

A WINE & SPIRITS

MO CELLAR SELECTIONS

NATIONAL SALES & MARKETING FIRM



WINE PORTFOLIO US MARKET 2024



Alabama, Alaska, Arizona, Arkansas, California, Colorado, Connecticut, Delaware, Florida
Georgia, Hawaii, Idaho, Illinois, Indiana, Iowa, Kansas, Kentucky, Louisiana, Maine, Maryland
Massachusetts, Michigan, Minnesota, Mississippi, Missouri, Montana, Nebraska, Nevada
New Hampshire, New Jersey, New Mexico, New York, North Carolina, North Dakota, Ohio
Oklahoma, Oregon, Pennsylvania, Rhode Island, South Carolina, South Dakota, Tennessee
Texas, Utah, Vermont, Virginia, Washington, West Virginia, Wisconsin, Wyoming

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MO CELLAR SELECTIONS

NATIONAL SALES & MARKETING FIRM



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Chesebro

ANNOUNCING THE CREATION OF A NEW LABEL





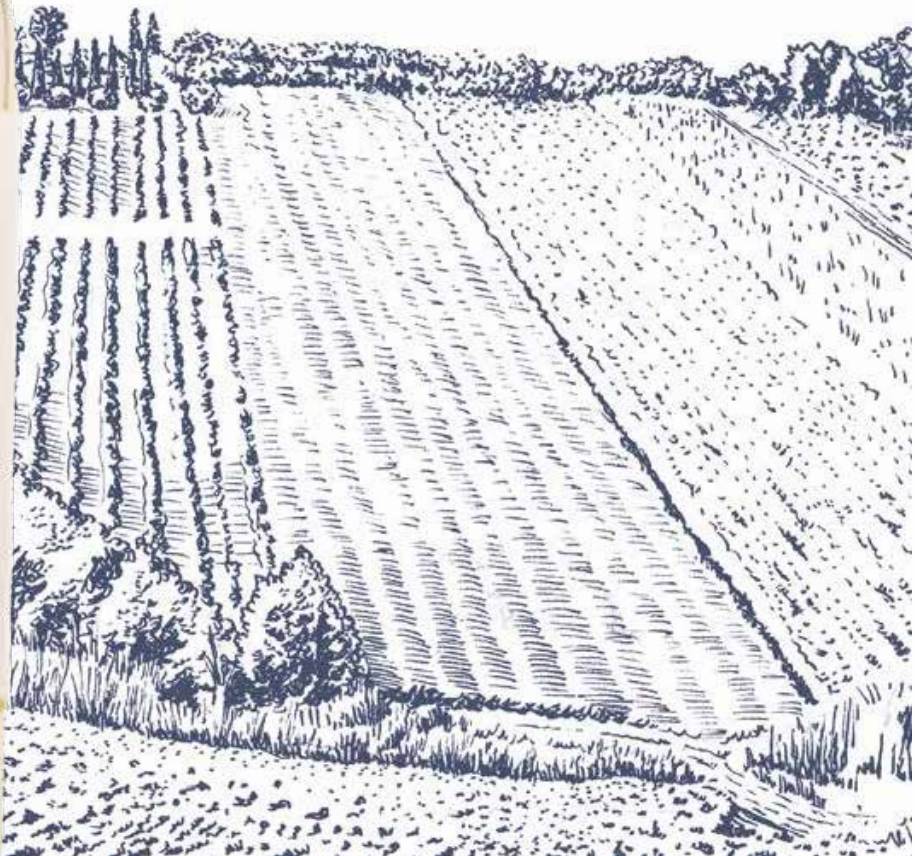
CHÂTEAU
SAINT-ROCH

**A MO CELLAR
SELECTION**



TERRA D'ALIGI®

ZITE: IL PECORINO DEDICA ALLE RAGAZZE



A MO CELLAR SELECTION

Podere Gianni Gagliardo





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UNITED STATES



United States of America



Terra Valentine Winery
Set in Stone
Chesebro Estate Wines



TERRA VALENTINE



TERRA VALENTINE



Winemaker Sam Baxter, has always had a keen focus on the grapes in the vineyard to achieve ideal ripeness and flavor development, leading to a winemaking style marked by minimal intervention. The yield of this approach is evident in our Terra Valentine wines that reflect a sense of place while showing the intensity of mountain grown fruit and balanced elegance.



TERRA
VALENTINE



CABERNET SAUVIGNON SPRING MOUNTAIN DISTRICT

Vineyard

- Properties: Wurtele, Bales Creek, Gantner
- Appellation: Spring Mountain District
- Clonal Selections: 7,4,337,169,341
- Yields: 1.5-2 tons

Growing Season

- The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in much smaller crop in 2015, compared to both average yields and also the three abundant years that preceded it. As a result, winemakers worked hand-in-hand with vineyard crews and also employed new technologies, like optical sorting, to ensure they picked and crushed only the best quality grapes. The harvest was one of the earliest on record in Napa Valley, beginning on July 22 with the picking of grapes for sparkling wine, and concluding for most all vintners and growers in the valley by mid-October. While ongoing drought was of great concern to farmers around California, Napa Valley received 75% of normal rainfall for the water year, bringing far fewer water concerns for Napa Valley's vintners.
- Harvest Date: September 15 and October 5
- Harvest Brix: 25.8

Winemaking

- Hand harvested, picked at night
- Gently de-stemmed and whole berries transferred to stainless steel
- Cold Soaked for 48 Hours
- Inoculated with D254 yeast and fermented for 21 Days on skins
- Free run juice drained from tank, settled for 24 hours, then racked to barrel
- Aged 18 months in French Oak barrels, 66% new
- Coopers—Nadale, Orion and Ermitage
- Composition—88% Cabernet Sauvignon, 8% Cabernet France, 4% Merlot

Tasting Notes

- Dark boysenberry and cassis with plum and mulberry aromas are mingled with bay laurel, cocoa powder, clove and caramel. Bold and forward fruit tannins greet the palate balanced with ripe acidity and richness on the mid-palate that carries to a long and classically styled finish.

Cases Produced

- 975 cases

Terra Valentine
4007 Spring Mountain Road
St. Helena, California 94574
TEL: 707/967-8340



TERRA
VALENTINE



2018 CABERNET SAUVIGNON NAPA VALLEY

Vineyard

- Locations: Spring Mountain District, Atlas Peak, Fountaingrove District
- 100% mountain grown grapes
- Appellation: Napa Valley
- Varietals: Cabernet Sauvignon 89%, Cabernet Franc 3%, Merlot 4%, Malbec 4%

Growing Season

- 2018 was a seamless season of heavenly hangtime and phenomenal phenolic development
- February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for us to allow our fruit to accumulate flavor complexity with gradual increases in sugar levels.
- Harvest Brix: 25.5-27.5

Winemaking

- Hand-harvested, picked at night
- Cold soaked for 48 hours
- Fermented with skins for average of 14 days
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 30% new
- Coopers: Nadalie, Orion, Treuil, Gamba

Tasting Notes

- A distinctive mingling of ripe blueberry, boysenberry, and blackberry fruit aromas are with bright notes of red cherry are layered with cocoa, vanilla and clove leading to cedar with a hint of graphite. Forward and juicy on the palate, the black fruits dominate with notes of black currant and crème de cassis. The bold ripeness of the fruit leads into a rich and textured mid palate where the baking cocoa powder coated tannins turn soft and balanced on the finish.

Cases Produced

- 1800 cases produced



Sauvignon Blanc

Kick Ranch Vineyard

Fountain Grove District, Sonoma County

Vineyard

- Property: Kick Ranch
- Appellation: Fountain Grove District, Sonoma County
- Clonal Selection: 60% Musque Clone, 40% Clone 317
- Site: Steep, rocky west facing slopes
- Yield: 3 tons/acre

Growing Season

- February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume was up 20-30% over average crop quantity.
- Harvest Date: September 14th
- Harvest Brix: 23.5° brix

Winemaking

- Hand-harvested, picked at night
- Whole cluster pressed while still cold from the field
- Musque clone fermented in stainless at 55° to retain delicate esters and 317 clone barrel fermented in French Oak
- Aged *sur lees* for 8 months in French oak with 15% new
- Coopers: Nadalie Perle Blanche French oak
- Un-fined and sterile filtered

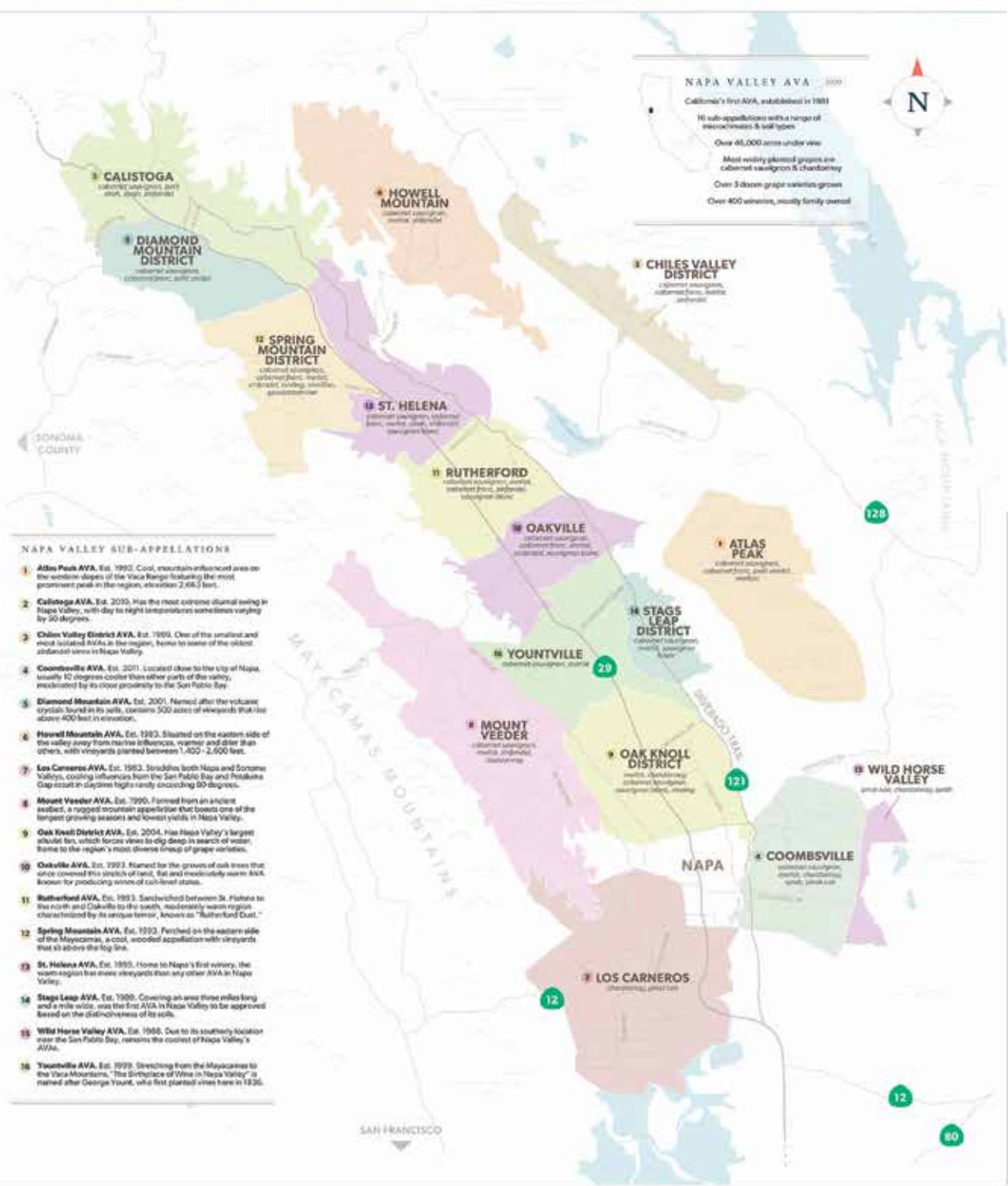
Notes

- Delicate aromas of lychee fruit, kumquat, jasmine and pineapple with hints of lemon zest, vanilla and citrus blossom that leap out of the glass with pure sauvignon blanc varietal character. On the palate, the bright and forward tropical fruit broadens onto the mid palate with soft acidity and candied lemon flavors that lead to a creamy richness that finishes long mingling the bright tropical fruit with some spice and toasted vanilla notes.

Terra Valentine
4007 Spring Mountain Road
Saint Helena, California
TEL: 707.967.8340
TERRAVALENTINE.COM



SPRING MOUNTAIN DISTRICT





Chesebro

Mark's winemaking career took a long and somewhat circuitous path. He began making beer at home with the help of his oldest brother and father at the age of twelve, and it became a hobby ever since. His mother was half Belgian, so the family always had beer or wine on the table, and his early affinity for the companionship of food and wine has significantly impacted his winemaking philosophy.

Mark took a crush job at Bernardus Winery under Don Blackburn in the fall of 1994, and ended up staying until the spring of 2005. First working in the cellar, then as Enologist, he eventually became Winemaker in January of 1999. He basically held every production job available at this 50,000 case winery. Mark notes that this was truly his real winemaking education: it taught him not only about winemaking, but also about the extreme importance and impact of farming. He candidly observes that wine is very easy to botch up in the winery, but it can never be better than the raw materials. Respect for this concept became the guiding force in his approach to the production of fine wine.

2022 Cedar Lane Vineyard Las Arenas



Vineyard:

Cedar Lane Vineyard is located in the Arroyo Seco River drainage on the eastern side of the Santa Lucia Range, west of the town of Greenfield. The soils are predominately sandy with prominent amounts of granite river rocks dotting the rows. The Grenache and Syrah grown here for this wine are clones 99V and 470 respectively. The vineyard has a strong diurnal shift that encourages ripening while maintaining acidity and freshness.

Winemaking:

Hand harvested fruit is fully destemmed and left to start fermentation naturally with commercial yeasts added to ensure fermentation completion. After an approximately 10 day maceration the wine is pressed off to barrel, approximately 20% new. After 12 months of barrel aging the wine was bottled unfined and unfiltered.

Tasting notes:

Full of secondary aromas the nose has a distinct savory garrigue character along with brambly fruit, coffee, chocolate, with a hint of white pepper. The white pepper continues on the palate through the long finish.

2023 Cedar Lane Vineyard Albariño



Vineyard:

Cedar Lane Vineyard is located in the Arroyo Seco River drainage on the eastern side of the Santa Lucia Range, west of the town of Greenfield. The soils are predominately sandy with prominent amounts of granite cobble stones dotting the rows

Winemaking:

The fruit is hand-harvested and whole cluster pressed at the winery and tank fermented. The wine was rested for 6 months in stainless steel on the light lees prior to bottling with arrested malolactic fermentation.

Tasting notes:

Fresh aromas of pear flesh meet with wet sidewalk on the nose of this bottling. The palate is tense in structure, showing maritime hints of grass and seashell alongside pear and stone-fruit flavors.

CASES PRODUCED	466
VARIETAL / CLONE	Albariño
HARVEST DATE	October 3 rd 2023
RELEASE DATE	April 2024
WINEMAKERS	Mark Chesebro/Will Chesebro
BARREL AGING	6 months stainless steel
ALCOHOL	12.5%

2023 Cedar Lane Vineyard Pinot Noir



Vineyards:

Cedar Lane Vineyard is located in the Arroyo Seco River drainage on the eastern side of the Santa Lucia Range, west of the town of Greenfield. The soils are predominately sandy with prominent amounts of granite river rocks dotting the rows. This wine is a field blend of the 4 clones grown at this site, 114,115,667, and 777.

Winemaking:

Hand harvested fruit is fully destemmed and left to start fermentation naturally. After an approximately 15 day maceration the wine is pressed off to barrel, approximately 15% new. The wine underwent 7 months of barrel aging prior to bottling.

Tasting notes:

Bright ruby red in color. Medium bodied with aromas of rose petals, raspberry, and dried orange peel, followed by subtle earthy notes. The silky mouthfeel features soft tannins and a smooth cleansing acidity, reinforcing the berry character along with hints of minerality in the finish.

VINEYARD	Cedar Lane Vineyard (Arroyo Seco AVA)
CASES PRODUCED	600
VARIETAL	Pinot Noir
HARVEST DATE	October 2 nd 2024
RELEASE DATE	June 2024
WINEMAKER	Mark Chesebro / Will Chesebro
BARREL AGING	7 months in French Oak barrels, 15% new
ALCOHOL	13.5%

2023 Cedar Lane Vineyard Sauvignon Blanc



Vineyards:

Cedar Lane Vineyard is located in the Arroyo Seco River drainage on the eastern side of the Santa Lucia Range, west of the town of Greenfield. The soils are predominately sandy with prominent amounts of granite cobblestones dotting the rows. The Sauvignon Blanc grown at this vineyard is of the “Musque” clone which thrives in sunny and windy Salinas Valley.

Winemaking:

The fruit is hand-harvested and whole cluster pressed at the winery and tank fermented. The wine was rested for 6 months in stainless steel on the light lees prior to bottling with arrested malolactic fermentation.

Tasting notes:

Crisp aromas of lime peel, white flower blossom, cut grass, wet cement and peach invite the nose into the stony palate, where forest grass and passionfruit flavors work in harmony.

VINEYARD	Cedar Lane Vineyard
CASES PRODUCED	383
VARIETY /CLONE	Sauvignon Blanc Musque
HARVEST DATE	September 20 th 2023
RELEASE DATE	April 2024
WINEMAKERS	Mark Chesebro/Will Chesebro
BARREL AGING	6 months stainless steel
ALCOHOL	13.2%

2023 Cedar Lane Vineyard Chardonnay



Vineyard:

Cedar Lane Vineyard is located in the Arroyo Seco River drainage on the eastern side of the Santa Lucia Range, west of the town of Greenfield. The soils are predominately sandy with prominent amounts of granite cobblestones dotting the rows. This chardonnay is made from clone 23 Chardonnay, providing smaller clusters of mixed berry size to allow full flavors and balanced acidity.

Winemaking:

Fruit was hand harvested and brought to the winery to be whole cluster pressed and sent to tank to settle. Fermentation occurred in barrel with malolactic fermentation allowed to progress naturally. The wine was stirred weekly until 1.5 months prior to bottling. This wine was bottled un-fined.

Tasting notes:

Bright tropical fruit notes combine with aromas of brioche in this light and medium bodied chardonnay.

VINEYARD	Cedar Lane (Arroyo Seco AVA)
CASES PRODUCED	166
VARIETEL	Chardonnay
HARVEST DATE	October 13 ^h 2023
RELEASE DATE	April 2024
WINEMAKER	Mark Chesebro / Will Chesebro
BARREL AGING	6 months in neutral French Oak barrels
ALCOHOL	13.2%



GOLDSCHMIDT VINEYARDS



Goldschmidt Vineyards

Making wine has been our passion - fueling our dreams and enriching our lives.

Yolyn and I are both originally from New Zealand, have spent time living and working in Australia and South America, and now call Sonoma County our home. Our five grown children have been involved in Goldschmidt Vineyards, whether pitching in during harvest or helping out in the cellar with the winemaking. When the girls were much younger, I came up with the idea of including their silhouettes on the label, and each girl would color the label to reflect her personality and style. Having our girls join us on our winemaking adventures has meant so much to me as a parent. Each of our children is finding their path, but they each have a bit of winemaking genetics shining through as well.



* SET IN STONE *

History and Facts about Set in Stone Sonoma County, California



A native of Auckland, New Zealand, Nick initially attended University of Canterbury to studying civil engineering, but soon transferred to Lincoln University and in 1982 received a Horticulture degree with honors. While at Lincoln University, he held a research position focused on organics and biodynamics while doing plant breeding in a small vineyard. Also at Lincoln, Nick completed his first vintage while working with Dr. David Jackson, author of *The Wine Drinker's Guide to the Vineyard*, and Daniel Schuster, one of the pioneers of the New Zealand wine industry. These experiences sparked his rich and fulfilling career in winemaking and viticulture. From there, he went to Charles Sturt University in Australia to study viticulture. After three vintages back in New Zealand, he returned to South Australia to complete his post graduate degree in Enology at Roesworthy in 1986.



Nick's first vintage in California was in 1989 with Carneros Creek making Pinot Noir and in Chile as winemaker for Caliterra. In 1990, became the VP/ Winemaker for Simi Winery in California. During his time there, he also developed his own brands: Forefathers and Goldschmidt Vineyard. Simi winery was owned by LVMH where he helped with Cloudy Bay from New Zealand, Terrazas in Argentina and Ruffino in Italy. Simi was eventually purchased by Constellation in 1999.



In 2003, Nick became Senior VP/Winemaker for Allied-Domecq where he managed winemaking in California (Clos du Bois, Atlas Peak, William Hill, Buena Vista and Gary Farrell) Argentina, Mexico, New Zealand, and Spain. In 2006, Allied was purchased by Jim Beam. Nick continued on, overseeing all California winemaking, now also including Geyser Peak and Wild Horse.

By 2008, when Beam sold its winery portfolio to Constellation, Nick left his position to focus full time on his own brands. Today, Nick makes wine in seven countries and owns vineyards in three. He consults for 26 wineries around the globe—truly an international winemaker. He also continues his fascination with new technology and biodynamics.

Set in Stone Cabernet Sauvignon is a single-vineyard wine that comes from an East-facing slope in the Alexander Valley. Sustainably farmed, this small lot vineyard sees limited water supply and produces low yield. Smaller berries translate to a high skin to pulp ratio. As a result, the Cabernet produced from this vineyard is very dark and lush with really full, silky tannins.



The Set in Stone Russian River Chardonnay, also single vineyard, comes from field-selection vines (not clones) planted back in the 1970's. An old-vine Chardonnay like this is very rare. This vineyard produces wines with far more diverse flavor profiles than the typical California Chardonnay. Set in Stone Chardonnay expresses subtropical notes of pineapple, melon, cool citrus and mineral elements.

In 1996, Nick was named Winemaker of the Year in the USA, and to-date, has made over 200 wines scoring 90 points or above. Every bottle Nick produces reflects his desire to grow the best grapes and make only the finest wines. Nick has worked with the different South American wineries with Carolina Wine Brands USA since 2010.



+ SET IN STONE +



Set in Stone Chardonnay, 2018

Russian River Valley, CA

Wine Details

The growing season started with near-perfect fruit set which led to large grape clusters. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison started later as well. As a result, harvest started two to three weeks later than in recent years, but this was historically more typical. Aged for 9 months total, 25% in concrete, 75% in neutral oak.

Vineyards/Region

Set in Stone Chardonnay comes from a vineyard in the rolling hills and gentle slopes near the town of Sebastopol that was once home to apple orchards. By the early 1990's though, most of the orchards were replanted with grapes. The highest quality grapes grow on the fine-grained, shallow marine quartz sandstones, where this vineyard is located. These formations tend to produce soils that are well balanced in nutrient content and water retention.

Tasting Note

Fragrant aromas of white peach, melon, and nectarine. Complex, boasting flavors of citrus, peach, fig, honey, and spice. Well-balanced with a creamy texture and a firm structure. Very lightly oaked. A savory minerality shows in the long finish.

Food Pairing

Pair with risotto, shellfish, salads and delicate fish.

Varietal

100% Chardonnay

ABV

13.9%

UPC Pack Size

8-32095-00326-6 6 750ml

Ratings & Awards

91 Catherine Fallis 2018

Winemaker

Nick Goldschmidt

Nick Goldschmidt
WINEMAKER

*Cost
Retail*



+ SET IN STONE +



Set in Stone Cabernet Sauvignon, 2017 Alexander Valley, CA

Wine Details

Set in Stone is cane-pruned, this technique produces smaller berries, less dense clusters, and a more open canopy. The benefit is more even ripening. More black fruit, more depth, and more power is the signature of these much sought after east-facing sites. Aged in 100% French oak for 16 months, 20% new. Gravity racked three times.

Vineyards/Region

A 7-acre parcel just east of Geyserville, the vines are set in a stony volcanic slope bringing classic Cabernet flavors. However the winemaking is firmly set in the present providing a modern thinking to an ancient art. This gentle east face slope and morning sun exposure vineyard, avoids the hot afternoon temperatures. East-facing slopes are a relatively rare occurrence in the Alexander Valley, as most are too steep to plant. Lying at a 400' elevation, it runs cooler than those on the valley floor, ripening very slowly at first. Starting in September the morning fogs roll in and shroud the valley completely. This allows for longer than usual hang time for flavor and tannin ripeness rather than allowing the sugars to run away. The overall season is longer than the others though and the longer hang-times translate into more dark fruits giving more complexity and depth.

Tasting Note

Deep purple in color & with aromas of red cherry and vanilla. The mouth has obvious full lush black plum fruit. This balanced Bordeaux style wine (lower alcohol and great structure) coats the palate in velvety rich flavors. The tannins are supple and last forever. Drink now or over the next 10 years.

Food Pairing

Pair with red meat, game or aged cheeses.

Varietal

100% Cabernet Sauvignon

ABV 14.5%

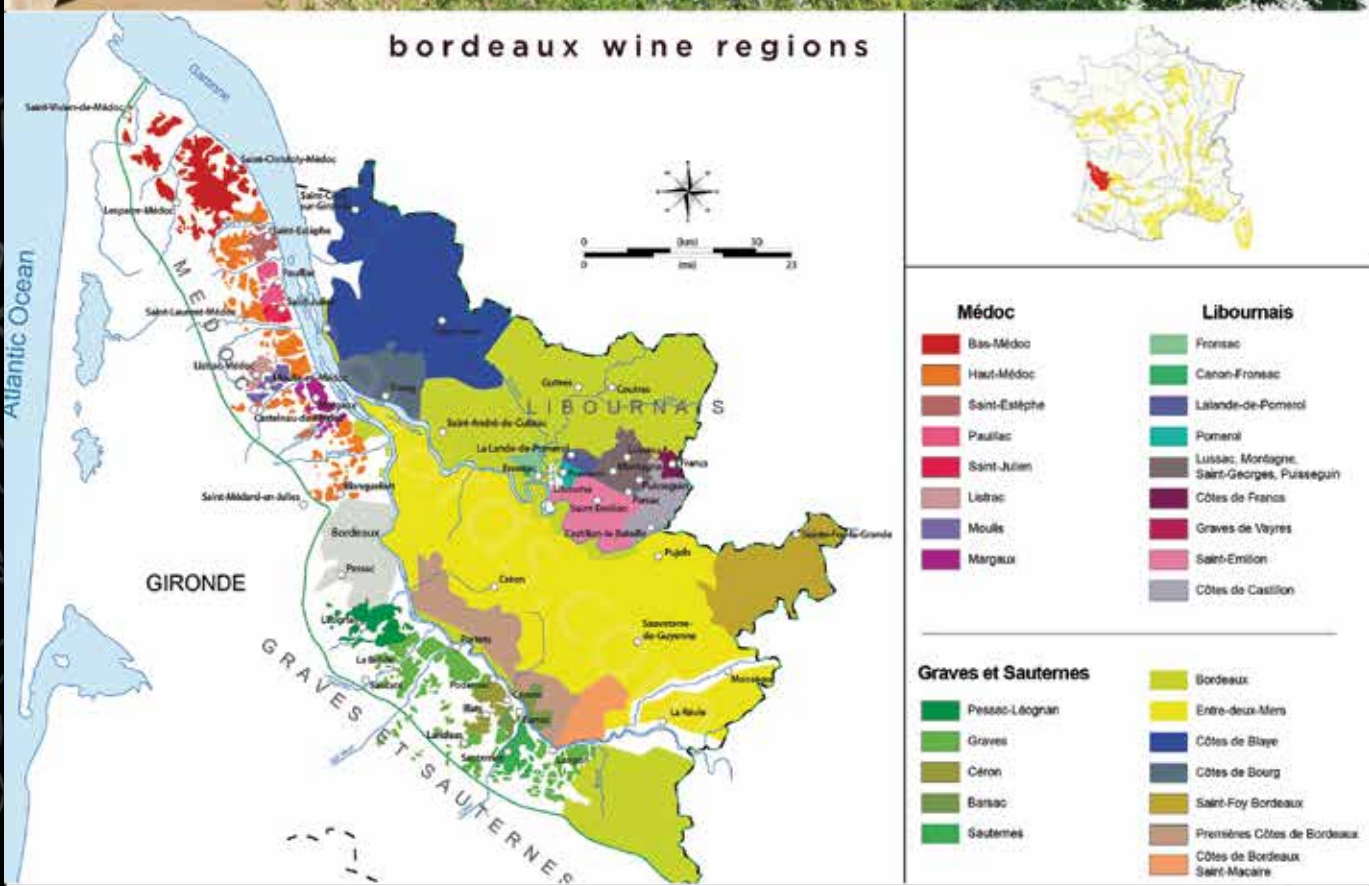
UPC Pack Size
8-32095-00259-7 6 750ml

Ratings & Awards
91 Catherine Fallis 2017

Winemaker
Nick Goldschmidt

Nick Goldschmidt
WINEMAKER

*Cost
Retail*





BORDEAUX



CHÂTEAU CANDELEY BORDEAUX

Straight palate and
fruity. Notes of black
fruit and red berries.
Rounded tannins.

**PACKAGED IN
WOOD CRATES**

	Merlot Cabernet Sauv. Cabernet Franc Malbec
	Medium Body Rounded
	0-7 Years



ARTIGUES DE SÉNÉJAC HAUT-MEDOC

Aromas of black fruits.
Notes of toast and
cocoa. Long finish.

	Cabernet Sauv. Merlot Cab. Franc
	Full Body Rounded
	0-10 Years



CHÂTEAU PEY DE PONT CRU BOURGEOIS MEDOC

Well-structured with aromas
of eucalyptus. Oakey with
dark fruits.



	Cabernet Sauv. Merlot Cab. Franc
	Firm Well-Structured
	0-15 Years



CHÂTEAU LAFOND CANON FRONSAC

Firm, well-structured
tannins. Notes of
blackcurrant, blackberry
and sweet cedar.



	Merlot Cabernet Franc
	Full Body Complex
	0-10 Years



Chateau Lavergne Boyer

Location :

France,
Bordeaux



Good Terroir



Gilbert & Gaillard
Silver Medal 2020



Traditional Wine

The vineyard situated in Bordeaux, the most famous wine region in the world, where the soil is dominated by gravel, clay and limestone. The appellation AOP Bordeaux guarantees the quality of the wine, the respect of the old tradition and a regulated wine-making process.

----- **Occasion :** Celebration, Gift

----- **Alcohol Vol :** 14.5% vol

----- **Type :** Red Wine

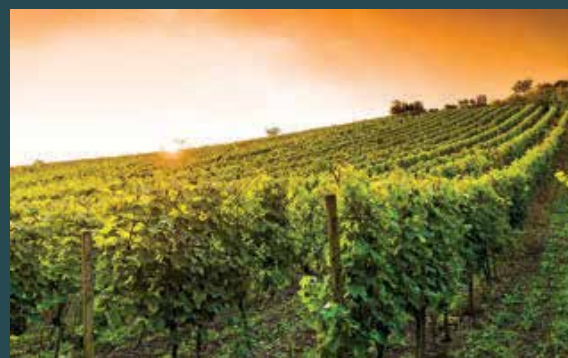
----- **Vintage :** 2018

----- **Serving :** 16-18°C

----- **Bottle Size :** 750 ml

----- **Taste :** Round

----- **Quality :** AOP Bordeaux



The balanced expression of fruit aromas, the acidity and tanins gives the wine a round and soft taste. Making by the excellent grapes Merlot and Cabernet Sauvignon, Chateau Lavergne Boyer expresses the terroir of Bordeaux.



LA PETITE CHAPELLE DE BORDEAUX

BORDEAUX ROUGE



VIGNOBLE DE TALENT

While strolling through our Bordeaux region one can observe small chapels surrounded by rows of vines. Our religion has always protected our vineyards so we were able to discover the best soils. La Petite Chapelle de Bordeaux is a witness of this heritage, a generous and expressive wine with character.

VINEYARD

Gravelly-clayey and calcareous-clay.

GRAPE VARIETIES

Merlot, Cabernet Franc, Cabernet Sauvignon.

VITICULTURE

Every second row are processed to promote root growth and aerate the soil. Leaf removal, thinning and careful harvest.

WINEMAKING PROCESS

Traditional vinification in temperature-controlled stainless steel tanks.

TASTING NOTES

Purple, dainty nose of fresh fruit, supple attack, round and supported by silky tannins. All is balanced, complete with a nice finish on the fruit.



FRANCE



bordeaux





L'ESPRIT DU CHATEAU CANDELEY



Packed in beautiful
 6 pack wood cases

3x3

60% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc, 10% Malbec

Dark color with purplish reflections. Fairly discreet nose of black fruits with a hint of graphite. On the palate, some chewiness, ripe tannins, lots of dark fruit. A Bordeaux with a traditional style, balanced, which can be consumed now or held for a few years.



CHÂTEAU FARGUEIROL

REVOLTIER & Fils - Artisans Vignerons depuis 1340

JEAN XXII -ROUGE

AOC CHATEAUNEUF DU PAPE ROUGE



SITUATION

The appellation area is located on the left bank of the Rhône, between Orange and Avignon, in Châteauneuf du Pape, on the « Grandes Gallières and Tresquoy » plots.

SOLS

The vines planted between 1980 and 1985 are located mainly on calcareous soils with Urgonian white pebbles, essential to obtain a nice minerality as well as brown soils and safres, for finesse and elegance.

CEPAGES :

80% Grenache, 20% Syrah

CLIMAT

Mediterranean type with particularly hot summers. The Mistral hunts moisture, ensuring conditions quite favorable to the cultivation of the vine.

VENDANGE

Handpicking at optimum maturity, allowing selective sorting of harvest. We attach great importance to this point, which is qualitatively important.

VINIFICATION ET ELEVAGE

Complete destemming before vinification in thermo-regulated stainless steel tanks. Vinification and vatting time for at least 28 days in vat with temperature control, release and pumping over. Ageing 9 months in big Cask. Light filtration before bottling.

CONSOMMATION

Colour: Deep garnet with a violet rim. Nose: Open and generous, bursting with liquorice, red fruit, chocolate and olive notes. Palate: Extremely fresh and fruity. The texture is dense and velvety.

Our wines are equipped with DIAM corks to optimize aging. For a better tasting in their youth, we recommend opening your bottle in advance (1h +) or decanting the wine to oxygenate, aeration softens/opens the red and white wines and reveals the aromas.



2019 Vintage

Exclusive U.S. Importer





ITALY



tuscany



TENUTE FALEZZA

www.tenutefalezza.com

Amarone della Valpolicella DOCG



Tenute Falezza
 Via Belvedere 35/A
 37131 Verona

Organoleptic Characteristics

It is the king of wines not only in Verona, but worldwide. During the grape-harvest only the best bunches are selected and then left to dry until January. The ageing in wood barrels, new only in part, is ideal to bring this noble wine to the right point of maturity. After bottling, the wine remains in our cellar at a constant temperature to allow further ageing. Excellent to be enjoyed immediately, this wine can also be kept for more than 10-15 years without losing its qualities.

Grape varieties

Corvina 50%
 Corvinone 20%
 Rondinella 25%
 Oseleta 5%

Colour

Deep ruby red, with a pleasant orange shade due to the ageing process

Bouquet

Marked bouquet of dried grapes, fruit in alcohol, with spicy nuance.

Taste

Persistent and soft flavour, with well balanced tannins; this well structured wine leaves the mouth clean and pleasantly satisfied.

Recomendations

We recommend serving it at room temperature, in wide crystal glasses.

Pairings

Ideal with roasted meat, furred and winged game, well seasoned and spicy cheeses. It is excellent as a "meditative wine" to enjoy in good compan

Vinification

Drying process: 90 days.
 Vinification in stainless steel tanks: 30 days.
 Wooden barries aging (French Oak): 30 months in 70% big barrels (2500 liter) 30% barrique.
 Bottle aging: 8 months.
 Aging potential: 15/20 years.

Sugar: 7,5 g/l.
 Alcohol: 16% vol.
 Acidity: 5,6 g/l
 Extract: 35 g/l



TENUTE FALEZZA

www.tenutefalezza.com

Valpolicella Ripasso DOC Superiore



Tenute Falezza
 Via Belvedere 35/A
 37131 Verona

Organoleptic Characteristics

Great wine, rediscovered by wine lovers who enjoy "old innovations". Its peculiarity is to have the characteristics of the best Valpolicella, completed by a "re-passing" fermentation with the pomace of skins and seeds of grapes that are left from the fermentation of Amarone and/or Recioto. It therefore reaches the harmony between its scent and its full yet balanced body.

Grape varieties

Corvina 50%
 Corvinone 20%
 Rondinella 25%
 Oseleta 5%

Colour

Deep ruby red.

Bouquet

Intense with scents of spices, black cherries and plums. When young (2 years) recalls Amarone vinasse.

Taste

The taste is dry, with sweet tannins, that make it velvety and well-bodied.

Recomendations

We recommend serving it at room temperature, in wide crystal glasses.

Pairings

Ideal with main courses; stewed meat, furred and winged game, hard and spicy cheeses.

Vinification

Process: Valpolicella basic is completed by a "re passing" second fermentation with the pomace of skins and seeds of Amarone grapes.

First Vinification in stainless steel tanks: 20 days.

Second Vinification in stainless steel tanks: 10 days.

Wooden barrels aging(French Oak): 8 months in 500 liter tonneaux

Bottle aging. 6 months.

Aging potential: 7/8 years.

Sugar: 6,5 g/l
 Alcohol: 14,5% vol.
 Acidity: 5,5 g/l
 Extract: 33 g/l





ITALY



verona



siena



Wine Type:

still dry red wine.

Production Area:

Apulia region, Italy.

Soil:

Well exposed, clayey and calcareous

Grapes:

Cabernet and Primitivo.

Harvest time:

beginning of October

Winemaking notes:

hand-harvest, traditional red vinification with maceration on the skins to enhance the colour and aroma extraction. From 4 to 6 months of fining in stainless tanks until bottling.



CONTE DI CAMPIANO

**CABERNET
 PRIMITIVO**

MCMLXVI
Paolo e Carlo
 CLASSE 1966

IS MY PASSION
 LIKE NO OTHER
Conte di Campiano



Fermentation:

Steel tanks at controlled temperature.

Colour:

Deep red with orange hues.

Bouquet:

Delicious fruity bouquet with clear notes of ripe fruits and cherries. Notes of tobacco at the end.

Taste:

Well-balanced, dry wine with good structure and supple tannins, with a slight cherry aftertaste.

Food pairing:

Perfect with soup, pasta, red meat and cheese.

Alcohol: 15% vol.

Storage: Dry, cool and not under direct sunlight.

Serving temperature: 18-22° C

A WINE & SPIRITS

MO CELLAR SELECTIONS

NATIONAL SALES & MARKETING FIRM



USA MARKETING PORTFOLIO CENTRAL DIVISION ONLY

Michigan, Minnesota, Ohio, Indiana, Wisconsin, Kentucky, West Virginia, Missouri, Kansas,
Iowa, North Dakota, South Dakota, Arkansas



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FINCA EL ORIGEN



FINCA^{EL} ORIGEN

Finca el Origen is the Argentine winery of the Carolina Wine Brands group of wineries cluster , Chile's fourth largest group in volume, also made up of Viña Santa Carolina (established in 1875), Viña Casablanca, Ochagavía and Antares.

The company in Mendoza started in 1996 with the planting of the first Vista Flores vineyards, Uco Valley, at the foot of the Andes mountain range. During the first years, the business was focused on the commercialization of ultra premium grapes from an area that was gaining more and more prestige until it became the most famous in the country. In 2002, after having gained great expertise in vineyard management, we began to produce our own vineyard wines, with a boutique concept and single vineyard spirit .



History and Facts about Finca el Origen Uco Valley, Mendoza, Argentina

Boutique Concept. Single-Vineyard Spirit. Place Matters.



Finca el Origen is the Argentinean winery of the Carolina Wine Brands winery cluster.



This Mendoza project began in 1996 with the planting of the first vineyards in Vista Flores, Uco Valley, at the foothills of the Andes mountain range. During the first years, the business was focused on commercializing ultra-premium grapes from an area that was increasingly gaining prestige until it became the most celebrated area of the country. In 2002, after achieving great expertise managing the vineyards, we started producing wines from our own vineyards, with a boutique concept and a single vineyard spirit.

The Uco Valley is located at the foothills of the Andes mountain range. Millions of years ago, some parts of the mountain range were submerged under the sea, which explains the presence of sea fossils like the ammonite, which represents us through our logo. They are considered silent witnesses of the origin of the Andes and today, by being part of our genuine terroir, are witnesses of the origin of our wines.

HIGH ALTITUDE. Our vineyards range from 3,300 – 3,900 ft. ASL, along the Andes mountain range. At that altitude, the nights are very cold and the sunlight during the day is very intense. This produces thicker grape skins as the vine protects its seeds from strong sun exposure and low temperatures, which translates into wines that are rich in tannins and flavors.

DESERT SOILS. Mendoza is a high desert (less than 8 inches of rainfall per year) without sea influence. Millions of years of geologic activity have rendered this alluvial soil very poor with low fertility. This produces balanced grapes and low yields (plants produce concentrated, small grape clusters).

EXCELLENT WATER. The water we use to irrigate our vineyards comes from a stream that passes through our La Esperanza vineyard. It flows from a natural glacier-fed spring in Tunuyán. The purity of this fresh water is transferred to the grapes.

SUSTAINABLE ENVIRONMENT. The well-drained soil of the Uco Valley is poor, rocky and filled with pebbles. The warm, dry breezes of spring and summer in this dry continental climate make it very easy to farm sustainably. Vineyards are naturally healthy as pests and diseases have fewer chances to survive. Cover crops help to retain some fertile nutrients. Pesticides are used as a preventive practice, and are applied as little as possible.



Gonzalo Bertelsen

General Manager and Chief Winemaker with Finca el Origen

Gonzalo is an Agricultural Engineer with a specialization in enology and viticulture, graduated from the Pontificia Universidad Católica de Chile, and has a Masters of Oenology degree by the University of Adelaide, Australia (2007). Having showed a fantastic performance leading two of the most important wineries in Chile and after alternating harvests in France, the United States, Australia and Spain, Gonzalo landed in Mendoza in 2009 as General Manager and Chief Winemaker for Finca el Origen.

Consulting Winemaker: Nick Goldschmidt



FINCA
EL ORIGEN
MOUNTAIN CHARACTER





Our young and fresh varietals originate from the Uco valley in Argentina, a region famed for its privileged conditions for winegrowing. The mountain character is the hallmark of Finca El Origen's varietals, sourced from the heights of a mountain range that was once an ocean.

VINEYARDS

 **Location:** This line seeks to express the true spirit of our Las Pintadas estate located in Colonia Las Rosas, Uco Valley.

Altitude: 1,200 meters above sea level for Finca La Esperanza and 1,000 meters for Finca Las Pintadas.

Yield: 15,000 kilograms per hectare.

VINIFICATION

 100% of the wine was directly pressed from manually harvested clusters in 350-kg bins. The must was vinified without grape skins to obtain a delicate rosy color.

 Fermentation with select yeasts at low temperature (12-14°C) for 15 days in stainless steel tanks.

 The wine was bottled immediately after clarification to preserve its freshness.

TASTING NOTES

 100% Malbec wine with a delicate pale rosy color.

Great fruitiness, with outstanding notes of strawberries, cherries and red fruits.

The nice natural acidity makes it a fresh, palate-friendly wine.

PAIRING & SERVICE

 Fish, fresh salads, cheeses.

 Serve at 50°-53°F / 10°-11°C.



Reserva Torrontés, 2021 Cafayate Valley, Argentina

Wine Details

The best clusters were harvested and pressed to obtain a fine must that was fermented with select yeasts. The wine was later transferred with its lees to develop the creaminess and texture characteristic of this variety. The wine was thinned early on to preserve its natural freshness and fruit expression.

Vineyards/Region

Cafayate is an isolated valley surrounded by mountains in the province of Salta. Given the altitude, it enjoys a unique microclimate that offers the perfect conditions for Torrontés.

Tasting Note

Pale straw yellow with greenish sparks. Intense initial aromas of white flowers, grapes and citrus peel gradually gives way to notes of white tropical fruit like peaches and pineapples. Lees contact makes for a smooth, creamy palate. The wine's long, pleasant, clean finish is freshened by its rich natural acidity.

Food Pairing

Pair with barbeque roasts, fresh pasta and hard cheeses.

Varietal

100% Torrontés

UPC, Pack, Size, ABV

8-13942-01095-8 12 750 ml 14.2%

Ratings & Awards

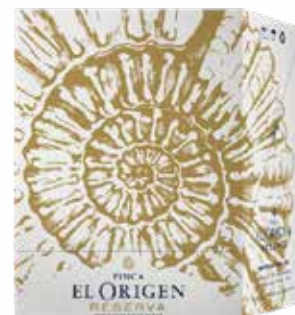
88	James Suckling	2018
88	Descorchados	2017
88	Tasting Panel	2016

Winemaker

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



Reserva Chardonnay, 2020 Uco Valley, Argentina

Wine Details

Grapes were harvested manually in 350 -kg bins, then pressed in pneumatic presses using low pressure. The must obtained was fermented with select yeasts at low temperature (13-14°C) for 15 days in stainless steel tanks. 5% of the wine was fermented in contact with untoasted oak to enhance complexity.

Vineyards/Region

Location: The grapes for this Chardonnay were sourced from Finca La Esperanza vineyard, located in Los Chacayes, Uco Valley, at the foot of the Andes Mountains. Finca La Esperanza is 3,600 feet ASL

Tasting Note

Greenish yellow color. A fresh, expressive and aromatic wine with a smooth, creamy and well-integrated structure. Nice creamy texture from the 6 months spent in contact with fine lees. Outstanding natural acidity in the mouth, with citrus and floral aromas. Notes of green apple, grapefruit and pineapple.

Food Pairing

Chicken, risotto, sushi

Varietal

100% Chardonnay

UPC, Pack, Size, ABV

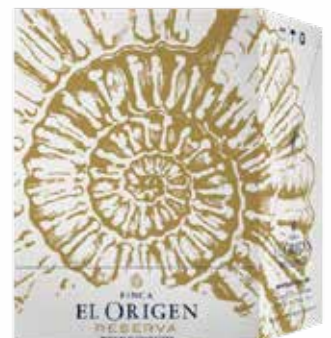
8-10063-06001-5 12 750 ml 13.1%

Winemaker

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



Reserva Malbec, 2019/2020 Uco Valley, Mendoza, Argentina

Wine Details

Grapes were harvested mechanically with modern equipment during the night and just before dawn when temperatures are the lowest. Alcoholic fermentation with select yeasts for 10-12 days with controlled pump-over and punch down for maximum extraction. Total maceration time of two weeks. 30% of the wine was kept in contact with French oak of varying degree of toast for 6 months to respect the fruit and achieve optimum integration.

Vineyards/Region

Finca La Esperanza Vineyard

Tasting Note

Distinct aromatic complexity with outstanding notes of red fruits, floral aromas of violets, vanilla and cigar. On the palate, blackberry fruit and spices. The medium structure and silky tannins are perfectly balanced with the delicious natural acidity, leading to a prolonged finish.

Food Pairing

Pair with barbeque roasts, fresh pasta and hard cheeses.

Varietal

100% Malbec

UPC, Pack, Size, ABV

8-13942-01055-2 12 750ml 14.8%

Ratings / Awards

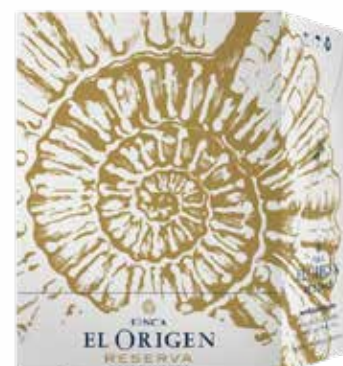
93	James Suckling	2020
95	Decanter	2019
93	James Suckling	2019
94	Descorchados	2018
91	James Suckling	2018
91	Decanter	2018
91	Decanter	2017
93	James Suckling	2016
90	Descorchados	2016
90	Robert Parker	2015
90	James Suckling	2015

Winemaker:

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



Reserva Cabernet Sauvignon, 2019

Uco Valley, Mendoza, Argentina

Wine Details

Grapes were picked by modern harvest machines during the coolest hours of the night and morning. Alcoholic fermentation was carried out with selected yeasts for 10-12 days at 26-28°C (79-82°F) along with controlled pump-overs and punch-downs for an optimal extraction. Total maceration time was 2 weeks. The wine was in contact with French oak with different toast levels for 6 months, to preserve the wine fruitiness and freshness and to achieve optimal integration.

Vineyards/Region

La Esperanza, located in Chacayes, Vista Flores, Valle de Uco, at the foothills of the Andes mountain range, 3,900 ft ASL

Tasting Note

This 100% Cabernet Sauvignon features a bright red color. The nose is dominated by black fruits like blackberries and blueberries, with notes of licorice and light touches of vanilla from the barrel. A straightforward Cabernet Sauvignon that is a true reflection of the vintage, the terroir and the vineyard management.

Food Pairing

Pair with roast beef with grilled vegetables, shredded beef sandwich or fondue bourguignon.

Varietal

100% Cabernet Sauvignon

ABV 12.5%

UPC Pack Size
8-13942-01064-4 12 750ml

Ratings & Awards

91 James Suckling 2019
93 James Suckling 2018

Winemaker

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



Andes Blend, 2018

Uco Valley, Mendoza, Argentina

Wine Details

Grapes were harvested during the cool hours of the morning, allowing a natural, 5-to-7-day pre-fermentative maceration at 52°F/11°C in concrete tanks, followed by a alcoholic fermentation for 10-12 days, during which the extraction was carried out daily by manual pump-overs and pigeage. The components of the blend were carefully selected in the vineyard from special lots and aged separately for 8 to 10 months in French and American oak barrels, 30% of which were new.

Vineyards/Region

La Esperanza, located in Chacayes, Vista Flores, Valle de Uco, at the foothills of the Andes mountain range, 3,900 ft ASL

Tasting Note

Very concentrated and fragrant, with outstanding notes of pepper and spices reminiscent of Cabernet Sauvignon, and fruits like blackberries, cherries and plums characteristic of Malbec. Licorice and vanilla are the main descriptors. A round, persistent blend of silky tannins.

Food Pairing

Pair with pork, grilled chicken, vegetables, pasta and sweet-and-sour dishes.

Varietal

55% Cabernet Sauvignon, 45% Malbec

ABV 13.5%

UPC, Pack, Size

8-13942-00045-4 6 750ml

Ratings & Awards

91	Decanter	2019
92	James Suckling	2018
90	Decanter	2018
90	Tim Atkin	2016
90	James Suckling	2016
93	Tim Atkin	2015

Winemaker:

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



Gran Reserva Malbec, 2018

Uco Valley, Mendoza, Argentina

Wine Details

Clusters were manually selected during harvest to ensure only the best grapes were used. A short 3-day maceration preceded the 14-day maceration with select yeasts, which included pumping over and punching down operations for a more delicate structure. Total maceration time was 24 days. The wine was then transferred to French and American oak barrels (25% first-use) for a 10 to 12-month aging period. The wine was bottle-aged for another 6 months.

Vineyards/Region

Finca La Esperanza, located in Los Chacayes, Vista Flores, Valle de Uco, at the foothills of the Andes mountain range, 3,900 ft ASL

Tasting Note

Enticing aromas of vanilla and white chocolate, notes of licorice and black fruits that contribute to its elegant complexity. The mouthfeel shows some sweetness, excellent volume, well-integrated wood and in interesting complexity. The solid structure gives this wine an ageing potential of 10 years.

Food Pairing

Pair with barbeque roasts, stuffed pasta and hard cheeses.

Varietal

100% Malbec

UPC, Pack, Size, ABV

8-13942-01056-9	6	750ml	13.8%
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Ratings & Awards

92	James Suckling	2018
93	James Suckling	2017
90	Decanter, Silver Medal	2017
92	Descorchados	2016
93	La Cav	2016
92	James Suckling	2015
90	Decanter World, Silver Mdl	2015
90	Argentine Wine Awards	2015
90	Vinous Media	2015
91	Descorchados	2015
91	Tim Atkin	2014

Winemaker

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



Gran Reserva Cabernet Sauvignon, 2016/2017 Uco Valley, Mendoza, Argentina

Wine Details

Clusters were manually selected during harvest to ensure only the best grapes were used. A short 3-day maceration preceded the 14-day maceration with select yeasts, which included pumping over and punching down operations for a more delicate structure. Total maceration time was 24 days. The wine was then transferred to French and American oak barrels (25% first-use) for a 10 to 12-month aging period. The wine was bottle-aged for another 6 months.

Vineyards/Region

Finca La Esperanza Vineyard, located in Chacayes, Vista Flores, Valle de Uco, at the foothills of the Andes mountain range, 3,900 ft ASL

Tasting Note

In the nose, dark fruits stand out, combined with vegetable notes. The hints of peppermint give a fresh feeling to the wine and are followed by vanilla aromas contributed by the oak. In the mouth, the wine remains fresh, and it has good acidity, with lower alcohol contents, tension, good nerve and pleasing tannins.

Food Pairing

Barbeque roasts, lamb, roasted vegetables.

Varietal

86% Cabernet Sauvignon, 8% Malbec, 6% Petite Verdot

ABV

13.5%

UPC, Pack, Size

8-13942-00000-3 6 750ml

Ratings & Awards

90	James Suckling	2018
91	James Suckling	2017
94	Descorchados	2016
91	James Suckling	2016
95	Decanter World	2014
	Gold Medal Decanter World	2014
91	Tim Atkin	2014
91	James Suckling	2014

Winemaker

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



Phi Red Blend, 2017

Uco Valley, Mendoza, Argentina

Wine Details

Each lot of the estate was harvested manually at the right moment using 10kg crates during the coolest hours of night, followed by a manual selection of the best grapes. After a 5-day maceration, alcoholic fermentation was conducted with select yeasts for 14 days. Controlled open and closed pump-overs were performed during the fermentation and maceration phases. Total maceration times was 28 days. Malolactic fermentation took place in new French and American oak barrels, followed by a 16-month ageing period. The best barrels were selected before proceeding with the final blend. The wine was bottled unfiltered and further aged for 2 years.

Vineyards/Region

Finca La Esperanza Vineyard, located in Chacayes, Vista Flores, Valle de Uco, at the foothills of the Andes mountain range, 3,900 ft ASL

Tasting Note

Aromas of white chocolate and black fruits. Delicate notes of fruit preserves. Well-blended tannins on the palate, good acidity and structure. A round, balanced palate with a gentle touch of wood.

Food Pairing

Barbeque roasts, chivito Patagonico, vegetable stews.

Varietal

63% Malbec, 34% Cabernet Sauvignon, 3% Syrah

UPC, Pack, Size, ABV

8-13942-00019-5 6 750ml 15%

Ratings & Awards

91	James Suckling	2017
92	Decanter	2013
93	Wine Enthusiast	2012
93	Wine Enthusiast	2011
91	Tim Atkin	2011
93	Tim Atkin	2010
90	Robert Parker	2010

Winemaker

Gonzalo Bertelsen

Winery Certifications

Certified Vegan

Cost:
Retail:



ABOUT FINCA EL ORIGEN



- High altitude terroir. At 1200 m.a.s.l - Los Chacayes – Uco Valley birthplace of the finest malbecs.
- Best quality grapes from owned estate vines.
Awarded portfolio with only premium and above range.
- We have an extraordinary team, committed to quality, passionate, brave and perfectionist.
- Member of Carolina Wine Brands, one of the leading wine groups of Chile.





ESSENTIALS

THE CHEF'S SELECTION WINES
· MENDOZA – ARGENTINA ·



Premium Steak Wine Malbec, 2018 Mendoza, Argentina

Wine Details

Grapes were picked during the coolest hours of the night and morning, maintaining the temperature and health of the grapes in prime conditions. Fermentation was primarily carried out in concrete tanks with selected yeasts at 75-79°F/24-26°C for 10 days. Also, a small percentage was fermented in contact with French oak. Then the wine was filtered and bottled in order to be enjoyed young.

Vineyards/Region

This wine seeks to express the authentic spirit of our vineyard located in the Uco Valley at 3300 ft (1000 m) above sea level.

Tasting Note

The nose is predominated by aromas of strawberries, cherries and wild cherries, as well as spices like licorice and white pepper, with subtle, sweet notes of vanilla, resulting from its fermentation in contact with oak. The palate is very soft, with a medium texture.

Food Pairing

This friendly red wine was born to pair with a nice barbecue. Enjoying this wine with a piece of grilled meat could become an unforgettable meal.

Varietal

100% Malbec

ABV 13.3%

UPC Pack Size

8-13942-00078-2	12	750ml
8-13942-00081-2	4	3.0L

Winemaker:

Gonzalo Bertelsen

Winery Certifications

Certified Vegan



Cost:
Retail:



ESSENTIALS

THE CHEF'S SELECTION WINES
• MENDOZA – ARGENTINA •

Premium Steak Wine Malbec 3.0L, 2018 Mendoza, Argentina



Wine Details

Grapes were picked during the coolest hours of the night and morning, maintaining the temperature and health of the grapes in prime conditions. Fermentation was primarily carried out in concrete tanks with selected yeasts at 75-79°F/24-26°C for 10 days. Also, a small percentage was fermented in contact with French oak. Then the wine was filtered and bottled in order to be enjoyed young.

Vineyards/Region

This wine seeks to express the authentic spirit of our vineyard located in the Uco Valley at 3300 ft (1000 m) above sea level.

Tasting Note

The nose is predominated by aromas of strawberries, cherries and wild cherries, as well as spices like licorice and white pepper, with subtle, sweet notes of vanilla, resulting from its fermentation in contact with oak. The palate is very soft, with a medium texture.

Food Pairing

This friendly red wine was born to pair with a nice barbecue. Enjoying this wine with a piece of grilled meat could become an unforgettable meal.

Varietal

100% Malbec

ABV 13.3%

UPC Pack Size

8-13942-00081-2 4 3.0L

Winemaker:

Gonzalo Bertelsen

Winery Certifications

Certified Vegan

Cost:
Retail:



ESSENTIALS

THE CHEF'S SELECTION WINES
• MENDOZA – ARGENTINA •



Premium Fish Wine Chardonnay, 2021 Mendoza, Argentina

Wine Details

Grapes were manually harvested. Whole cluster pressing, the must is fermented at low temperature for 15 days. 50% of the wine sees oak contact for complexity. Before clarification, the wine spent 6 months on the lees to enhance mouthfeel and structure.

Vineyards/Region

This Chardonnay comes from our “La Esperanza” estate in the Uco Valley.

Tasting Note

Bright yellow color. Aromas of tropical fruits, among which pineapple and melon stand out, combined with beautiful floral and citrus notes. Medium bodied with a fatty and velvety structure with a refreshing acidity. Elegant and persistent finish.

Food Pairing

Pairs well with fish dishes (obviously), sushi, Thai food and soft cheeses.

Varietal

100% Chardonnay

ABV 13.8%

UPC Pack Size

8-13942-01148-1	12	750ml
8-13942-00082-9	4	3.0L

Winemaker:

Gonzalo Bertelsen

Winery Certifications

Certified Vegan

Cost:
Retail:



ESSENTIALS

THE CHEF'S SELECTION WINES
• MENDOZA – ARGENTINA •

Premium Fish Wine Chardonnay, 2020 Mendoza, Argentina



Wine Details

Grapes were manually harvested. Whole cluster pressing, the must is fermented at low temperature for 15 days. 50% of the wine sees oak contact for complexity. Before clarification, the wine spent 6 months on the lees to enhance mouthfeel and structure.

Vineyards/Region

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Tasting Note

Bright yellow color. Aromas of tropical fruits, among which pineapple and melon stand out, combined with beautiful floral and citrus notes. Medium bodied with a fatty and velvety structure with a refreshing acidity. Elegant and persistent finish.

Food Pairing

Pairs well with fish dishes (obviously), sushi, Thai food and soft cheeses.

Varietal

100% Chardonnay

ABV 13.8%

UPC Pack Size
8-13942-00082-9 4 3.0L

Winemaker:

Gonzalo Bertelsen

Winery Certifications

Certified Vegan

Cost:
Retail:



SANTA CAROLINA



SANTA CAROLINA

CHILE 1875

Santa Carolina is one of Chile's oldest wineries. Established in 1875 by Luis Pereira, Viña Santa Carolina is a renowned producer of a wide range of superior quality wines. In recognition of its excellence, it was singled out as the 2015 New World Winery of the Year by the prestigious magazine Wine Enthusiast.



History and Facts about Viña Santa Carolina Santiago, Chile



One of Chile's oldest wineries, Santa Carolina was established in 1875 by Luis Pereira, and named the winery in honor of his wife, Carolina Iñiguez. In 1889, the **Reserva de Familia Cabernet Sauvignon** was awarded a gold medal in "Exposition Universelle de Paris", France, which made it the first Chilean wine to earn international recognition. The cellars in Santiago, Chile were declared a National Monument in 1973 to protect them from demolition due to city expansion. In 1974 the winery was bought by the Larraín Family from Chile.

Today, Viña Santa Carolina has more than 2,000 hectares under vine, and annual sales now exceed 25 million bottles, and Santa Carolina has a strong international presence with markets all over the world offering wines in all price ranges.

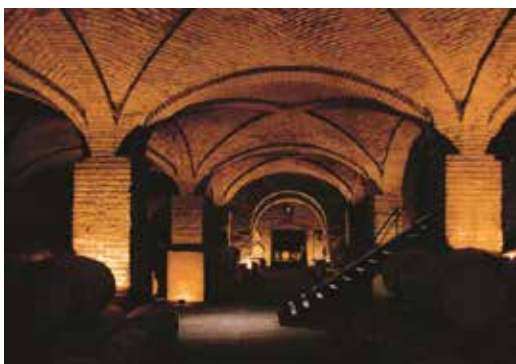


The pillars of Viña Santa Carolina's winemaking philosophy are continuous improvement of the quality of our wines and development and use of innovative production techniques at vineyard and winery levels. The mission of Viña Santa Carolina's winemaking team is to produce wines of superior quality with a focus on innovation and long-term sustainability.

More than 20 million USD have been invested over 2014-2019 to ensure the highest quality in the production of our wines. These investments, along with continuous innovation, provide consistent quality and numerous accolades from Spectator, Enthusiast, Decanter, James Suckling, Robert Parker, Tim Atkin and more!



- ✓ Ranked #12 in 2020 and #9 in 2021 by Wine Intelligence for World's Most Powerful Wine Brands
- ✓ Awarded the "New World Winery of the Year" in 2015 by Wine Enthusiast Magazine
- ✓ ISO 22000 Certified
- ✓ IFS (International Food Standard) High Level Status
- ✓ Sustainable Certification from Wine of Chile
- ✓ Carbon Neutral Certification
- ✓ Lightweight glass is used in 80% of total production





SANTA CAROLINA

CHILE 1875

The pillars of Viña Santa Carolina's winemaking philosophy are continuous improvement of the quality of our wines and the development and use of innovative production techniques at vineyard and winery levels. The mission of the winemaking team at Viña Santa Carolina is to produce wines of superior quality with a focus on innovation and long-term sustainability.

More than 20 million US dollars have been invested over 2014-2019 to ensure the highest quality in the production of our wines. These investments, along with continuous innovation, provide consistent quality and numerous accolades across all wine ranges.

Today, Viña Santa Carolina has more than 2,000 hectares under vine, sells 25 million bottles annually in 80 countries, and continues to receive top accolades from Spectator, Enthusiast, Decanter, James Suckling, Robert Parker, Tim Atkin and more!



history

- 1875** Luis Pereira established the winery and named it after his wife, Carolina
- 1877** Construction of underground cellars begins in Santiago, Chile
- 1889** Awarded a Gold Medal at the World Wine Expo in Paris, France for the Reserva de Familia Cabernet Sauvignon
- 1963** Due to city expansion, vineyards are relocated from Santiago city to the San Luis de Pirque region of Maipo Valley
- 1973** Cellars were declared a National Monument to protect them from city expansion
- 2015** Awarded "New World Winery of the Year" by Wine Enthusiast Magazine
- 2018** the Reserva de Familia Cabernet Sauvignon is ranked #3 on the "Top 100" list by Wine Enthusiast – the highest rank ever of a Chilean wine on this list.
- 2021** Voted the ninth most powerful global wine brand by Wine Intelligence





Carolina Reserva Rosé, 2021

Maule Valley, Chile

Wine Details

Harvested on the brink of ripeness, the grapes used in this Rosé were whole-bunch pressed and the juice was kept in contact with skins for a couple of hours to obtain a delicate pink shade. The wine was subsequently fermented as a white wine, at low temperature and using selected yeasts. Following fermentation, the wine rested on its lees for a few weeks for enhanced complexity and softness on the palate.

Vineyards/Region

Leyda Valley Vineyards

Tasting Note

Beautiful, light pink color. Intense nose of expressive red fruit like cherry and raspberry and delicate hints of rose. The palate exhibits delicate tannins and mouthwatering acidity. A flavorful, easy-to-drink, juicy and refreshing wine.

Food Pairing

Pair with Paella, green salad with chicken and croutons, plum tart.

Varietal

50% Grenache, 40% Pinot Noir and 10% Merlot

ABV 13%

UPC Pack Size

8-13942-00095-9 12 750ml

Ratings & Awards

90 James Suckling	2020
90 Descorchados	2017

Winemaker

Alejandro Wedeles

Winery Certifications

Carbon Neutral, Light Weight Glass
Wines of Chile Sustainability Code
BSCI, BRC, ISO22000



Cost:
Retail:



Carolina Reserva Sauvignon Blanc 2020 Leyda Valley, Chile

Wine Details

Handpicked and fermented in stainless steel tanks at low temperatures. The wine was kept on its lees for a month for enhanced creaminess and elegance. Following fermentation and natural sedimentation, the best lots were selected to go into this fresh, juicy, fruit-laden wine.

Vineyards/Region

Leyda Valley Vineyards

Tasting Note

Expressive nose of pink grapefruit and subtle hints of herbs and stones. The palate is juicy and fresh and exhibits nice balance between citrus fruit, peach, and passion fruit, as well as an intense mineral character. Its creamy texture makes it a superb pairing wine.

Food Pairing

Oysters, garlic shrimp, seafood and quinoa salad.

Varietal

100% Sauvignon Blanc

ABV 13.5%

UPC Pack Size

8-13942-01140-5	12	375ml
8-13942-01010-1	12	750ml
78-04350-000448-9	6	1.5L

Ratings & Awards

90	Descorchados	2020
92	Wine & Spirits	2019
90	James Suckling	2019
90	Descorchados	2019
90	Tim Atkin	2019
90	Tim Atkin	2018
90	James Suckling	2018
	Best Buy Wine Enthusiast	2018
	Best Buy Wine Enthusiast	2017

Winemaker

Alejandro Wedeles

Winery Certifications

Carbon Neutral, Light Weight Glass
Wines of Chile Sustainability Code
BSCI, BRC, ISO22000



Cost:

Retail:



Carolina Reserva Chardonnay, 2020

Leyda Valley, Chile

Wine Details

Once harvested, grapes were taken to the winery to be gently pressed. A portion of the wine was fermented with native yeasts in used barrels, and the remainder fermented in stainless steel tanks. Following fermentation, the wine was aged in contact with its lees in French oak barrels for six months. No malolactic fermentation was carried out to preserve the wine's natural acidity.

Vineyards/Region

Leyda Valley Vineyards

Tasting Note

Featuring a pale-yellow color, this Chardonnay delivers a delicate nose of toasted almonds, juicy citrus fruit and an appealing mineral profile. The palate exhibits a slightly creamy texture, and its citrusy flavors are emboldened by notes of pear and mango. Hints of tropical fruit and roasted hazelnut linger on the finish.

Food Pairing

Pair with seafood risotto, fine herb grilled chicken, fish, squash soup.

Varietal

100% Chardonnay

ABV 13.8%

UPC Pack Size

8-13942-01096-5	12	375ml
8-13942-01012-5	12	750ml

Ratings & Awards

89 Wine Spectator	2018
87 Wine Enthusiast	2018

Winemaker

Alejandro Wedeles

Winery Certifications

Carbon Neutral, Light Weight Glass
Wines of Chile Sustainability Code
BSCI, BRC, ISO22000



Cost:

Retail:



Carolina Reserva Pinot Noir, 2019

Leyda Valley, Chile

Wine Details

Grapes were handpicked and carefully transported to the winery to be destemmed and transferred into open stainless-steel tanks. During fermentation, gentle pumping over ensured smooth extraction and elegant tannins. 10% of the blend was aged in French and American oak barrels for 8 months.

Vineyards/Region

Leyda Valley Vineyards

Tasting Note

This ruby red wine exhibits medium concentration and a nose of cherry, raspberry, hints of dried herbs, and moist earth. The attack is elegant and features nice acidity and firm but silky tannins that bestow a rich structure. Expressive wild red fruit complemented by an appealing underbrush note.

Food Pairing

Mustard chicken, duck confit in Portobello sauce, Quiche Lorraine, baked fish.

Varietal

100% Pinot Noir

ABV 13.5%

UPC Pack Size

8-13942-01141-2	12	375ml
8-13942-01094-1	12	750ml

Ratings & Awards

91	Tim Atkin	2018
90	Wine Spectator	2018
90	Descorchados	2017
88	Decanter	2017
89	Decanter	2015
90	James Suckling	2014

Winemaker

Alejandro Wedeles

Winery Certifications

Carbon Neutral, Light Weight Glass
Wines of Chile Sustainability Code
BSCI, BRC, ISO22000



Cost:

Retail:



Carolina Reserva Merlot, 2019

Colchagua Valley, Chile

Wine Details

Grapes were handpicked and taken to the winery to be destemmed, crushed and transferred into stainless steel tanks where they underwent pre-fermentation cold maceration at 28° C, approximately. 40% of the wine underwent malolactic fermentation in French oak barrels. The final blend was aged in contact with French and American oak for 8 months and bottled a year after fermentation had been completed.

Vineyards/Region

From the Miraflores and Los Lingues Estates in the Colchagua Valley.

Tasting Note

Bright ruby red color. A Merlot that features a raspberry and sour cherry-driven nose and palate. Once in the mouth, the wine gains in complexity with hints of sweet spices over a backdrop of cinnamon and tobacco. Its nice acidity and gentle but firm tannin linger deliciously on the palate.

Food Pairing

Pair with pesto gnocchi, chicken stew, mushroom risotto.

Varietal

100% Merlot

ABV

13.5%

UPC Pack Size

8-13942-01011-8 12 750ml

Ratings & Awards

88 Wine Spectator	2015
Best Buy Wine Enthusiast	2014

Winemaker

Alejandro Wedeles

Winery Certifications

Carbon Neutral, Light Weight Glass
Wines of Chile Sustainability Code
BSCI, BRC, ISO22000



Cost:

Retail:



Carolina Reserva Carmenere, 2019

Cachapoal Valley, Chile

Wine Details

Hand-harvested, grapes undergo cold maceration and traditional fermentation at controlled temperatures in cement tanks. 10% gets post-fermentation maceration. 40% gets malolactic fermentation in French oak barrels. The blend spends 8 months in French oak barrels and is bottled one year later.

Vineyards/Region

La Rinconada vineyards in the Cachapoal Valley

Tasting Note

The nose offers aromas of black fruit, laced with notes of vanilla and bay. Gentle palate, medium weight, silky, delicate tannin, and nice finish with loads of spices.

Food Pairing

Pasta Bolognese, spice-rubbed grilled chicken, pan-fried pork chops.

Varietal

100% Carmenere

ABV 13.5%

UPC Pack Size

8-13942-01014-9 12 750ml

Ratings & Awards

90 James Suckling	2019
90 Wine Enthusiast	2018
90 James Suckling	2018
Best Buy Wine Enthusiast	2017
Silver Medal, Decanter Asia	2017
88 Robert Parker	2015
88 Wine Spectator	2014
Best Buy Wine Enthusiast	2014

Winemaker

Alejandro Wedeles

Winery Certifications

Carbon Neutral, Light Weight Glass
Wines of Chile Sustainability Code
BSCI, BRC, ISO22000



Cost:
Retail:



Carolina Reserva Cabernet Sauvignon, 2018 Colchagua Valley, Chile

Wine Details

Grapes were handpicked and taken to the winery to be destemmed, crushed and transferred into stainless steel tanks where they underwent pre-fermentation cold maceration at approximately 28° C. The final blend of the various batches was aged in contact with French oak for 8 months and bottled a year after fermentation had been completed.

Vineyards/Region

From the Miraflores and Los Lingues Estates in the Colchagua Valley.

Tasting Note

Of deep and bright violet color, on the nose this Cabernet Sauvignon exhibits a floral nuance and a pleasant expression of red fruits that in the mouth is complemented by notes of black pepper and cedar.

Food Pairing

Pair with Venison stew in red wine sauce, hamburgers with blue cheese, charcoal grilled beef.

Varietal

100% Cabernet Sauvignon

ABV 13.5%

UPC Pack Size

8-13942-01061-3	12	375ml
8-13942-01009-5	12	750ml
78-04350-70021-3	6	1.5L

Ratings & Awards

91	James Suckling	2019
93	James Suckling	2018
90	Wine Enthusiast	2018
91	James Suckling	2017
	Best Buy Wine Enthusiast	2017
	Best Buy Wine Enthusiast	2016
	Top 100, Best Value, WE	2016
89	Robert Parker	2015
88	Wine Spectator	2014
	Best Buy Wine Enthusiast	2013

Winemaker Alejandro Wedeles

Winery Certifications

Carbon Neutral, Light Weight Glass
Wines of Chile Sustainability Code
BSCI, BRC, ISO22000



Cost:
Retail:



Reserva de Familia Carmenere, 2018 Rapel Valley, Chile

Wine Details

Hand-harvested, double selection grapes are fermented in the traditional method, with select yeasts and controlled temperature in stainless steel vats. After completing the alcoholic fermentation, the wine was kept in contact with the skins for a few days to enhance its complexity and balance. Aged for 15 months in French oak barrels. Once bottled, the wine spent another six months before release.

Vineyards/Region

Los Lingues Vineyard, Rapel Valley

Tasting Note

Dark garnet in color, this wine features a spicy nose of white pepper combined with dried herbs and ripe black fruits. Expressive mouth of fine red fruit, plums, sweet spices and blond tobacco. A ripe wine of elegant silky texture, rich acidity and good structure that lingers in the palate.

Food Pairing

Pair with pork ribs, vegetables au gratin, lamb-stuffed pasta.

Varietal

100% Carmenere

ABV

14%

UPC Pack Size

8-13942-01002-6 6 750ml

Ratings & Awards

92	Descorchados	2018
91	James Suckling	2017
91	Robert Parker	2017
	Silver Medal Decanter Asia	2017
92	James Suckling	2016
92	Descorchados	2016
92	James Suckling	2015
90	Robert Parker	2014

Winemaker:

Alejandro Wedeles

Winery Certifications

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:
Retail:



Reserva de Familia Cabernet Sauvignon, 2018 Maipo Valley, Chile

Wine Details

The Cabernet Sauvignon used in this blend is harvested once grapes have attained the right level of phenolic maturation, to ensure that the tannin will be gentle and the fruit, fresh and ripe. The two grape varieties are fermented separately so that they express themselves to the best of their potential. Likewise, each variety is aged separately in French oak barrels for at least 14 months until final blending to produce a wine of multiple dimensions and aromatic layers.

Vineyards/Region

Alto Maipo sector on the piedmont of the Andes Range.

Tasting Note

Ruby red color. Blackcurrant and cherry nose with undertones of nutmeg and cedar and an overlay of dark chocolate. Very ample mouthfeel, delicate tannin and the signature elegance and balance of Alto Maipo wines.

Food Pairing

Pair with grilled meats, stews, beef bourguignon.

Varietal

95% Cabernet Sauvignon, 5% Merlot

ABV 13.8% **UPC Pack Size** 8-13942-01001-9 6 750ml

Ratings & Awards

91	Robert Parker	2018
91	Wine Spectator	2018
90	James Suckling	2018
92	James Suckling	2017
91	Wine & Spirits	2017
90	Wine Spectator	2017
90	Robert Parker	2017
90	Tim Atkin	2017
94	Tim Atkin "Wine of the Year"	2016
91	Wine Spectator	2016
90	Robert Parker	2016
#3	wine of the Year WE Top 100	2015
94	Tim Atkin	2015
93	Decanter	2015
93	James Suckling	2015

Winemaker

Alejandro Wedeles

Winery Certifications

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:

Retail:



Gran Reserva Sauvignon Blanc 2020

Leyda Valley, Chile

Wine Details

Handpicked once they had reached optimal ripeness, the grapes used in this Sauvignon Blanc were pressed and their juice fermented in stainless steel tanks at low temperatures. The wine was kept on its lees for a month for enhanced creaminess and elegance. Following fermentation and natural sedimentation, the best lots were selected to go into this fresh, juicy, fruit-laden wine.

Vineyards/Region

The Leyda Valley is located around the mouth of the Maipo River. Its Mediterranean climate is under strong Pacific Ocean influence, which results in morning fogs, cool breezes that blow from the coast, winters with moderate rainfall. In Leyda, the soil is mainly granitic and has low organic matter content.

Tasting Note

Pale yellow color. Expressive nose of pink grapefruit and subtle hints of herbs and stones. The palate is juicy and fresh and exhibits nice balance between citrus fruit, peach, and passion fruit, as well as an intense mineral character. Its creamy texture makes it a superb pairing wine.

Food Pairing

Caprese salad, oysters, and ceviche.

Varietal

100% Sauvignon Blanc

ABV

13.5%

UPC Pack Size

8-13942-00106-2 6 750ml

Ratings & Awards

91	Descorchados	2021
93	Decanter WWA	2020

Winemaker:

Alejandro Wedeles

Winery Certifications:

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:

Retail:



Gran Reserva Chardonnay 2019

Itata, Chile

Wine Details

After being harvested by hand, the grapes were transported to the winery to be destemmed, crushed and pressed, then fermented in 2,000-liter foudres and 400-liter French barrels. The final blend of the various batches was aged in contact with French oak for 12 months.

Vineyards/Region

Sourced from two vineyards in the Itata Valley

Tasting Note

Bright, light golden yellow color. This wine boasts the mix of aromas this variety is renowned for, including passion fruit, mango, green apple and European hazelnut. Yellow plum, citrus notes, and hints of gunpowder on the palate. A mouth-filling, creamy and fresh wine that calls for a second glass.

Food Pairing

Cream cheese and salmon caviar bruschetta, shrimp soup, Brie cheese.

Varietal

100% Chardonnay

ABV 14.0%

UPC Pack Size
8-13942-00108-6 6 750ml

Winemaker:

Alejandro Wedeles

Winery Certifications:

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:
Retail:



Gran Reserva Assemblage Red Blend 2019 Cauquenes, Chile

Wine Details

The Malbec and Cabernet Sauvignon grapes used in this blend were hand-picked separately. They were subsequently taken to the winery for destemming and crushing before being transferred to stainless steel tanks where they underwent cold maceration at 28° C, approximately. The final blend was aged in contact with French oak for 8 months and bottled a year after fermentation.

Vineyards/Region

In the dry-farmed inlands of the eastern side of the Coastal Mountain Range, Cauquenes is part of the Maule valley. Granite soil, low organic content, Mediterranean climate, hot, dry summers and mostly winter rainfall.

Tasting Note

Intense purple color with ruby red sparks. The nose delivers aromas of juicy red fruit, vanilla, nutmeg, smoke and tobacco leaves. Light-bodied, with fine and engaging tannins, notes of fresh red fruit, floral undertone of violets, dark chocolate, and a dried herb finish that lingers pleasantly on the palate.

Food Pairing

Bacon-wrapped venison tenderloin and mashed potatoes, Goulash with Spaetzle, cheese fresh pasta.

Varietal

80% Malbec, 20% Cabernet Sauvignon

ABV 14.5%

UPC Pack Size

8-13942-00104-8 6 750ml

Ratings & Awards

92	James Suckling	2019
91	Tim Atkin	2018
91	Wine Enthusiast	2018

Winemaker:

Alejandro Wedeles

Winery Certifications:

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:

Retail:



Gran Reserva Carmenere 2018

Cauquenes, Chile

Wine Details

Grapes were handpicked, de-stemmed, pressed and later transferred to stainless steel tanks. Alcoholic fermentation was conducted according to the traditional method at 28° C approximately and using selected yeasts. Regular pumping over was carried out during post-fermentation maceration to extract colors and flavors of greater intensity. After malolactic fermentation, the wine was aged for 8 months in French oak barrels and bottled 6 months at the end of the aging process.

Vineyards/Region

In the dry-farmed inlands of the eastern side of the Coastal Mountain Range, Cauquenes is part of the Maule valley. Granite soil, low organic content, Mediterranean climate, hot, dry summers and mostly winter rainfall.

Tasting Note

Deep violet color with bright ruby red sparks. Fresh black fruit aromas of plum and cherry and an undertone of tobacco leaf and sweet spices. Juicy and light-bodied palate and well-structured tannins that linger and harmonize with notes of dark chocolate and spices. Mineral finish.

Food Pairing

Margherita pizza, polenta with pot roast and mushrooms, shepherd's pie.

Varietal

100% Carmenere

ABV

13.5%

UPC Pack Size

8-13942-00107-9 6 750ml

Winemaker:

Alejandro Wedeles

Winery Certifications:

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:

Retail:



Gran Reserva Assemblage Red Blend 2019 Cauquenes, Chile

Wine Details

The Malbec and Cabernet Sauvignon grapes used in this blend were hand-picked separately. They were subsequently taken to the winery for destemming and crushing before being transferred to stainless steel tanks where they underwent cold maceration at 28° C, approximately. The final blend was aged in contact with French oak for 8 months and bottled a year after fermentation.

Vineyards/Region

In the dry-farmed inlands of the eastern side of the Coastal Mountain Range, Cauquenes is part of the Maule valley. Granite soil, low organic content, Mediterranean climate, hot, dry summers and mostly winter rainfall.

Tasting Note

Intense purple color with ruby red sparks. The nose delivers aromas of juicy red fruit, vanilla, nutmeg, smoke and tobacco leaves. Light-bodied, with fine and engaging tannins, notes of fresh red fruit, floral undertone of violets, dark chocolate, and a dried herb finish that lingers pleasantly on the palate.

Food Pairing

Bacon-wrapped venison tenderloin and mashed potatoes, Goulash with Spaetzle, cheese fresh pasta.

Varietal

80% Malbec, 20% Cabernet Sauvignon

ABV 14.5%

UPC Pack Size

8-13942-00104-8 6 750ml

Ratings & Awards

92	James Suckling	2019
91	Tim Atkin	2018
91	Wine Enthusiast	2018

Winemaker:

Alejandro Wedeles

Winery Certifications:

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:

Retail:



Gran Reserva Cabernet Sauvignon 2018 Cauquenes, Chile

Wine Details

After being harvested by hand, the grapes were taken to the winery to be destemmed, crushed and transferred into steel tanks to undergo cold maceration before fermentation, which was carried out at around 28°C (82°F). The final blend of the different lots was aged for eight months in French oak barrel, and the wine was bottled six months after the end of the aging process.

Vineyards/Region

In the dry-farmed inlands of the eastern side of the Coastal Mountain Range, Cauquenes is part of the Maule valley. Granite soil, low organic content, Mediterranean climate, hot, dry summers and mostly winter rainfall.

Tasting Note

Deep garnet color with ruby red sparks. The nose expresses aromas of licorice, ripe dark fruit and well-integrated oak notes. Full-bodied mouth, complex profile driven by ripe dark fruit and red fruit with juicy acidity, blood-like notes and delicate tannins. Pleasant and prolonged hints of pepper surface on its finish

Food Pairing

Tenderloin with bacon and caramelized onions, pickled hare, and roasted duck supreme with wine sauce.

Varietal

100% Cabernet Sauvignon

ABV 13.5%

UPC Pack Size

8-13942-00105-5 6 750ml

Ratings & Awards

92 James Suckling 2018

Winemaker:

Alejandro Wedeles

Winery Certifications:

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:
Retail:



SANTA CAROLINA

CHILE 1875



VSC Red Blend, 2017

Cachapoal, Chile

Wine Details

Hand harvested and hand sorted, the grapes undergo a seven-day pre-fermentation cold maceration process in stainless steel tanks. Traditional alcoholic fermentation was carried out, using selected yeasts and controlled temperatures. The finished wine was gently pressed before being aged for a year in oak barrels and another year in Foudres, where malolactic fermentation occurred. It was bottle aged for six months before release.

Vineyards/Region

Cachapoal Valley

Tasting Note

Complex aromas of ripe plum, black cherry and raspberry wrapped in dashes of smoke and vanilla. Elegant and round on the palate, dark fruit flavors are followed by hints of dried herbs, a good tannic structure and juicy acidity. Pleasant and delicate notes of spice and wood linger in its finish.

Food Pairing

Pair with grilled pork chops with chickpea and squash purée, beef steak with scalloped potatoes, hard cheeses such as Comte and Gruyere.

Varietal

40% Petite Sirah, 30% Petite Verdot, 15% Cab Sauv, 10% Carmenere, 5% Malbec

ABV 14.5%

UPC Pack Size 8-13942-01028-6 6 750ml

Ratings & Awards

94	Decanter WWA	2017
94	Wine Enthusiast	2017
94	Tim Atkin	2017
93	James Suckling	2017
93	Wine Enthusiast	2015
92	James Suckling	2015
91	Tim Atkin	2015
91	Robert Parker	2015
94	James Suckling	2014
93	Wine Enthusiast	2014
92	Wine Enthusiast	2013
92	Wine & Spirits	2013

Winemaker Andrés Caballero

Winery Certifications

Carbon Neutral, BSCI, BRC, ISO22000
 Wines of Chile Sustainability Code



Cost:
Retail:



SANTA CAROLINA

CHILE 1875



Herencia Carmenere, 2012

Peumo, Chile

Wine Details

The grapes used in Herencia were handpicked and fermented in small stainless tanks. A portion of the grapes was left intact in full bunches and underwent cold maceration at 10° C for a week. Fermentation was performed with native yeasts under controlled temperature conditions, with the exception of a few batches with higher sugar content, which were inoculated with selected yeasts. Once fermentation was completed, the wine was gently pressed and transferred to first-fill, medium toast French oak barrels. After 14 months, the wine was transferred to 5000-liter foudres where it was aged for a further year before bottling.

Vineyards/Region

Peumo in Cachapoal Valley and Los Lingues in the Colchagua Valley

Tasting Note

Aromas of red fruit, floral, and herbs intermingle with sweet spices, oak and underbrush. Elegant, rich, the fresh palate has notes of red fruits like cherries and raspberries, layered by black fruits like plums and blackberries. Spice and herbal notes enhanced by touches of dark chocolate and moist earth. Broad-shouldered tannins and a slightly mineral character on the finish. This wine will gain in depth and complexity with longer bottle aging. Decant before serving.

Food Pairing

Herb-roasted leg of lamb, chicken seasoned with Indian spices, raspberry tart.

Varietal

70% Carmenere (Peumo) 20% Carmenere (Los Lingues) 10% Cabernet Sauvignon

UPC Pack Size ABV

8-13942-01135-1	6	750ml	14.5%
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Ratings & Awards

96	Tim Atkin	2018
95	James Suckling	2018
93	Wine Spectator	2018
93	Robert Parker	2014
93	James Suckling	2014
93	Tim Atkin	2014
91	Wine Spectator	2014
93	Robert Parker	2013
96	James Suckling	2012
#30 Top 100 Wines of Chile		
	James Suckling	2012
92	Robert Parker	2012

Winemaker

Andrés Caballero

Winery Certifications

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:

Retail:



Luis Pereira Cabernet Sauvignon, 2012 Chile

Wine Details

Fruit for Luis Pereira is harvested a month earlier than usual for Cabernet and fermented separately in stainless steel tanks at 32° C with as little intervention as possible. Fermentation is performed with native yeasts with the pre-ferment method. Once fermentation is completed, the wine is transferred into first-fill barrels, where it's aged for one year. The final blend is moved into foudres where it is kept for an additional year prior to bottling.

Vineyards/Region

Pre-phylloxera vineyards in various Chilean wine valleys

Tasting Note

Great balance, elegance and complexity, both in the nose and on the palate. fresh red fruit such as sour cherries and sarsaparilla, pomegranate, tobacco leaves, damp soil and well integrated oak. Light bodied elegant palate marked by notes of figs, nutmeg, tobacco and juicy red fruit of delicious acidity. Its firm tannic structure make it a long and persistent wine, ideal to enjoy now or keep for several years. Decant before serving.

Food Pairing

Pair with duck in red wine sauce and sautéed potatoes, beef ribs stewed in Port, ripened sheep's cheese such as Manchego.

Varietal

100% Cabernet Sauvignon

UPC Pack Size ABV

8-13942-00050-8	6	750ml	12.8%
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Ratings & Awards

94	Tim Atkin	2018
94	James Suckling	2018
97	James Suckling	2014
	#12 Top 100 Wines of Chile	2014
96	Decsorchados	2014
95	Tim Atkin	2014
94	Robert Parker	2013
94	James Suckling	2013
93	Tim Atkin	2013
93	Decanter	2013

Winemaker

Andrés Caballero

Winery Certifications

Carbon Neutral, BSCI, BRC, ISO22000
Wines of Chile Sustainability Code



Cost:
Retail:



SANTA CAROLINA

CHILE 1875



Rosé

Sparkling crisp bubbles.
Elegant aromas of fresh berries lead to lively
citrus flavors on the palate.

Bright, fruity and flavorful.

White

Refreshing fruity & flowery bubbles.
On the palate, sweet and unctuous notes,
rich acidity and vibrant bubbles that enhance
it's freshness. Ideal to enjoy together with
your friends and family.



VIÑA
CASABLANCA®
 LA VIÑA DEL VALLE



VIÑA CASABLANCA

The benchmark winery of the Casablanca valley. Established in 1991, Viña Casablanca was a pioneer in its namesake valley, where it now has its own winery and where it now has its own winery and 84 hectares divided into two estates: Céfiro Estate and Nimbus Estate. Viña Casablanca is mainly dedicated to the production of cool-climate varieties, including Sauvignon Blanc, Chardonnay, Pinot Noir, Syrah and Merlot. However, remaining faithful to its country of origin, Chile, Casablanca also offers in its portfolio classical Chilean varieties such as Cabernet Sauvignon sourced from Maipo. Its core products are Nimbus and Céfiro. In 2011 Viña Casablanca signed a joint venture with Domaine Laroche from the Advini Group France.



History and Facts about Viña Casablanca Casablanca Valley, Chile



Viña Casablanca bears the name of its home valley, where it is a pioneer winegrower and where it is one of the few wineries with facilities in the same valley, which allows it to harvest and vinify its grapes just a few kilometers away, ensuring the best quality of honest wines that embody the greatest expression of the terroir, the climate, and the passion of its people.

Viña Casablanca is strongly committed to its home valley, the only one featured among the Great Wine Capitals of the World, which is why we are "The Winery Of The Valley."

The valley is located between the Coastal Range and the Pacific Ocean, 80 kilometers from Chile's capital –Santiago– and just 20 kilometers in a straight line from Valparaíso, the country's premier port city.



An area of cool climate influenced by the sea breeze that blows in from the Pacific Ocean. The frequent morning fog lifts around noon, giving way to clear afternoon skies. The granite soil of variable depth rests over bedrock, allowing roots to explore the entire soil profile.

In 1990, Carolina Wine Brands acquires the Viña Casablanca brand, and the Casablanca Valley is designated as the first cool-climate valley in Chile. The first wines were produced in 1994 under the Viña Casablanca brand.



In 2013, the Casablanca Valley was added to the Great Wine Capitals global network: Napa, Bordeaux, Adelaide, Rioja, Cape Town, Lausanne, Mainz Rheinhessen, Mendoza, Porto, and Casablanca.

Primarily, the focus in the USA has been on the Nimbus wines. However, Viña Casablanca produces highly rated, beautiful wines at many price points and production levels.

Gonzalo Bertelsen

General Manager and Chief Winemaker with Finca el Origen

Gonzalo is an Agricultural Engineer with a specialization in enology and viticulture, graduated from the Pontificia Universidad Católica de Chile, and has a Masters of Oenology degree by the University of Adelaide, Australia (2007). Gonzalo gave a fantastic performance by leading two of the most important wineries in Chile after alternating harvests in France, the United States, Australia and Spain. Gonzalo took over as General Manager and Chief Winemaker for Viña Casablanca in 2012, for the first harvest into the joint venture with AdVini-Laroche.





Nimbus Estate Sauvignon Blanc, 2020

Casablanca Valley, Chile

Wine Details

Early morning manual harvest and nighttime machine harvest at temperatures below 46° F. The juice is macerated on the lees for 15 days. Stainless-steel cold fermentation for three weeks. Lees stirring for four months to achieve better structure, body, sweetness, creaminess and volume.

Vineyards/Region

Nimbus Estate, in the Westernmost region of the Casablanca Valley

Tasting Note

Pale yellow with light green hues. Aromas of tropical fruit like lychee and passion fruit. The fresh mouth is intensely acidic with mineral notes, delicious texture and creaminess. Long, persistent finish.

Food Pairing

Pair with oysters, lobster, salads, octopus carpaccio

Varietal

100% Sauvignon Blanc

ABV 14%

UPC Pack Size

8-13942-01029-3 6 750ml

Ratings & Awards

94	Descorchados	2021
93	Descorchados	2020
92	Tim Atkin	2020
94	Descorchados	2019
92	Wine & Spirits	2019
92	Tim Atkin	2019
95	Decanter – Gold Medal	2018
93	Descorchados	2018
92	James Suckling	2018
91	Tim Atkin	2018
93	James Suckling	2017
90	Tim Atkin	2017

Winemaker

Gonzalo Bertelsen

Winery Certifications

Carbon Neutral,
Wines of Chile Sustainability Code
BSCI, BRC



Cost:

Retail:



Nimbus Estate Pinot Noir 2019

Casablanca Valley, Chile

Wine Details

Cool morning hand harvesting. Clusters are hand-selected. Whole berry cold maceration for three days. Stainless steel fermentation with smaller lots in French oak. Spontaneous malolactic fermentation in barrel. Lots are then blended and aged in French oak barrels (15-20% new oak) for 10-12 months.

Vineyards/Region

Nimbus Estate, in the westernmost region of the Casablanca Valley

Tasting Note

Aromas of black fruits like blackberries and blueberries, notes of earth and forest undergrowth. Complex, medium bodied. The elegant palate is enhanced by silky tannins.

Food Pairing

Pair with grilled salmon or spaghetti with clams.

Varietal

100% Pinot Noir

<i>ABV</i>	14.5%
<i>UPC Pack Size</i>	6 750ml
8-13942-01084-2	

Ratings & Awards

92	James Suckling	2019
91	Tim Atkin	2019
92	Tim Atkin	2018
93	James Suckling	2017
95	Decanter – Gold Medal	2016
92	Tim Atkin	2016
90	James Suckling	2015

Winemaker

Gonzalo Bertelsen

Winery Certifications

Carbon Neutral,
Wines of Chile Sustainability Code
BSCI, BRC



Cost:
Retail:



History and Facts about Le Ragose Veneto, Italy

Le Ragose, a now famous estate, is located North of Verona, in the town of Negrar (Veneto region), at the highest point of Valpolicella Classica (1,148 feet). The winery is composed of 32 hectares, 18 planted as vineyards. The altitude is from 250 to 400 meters high.



Le Ragose was purchased in 1969 by an oenologist named Arnaldo Galli, and his wife Marta. Due to the high elevation, Marta recognized the need for a separate designation for the hills to distinguish them from the valley flat land. Marta fought for and obtained the designation Classico. Within a few years, Marta became one of the most important personalities in the Italian wine world. She was one of the founders of the organization "Women in Wine" and founded VinItaly. In 1990, she was elected "Wine producer of the World" from La Morra.

Today, their sons Paolo, graduated in Business Management, and Marco, graduated in Agriculture with a thesis on "Microvinification of local varieties", are still researching and experimenting to have always top quality wines. Marco, is both the oenologist and agronomist of Le Ragose. Paolo's daughter Marta, graduated in management, is the third generation of "Le Ragose".

For the production of our grapes we use the pergola system. This method protects the grapes from the sun, the rain and the storms and it is perfect for the production of local varieties such as Corvina, Corvinone and Rondinella.



The deeper level of our soil is "Arenaria Eocenica". This soil comes from the "Eocene" geological era and it works like a sponge, keeping the humidity in the roots. This is one of the reasons why at Le Ragose we don't need irrigation. Below the surface we have both brown clay, red clay and volcanic soils that are rich with minerals.

At Le Ragose, the respect for our place, soil and tradition is fundamental. We use our traditional and local varieties Corvina, Corvinone and Rondinella. We also add a 10% of other old local varieties such as Molinara, Oseleta, Dindarella, Casetta, Spigamonti. Since 1969, the Galli family has always wanted to focus on the production of quality wines.





Le Ragose Valpolicella Classico, DOC

Valpolicella, Italy

Wine Details

Grapes are hand-harvested in September. Vinification takes place in temperature controlled stainless steel tanks with indigenous yeasts. Fermentation lasts 12 to 14 days. Wine is aged in Stainless steel.

Vineyards/Region

300 meters above sea level with a south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil which drains easily. The vineyards are newly planted to as old as 40 years. There are 3,200 plants per hectare. Le Ragose is 100% estate grown grapes.

Tasting Note

Fresh delicate red fruit aromas such as currant, strawberry and black cherry. Dry with a medium body and ripe fruit. It has an underlying current of minerality and terroir blended with the dark cherry and vinous notes.

Food Pairing

Excellent with pasta dishes, roasted red and white meats (especially lamb, veal and duck) gorgonzola cheese and radicchio dishes. It is also delightful served slightly chilled in the summer.

Varietal

50% Corvina, 20% Corvinone and 20% Rondinella and 10% of local grapes such as Forselina, Rossara, Pelara, Osaletta, Negrara, Barbera, Rossignola, Rosetta, Dindarella, Croatina

ABV 12.5%

UPC Pack Size
7-48132-10900-9 6 750ml

Ratings & Awards
90 James Suckling 2020

Winemaker
Marco Galli



Le Ragose Valpolicella Ripasso, DOC

Valpolicella, Italy

Wine Details

Hand harvested in September-October. The fermentation is in stainless steel for about 10-15 days with indigenous yeasts, then the wine is stored in tanks of steel. In December/January the Valpolicella Classico wine, produced in September-October, referment on the Amarone skins (Ripasso method). The presence of residual sugar in the pomace of Amarone allows the fermentation and gives to the wine body and structure. This wine is aged in Slavonian oak barrels

Vineyards/Region

300 meters above sea level with a south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil which drains easily. The vineyards are newly planted to as old as 40 years. There are 3,200 plants per hectare. Le Ragose is 100% estate grown grapes.

Tasting Note

Fresh delicate red fruit aromas such as currant, strawberry and black cherry. Dry with a medium body. It is surprisingly complex with intense mature berry flavor interwoven with hints of dried figs, cocoa powder, coffee and minerals. The finish is extremely long, dry and satisfying. This is a Ripasso of great elegance and longevity.

Food Pairing

Excellent with pasta dishes with ragù, mushroom risotto, dishes with game such as pheasant, boar or deer. Good with aged cheese dishes like gorgonzola cheese and radicchio.

Varietal

50% Corvina, 20% Rondinella, 20% Corvinone, 10% other old local varieties

ABV 14.5%

UPC Pack Size
7-48132-10273-4 6 750ml

Ratings & Awards

90 James Suckling 2018
90 Robert Parker 2017

Winemaker

Marco Galli



Le Ragose Cabernet Sauvignon, IGT Valpolicella, Italy

Wine Details

Hand harvested in September-October. Temperature controlled stainless steel tanks with indigenous yeasts. Fermentation in stainless steel with up to 12 days maceration on the skins. With 4% sugar remaining, the wine is racked into Allier and Troncais barriques and large casks of Slavonian oak. Wine spends atleast 2 years in new and used Troncais and Allier casks.

Vineyards/Region

300 meters above sea level with a south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil which drains easily. The vineyard was planted in 1987 and is 1.64 hectares. No Corvina vines were removed. This is a vineyard that is too high for Corvina which ripens unevenly at this altitude. There are 5,000 plants per hectare

Tasting Note

Lush and powerful bouquet full of cassis, cedar, coffee, olive, dark chocolate and pepper. Distinctive, ample and full palate with a long, persistent finish

Food Pairing

Excellent with red meats, especially steak, lamb and duck. It also goes well with wild game. Great with portabella mushrooms and aged cheeses.

Varietal

100% Cabernet Sauvignon

ABV 14.5%

UPC Pack Size
7-48132-10086-0 6 750ml

Ratings & Awards

93	James Suckling	2018
90	Robert Parker	2017

Winemaker

Marco Galli



Le Ragoise Amarone Classico, DOC Valpolicella, Italy

Wine Details

Hand harvested in September-October. The grapes are laid out in single layers in shallow boxes until December/January. The raisined, non-botrytis grapes are fermented for up to 30 days in temperature controlled stainless steel tanks with indigenous yeast. Aged for the first year in stainless steel followed by 2-5 years in large casks of Slavonian oak from 10-60 hectoliters.

Vineyards/Region

The 18 hectares of vineyards sit at Vineyard: 300 meters above sea level with a west, south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil. The vineyards are 40 to 30 years old. There are 4,166 plants per hectare. Le Ragoise is 100% estate grown grapes. No grapes whatsoever are bought. They also do their own enology and agronomy.

Tasting Note

Intense, concentrated black cherry, coffee, cocoa powder and currant bouquet. Dense, ripe and lush berries with a hint of dark chocolate. There is a surprising minerality and a vibrant acidity which make it intriguing. This is a wine of power and elegance, harmonic and enticing. The finish is long and satisfying.

Food Pairing

Excellent with wild game birds, wild goat, risotto alla Amarone, gorgonzola cheese, dark chocolate desserts, cheesecakes, hazelnut and almond desserts.

Varietal

50% Corvina, 20% Rondinella, 20% Corvinone, 10% other old local varieties

ABV 15.5%

UPC Pack Size

7-48132-11118-7 6 750ml

Ratings & Awards

93 James Suckling 2015

Winemaker

Marco Galli



Le Ragose Amarone Classico, DOC Valpolicella, Italy

Wine Details

Hand harvested in September-October. The grapes are laid out in single layers in shallow boxes until December/January. The raisined, non-botrytis grapes are fermented for up to 30 days in temperature controlled stainless steel tanks with indigenous yeast. Aged for the first year in stainless steel followed by 6-8 years in large casks of Slavonian oak from 10-60 hectoliters.

Vineyards/Region

300 meters above sea level with a west, south-west exposure. The soil is clay laced with magnesium, calcium and iron on a tufaceous subsoil. The vineyards are 40 to 30 years old. There are 4,166 plants per hectare. Le Ragose is 100% estate grown grapes. Everything in the bottle is 100% grown on the estate, no grapes are bought. The farming practices are sustainable.

Tasting Note

Intense, concentrated black cherry and currant bouquet. Dense, complex, minerally with ripe black cherries, a hint of dark cocoa powder and coffee. Unique in the world of concentrated fruit-bomb style Amarones, this is a dry wine of power and elegance, harmonic and enticing. The finish is long and satisfying. This is an Amarone of great longevity.

Food Pairing

Excellent with Steak, Osso Buco, Fillet al Balsamic vinegar, wild game birds, wild goat, risotto all'Amarone, aged cheeses.

Varietal

50% Corvina, 20% Rondinella, 20% Corvinone, 10% other old local varieties

ABV 15.5%

UPC Pack Size

7-48132-10409-7 6 750ml

Ratings & Awards

92	James Suckling	2011
96	Decanter	2010
95	Robert Parker	2010
91	Wine Spectator	2009
93	Robert Parker	2008
92	Robert Parker	2007

Winemaker

Marco Galli



History and Facts about Vistorta Friuli, Italy

Vistorta is a historical village situated in the region of Friuli Venezia Giulia, in the northeastern part of Italy, where the Brandolini family has lived for more than 600 years.

The farm or “azienda agricola”, was created in 1872 with a long term vision of modernity from Count Guido Brandolini. He was one of the first to plant Merlot in the area after the phylloxera plague. They were also producing corn and wheat and breeding silkworms, and selling the products at local markets.

The contemporary history of Vistorta estate starts in the 1960's, when Counts Brando and Cristian Brandolini d'Adda, Brandino's parents, decide to live at Vistorta after getting married. They started renewing the villa and the garden, collaborating with the English garden architect Russell Page, which, even today, still attracts tourists from every part of the world.

In 1985, Brandino Brandolini starts leading the 4th generation of family winemakers in Vistorta.

After graduating with a degree in Agronomy at Texas A&M University, he started his career in wine at one of his family's Bordeaux estates, Château Greysac. The collaboration with winemakers George Pauli and Philippe Dambrine caused him to focus mostly on the Merlot grape in Vistorta vineyards.

In 2005, the Vistorta project converts to organic farming. The entire farm, which has some 220 hectares, became certified organic in 2008. 2009 was the first certified organic wine vintage. In the vineyards, Vistorta uses only sulfur and copper, fertilizing with green manure and compost. The work in the winery focuses on the natural development of the best characteristics of higher quality grapes, with the help of certified products and selected autochthonous yeasts. In the remaining areas of the farm, Vistorta follows an attentive schedule based on cover crop rotation, to always enrich soils (such as vetch, white mustard and clover in customized mixtures).

Covering 37 hectares, Merlot is Vistorta's heritage and passion. It covers 14 different small parcels with N/S sun exposition and 45msl. The oldest vineyard, called Ridiel, was planted in 1918.

Winemaking at Vistorta is performed with relatively simple, minimalist oenological facilities that allows the whole process to flow harmoniously, from harvest to bottling. In the winery, three rooms contain vitrified concrete vats that are used throughout the different winemaking stages of both whites and reds. These different-sized vats allow for flexibility, custom tailoring the wines from every vineyard. In the barrel-bottle room, the prestigious Vistorta reds are aged, frequently using French oak barriques and big barrels. This creates long lasting and wonderful vintages of both red and white wines.





VISTORTA
Conte Brandolini

Vistorta Friuli Pinot Grigio, DOC, 2020

Friuli, Italy

Wine Details

Harvest of the estate vineyards in early September. Fermentation in oxygenation (65%) and reduction (35%). Permanence in concrete vats for five months on the fine lees with a weekly battonage.

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

This Pinot Grigio in the mouth has a full-flavored creamy texture with an almost salty tang and edgy acidity in places, refreshingly crisp, offers confident impressions of golden apple. Great length and elegance.

Food Pairing

The perfect partner to small mollusks, fried fish, egg dishes, risotto, fresh and delicate cheeses.

Varietal

100% Pinot Grigio

ABV

12.5%

UPC Pack Size

0-86785-80003-5

6

750ml

Winemaker

Alec Ongaro





VISTORTA
Conte Brandolini



Vistorta Friuli Pinot Grigio Ramato, DOC, 2020 Friuli, Italy

Wine Details

Harvest of a new vineyard of pinot grigio, in which are planted 6 different Clones, that are selected in order to add complexity to the wine. Pre-fermentation maceration at 8° for 10 hours. Permanence in concrete vats on the fine lees for 5 months with a weekly battonage. "Ramato" was the original Pinot Grigio from Friuli and Veneto area. The name is coming from it's unique color and it literally means "coppery".

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

The maceration gives to the wine a charming reddish shade, a fruity nose of wild strawberries and apples and a small tannin that add more complexity.

Food Pairing

Pair with fish and white meat dishes. Ideal aperitif for light summer and vegetable meals.

Varietal

100% Pinto Grigio

ABV 12.5%

UPC Pack Size
0-86785-80014-1 6 750ml

Winemaker

Alec Ongaro

Winery Certifications

Certified Organic



VISTORTA
Conte Brandolini



Vistorta Friulano, DOC, 2020 Friuli, Italy

Wine Details

Harvest of our 30 years old vineyards in late September. The friulano vineyards are located in between the reds, with a sandy-clay soil that gives complexity and texture to this wine. Winemaking in concrete vats, it stays on its fine lees for five months with a weekly battonage.

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

Delicate and aromatic, this Friulano offers floral and citrus notes, together with a crisp, refreshing palate.

Food Pairing

Pair with fresh and grilled fish, shellfish and mollusks, lighter-style charcuterie, festive pastas; wonderful with classic cured prosciutto cheeses, baked pastas, and red meats.

Varietal

100% Tocai Friulano

ABV

12.5%

UPC Pack Size

0-86785-80007-3	6	750ml
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Winemaker

Alec Ongaro

Winery Certifications

Certified Organic



VISTORTA
Conte Brandolini



Vistorta Stomo Merlot, DOC, 2018
Friuli, Italy

Wine Details

Separated harvest of our youngest vineyards (mid-90's)
Pre-fermentative cryomaceration for 72 hours in order to keep the fruity notes from our grapes. Fermentation took place in concrete vats.
50% of the wine ages in concrete tanks, the other 50% for 7 months in third passage French oak barrique. Final blending and storage in concrete vats until bottling.

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

Delicate suggestions of wild red berry and fruit preserves marry flavors of blackcurrant, morello cherry, dried plum and coriander, enlivened by subtle hints of crushed flowers. Crisp and lively in the mouth, it displays appealing, earthy tannins, concluding on red berry fruit and roses.

Food Pairing

Pair with charcuterie, medium-aged cheeses, baked pastas, and red meats.

Varietal

100% Merlot

ABV 12.5%

UPC Pack Size
0-86785-80005-9 6 750ml

Winemaker

Alec Ongaro

Winery Certifications

Certified Organic



VISTORTA
Conte Brandolini



Vistorta Merlot, IGT, 2015
Friuli, Italy

Wine details

Separated harvest and winemaking for each vineyard fermentation and parcels blending in concrete vats. Aging in fine grain French oak barriques for 15 months, 40% new, 40% one year 20% two years barriques. Bottling without filtration.

Vineyards/Region

Vineyards in Friuli Venezia Giulia

Tasting Note

A whiff of toasty oak immediately yields to ample aromas of wild red and dark berry fruit, lifted by subtle fruits in spirits and self-confident notes of roasted espresso bean, cocoa powder, and coriander. This aromatic panoply finds beautiful echo in the mouth, where a silk-smooth texture encounters at moments expressive tannins, as they lend impressive support to the wine's powerful but calibrated structure. Spices and hints of espresso ennoble a majestic progression.

Food Pairing

Pair with meat dishes, wild game, baked pastas, and medium-aged cheeses.

Varietal

100% Merlot

ABV 13%

UPC Pack Size
0-86785-8000-4 6 750ml

Ratings & Awards

97	Vin Italy	2013
90	Wine Spectator	2012
90	Wine Spectator	2009
93	Wine Spectator	2007
3	Bicchieri Gambero Rosso	2007
3	Bicchieri Gambero Rosso	2006
3	Bicchieri Gambero Rosso	2005
3	Bicchieri Gambero Rosso	2004
3	Bicchieri Gambero Rosso	2003

Winemaker

Alec Ongaro

Winery Certifications

Certified Organic



VIOLETTA

PRODOTTO IN ITALIA



Violetta Arneis, DOC, 2020

Roero, Italy

Wine details

100% hand-harvested in September. Gentle, full bunch pressing, no maceration. Sur Lie ageing to start, then stored in stainless before bottling.

Vineyards/Region

Vineyards in the Roero section of Langhe, Italy. Steep, sunny, hillside vineyards with sandy sediments and marine clays.

Tasting Note

Fresh and grassy notes, similar to white Bordeaux. Aromas of blossom, fresh pear, apricots and a hint of hazelnut. Medium bodied.

Food Pairing

Enjoy as an aperitif, or pair with any type of seafood, garlic pasta dishes, roasted vegetables and salads.

Varietal

100% Arneis

ABV 12.5%

UPC Pack Size

7-36040-00344-1 6 750ml



VIOLETTA
PRODOTTO IN ITALIA



Violetta Barbera D' Asti, DOCG, 2018 Asti, Italy

Wine details

100% hand-harvested in October. 10-day maceration followed by ageing in stainless steel and concrete tanks.

Vineyards/Region

Vineyards in the Monferrato hills, Nizza area in the Province of Asti, Italy. Pluicenic marls rich with sand.

Tasting Note

Barbera from the Piedmont are dark in color and taste of black cherry, anise, and dried herbs. Versatile and satisfyingly robust.

Food Pairing

Pair with sausage pizza, eggplant Parmesan, hamburgers, meatloaf or pasta with meat sauce, such as Bolognese and spaghetti with meatballs.

Varietal

100% Barbera

ABV 13%

UPC Pack Size

7-36040-00346-5 6 750ml



VIOLETTA

PRODOTTO IN ITALIA



Violetta Barolo, DOCG, 2016

Barolo, Italy

Wine details

100% hand harvested in October. Maceration occurs in 100% stainless steel tanks for an average of two weeks. Aged in large French oak casks (3,500L) for a total of 30 months before bottling.

Vineyards/Region

Southern-facing, small parcels in the villages of Barolo, La Morra, Monforte, and Serralunga d'Alba. Traditional combinations of Barolo soils, sun exposures and altitudes.

Tasting Note

Pale brick red in color, bold mouthfeel with rigid tannins. Subtle notes of spice, rose, cherry and fig.

Food Pairing

Pair with Fall aromatic truffles, grilled meats, lamb, chicken or risotto with mushrooms.

Varietal

100% Nebbiolo

ABV 14%

UPC Pack Size
7-36040-00345-8 6 750ml



A FAMILY, THEIR LAND, THEIR WINE

The company was founded in 1973 by Vincenzo Spinelli.

In the Eighties, his sons Carlo and Adriano joined the business full time. The company's production capacity increased and the owners started to closely monitor all stages of production, from the selection of grapes through to winemaking and bottling.

In the early Nineties, the company expanded further, acquiring appropriate facilities and state-of-the-art equipment.

In the 2000s the range of wines was expanded and the expansion on the international market increased.



VINCENZO SPINELLI

President

CARLO SPINELLI

Director

ADRIANO SPINELLI

Technical director

VINCENZO SPINELLI jr.

Sales and marketing manager

ANDREA SPINELLI

Oenologist



IN THE EARTH OF ABRUZZO, IN THE EARTH OF ITALY



Abruzzo is the Italian region we live in and the land of our wines, and Atesa the town where we have always lived and worked.

12 LABELS TO COLLECT

The seasons of wine, along with our bear friends, recounting a story to enjoy in a glass and collect in 12 labels/chapters.





SPINELLI N.A.

Montepulciano d'Abruzzo
Sangiovese
Chardonnay
Cabernet
Pinot grigio
Pecorino
Rosato
Trebbianco d'Abruzzo



Bottle size
0,375 L - 0,75 L - 1,5 L



Cases (Europe)
6X0,75 L



Cases (USA)
12X0,75 L



Available either with
traditional cork or screw cap



LA TESSA

Montepulciano d'Abruzzo
Trebbianco d'Abruzzo
Rosato
Pecorino
Passerina
Pecorino brut
Rosé brut



Bottle size
0,75 L



Cases (Europe)
6X0,75 L



Cases (USA)
12X0,75 L



Available either with
traditional cork or screw cap



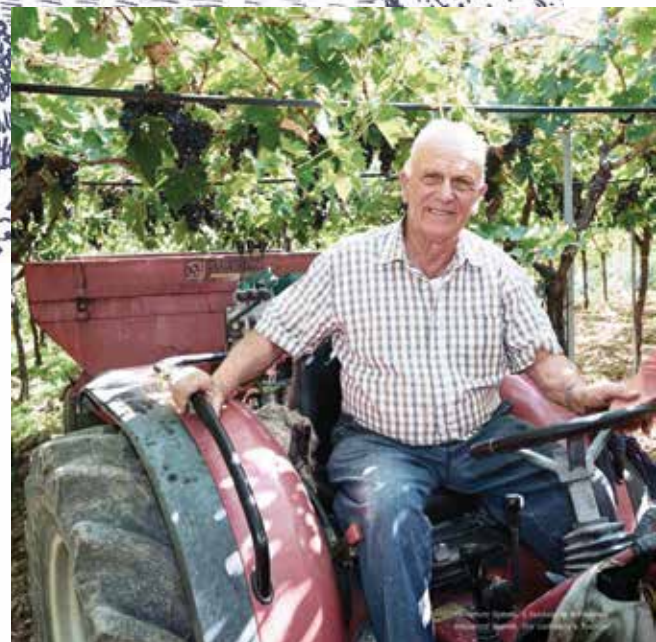


TERRA D'ALIGI®



**IL BRAND
D'ECCELLENZA
DI UN'AZIENDA,
E DI UNA FAMIGLIA,
CHE PRODUCONO VINO
DA GENERAZIONI**

*The mark of excellence of a company
and a family, producing wines for generations*





NEL CUORE DELL'ABRUZZO, O, NEL CUORE DELL'ITALIA

In the heart of Abruzzo, in the heart of Italy

L'Abruzzo in cui viviamo non è la regione d'Italia più conosciuta, ma è sicuramente una delle più tipiche. Incastonata nel centro della penisola, dalle vette più alte dell'Appennino al lungo litorale adriatico rappresenta il ritratto ancora autentico dell'Italia dei borghi, la più suggestiva e la più amata: storia, gastronomia e ambiente mai traditi, e anzi valorizzati, dalla modernità.

Abruzzo, where we live, is not the most famous region in Italy, but it is certainly one with the most traditional rural flavors. Housed in the center of the Italian peninsula and spanning from the highest peaks of the Apennines to the long Adriatic coast, it is an authentic example of the charming and cherished small-town Italy - with its history, cuisine and environment never abused by modernity, but rather improved.



I VINI TERRA D'ALIGI RAPPRESENTANO LA MASSIMA ESPRESSIONE DEL NOSTRO AMORE PER LA TERRA D'ABRUZZO

The wines terra d'aligi represent the maximum expression of our love for the land of Abruzzi.

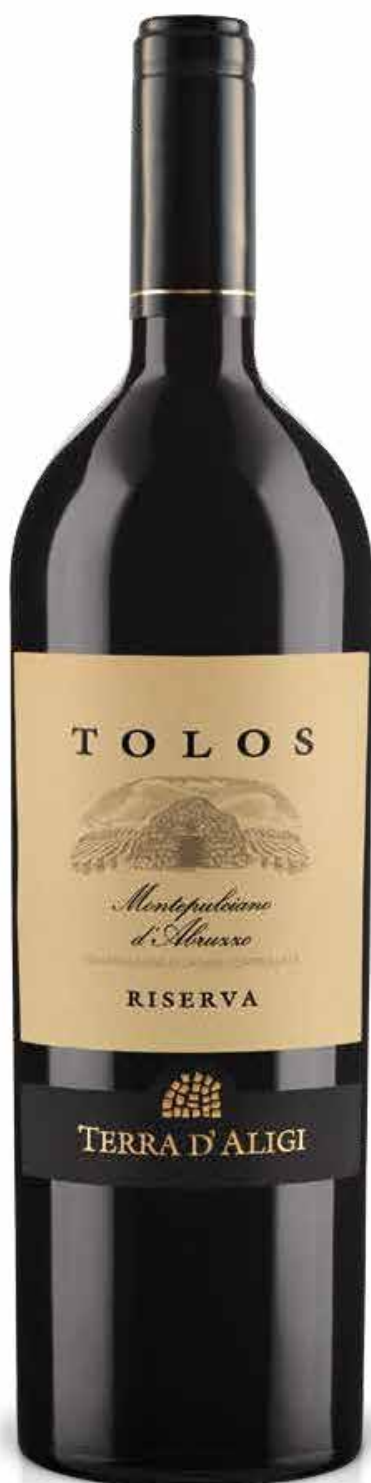


Today the Spinelli Wineries produce certified DOC and IGT Abruzzo wines of which 65% are exported. Traces of the rural tradition of grape stomping can be found in our expressions of love and respect towards our land and its fruits. Other than that, the company today uses the latest-generation technologies in vine cultivation as well as in processing and aging its wines.



TOLOS: LA NOBILTÀ DEL “CRU”

Tolos: “cru” nobility



TYOLOGY

Montepulciano d'Abruzzo DOC.

GRAPE VARIETY

Montepulciano d'Abruzzo 100%.

VINIFICATION

Fermentation in stainless steel, long maceration on the skins at controlled temperature.

REFINING PROCESS

18 months in new barrels and 12 months in bottles.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color with garnet shades. Intense aroma of red mature fruit and small wild berries fused elegantly with fine spicy and sweet notes. Of great structure, complex, elegant, balanced and of long persistence.

In the high pastures of Maiella, the largest mountain in Abruzzo, one may happen upon tholos, spectacular cupola shaped structures made with dry accumulations of stones. These signs are rooted in the realm of shepherding, but they also have a noble, remote origin: from the Mycenaean civilization to the Etruscan tombs, Roman building to Sardinian nuraghe, and the Trulli houses of Puglia. This noble, ancient name, bound to the land and the ingeniousness of man, seems the perfect fit for our most prestigious wine. Carefully selected Montepulciano d'Abruzzo grapes are used to produce this complex, powerful “cru”, aged in new barrels for 18 months and for 12 months in the bottle, with an impressive, elegant, balanced, persistent structure. The red par excellence in our line of fine wines.

ZURLE: L'ENERGIA DELLA GIOVINE

Zurle: the energy of youth



GRAPE VARIETY

80% Montepulciano, 20% other red grape varieties.

VINIFICATION

Maceration on the skins in stainless steel tanks with indigenous yeasts, without temperature control. Malolactic fermentation takes place in large Slavonian oak barrels.

REFINING PROCESS

24 months in Slavonian oak barrels and French oak barriques, a third of them new.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby red in colour. Aromas of dark red fruit with hints of blackberries, blueberries, sour black cherries and violets, with spicy nuances of liquorice, vanilla and smoky sensations. When refined, it develops hints of undergrowth, tar and leather.

It is a celebration day in town. People are laughing, the orchestra is playing, and the streets are ringing with the zurle of young people. The word zurle comes from the Abruzzo dialect, and means the vivacious racket of children, especially when linked to music: zurla is also the name of an ancient musical instrument, the ancestor of the oboe.

Zurle means energy, and a sunny, open and sincere character. It is the character of this red wine of Abruzzo, which perfectly accompanies a town celebration, with grilled meats, under a pavilion looking out over the hills.

A straightforward, but far from elementary wine: produced with select grapes, enhanced with powerful, intense fruity aromas and spiced undertones, rich, energetic and full-bodied.

TATONE: IL PRESTIGIO DELLA MATURITÀ

Tatone: the prestige of age



TYOLOGY

Montepulciano d'Abruzzo DOC.

GRAPE VARIETY

Montepulciano d'Abruzzo 100%.

VINIFICATION

Fermentation in stainless steel, long maceration on the skins at controlled temperature.

REFINING PROCESS

24 months in big barrels made of oak of Slavonia and 3 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red color with violet shimmers and garnet shades. Aroma of red mature fruit fuses with sweet spicy notes. Of excellent structure, elegant, balanced and of long persistence.

In Abruzzo, every family has its tatone. This is a sweet nickname for grandfather, and tatone represents a fundamental figure in the traditional family, when age and maturity evolve into authority, prestige and wisdom.

Our Tatone is a perfect example: a mature and complex Montepulciano d'Abruzzo, aged for 24 months in large Slavonian oak barrels and 3 months in the bottle, making it balanced and elegant, with fruity and spiced notes supported by excellent body and persistence. It is a complex wine, at the same time authentic, and like all tatoni, tenaciously rooted to tradition and the territory.



ZITE: IL PECORINO DEDICATO ALLE RAGAZZE

Zite: the pecorino dedicated to girls

TYOLOGY

Terre di Chieti IGT.

GRAPE VARIETY

Pecorino 100%.

VINIFICATION

Cold maceration of the crushed grapes, fermentation of the clear must 50% in steel 50% in new barrel.

REFINING PROCESS

Short refining in bottle.

ORGANOLEPTIC CHARACTERISTICS

Straw-yellow with golden reflections. Complex perfumes with scents of white peach, lavender flower, honey, vanilla and tropical fruits. Of good structure, full, soft and of long persistence.

Every wine has its own story, and the story of Zite is one of the best to tell. It was born from Pecorino grapes, one of the most typical varieties in Abruzzo, traditionally linked to transhumance. Since time immemorial its trails have been marked by the herds and their incessant movement.

Pecorino is a special wine in the rites and customs of Abruzzo. It is fragrant, refined, full-bodied and persistent, perfect for seafood and as an aperitif, and always ideal for wedding celebrations. Pecorino brings joy to the most important celebrations, when the zite crown their love stories. And who are the zite? In the dialect of Abruzzo, zite are the beautiful girls to be married, the brides. This Terra g'Aligi wine is dedicated to them, the finest white in or line of refined wines.



MONTEPULCIANO D'ABRUZZO: LA FRUTTOSITÀ

Montepulciano d'Abruzzo: fruity character



TYOLOGY

Montepulciano d'Abruzzo DOC.

GRAPE VARIETY

Montepulciano d'Abruzzo 100%.

VINIFICATION

Long maceration on the skins at controlled temperature.

REFINING PROCESS

12 months in big barrels made of oak of Slavonia and a short period in bottle.

ORGANOLEPTIC

CHARACTERISTICS

Intense ruby red color with violet shimmers. Wide perfumes of red mature fruit, flower notes of violet and rose and fine spicy and sweet notes. Of excellent structure, warm, full and rich of fruity notes.



TREBBIANO D'ABRUZZO: LA SAPIDITÀ

Trebbiano d'abruzzo: flavor

TYOLOGY

Trebbiano d'Abruzzo - DOC.

GRAPE VARIETY

Trebbiano d'Abruzzo 100%.

VINIFICATION

Cold maceration of the crushed grapes, soft crushing, fermentation in steel at controlled temperature.

REFINING PROCESS

Short in bottle.

ORGANOLEPTIC

CHARACTERISTICS

Straw-yellow color. Delicate floral notes fuse in wide perfumes of fresh fruit. Of good structure, it is savory, soft and persistent.

CERASUOLO D'ABRUZZO: LA MORBIDEZZA

Cerasuolo d'Abruzzo: soft and delicate



TYOLOGY

Cerasuolo d'Abruzzo DOC.

GRAPE VARIETY

Selection of typical Abruzzo red grapes.

VINIFICATION

Cold maceration of the crushed grapes, soft crushing, fermentation in steel at controlled temperature.

REFINING PROCESS

Short in bottle.

ORGANOLEPTIC

CHARACTERISTICS

Brilliant cherry red color. Wide fruity perfumes with hints of marasca and very fine floral notes. Of good structure, very balanced, soft and persistent.



“IL POGGIOLO”[®]

MONTALCINO



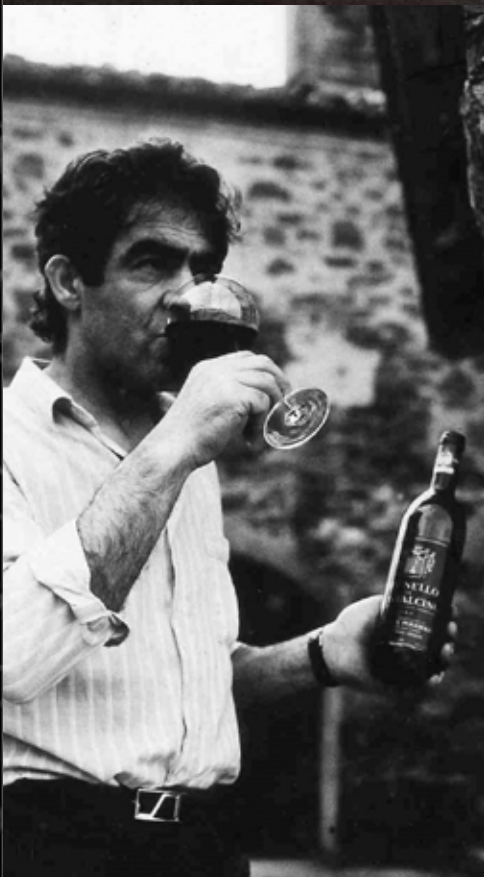
OUR STORY BEGINS HERE IN 1971





1 km southwest of Montalcino, on top of one of the highest and brightest hills, where the grapes acquire excellent acidity and the wine stands out for its elegance and quality, the Il Poggiolo winery is based:

at an evocative place, on the extreme edge of the Val d'Orcia.



MY FATHER INSPIRED ME ...

«My father Roberto bought 65 hectares of land with the money he had saved up by selling agricultural machinery. When he made the first bottle of Brunello in Montalcino there were only 28 producers. For my father, producing his own bottles was an enormous satisfaction. I proudly carry on his work by creating an increasingly refined artisan product, appreciated by wine lovers from my Montalcino area ».

Roberto Cosini

SENSATIONS

Extremely elegant Brunello with fruity notes of delicate composition, ethereal and spicy hints in progression. A full and enchanting taste, with remarkable freshness and intense tannins, savory and pleasing. To be paired with roasted and braised red meats, game and aged cheeses.



BRUNELLO DI MONTALCINO “IL POGGIOLO” RISERVA

- Denomination:** Brunello di Montalcino Riserva DOCG
- Position:** Location Il Poggiolo Montalcino 450 m s.l.m.
- Grape variety:** Rosso D.O.C.G. RESERVE - Sangiovese Grosso (Brunello)
- Ground:** Soil with a loose sandy texture, with clays and abundant skeleton galestro
- Fermentation:** in steel tanks at a controlled temperature for about 21-25 days
- Aging:** 3 years for the Riserva in large French oak barrels and then 1 year in 500 l French oak tonneaux
- Refinement:** bottled for 12 months
- Color:** Dark and bright ruby red with garnet tendencies with aging
- Organoleptic notes:** full and very persistent fragrances, reminiscent of licorice and berries. Full, persistent taste, with soft and elegant tannins
- Alcoholic content:** 13-14%

SENSATIONS

The Brunello di Montalcino is able to arouse emotions on the nose and on the palate. Visual examination reveals a wine with a very strong ruby red color, which perfectly satisfies the desire of those looking for beauty in a wine. By placing the glass, the typical fragrances of Brunello wine arrive directly to the nose: fruit, blackberries, currants and cherries. With a full and enchanting taste, the typical wine of Montalcino is ideally paired with aged cheeses, braised meats and wild boar stew 'scottiglia di cinghiale'.



BRUNELLO DI MONTALCINO “IL POGGIOLO” DOCG

- Denomination:** Brunello di Montalcino DOCG
- Position:** Location Il Poggiolo Montalcino 450 mt s.l.m.
- Grape variety:** Sangiovese Grosso (Brunello)
- Ground:** soil with loose sandy texture, with clays and abundant skeleton galestro
- Fermentation:** in steel tanks at a controlled temperature for about 21/25 days
- Aging:** 2 years (3 for the reserve) in large French oak barrels
- Refinement:** bottled for 8 months
- Color:** dark and bright ruby red with garnet tendencies with aging
- Organoleptic notes:** very persistent, full aroma, reminiscent of licorice and berries. Full, persistent taste, with soft and elegant tannins
- Alcoholic content:** 13/14%

SENSATIONS

Sangiovese Grosso, prince of the native Tuscan vines, manages to give life to real pearls and never ceases to surprise. This is the case of the Rosso di Montalcino il Sassello. With an intense ruby red color, it confirms this character of intensity also from the olfactory point of view. In fact, the nose imposes itself with persuasive hints of raspberry with subtle notes of vanilla and on the finish a particular aroma that strikes the nose reminiscent of wildflowers. In the mouth it renews the sensation of sweetness that heralds the sense of smell. It is an ideal wine to accompany pasta dishes served with meat sauces. A wine that combines body and structure with pleasantness and a drinkable character.



"SASSELLO" IL POGGIOLO

- Denomination:** Rosso di Montalcino DOC
- Position:** location Il Poggio Montalcino 450 m s.l.m.
- Grape variety:** Sangiovese Grosso
- Ground:** south-east exposure with a sandy loam texture with the presence of limestone plates and abundant skeleton galestro
- Fermentation:** in steel tanks at a controlled temperature for about 21-25 days
- Aging:** 1 year in 50% new French oak barriques (first passage) 50% used (second passage)
- Refinement:** bottled for 3-4 months
- Color:** Intense ruby red
- Organoleptic notes:** very fruity aroma, with intense nuances of raspberry, vanilla and wildflowers. Soft and mineral taste, with good structure and with balanced tannins
- Alcoholic content:** 13-14%

SENSATIONS

Aroma of herbs and the undergrowth. Sour cherries and dried plums. A good structure with soft and juicy tannins. In the mouth there are hints of red fruit and spices, very refined, pleasant and slightly savory.



ROSSO TOSCANO IGT IL POGGIOLO "SASSO NERO"

- Denomination:** Rosso Toscana IGT
- Position:** Location Il Poggio Montalcino 450 mt s.l.m.
- Grape variety:** Sangiovese Merlot
- Ground:** south-east exposure with a sandy loam texture with the presence of limestone plates and abundant skeleton galestro
- Fermentation:** in steel tanks at a controlled temperature for about 21-25 days
- Aging:** 6 months in second passage French oak barrels
- Refinement:** bottled for 6 months
- Color:** brilliant ruby red
- Organoleptic notes:** fresh and fruity aroma. Soft and mineral taste, with good structure and with balanced tannins
- Alcoholic content:** 12,5-13,5%

SENSATIONS

A good pinot noir grown in Montalcino, enchanting and delicate with notes of red fruits. Aromas of raspberries, currants and cherries stand out, as well as blackberries and wild strawberries. Floral shades of jasmine pink and violets. Soft tannins, fine and slightly spicy make it pleasant and of good character.



PINOT NERO IGT TOSCANA "IL POGGIOLO" PINOT NERO 100%

- Denomination:** Rosso Toscana IGT
- Position:** Location Il Poggio Montalcino 450 m s.lm.
- Grape variety:** Pinot Noir 100%
- Ground:** Soil with a sandy loam texture, with clays and abundant skeleton galestro. The Pinot Nero vineyard is located on the eastern side of the Poggio vineyard
- Fermentation:** in steel tanks with manual punching down for about 12 days
- Aging:** 12 months in fifth passage French oak barrique
- Refinement:** Bottled for 12 months
- Color:** Bright and pale red with hints of orange
- Organoleptic notes:** notes of wild strawberries and raspberries and floral nuances. Complex bouquet, with hints of resin and incense and a delicate and balsamic finish.
- Alcoholic content:** 14%



If anyone can do it
it means I can do it too.
If no one can do it,
it means that I must be the first to do it.

Roberto Cosini

Poderi Gianni Gagliardo



Wine Name	Rating	Release Price	Drink Date	Producer
2018 Gianni Gagliardo Barolo Fossati	94	\$115	2024 - 2028	Gianni Gagliardo, Gianni Fossati, Italy, Piedmont, Barolo, La Morra
2018 Gianni Gagliardo Barolo Fossati	93	\$115	2024 - 2028	Gianni Gagliardo, Gianni Fossati, Italy, Piedmont, Barolo, La Morra
2018 Gianni Gagliardo Barolo Fossati	93	\$115	2024 - 2028	Gianni Gagliardo, Gianni Fossati, Italy, Piedmont, Barolo, La Morra
2018 Gianni Gagliardo Barolo Fossati	93	\$115	2024 - 2028	Gianni Gagliardo, Gianni Fossati, Italy, Piedmont, Barolo, La Morra
2018 Gianni Gagliardo Barolo Fossati	93	\$115	2024 - 2028	Gianni Gagliardo, Gianni Fossati, Italy, Piedmont, Barolo, La Morra

Vini di Pregio



**Fallegro
 Langhe DOC Favorita
 2021**

Vintage description

The 2021 vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years. A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

In conclusion, we can say that remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.



Grapes: Favorita (Vermentino) + 5% complementary grapes - **Harvest:** from 15 to 25 September 2020- **Vineyards:** Roero area - **Maceration:** partial - **FML:** 10% - **Aging:** 4 months "sur lie"

Data

Alcohol: 12,50 % - Total acidity: 5,97 gr/l – Dry extract: 19,6 g/l

Winemaker notes

Our Fallegro was born in 1974 as one of the first vinifications of Favorita grapes. This is the Piedmontese version of the Vermentino vine, which is however grown far from the sea, in a continental climate and in sandy soils, which characterize it and make it fresh and saline.



**Dolcetto d'Alba doc
 Paulin
 2020**

Vintage description

2020 vintage began with a mild winter, little rainfall, and a homogeneous vegetative recovery. During the months of May and June rains were abundant causing a slowdown in the vegetative development and a good water reserve in the soil which helped the plants to face the summer months. The autumn weather was ideal, so all the varieties reached the harvest in optimal conditions. In conclusion, we can say that 2020 is an excellent vintage.



Grapes: Dolcetto – **Harvest:** end of September - **Vineyards:** Langhe - **Maceration:** 6 days - **MLF:** 100% - **Ageing:** in stainless steel

Data

Alcohol: 13,00 % - Total acidity: 5,82 g/l – Dry extract: 30,2 g/l

Winemaker Note

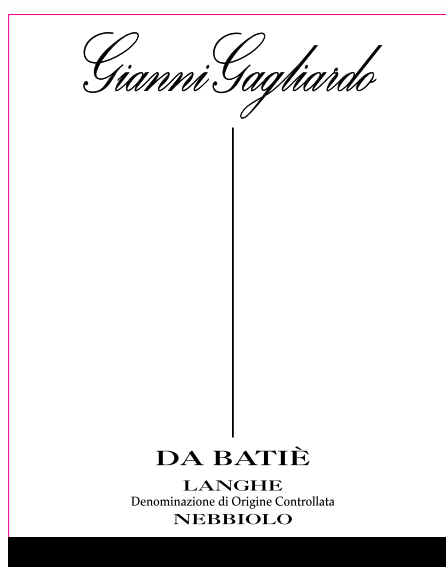
The Dolcetto grape is deeply rooted in the tradition of our Langhe. Paulin wants to be a clear and clear version of it. It comes from multiple vineyards, combined in order to achieve this goal.



Langhe Nebbiolo DOC
DaBatiè
2019

Vintage description

The 2019 agricultural campaign started slowly due to the prolongation of the winter season until February, with the consequent delay of the spring season. Nonetheless, the vegetative recovery has been regular and the high temperatures of June, July and August combined with the water availability of the soil have created the conditions for rapid vegetative development. A long and mild autumn allowed for an excellent ripening of the grapes. The vintages with a long cycle like that of 2019 have always been considered excellent. The health status of the vineyards has always been more than good.



Grapes: Nebbiolo – **Harvest period:** October - **Vineyards:** Roero Area- **Maceration:** 10 days - **MLF:** 100% - **Ageing:** a few months in stainless steel before bottling

Data

Alcohol: 14,00% - Total acidity: 5,63 g/l. – Dry extract: 29,9 g/l

Winemaker notes

The sandy soil of the Roero area from which it comes characterizes and distinguishes it from most of the other Langhe Nebbiolo. DaBatiè is in fact a particularly gentle and savory expression of the Nebbiolo grape.



Barolo Docg

2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. In fact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** first week of October 2018 - **Villages:** La Morra, Monforte, Serralunga, Barolo, Verduno - **Maceration:** 10-14 days depending on vineyards - **FML:** 100% - **Final blend:** June 2021 - **Aging:** 35hl big cask – **Aging duration:** 24 month – **Bottling:** first week of July 2021

Data

Alcohol: 14,50 % - Total acidity: 5,74 g/L – Dry extract: 30,2 g/L

Winemaker notes

Hallmarks of Barolo classico are the effusive aroma of cherries and plum skin, lively refined tannins. Subtle cranberries, rose and violet petals. Scrubs of salty and meaty flavors and with support from liquorice dust and rhubarb. Harness introduction to Barolo with sociable character. In 2018 we've produced 26.450 bottles.



Barolo Docg

Serra dei Turchi 2018

Vintage description

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



Grapes: Nebbiolo - **Harvest:** 10 October 2018 - **Village:** La Morra **MeGa (Cru):** Serra dei Turchi - **Maceration:** 14 days **FML:** 100% - **Aging:** 2 small cask of 228lt and 7 years old - **Aging time:** 32 months – **Bottling:** 9 July 2021

Data

Alcohol: 15,00 % - Total acidity: 6,59 g/L – Dry extract: 30,3 g/L

Winemaker notes

Serra dei Turchi is particularly important for our winery as it is the first plot purchased by our founder Paolo Colla in 1961, and marks our entry into Barolo. The passion and love for Barolo gave Paolo Colla the courage to move here from his native town Diano d'Alba, more famous for the Dolcetto wine.

We select the smallest bunches from the best parts of the vineyard. The grapes are carefully de-stemmed by hand for maximum delicacy. Fermentation takes place with indigenous yeasts, in a small dedicated container, and the wine is aged in 228 liter barrels of 7th passage. In 2018 we've produced 282 numbered Magnums.



TENUTA GARETTO

Growing Barbera on its best possible Terroir



FAVA'
 NIZZA DOCG



BARBERA D'ASTI
 DOCG
 SUPERIORE



ROSINA
 BARBERA D'ASTI
 DOCG



GLASSÀ
 GRIGNOLINO D'ASTI
 DOC



MOSCATO D'ASTI
 DOCG



villa
M
SINCE 1978



WINE CREATIONS

Started in 1978
from an
avant-garde project

Mixing tradition &
creativity



VILLA M
BRACHETTO
SWEET RED



VILLA M
MOSCATO
SWEET WHITE



VILLA M
MOSCATO
SWEET ROSE

**villa
M**
SINCE 1978



VILLA M
BERRY



VILLA M
PEACH



VILLA M
VERMOUTH DI TORINO
ROSSO

ALL NATURAL
Hand-picked Grapes
No Artificial Flavors
No Artificial Coloring
Hand-picked Vermouth
Herbs & Spices

**CHÂTEAU
SAINT-ROCH**

History and Facts about Saint-Roch Roussillon, France



Along with parts of Provence, Roussillon has some of the oldest planted vineyards in France. The Roussillon was acquired from Spain in the mid-seventeenth century. Languedoc and Roussillon were joined as one administrative region in the late 1980s. The region shares many terrain and climate characteristics with the neighboring regions of Southern Rhône and Provence. Varietal focus at Saint-Roch is Grenache and Syrah.



Near the southern border of Spain, The town of Maury is in the department of Pyrénées-Orientales of the French region Languedoc-Roussillon. The Lafage family has been growing grapes and making wines in the Roussillon since 1798. Jean-Marc Lafage was raised in the village of Maury, where Château Saint-Roch is located. He made his first wines in Maury as a teenager under the guidance of his grandfather.

After graduating with a degree in enology, Jean-Marc left the Roussillon and worked in South America, California, South Africa & Australia.



In the late 1990s Jean-Marc returned to Europe finding work as a consultant in Spain. In 2001, he took over his family's estate in the Roussillon. Under his direction, Domaine Lafage become one of the most heralded projects in the Roussillon with worldwide distribution.

Returning to his roots, Jean-Marc purchased Château Saint-Roch in Maury in 2005. Situated in the Agly Valley in Roussillon, Château St-Roch holds 44 hectares of vines, some of which are more than 50 years old. In the decade proceeding the purchase, Jean-Marc has restored and rejuvenated the cellars and the vineyards. Using the existing historical buildings, he has constructed a modern winery; stainless steel fermenters have been installed and wines are now fermented and aged on site.



Located between two mountains, there are a lot of strong winds that move across the vineyards. As expressed by the artwork on the label, the vines are affected by the environment, are bush-vine planted, and grow close to the ground. Also on the label is the 11th-century castle, Chateau de Queribus high on the mountaintop, overlooking the vineyards of Chateau Saint Roch.

OLD VINES ROSE



Terroir:

Stony, black schist soil, with loam, in the Agly Valley.

Grape varieties:

Old Vines, 60% Grenache - 40% Syrah

Winegrowing:

High Environmental Value level 3 vineyard. Sustainable, low-impact farming.

Bush vines for the Grenache, spur prune for the Syrah.

Winemaking:

Selection of the best bunches in the vineyard.

Grapes are pressed directly without a maceration to get a light color. Alcoholic fermentation at 16°C. Bottling in November.

Jean-Marc Lafage's tasting notes:

A gregariously friendly rosé with floral aromas and delicate strawberry flavors. With a lively acidity but a decadent richness of fruit, this wine tastes like summer in a glass and is the perfect way to welcome guests to your next BBQ.

OLD VINES WHITE



Terroir:

Stony, black schist soil, with loam, in the Agly Valley.

Grape varieties:

Old Vines, 60% Grenache blanc & gris - 40% Roussanne

Winegrowing:

High Environmental Value level 3 vineyard. Sustainable, low-impact farming.

Bush vines, dry grown. Yield: 40 hl/ha.

Winemaking:

First selection as the bunches are cut, and second sorting of grapes at the cellar door.

Cold maceration. The alcoholic fermentation is kept at 16°C to maximise the fruit expression. Aging: Grenache 5 months in concrete, Roussanne 5 months in French oak barrels.

Bottling in December.

Jean-Marc Lafage's tasting notes:

This is a wine whose flaxen color tinged with green highlight leads to aromas of lime zest and flavors of ripe pear. A medium bodied white made with great precision.

Pair with shellfish, sushi, poultry or vegetarian cuisine.

Awards:

93 Pts Jeb Dunnuck (2020 vintage)

OLD VINES RED



Terroir:

Stony, black schist soil, with loam, in the Agly Valley.

Grape varieties:

Old Vines, 65% Grenache - 35% Syrah

Winegrowing:

High Environmental Value level 3 vineyard. The Grenache are 'gobelet' - free-standing bush vines and the Syrah is trained on trellis wires. Sustainable, low-impact farming, with hand-harvesting for the Grenache.

Winemaking

First selection as the bunches are cut, and 2nd sorting of grapes at the cellar door. The fermentation is kept between 20-23°C to maximise fruit expression and the wine is macerated for 4 weeks with pumping over and pigeages. 60% of the wine is matured in 500L oak barrels for 14 months, the rest in concrete tanks.

Jean-Marc Lafage's tasting notes:

A fruit-driven wine, with flavors of blueberries and cherries lifted by subtle hints of black olives, fresh herbs and delicate dark chocolate notes. This richly textured wine with sweet tannins captures the heady aromas of the Mediterranean.

Pair with grilled meat or hard cheese.

Awards:

92 Pts Jeb Dunnuck (2019 vintage)

KERBUCCIO



Terroir:

Stony, black schist soil, with loam, in the Agly Valley.

Grape varieties:

Old Vines, 65% Grenache - 35% Syrah

Winegrowing:

High Environmental Value level 3 vineyard. Sustainable, low-impact farming, hand-harvested.

The Grenache and Mourvèdre are 'gobelet' - free-standing bush vines and the Syrah is trained on trellis wires.

Winemaking:

A first selective picking in the vineyard is followed by a second selection in the cellar. Grapes are chilled to 5°C for 15 days into a refrigerated container, then heated to start to ferment into 500L French new oak barrels. Aging 18 months in barrels.

Jean-Marc Lafage's tasting notes:

I named this wine after a famous Cathar castle that dominates the vineyard where these grapes are grown. My aim was to create a dense and seamless wine with flavors of black cherries and violets, with an exotic and spicy finish. Perfect to sip on its own or with grilled steak or lamb.

Awards:

93 Pts Wine Advocate (2019 vintage)

A WINE & SPIRITS

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CHILE 1873

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TOP 7 WINE
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STRONGEST MOVER IN RANKING

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