

## SPARKLING

Bruno Cormerais, Brut Méthode Traditionnelle Blanc – Loire Valley, France

**Wine Making:** This wine is made from the Folle Blanche and Melon du Bourgogne grape varieties is a blend of different terroirs. The wine aged on slats in the cellars of Saumur and spends 11 months on its lees. 30ha in southwest Muscadet Sèvre & Maine on primarily granite soils. Mostly old vines and uses natural yeast fermentation.

**Tasting Notes:** Hints of fennel and tarragon run throughout this wine. Thrillingly pure and crisp, with tangy citrus fruit of blood orange and tangerine. Sparkling apple with mineral salt on the finish. A bit of bread yeastiness. Clean with a nice crispness.

**Grape Varietals:** Folle Blanche and Melon du Bourgogne

Champalou, Vouvray Brut (NV) – Loire Valley, France

**Wine Making:** Fermented in stainless steel tanks for about two months. The secondary fermentation takes place in bottle, and then the wine is aged extensively on its lees—in this case, two years—before being disgorged and recorked. From clay and limestone vineyards, they are able to obtain remarkable complexity. Vine age is an average of 20 years, soil type is clay and limestone and farming practices are sustainable.

**Tasting Notes:** Golden and honeyed, the wine maintains a lively freshness and exudes breathtaking aromatic complexity. Racy, bone-dry, mineral sparkler with a fine bead and deep, focused structure.

**Grape Varietal:** Chenin Blanc

Domaine de la Chanteleuserie, Fines Bulles Rosé – Loire Valley, France

**Winemaking:** This rosé is harvested on sandy soils with a clay subsoil. It comes from direct pressing and undergoes a second fermentation in the bottle with a minimum of 9 months rest on lees. No residual sugar and no malolactic fermentation.

**Tasting:** Strawberry, red cherry, melon, wet stone, musty, brioche on the nose. Dry with medium plus acidity. Strawberry, pepper, melon on the palate.

**Grape Varietal:** Cabernet Franc

Plant Oregon Pinot Noir Rose Bubbles – Willamette Valley, Oregon

**Wine Making:** Farmed to organic standards, fermentation is whole cluster pressed with maceration on skins

**Tasting Notes:** Bright nose of watermelon candy and Oregon berries. Fresh and lively on the palate with flavors of citrus and berry sherbet rounding out a bubbly and refreshing finish.

Grape Varietal: Pinot Noir

Clover Hill Rose from Tasmania - Methode Traditionelle – Tasmania, Australia

Wine Making: The winemakers used classic techniques, such as delicate grape handling, followed by cool temperature alcoholic fermentation, and then a partial malolactic fermentation to soften the natural acidity of the grapes. Clover Hill Tasmanian Cuvée NV Rosé is **crafted according to traditional methods**. Fermented in the bottle, this wine is aged on yeast lees for a minimum of two years which, in addition to a **careful dosage of Tasmanian pinot noir**, ensures the premium quality that is the hallmark of Clover Hill.

Tasting Notes: A delicate salmon pink color, this wine has a soft and creamy mousse. Attractive **stewed strawberry and dark cherry notes** marry perfectly with the wine's **fresh brioche characters**. The wine is well structured, with **sweet red berries and cream** enveloping the palate.

Grape Varietals – Pinot Noir, Pinot Meunier and Chardonnay

**PET NAT** - Pét-nat is an abbreviation for “pétillant naturel”—a French term that roughly translates to “naturally sparkling.”

Folie by Gassac - France

Wine Making: First fermentation in stainless steel tanks with temperature control to protect the delicate primary aromas of the Chardonnay. Light ageing on fine lees to perfect the structure of the wine and the base bubble. Then the "prise de mousse" is done in sparkling tanks with temperature control of 18-20° to create a fine texture, to reach a depth with a lot of aromatic sparkle at a pressure of 2.5 bars.

Tasting Notes: Pleasant fresh white Flower notes, typical of Chardonnay with seductive notes of fruit aromas with grapefruit zest with a touch of minerality

Grape Varietal: 100% Chardonnay

## ROSE

Domaine Bernard Baudry Chinon RosA- Loire Valley, France

Wine Making: Matthieu Baudry makes his rosé from young Cabernet Franc vines on the gravelly banks of the Vienne, capturing both youthful fruit and energizing mineral textures. The grapes hand-picked, there was brief skin contact and then the wine fermented (almost to dryness) via indigenous yeasts-- two-thirds in Italian-made concrete tanks and the remainder in stainless steel. Extremely low yields have resulted in a textured yet delicate wine.

Tasting Notes: Gentle creaminess, with perfectly integrated fruit of just-picked nectarines and wild strawberries. Stone quality minerality and mountain herb spice supported by a vein of blood orange or

Campari-like bitterness round out the finish. It is fragrant, super-crisp and dry with a backbone of crunchy acidity.

Grape Varietal: Cabernet Franc

La Fête du Rosé – Provence, France

Wine Making: Produced in conjunction with the prestigious winemakers from the oldest vineyard on the St. Tropez peninsula. Established in 1340, the Domaine and vineyards span over 60 hectares overlooking the Mediterranean Sea. Founder / CEO Donae Burston created La Fête because there "wasn't a rosé brand that spoke to diverse audiences. When you thought about rosé, you didn't think of Black, Brown, or Asian people drinking it, or, at the time, see brands promoting multicultural people or Men drinking their wine. It was not reflective of the universal appeal of rosé. Together, they are committed to sustainable agriculture, the environment, and the protection of nature. Sustainability is our guiding principle, and as a result, our wine is 100% pesticide-free.

Tasting Notes: This round, spicy rosé offers white pepper and notes surrounding juicy ripe cherry and raspberry flavors, all supported by tangy acidity. Undertones of tea and wet stone gain traction on the finish.

Grape Varietals: Grenache, Mourvèdre, and Syrah

## WHITE

Chateau L'Oiselinière de la Ramée Muscadet Sèvre-et-Maine Sur Lie – Loire Valley, France

Wine Making: All the melon de bourgogne vines are picked by hand. After fermentation with selected indigenous yeasts in temperature-controlled stainless-steel tanks, the wine is aged for six months *sur lie* in underground concrete vats with regular bâtonnage, followed by 12 months aging in bottle before release.

Tasting Notes: Savory mineral scents and notes of green apple peel and pear. In the mouth it's dry and racy with a mineral lift to the lingering citrus and pear flavors.

Grape Varietal: Melon de Bourgogne

Schauer Sauvignon Blanc – Steiermark, Austria

The Terroir: Multi-layered bedrock soils characterize the Sausal. The steep slopes with a gradient of up to 90% originated 300 million years ago in the Paleozoic, and their soils are made of phyllitic slate. The South Styrian region surrounding Sausal was at that time under an ancient sea, from which the Sausal protruded as an island. Therefore, there are no chalky marine deposits, but rather argillaceous shale, sericite quartzite, green slate, red and blue-black slate, and inclusions of potash feldspar. There are only

occasional calcium deposits at lower altitudes. You can taste the slate in our wines: there are the smoky, mineral and spicy notes that indicate this type of soil.

Tasting notes: Subtle white summer blossom plays scentedly above the green-moss and lemon notes on the nose. The palate comes in with zesty concentration despite the slenderness and charm, with slight fizziness. This is light, bright but oh so expressive—totally refreshing and wonderfully dry.

Grape Varietal: Sauv Blanc

Anton Bauer Ried Gmirk Gruner Veltliner – Wagram, Austria

Wine Making: 25-year-old vines, sustainable farming the vineyard which are flatter and receive less direct sunlight, so they are somewhat cooler. Grapes are hand harvest, grape cluster and single berry selection. Fermented and aged on the yeast in stainless steel.

Tasting Notes: The nose is subtle but intriguing in hints of ripe pear flesh, yeast and nuttiness. The rounded palate sweeps these notions up in its rich, smooth texture but guides them with an unfailing edge of zestiness. A lovely combination of emollient generosity and freshness with a dry, white pepper finish.

Grape Varietal: Gruner Veltliner

La Viarte- Friuli-Venezia Giulia, Italy

Wine Making: Grassed vineyards, 35-40 yr old vines. Grapes are placed on racks to dry naturally for a month then placed in steel tanks. Wines are left on its lees for 7 mos.

Tasting notes: bright copper gold. It displays a remarkable nose with a fresh bouquet of flowers. Hints of apricot, nectarine, date and acacia honey develop in the glass. Lovely mouthfeel, mineral, soft sweetness perfectly balanced by firm tannins, as expected from this variety. It has a long, enticing finish which reveals candied fruit and Mediterranean herbs.

Grape Varietal: Friulano

Domaine Lupin, Frangy Roussette de Savoie – Savoy, France

Wine Making: In the winery, Bruno is hands-off with minimal intervention. After a manual harvest, native yeasts start the fermentation in stainless steel, and sulfur levels are kept to a minimum. Malolactic fermentation is partial, around 20%, as he looks for the right balance of body and freshness. The acidities are never corrected (a common practice in the region), and the wines ferment to dryness (less than 4g/liter). The latter point is important, as Altesse has very high acidity, and most producers leave a certain amount of residual sugar to cover that up, to the detriment of the wine's structure and ability to age.

Tasting Notes: A vibrant pale golden in color. Look for spicy gingerbread aromas with hints of green apple. On the palate, creamy in texture with notes of nougat allied to yeasty flavors from the lees. This is a soft and mellow off-dry white with a whiplash of acidity.

Grape Varietal: Altesse

Pago de los Capellanes O Luar – Valdeorras, Spain

Wine Making: After the manual harvest in 15-kg boxes, the best grapes are selected on a selection table at the winery. The grapes that are selected are completely destemmed. Then, they go through cold maceration below 8°C. Once the grapes are pressed at a low pressure, they are racked to remove the gross lees. The resulting must ferments with selected yeasts at a controlled temperature for 14 days. This takes place in stainless steel deposits. For 6 months, the wine remains with its fine lees. Before it is bottled, it is clarified naturally.

Tasting Notes: Lovely balanced and intensely aromatic, offering a wide array of nuances that highlight fruits, flowers, fresh herbs and the odd mineral note; a white with plenty of body, serious and flavorful.

Grape Varietal: Godello

Immich-Batterieberg CAI Riesling Trocken – Mosel, Germany

Wine Making: The calling card wine from hero/vintner/reconteur/gourmand Gernot Kollmann is a crisp, crunchy, keenly balanced, TOTALLY DRY Riesling from multiple sources along the Mosel, including the Saar, Mitelmosel and Gernot's own vineyards in Enkirch. His only cuvée vinified in steel. Fantastic QPR.

Tasting Notes: Minerals, pear, underripe peach kiwi, toasted bread and green apple. Lots of honey and green apple on the palate, with a surprising amount of saline. High acidity. Clear wine. Slight effervescence.

Grape Varietal: Riesling

Calera Mt Harlan Viognier - Mt Harlan Appellation California (east of Monterey Bay)

Wine Making: To accentuate its more delicate aromas, this cool-climate Viognier was fermented entirely in concrete, resulting in fragrances of apricot, summer hay, honeysuckle, Meyer lemon and Mandarin orange. The first sip is supple and viscous, and as it unfurls a current of bright acid emerges, framing the flavors and driving the wine to a tantalizing peaches and cream finish.

Tasting Notes: Light mango, dried apple, lemon peel and a faint waft of seashore show on the nose of this bottling, from vines planted in 1983 and grown at 2,200 feet. The palate is brisk with lime, lemon and tangerine-peel flavors that are a bit sour, and a lingering maritime funk permeates the finish.

Grape Varietal: Viognier

Les Duettistes Bourgogne Chardonnay, Bruno Lafon & Pierre Meurgey – AOC Macon Burgundy France

Wine making notes: Coming from 65-year-old vines, this fresh and elegant Bourgogne Chardonnay is vinified, aged and bottled with the care of the craftsman concerned about respect for the terroirs. Vinification in 80% Stainless steel tanks, 20% in 2 to 5 years old 450 to 600 liter barrels.

Tasting Notes: Apple, pineapple, citrus, hefty mineral component, bright acidity, zippy finish.

Grape Varietal: Chardonnay

Fossil & Fawn Oregon Chardonnay

Winemaking: 2019 was beautiful vintage for making the kind of Chardonnay we enjoy — a mild summer gave way to a cool fall with periods of rain. This enabled the grapes to mature slowly and develop beautiful flavor while retaining good acidity at lower sugars. We picked perfectly ripe 17-year-old Dijon clone Chardonnay from Keisha's Vineyard, high up in the Eola Hills, and 37-year-old Draper and 108 clone Chardonnay a few days later at Sophie's Vineyard, nestled in the western coastal foothills of the Umpqua. After a gentle pressing, we settled the juice for two days before racking into a mix of older French, Oregon, and Hungarian oak barrels. The wine fermented in barrel very slowly over nine months on its fine lees, with occasional stirring (less than 10 times total). After completing primary and secondary fermentation, the wine was racked just once more to tank for final blending before bottling unfinned and unfiltered.

Tasting Notes: The barrel fermentation, although using older wood, yielded aromas of toasted coconut and brioche that wrap around the core palate of yellow plum and beeswax. The richness provided by the extended lees contact is cut through on the finish with fresh, citrusy acidity, and savory minerality.

Grape Varietal: Chardonnay

## **RED**

Granito del Cadalso – Madrid, Spain

Wine making: Age of vines are 20- 70 years and sustainable farming practices are used. Soil in the vineyard site is sand and granite and at elevations of 500-1000 meters. Hand harvested, natural yeast fermentation in concrete tanks, 15-20 day maceration, remontage twice daily and aged 6 mos in concrete tanks.

Tasting Notes: Black currant, blackberry, dust and leather with vanilla, toast, smoke, tobacco and dark red fruit on the nose.

Grape Varietal: 100% Garnacha

Poggio del Moro Chianti Colli Senesi Riserva – Tuscany, Italy

Wine Making: Maceration lasts for 12 days at a controlled temperature of 25°C, with frequent pumping over of the must. Gentle pressing and further aging in small oak barrels of 5 Hl for 12 months. A further 6 months aging in stainless steel barrels and then another 12 months in the bottle.

Tasting Notes: A delicate, yet intense bouquet of black cherries, violets and roses convey a juicy fruity & floral fantasy, unravelling with profound earthy undertones, forming a perfectly complex full-bodied treat. The impeccably framed and carefully refined vibrant acidity of the Sangiovese grapes brings a wonderful, gentle liveliness to the mouth.

Grape Varietals: Sangiovese 90%, Syrah 10%

#### Attimo Barbaresco – Ronchi, Italy

Wine Making - Natural cold maceration for approximately one day. 20/25 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C). Refining: In the cement tanks until shipped to Colorado for 3-6 more months in neutral Slavonian Oak. Aged 24 months in large 25 hl wooden barrels of Allier and Slavonian Oak, which are 5-10 years old.

Tasting Notes: Color: Dark fruit and raspberry jam with strong spice of tobacco and liquorice.

Grape Varietal: Nebbiolo

#### Mas des Volques, Esus Duché d'Uzès – Rhone Valley, France

Wine Making: Surrounded by clay-limestone slopes on Valanginian marls strongly altered at the origin of numerous small limestone fragments present in all layers of the soil. Even if the floors are very shallow, the roots over time infiltrate through the cracks of the rock for draw on everything they need, including water that is scarce in summer. The warm days contrast with the freshness of the typical nights of the Cevennes piedmont creating wines whose finesse and freshness are characteristic.

Tasting Notes: Dark and rich, loaded with plum and black cherry fruit, with hints of dried herbs and anise for complexity. Full-bodied and velvety-textured, it finishes long, with just a trace of warmth.

Grape Varietals: Cinsault, Syrah, Grenache, and Carignan

#### La Cerisaie, Domaine de la Bergerie Anjou – Loire Valley, France

Vinification: Macerated 15 days to extract color and fruit aromas, press wine and free run are vinified separately, aged 9 months in tank and blended before bottling.

Tasting Notes: deep purple/ruby color, aromas and flavors of crunchy red fruit, cherry, raspberry and strawberry with a bit of blueberry. some slight spice and mineral notes.

Grape Varietals: 80% Cab Franc/ 20% Cab Sauv

### Equoia Pinot Noir – Monterey California

Winemaking: Upon arrival at the winery, the fruit is carefully sorted and destemmed. Then it is crushed and fermented in stainless steel fermenters. Gentle punch downs of the cap—grape solids that rise to the surface—are performed multiple times per day during the peak of fermentation to extract color and flavor. Once dry, the must is pressed into stainless steel tanks for settling, then racked to a combination of aging on new and neutral French oak.

Tasting Notes: Silky and balanced, opens with aromas of black cherry and plum that lead into notes of Bing cherry and raspberry. On the palate, bright red fruit notes are underpinned by earthy forest floor, followed by hints of vanilla and toasty oak spice for a long smooth finish.

Grape Varietal: Pinot Noir

### Angela Vineyards Pinot Noir Yamhill-Carlton District – Willamette, Oregon

Wine Making: Made from grapes sourced from our two organically farmed vineyards located in the Yamhill-Carlton District, three miles east of the town of Carlton. These vineyards are planted on oceanic sandstone, at an elevation of 400 feet on a south-facing slope. The grapes were hand-harvested in the early morning, hand-sorted and put into vats with varying sizes of whole clusters. After two to three days, as the grapes warmed up, fermentation spontaneously began and was carried by indigenous yeasts. They craft wines of delicate structures, so it is preferred to pump the juice over the cap rather than punch it down. Ten to fourteen days later, grapes were pressed and wine transferred to neutral French oak barrels.

Tasting Notes: Tart red berry, yeasty grain and light streaks of cola and earth. Needs a little time to breathe and then finishes with a kiss of chocolate.

Grape Varietal: Pinot Noir

### Cerron Remordimiento Blend – Jumilla, Spain

Wine Making: Ecological red wine from Jumilla, with the following varietal composition: Monastrell 80%, Tempranillo (10%), Syrah (5%) and PetitVerdot (5%). From plots located in the municipality of Fuente Álamo at elevations between 840 and 900 meters on mainly limestone soils with sandy textures. Manual harvest and fermentation in open barrels, cement and steel tanks. Aged for 14 months in large format used French oak barrels.

Tasting Notes: Spicy sweetness, oak, smoke and earth. Med bodied. Starts off with sweet, braised fruit, high acid kicks in soon after and prominent tannins dominate the finish.

Grape Varietals: Monastrell, Tempranillo, Syrah, Petit Verdot

### Klinker Brink Syrah – Lodi California

About the wine maker: Steve and Lori Felten, fifth generation grape growers in the Lodi region, continue the tradition of cultivating “Old Vine” Zinfandel vineyards that their ancestors planted in the early 1900’s.

With roots in Germany, Russia and later the Dakotas, the family settled in Lodi, first producing watermelons. Recognizing that the soil and climate were ideal for growing grapes, they began to plant varieties that included Zinfandel, Tokay, Carignane, and Alicante. For over one hundred years, the family has cultivated the land with the aim of producing top quality fruit. Zinfandel was one of the first grape varieties to be planted in the Lodi appellation, although it had also been established in other parts of California.

Tasting Notes: Ripe plum, cacao, and smoky oak with subtle earthy and floral notes. The palate is greeted with bright and vibrant flavors of blackberry, anise and exotic spices.

Grape Varietal: Syrah

### Century Oak Cabernet Sauvignon – CA

Wine Making: Aged 18 mos in French oak barrels

Tasting Notes: Deep berries and spice, which pairs nicely with the wine on the palate. This estate cabernet has silky tannins, with hints of dark plum, pepper, wild cherry and dark berries and the finish is long and smooth.

Grape Varietal: Cabernet Sauvignon

### Textbook, Napa Valley Cabernet Sauvignon – Napa Valley, CA

Wine Making: Cold soaking for a few days (to deliver robust color) was de rigeur and then once fermentation started it was kept below 90°F. Fermentation began spontaneously with prevailing, local yeasts and one daily punch down kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and 26 days on their skins the must was gently pressed into French oak barriques at 5 brix where it completed fermentation. Barrels were 100% French, 30% new, three-year air-dried, medium-plus toast and hand-bent by Cadus and Francois Freres in central France. Sixteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouthfeel.

Tasting Notes: Dark fruits, plums, black currants, framed by big supple tannins, layered and sumptuous in the mouth. Ample oak marries the finishing textures.

Grape Varietal: Cabernet Sauvignon

### Monte Zovo, Veronese Calinverno Rosso – Veneto, Italy

Wine Making: The harvest is late. The grapes are left to overripe in the vineyard for one a period which, following the vintage, varies between 2 and 4 weeks. It follows a natural drying of the grapes that reach a different degree of drying according to the variety. After being harvested manually, the grapes are placed in crates and brought to loft. The drying period in the loft can last between 20 and 30 days.

Tasting Notes: Clear and consistent red. Herbaceous notes of hay and dried flowers in combination with fruity notes of raspberry, blackberry and cherry in spirit. Roasting of tobacco and chocolate. A finish of licorice. On the palate the tannin is elegant in a balanced framework.

Grape Varietals: Corvina 70%, Rondinella 20%, Croatina 5%, Cabernet Sauvignon 5%



