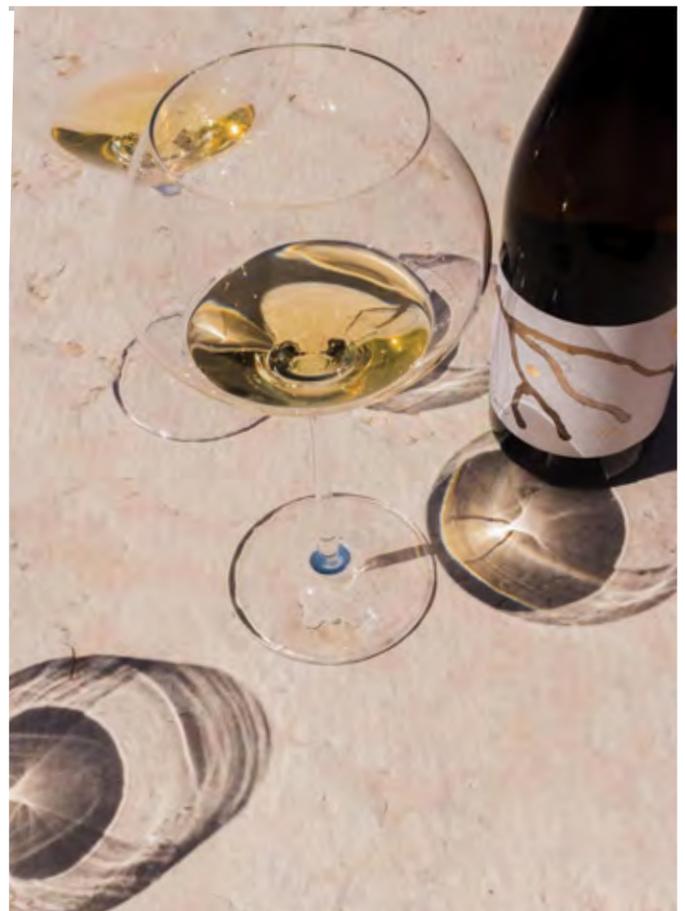
The Rosso is comprised of 82% Merlot and 18% Cabernet Sauvignon grown on the Venetian island of Santa Cristina. The wine is an intense red color with shades tending towards violet, and with fruity flavors of black fruit, such as blackberry and blueberry, and more complex expressions of vanilla and tobacco.



VENUSA BIANCO, VENETO IGT

From indigenous variety Dorona di Venezia grapes grown on the Island of Mazzorbo, Bianco Venusa represents a second version of Venissa Bianco: freshness and drinkability with a focus on the venetian's lagoon terroir.

Venusa Bianco was born in 2017 from a different selection of the grapes grown within the Venissa estate. It stands out for its drinkability, with notes ranging from wild flowers to quince, and with a pleasant sapidity that doesn't compromise its unique personality and rarity.



NEW ZEALAND



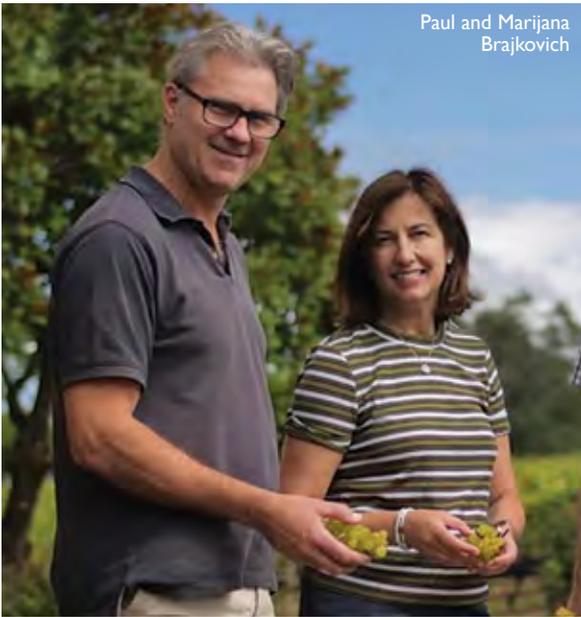


FRENZY

Capturing the spirit of New Zealand, Frenzy is crisp, refreshing, vibrant and aromatic with hints of peach, grapefruit, lime, passionfruit and fresh cut grass. The wine is sourced from a carefully made blend of the best wines from selected vineyards, which are all ideally suited to the Sauvignon Blanc varietal. Winemaking is completed at cool temperatures to ensure purity of fruit and that the essence of the region's terroir is expressed in the most genuine style. New Zealand produces what many wine critics consider the world's best Sauvignon Blanc, so drink up the Frenzy.

NEW ZEALAND SAUVIGNON BLANC

Frenzy Sauvignon Blanc represents the quintessential interpretation of New Zealand winemaking. Minimal intervention takes place during production, with temperatures kept low to retain the appealing aromatics of New Zealand Sauvignon Blanc. The result is a palate that is vibrant with zingy tropical fruit, fresh cut herbs and balanced with a long, crisp mineral finish. Pairs wonderfully with a bounty of seafood such as muscles, baked sole and crayfish and also delightful with salads.



Paul and Marijana
Brajkovich



Melba Brajkovich



Michael and Milan
Brajkovich

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. Additionally, Melba Brajkovich was made a Member of the New Zealand Order of Merit in the 2014 Queen's Birthday Honours for services to the wine industry and the community. The winery has gone on to become the globally recognized benchmark for Chardonnay produced outside of Burgundy.

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. The 35 acres of vines were planted between 1989-2016.

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 30 acres of vines vary in age between 6-32 years and represent a mix of different clones. The wine is 100% barrel fermented. This is a quality Chardonnay wine of style and pedigree that is delicious now but has the capability of aging well into the future.

CHARDONNAY, MATÉ'S VINEYARD, KUMEU

In 1990, Maté Brajkovich reworked the land and planted a new Chardonnay vineyard on the site of the original vineyard that he and his family purchased in March 1944. The first grapes from the new 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. In total, 6 acres of vines were planted to the Mendoza clone on clay loam soils. Maté's Vineyard Chardonnay is 100% barrel fermented.





In 1984 James and Annie Milton established The Milton Vineyard on the banks of the Te Arai River, on the East Coast of the North Island of New Zealand in the wine appellation of Gisborne. It is here in 1871 that early settlers first planted grapevines. Milton is New Zealand's first organic and biodynamic wine estate, certified by Bio-Gro and Demeter, respectively.

“I believe the terroir gives the wine the flavours and character. We do not disguise nor dress up the unique character with outside influences or winemaking manipulations. To myself, therefore, the soil and climate play the major role in our wines. We are merely the caretakers of the fruits of our labours. Our wines give an expression of the natural flavours found in the grapes harvested from our vineyards.” — James Milton





James and Annie Millton | Proprietors

CHENIN BLANC, TE ARAI VINEYARD, GISBORNE

The Te Arai vineyard is located 4 km from the sea. Silt soils lend fragrance while the occasional incidence of botrytis, generated by the autumnal mists from the Te Arai stream, provide complex texture, body and a touch of sweetness. Hand harvesting takes place over four passes through the vineyard. Fermentation and maturation occur in demi-muids (large 600-litre oak barrels) and stainless steel tanks. The finished wine offers inviting aromas of lime zest and fragrant gardenias, with flavors of fine wool, honey and quince providing a tingling aftertaste. The wine is taut with vibrant wonder, and will continue to mature beautifully at least 10 years from the date of release.

CHARDONNAY, OPOU VINEYARD, GISBORNE

The Opoú Vineyard is one of the estate's oldest plots and is planted to a mixture of Chardonnay clones. Soils are complex clay loam over river derived silts, providing a style with intense aroma and texture. Handpicked grapes are gently pressed then transferred into small French oak barrels (typically 10% new) where they patiently await native yeast fermentation.

Select barrels undergo secondary fermentation to soften the palate and accentuate texture. After 12-months of aging, the wine is then artfully blended and laid to rest in stainless steel until release. Floral aromas of orange and white blossoms together with honeyed notes and nutty acorn lead into a clean yet soft body. Flavors of hazelnut and oatmeal provide mouth filling complexity, which finish with rounded texture and a cleansing acidity.

PINOT NOIR, LA COTE, GISBORNE

La Cote is a derived from a section of the Clos de Ste Anne Vineyard, situated on steep north-east facing slopes in the foothills of Poverty Bay. Soils are comprised of dense clay over sandstone surrounded by manuka scrubs, providing fruit in small-to-petite bunches. Grapes are harvested by hand, chilled, sorted and de-stemmed then placed uncrushed into small wooden vats for prolonged natural fermentation. Pressing takes place after one lunar phase and the wine is transferred back into barrel to rest. The finished wine is bright fruited with an expressive nose of dark cherry, juniper berry and an intriguing hint of fennel and manuka flower. There is a savory element with firm tannins and ripe fruit that finish with a lively mineral edge. Unfined. Unfiltered.





Te MATA

ESTATE 1896

Established in 1896, Te Mata Estate remains family owned, producing internationally recognized wines exclusively from its Hawke's Bay vineyards, located on New Zealand's North Island. For over 125 years, the winery has specialized in the production of high-quality wines of classical style and has been described as "New Zealand's greatest winery" by Robert Parker's Wine Advocate.

Te Mata has long remained in the hands of devoted families, and since 1974 has been owned and managed by the Buck family, now in their 2nd generation of stewardship. All Te Mata wines are produced from estate grown fruit and all production, maturation and bottling is done on site. These estate wines represent the best qualities of their variety, vintage and vineyard.



The Buck Family | Proprietors



ESTATE SAUVIGNON BLANC

This Estate Sauvignon Blanc is sourced exclusively from the Te Mata Estate vineyards in the Bridge Pa Triangle and Havelock Hills sub-regions of Hawke's Bay. The regions warm climate and free draining soils produce Sauvignon Blanc of ripe fruit character with bright, yet balanced acidity. At the winery, the fruit undergoes gentle pressing and cold soaking before fermentation in stainless steel tanks. The estate's focus on fruit quality and minimal intervention winemaking delivers delightfully aromatic wines. This Sauvignon Blanc displays appealing tropical aromas of guava, pineapple, and stone fruit with accents of sea-salt and exotic citrus notes of grapefruit, key lime, and passionfruit. A wine with appealing dimension, for the true Sauvignon Blanc lover.

ESTATE GAMAY NOIR

This single vineyard wine is a pristine expression of Gamay Noir. A portion of the harvest from the 25-year-old Gamay vines undergo Carbonic maceration, adding immediate intrigue with fruit and floral appeal. The remainder receives a traditional, warm fermentation, which is then matured for nine weeks in French oak barrels prior to blending and bottling. Bursting with raspberry, Turkish delight, blueberry and strawberry notes, the Gamay Noir is balanced by subtle smokey notes, liquorice, sandalwood, and cinnamon. A subtle edge of elegant acidity persists through the length of the wine, providing a captivating energy and freshness. Silky, sophisticated, and simply stunning.

COLERAINE

This iconic blend of Cabernet Sauvignon, Merlot and a touch of Cabernet Franc has paved the way for Te Mata Estate. First produced in 1982, this wine has been internationally recognized as New Zealand's most famous red wine. Always derived from distinct plots in the Havelock Hills vineyard, an area that has been under vine for over 130 years and home to the oldest grape growing sites in New Zealand. Following a traditional warm fermentation and extended skin maceration, the wine is aged predominately in new French oak. Symphonic in its harmony and presence, the wine's aromatics are immediately graced with notes of cassis, fresh roses, dark chocolate, espresso, and cedar. Beneath these flavors, a precise, profound tannin structure resonates. Powerful, deep, graceful, and complex. A gloriously seductive ensemble that is celebratory of all that fine New Zealand wine can be, with potential to cellar beautifully over the next 20+ years.



Marta Casanova | Winemaker



The Douro region has a history of winemaking for over two-thousand years and is recognized as the first country to launch its international wine trade in 1465 with a shipment to the United Kingdom. With such a rich legacy, it is no surprise that Douro was also one of the first global wine regions to officially classify its vineyards, doing so in 1756.

The first recorded plantings in Quinta da Côrte date back to 1814. The property was long owned by a local farmer until 1927, when the Pacheco e Irmãos family took over the vineyards. At this time, the grapes were sold to the major families of the region: Delaforce, Taylor, Ramos Pinto and Croft. Grapes were often crafted by these families into single-vineyard, small production, vintage Port.

In 2013, during his travels to the region, French producer Philippe Austruy fell in love with the estate and decided to invest, renovating the historic vineyard and winemaking facilities. Upholding a strong commitment to the highest quality wine, the Austruy family hired Marta Casanova as their winemaker and master of Porto, and decided to bottle a boutique collection of wines from the estate.

Located in the central region of the Douro, Cima Corgo, Quinta da Côrte encompasses 25 hectares of Classified A vineyards up to 110 years in age. The family produces primarily native varietals including Touriga Nacional, Touriga Franca, Tinta Roriz, and Tinta Barroca. Planted mainly on schist soils, the small production vines yield wines of elegant structure with superb volume and complexity. Like most Quintas of the region, Quinta da Côrte produces one white wine and two dry red wines, along with an exclusive late bottled vintage and a selection of premium tawny wines. In the very best of years, the family produces a masterfully crafted vintage port.

GRAN RESERVA

Gran Reserva is a perfect symphony of matured vines, polished growing techniques and respect for 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 a 3-week maceration, the juices undergo malolactic fermentation. 24-month aging in 500-litre French oak casks lends volume and opulence to this red wine. Intended to age gracefully for up to 10 years.

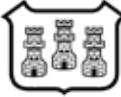
TAWNY 20 YEARS

This tawny is made of a blend of vintages with an average of 20 years of aging in 600 liter casks known as "pipas" and crafted with the varieties: Tinta Barroca, Tinta Roriz, Rufete and Tinta Amarela, as well as a blend of indigenous grape varieties from the Douro region. This 20 Year Tawny is crafted from small yielding vines averaging 100+ years of age. All fruit is hand harvested into small 15 kg boxes. Vinification also holds true to local tradition with foot treading in granite vats (lagares) to extract primary aromas with great precision. Fermentation also takes place in the granite lagares until alcohol levels reach the intended abv, at which point, eau-de-vie (77% alcohol) is added to stop the fermentation. Aging occurs in 600 liter "pipas." The resulting wine is gold in color with mahogany glints. This luxurious tawny appeals with seductive aromas of licorice, 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 years to come.

VINTAGE PORT

Quinta da Côte produce their noteworthy Vintage Port in very limited quantities, from only their oldest vines and only in officially declared 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 alcohol level is reached, then eau-de-vie (77% alc.) is added to stop the fermentation. The wine is then aged for 24 months in casks, bottled and released after a further 2 years of aging. Rich red in color with India 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. 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.



FAMILIA
TORRES
Desde  *1870*

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, more than 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, fifth generation, is at the helm and upholds the family values of respect for land and tradition, excellence, and a firm belief in innovation. The family focuses on wines from high altitude vineyards, historical estates, and the recovery of ancient varieties.

Familia Torres is committed not only to outstanding quality and a respect for history, but to demonstrating leadership in environmental sustainability and social responsibility. Since 2008, the winery has been actively engaged in addressing the climate emergency, implementing mitigation measures to reduce carbon emissions and practicing regenerative agriculture to improve soil biodiversity.

In 2019, Familia Torres co-founded International Wineries for Climate Action (IWCA) with California's Jackson Family Wines to galvanize the global wine industry to reduce greenhouse gas emissions and mitigate climate impacts in vineyard and winery operations. IWCA winery members are working to become Climate Positive by 2050 and are united by a commitment to standardized greenhouse gas emissions reporting and shared best practices for mitigating their collective carbon footprint. For Familia Torres, wine is an essential part of community, environment, tradition, and, above all, a celebration of life.





Mas La Plana, DO Penedès

PURGATORI, DO COSTERS DEL SEGRE

Purgatori is the first Familia Torres single vineyard wine from the Costers del Segre appellation. As far back as 1770, the monks of the Montserrat Abbey carried out their penance at what is today's Purgatori Estate, an area known for its extreme climate and harsh conditions. The Monks' task: working the land to provide food for the diocese. Their legacy: discovering a new terroir and a superlative wine. The legend: enormous barrels vanishing mysteriously. Some said it was the angels taking them to heaven, a story that inspires the intricate label. The 50 hectares of estate vineyards are located on slopes which climb up to 550 meters. The extreme continental climate favors a slow ripening of the grapes which leads to a wine with incredible aromatic intensity and flavor.

MAS DE LA ROSA, DOQ PRIORAT

Mas de la Rosa originates from the Familia Torres owned vineyard in Porrera. This incomparable Priorat enclave is home to Garnacha Tinta and Cariñena vines that are over 80 years old. Reaching almost 500 meters (1,640 feet) at its highest point, the vineyard is only accessible by a narrow, winding, unpaved road. Vines dive deep into the llicorella soils of these steep, rocky slopes in search for water, which is scarce in the region. Spending 18 months in 1500-litre new French oak foudres, the selection of the most prized fruit from this truly remarkable vineyard casts inspiration for this iconic and limited bottling.

MILMANDA, DO CONCA DE BARBERÀ

Milmanda was historically part of a route of medieval castles that sheltered Christians during the period of the Reconquista. The Torres Family acquired ownership of the land in 1979 and restored the 12th century castle to its historical glory. Chardonnay vines were planted in 1980 surrounding the castle to produce this expressive single vineyard wine, which represents one of the oldest vineyards of Chardonnay in Spain. The wine is fermented and aged in oak barrels.

MAS LA PLANA, DO PENEDÈS

This wine first rose to prominence in 1979 when it was included in the Gault-Milau Wine Olympics — also known in USA as "the judgment of Paris" — a prestigious blind tasting in Paris, where it was poured alongside the world's most respected wines, including Château Latour. Mas La Plana placed first among the distinguished competition, putting the wine and the Penedes region on the map for benchmark quality. The most pristine bunches of old-vine Cabernet Sauvignon from Familia Torres' home estate are hand selected to craft this complex wine, the most prestigious red in the Familia Torres portfolio.

P R O P I E D A D

FAMILIA  **TORRES**

Familia Torres began its legacy in Catalonia, the region it has inhabited for centuries. In recent decades, the Torres family has expanded its presence to occupy vineyards and wineries in the distinguished Spanish regions of Rioja, Ribera del Duero, Rueda and Rías Baixas. This evolution has paved the way for the Familia Torres Properties collection. These wines showcase unique vineyard sites among Spain's most recognized wine regions, while staying true to the Familia Torres values of respect for the land, tradition, and innovation.

PAZO DAS BRUXAS, DO RÍAS BAIXAS

“Pazo das Bruxas” is produced in DO Rías Baixas, the original birthplace of Albariño. It is crafted predominately with grapes from the historic coastline of Val do Salnés, blended with grapes from O’Rosal. The combination of fruit from temperate O’Rosal vineyards with cooler parcels from Val do 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. This 100% Albariño is brilliant yellow with a soft green edge, and 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, DO RIBERA DEL DUERO

Celeste Crianza was the first Spanish wine produced by the Torres family outside of Catalonia. The vines are up to 60 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 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 higher use of French oak adds complexity and accentuates the rich black berry fruit characteristic of the variety in the region. 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 long on the finish.

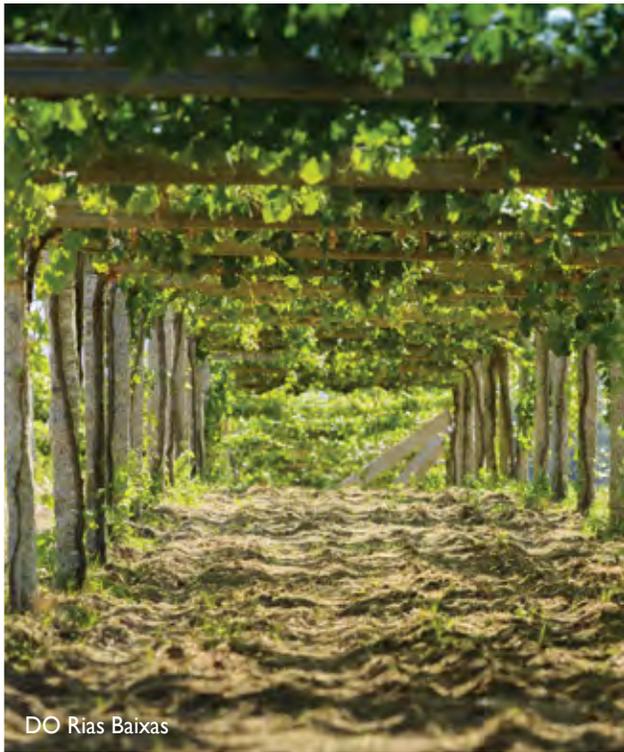
ALTOS IBÉRICOS RESERVA, DOCA RIOJA

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. The vines —between 40 and 60 years old— are some of the oldest in Rioja, providing low yields with 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 100% Tempranillo to shine through in all its beauty.





DO Ribera del Duero



DO Rias Baixas



DOCA Rioja

IMAGES THIS PAGE © JORDI ELIAS



ARISTA

WINERY

From the beginning, the McWilliams' family has firmly believed that the finest examples of Pinot Noir and Chardonnay are produced in small lots. The Arista team works with a very carefully chosen handful of grand-cru level Pinot Noir and Chardonnay vineyards and is uncompromising in its efforts to maximize the full potential of the wines crafted from these special sites. This means working every day in the vineyards to ensure 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 Valleys. They work solely with highly regarded, established vineyards that have a proven track record of quality. Every Arista Pinot Noir and Chardonnay is fermented using only the unique mix of naturally occurring yeast populations that reside in each vineyard and arrive at the winery on the grapes on the day of harvest. The exclusive use of native fermentations allows full expression of the character of each vineyard and vintage in the most pure and transparent manner. The resulting fermentations are gentle, gradual and slow, but delivering 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.

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 the Arista Estate Vineyards 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 our old vine plantings, ideal growing conditions and unique terroir, producing a wine that demonstrates the full potential of the Russian River Valley appellation. The combination of vine age, site and winemaking techniques produce a profound wine that provides great insight into the vintage and appellation each year. The fruit is sourced from Banfield, Ritchie, El Diablo and Arista's Estate Vineyards.

CHARDONNAY, RITCHIE VINEYARD, RUSSIAN RIVER VALLEY

The Ritchie Vineyard boasts legendary status and is widely regarded as one of the most sought after 'grand cru' Chardonnay vineyards in California. Kent Ritchie has owned and farmed his name-sake vineyard since the early 1970's. Located just off River Road at the intersection of Eastside Road and Trenton Road, this uniquely situated vineyard 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 old. The vineyard is planted to the Old Wente Selection on well-drained, sandy Goldridge Soils.

Mark McWilliams | Co-Proprietor





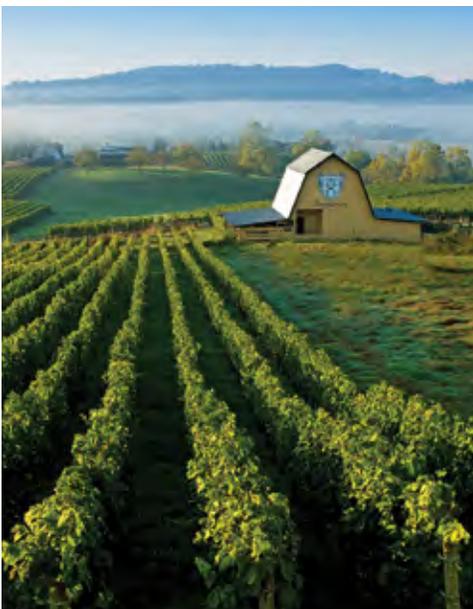
Bergström Wines, a first-generation American family business, is one of the most unique and classically reliable domains in the Willamette Valley. The wines are a vinous road map to the diverse appellations of the region.

This family business traces its roots and inspiration to Dr. John Bergström's Swedish heritage and the love he developed for the Pacific Northwest. John grew up in a small agricultural and logging village in northern Sweden. As a young teenager, he boarded a steamship in Norway and journeyed to Oregon, eager to follow the American dream of creating a life better than the one he knew as a child. His drive and determination led to a successful medical practice. In 1996, the Bergströms purchased 13 acres of land in the Dundee Hills as they sought to create a new business that would become a legacy for their children, and one that would pay tribute to John's agricultural upbringing.

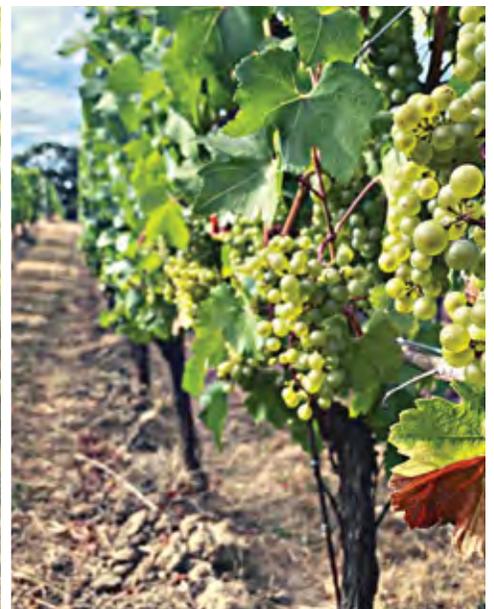
In 1999, John's son, Josh, returned from a postgraduate program in Viticulture and Enology in Beaune to join his father and to establish Bergström Wines. Today, Josh and Caroline, his wife and business partner, are celebrating 25 years as biodynamic growers of monopole estate Pinot Noir and Chardonnay vineyards on the finest appellations within Oregon's Willamette Valley.

Their farming program consists of five monopole, biodynamic estate vineyards spanning 70 acres across three of the Willamette Valley's finest and most exclusive AVA's. Each vine is farmed without the use of harsh fertilizers, insecticides, herbicides or system fungicides. Instead, Josh and his farming team focus on homemade compost, homeopathic herbal and mineral teas, and regenerative agricultural practices that coax maximum expression from the unique terroir.

Bergström Wines' motto is that every one of their bottles is made with 1,000 days of effort. Farming, fermenting and finishing wine takes time, patience and attention to detail. With over 24 years' experience, the dedication to detail and relentless pursuit of quality is evident in every bottle of Bergström Wines.



John and Josh Bergström | Proprietors





CHARDONNAY, OLD STONES, WILLAMETTE VALLEY

A perennial favorite, the Old Stones Chardonnay is a proprietary blend of younger-vine Chardonnay showcasing bright, tensile salinity and Willamette Valley minerality. Taking its name and inspiration from the ancient (up to 65 million-years-old!) marine sedimentary and volcanic bedrocks on which it is farmed, Old Stones is sought after for its purity, mineral expression, and vibrant natural acidity. Old Stones Chardonnay is an effortless pair for seasonal menus or dinner parties.

PINOT NOIR, CUMBERLAND RESERVE, WILLAMETTE VALLEY

The Cumberland Reserve is the winery's longest standing label, first created in 2001. The Cumberland bottling is a blend of the winery's finest Pinot Noir barrels from their Biodynamic farmed estate vineyards in the Dundee Hills, Chehalem Mountains, Ribbon Ridge, and Yamhill Carlton AVA's. The philosophical purpose of this wine is to express the regional identity of the Willamette Valley as expressed by the Bergström winemaking style.

PINOT NOIR, SILICE, CHEHALEM MOUNTAINS

The French word for "Silica," the shiny quartz in sand, Silice has the deepest sandy soils of any of the Bergstrom estate vineyards. This biodynamically farmed, 18-acre vineyard extends over four different rolling sandy hillsides in the Chehalem Mountains AVA and was likely a sand dune 60-million years ago. Silice sees all-day, unrelenting sun exposure, and strong winds that give this Pinot Noir spicy powerful notes of gingerbread, cola and saffras, with a mild savory and pretty floral lift.





Introducing
Composition

Bertrand de Villaine went to college in Oregon and always kept that part of the world in mind, with a dream to one day make wine from these vineyards. He and his wife were thinking about that project when they met Katrina Rank in 2016 at a conference in Bourgogne. The conversation developed quickly on the subject and a year later, the first vintage of Composition was produced from the Willamette Valley and released in a few markets in the US in 2018.

Bertrand and Katrina both knew they wanted vineyards that expressed the unique terroir of Willamette Valley and were sustainably farmed. Their focus is on single-vineyard wines. Pursuing excellence from grape to glass, they're constantly evolving their vision, with conscientious approaches to farming and the pure expression of terroir — the backbone of Composition. Their growers share their sensibility and approach.

Pinot Noir is a synonym for Burgundy for many, but it also beautifully expresses Oregon's specific climate and terroir. And Chardonnay speaks the truth! Bertrand likes to say, "If your Chardonnay is excellent, everything else follows."



Bertrand de Villaine | Co-Director



Composition Team Tasting Session



Katrina Rank | Co-Director

2021 VINTAGE REPORT

2021 started with a reasonably warm spring, and average temperatures were higher than usual during the summer. The conditions were comparable to the 2015 season. The heat dome experienced in the Pacific Northwest did not affect the vines negatively. Towards harvest, we were grateful to share a cooler September that helped to slow down the maturity and harvest fruit at a precise ripeness. Overall, it was an excellent season for the region and vineyards.

PINOT NOIR

Located on the edge of the Ribbon Ridge on the south slope of the Chehalem Mountains AVA. Willakenzie sedimentary soils are present in this section of the AVA. The vineyard sits on a gorgeous ecosystem, including the livestock of birds, sheep, and a trusty collie. Dry-farmed with biodynamic techniques and no synthetic chemicals, the focus is to regenerate the soil, add native plants and allow beneficial species to thrive. Attention to detail in the vineyard is vital for fruit selection and significantly impacts the wine quality. Outstanding Pinot Noir clones were selected and the grapes were harvested on September 9th. The tonnage was split into two tanks; 50% of whole cluster, and 50% de-stemmed.

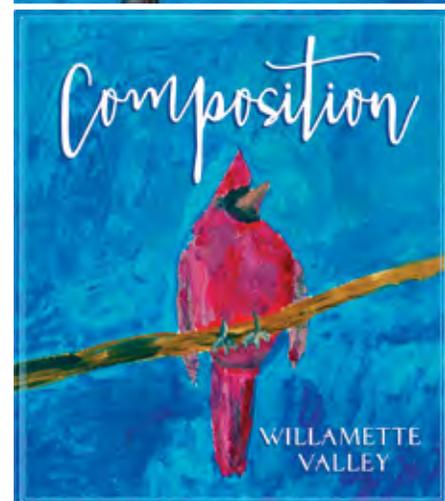
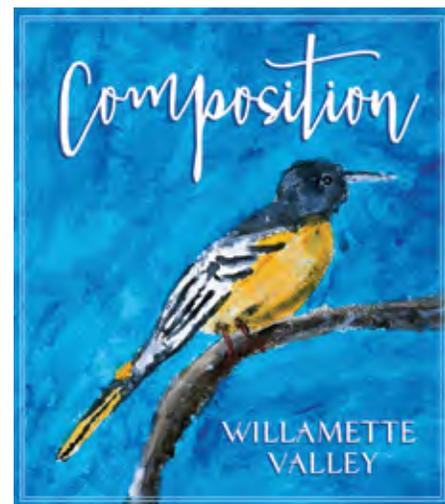
The fermentation started naturally with native yeast, with a light pump over to facilitate a gentle extraction; later in the fermentation, punch downs allowed for the extraction of fine tannins.

The wine team combined the free run and pressed wine, and patiently waited a few weeks to rack the wines into their barrels utilizing 20% new oak Tonnellerie Plantagnêt nuance toast for ten months of aging. The 2021 Composition Pinot Noir was bottled the second week of September 2022.

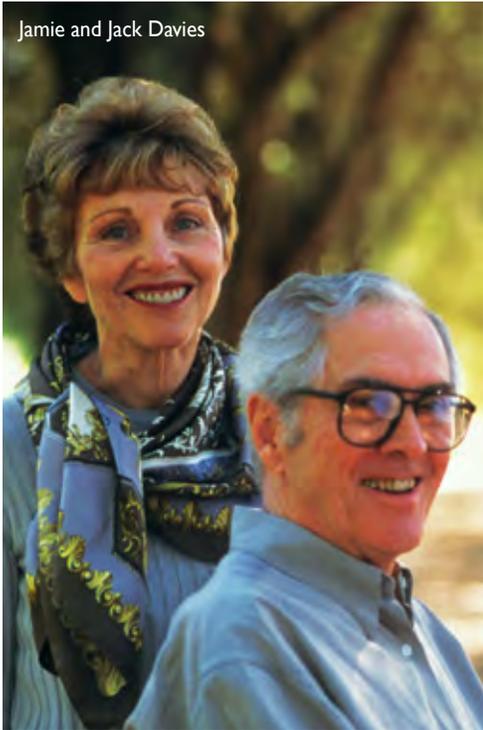
CHARDONNAY

The vineyard sits on a south-facing ridge in the southern Eola-Amity Hills AVA. The terroir features volcanic soils, cooler temperatures, and an ideal elevation range.

The fruit was harvested cold and pressed gently over two hours; the "coeur" or heart of the press and the remainder were separated to be fermented. 40% of new oak was used from carefully selected barrels from a small Burgundian Cooper Tonnellerie Plantagnêt premium light toast. The wine was fermented in barrels for both alcoholic and malolactic, completed naturally with no additives. The wine aged for 10 months in barrels and was then gently transferred to a tank where it stayed until bottling. The 2021 Composition Chardonnay was bottled the first week of September 2022.







Jamie and Jack Davies



Hugh and Monique Davies
Proprietors

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DAVIES

VINEYARDS

After Jack and Jamie Davies revived the historic Schramsberg property in Napa Valley to craft the first world-class, American, traditional method 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 Hugh’s father, 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. In 2012, the Davies family released J. Davies “Jamie,” the finest Cabernet Sauvignon from their estate vineyards and a tribute to Hugh's mother and winery co-founder, Jamie. Hugh and the team continue to innovate and grow the Davies red wine program each year, adding new vineyards and wines.

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

J. Davies Estate Cabernet Sauvignon is the creation of two generations of the Davies family, the product of an intimate knowledge of a place and of a passion to create delicious red wine. 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.



Aubert de Villaine | Co-Proprietor



Larry Hyde | Co-Proprietor

Hyde de Villaine is a family partnership 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 (née 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.

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 each vintage...no exceptions. The team believes that the best and most respectful winemaking is done prior to harvest in the vineyard. They spend countless hours working year-round with the vines to ensure that only the best quality fruit arrives at the winery. The team never aspires to match a style or recipe; they react to the unique aspects of each vintage and block. All wines are unfinned and unfiltered.



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% Old Wente and 40% Calera. Old Wente is identified by its distinctive aromatic profile and its tendency for millerandage, which provides high acidity. The vines range from 28 to 40 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.



Jacob Schram | Founder

SCHRAMSBERG
J. Schram

From the inception of Schramsberg's efforts 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.





J. SCHRAM BLANCS, NORTH COAST

Originally released as our “J. Schram”, with the 2013 vintage this bottling was renamed “J. Schram Blancs” to denote this wine’s Chardonnay-based core. The Chardonnay-focused J. Schram Blancs blend is assembled from the very best base wine lots of the approximately 300 produced each year. At least a quarter of the lots going into the final blend have been barrel-fermented, which contributes to a richer, more luscious character. This special bottling is dedicated to Schramsberg’s founder, Jacob Schram, and has been a great success since its premier 1987 vintage was released in 1992.

J. SCHRAM NOIRS, NORTH COAST

Originally released as our “Reserve”, with the 2013 vintage this bottling was renamed “J. Schram Noirs” to denote this wine’s Pinot Noir-based core. J. Schram Noirs is Schramsberg’s top Pinot Noir-focused brut sparkling wine. Representing 2% of our annual production, this richly flavored and full-bodied sparkler is made from only the finest base-wine lots produced each year. We release this finished sparkling wine nearly nine years after the grapes are harvested, yet this fruitful and dry, toasty and creamy bubbly will age gracefully for decades to come.

J. SCHRAM ROSÉ, 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, Mendocino, Sonoma Coast and Marin.





Introducing



J O N I V E



With the inaugural release of Jonive, the Underwood family are writing the next chapter in their long history in the wine business. The Underwoods are the owners of Young's Holdings, one of America's oldest continuously operated family-owned businesses. Originally established as Young's Market Company in 1888, and expanding over decades to grocery, soda bottling, meat and seafood wholesale, and ultimately alcohol beverage wholesale, Young's Holdings is now in its fifth generation of family leadership with a passion and focus on fine wine. The founding of Jonive marks an exciting development for the family in creating this estate grown wine brand.

Jonive takes its name from the original 1845 California land grant titled "Rancho Cañada de Jonive", from which this organically-farmed estate vineyard was established. In the 1840's Historic General Mariano Vallejo gifted land grants to arriving settlers willing to work and live off their land. Jasper O'Farrell, a pioneering California land surveyor identified the terroir of "Rancho Cañada de Jonive", as a unique and fruitful opportunity due to its fertile watersheds and moderate temperatures with plentiful rainfall yet wonderful natural drainage.

Today, the Jonive property is nestled within the Sebastopol Hills in the coolest area of the Russian River Valley, home to rich and desirable Goldridge soils. First planted to vines in 1998, the property consists of four pristine acres of Chardonnay, comprising two individual clones across two blocks. In 2003, the estate was expanded to comprise an additional 11-acres of Pinot Noir, planted to 6 distinct Pinot clones. Jonive is a true reflection of vine maturity, high quality soil and a world-class microclimate.



ESTATE PINOT NOIR

Mature vines, Goldridge soil, clone variation and organic farming culminate to offer optimal quality fruit. The winery upholds minimal intervention winemaking, celebrating natural yeast, zero additives and natural secondary fermentation. The use of the finest French oak delivers wines of extraordinary depth, complexity, brilliance, and length.

ESTATE CHARDONNAY

Jonive Chardonnay is organically grown and picked at peak balance between acid and sugar. The juice is browned prior to a natural fermentation starting in tank and finishing in barrel where malolactic fermentation is allowed to occur naturally. The wine is 100% French oak aged on the lees for 14 months without racking until just prior to bottling. This Chardonnay is a blend of clone 17 (Robert Young) and clone 95 which increase complexity, depth, brightness and length.





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 1990s 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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Vance Rose | Winemaker

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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 the regions' 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 portfolio of winest 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 and Sonoma Coast. 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 and the Sonoma Coast for Pinot Noir and Chardonnay. 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 showcasing their distinct terroirs.

Winemaker Vance Rose is a vital piece of this project. An industry veteran for nearly 40 years, Vance's background provides 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 element of RouteStock intentionally.

Vance works hand-in-hand with all of our growers during the cultivation season and practices minimal intervention in his winemaking to help the grapes show their true character, using native yeasts, natural malolactic fermentation, 100% barrel aging, and no chemical additions. The intent is to let the grapes and vintage determine what kind of wine they should be – never trying to force the wine into a specific mold, but rather serving 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.

CABERNET SAUVIGNON, NAPA VALLEY

Napa Valley Cabernet is a world-renowned institution, and ours is born from long-term relationships with five top-quality vineyards throughout the region. Hailing from the cooler Yountville and Coombsville regions, 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. 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. With this vintage, we are delighted to add our estate vineyard, located in the Sebastopol Hills, into the mix. Our estate vineyard makes up 40% of the final blend and our other two sources make up the balance. The resulting wine is equal parts celebration and exploration of the best of California Pinot Noir.

CHARDONNAY, SONOMA COAST

Last year, we transitioned our Chardonnay to the Sonoma Coast appellation so we can include our estate vineyard for the first time. Our estate vineyard is in the Sebastopol Hills area of the southwest part of Sonoma Coast and has four acres of 24-year-old Chardonnay vines with two clones (95 and 17/Robert Young). Our vineyard is blended with fruit from one of our dedicated grape growers located to the northwest of our vineyard and they supply us with the Wente clone of Chardonnay.

SAUVIGNON BLANC, NAPA VALLEY

This wine derives from two unique vineyards, one in Rutherford and the other in Carneros. During production, 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 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.





Schramsberg
FOUNDED 1862



Hugh Davies
Proprietor

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% 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.

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 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, Mendocino, 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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in the world.



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