



ARTISAN'S  
CELLAR

FINE WINES

**PENNSYLVANIA**

**WINTER 2017**

CULTIVATING A WINE COLLECTION TO CONNECT  
TERROIR, PEOPLE, FOOD & CULTURE

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## CULTIVATING A WINE COLLECTION TO CONNECT TERROIR, PEOPLE, FOOD AND CULTURE

Now in our sixth year, Artisan's Cellar has cultivated a portfolio distributing wines selected by seven importers, our own hand-picked direct imports, and wine in other formats.

Our Italian selections, driven by tradition and the relationship between food and wine, have grown to represent nearly all of the country's 20 regions. We've stepped outside of Italy and into France to further our collection from winemakers farming with respect to soil life and the environment, producing wines without additives or unnecessary manipulation that focus on terroir and digestibility. As we grow, we are continuing down this path into other regions including Spain, Slovenia, Croatia, and the United States.

We built a new building, expanded our staff, and launched the largest keg filling operation in the eastern United States in 2014. We're grateful for the interest and enthusiasm you have for the wines in our portfolio. We pledge our continuous effort toward being your reliable source to hear and learn about, taste, and enjoy both old favorites and many more new wine offerings to come.



Scott Braunschweig

Scott Braunschweig  
Founder



## ITALY – SPARKLING WINES

### ABRUZZO

#### **Cantina Frentana Cococciola Spumante Brut IGT, 2013**

100% Cococciola. This rare, indigenous Abruzzese grape variety is hand-harvested, soft-pressed, and undergoes both fermentations in stainless steel. The result is a fresh, vibrant, sparkling wine with notes of flowers, citrus, and almond.

### LOMBARDY

#### **Arcari e Danesi Dosaggio Zero Franciacorta, NV**

100% Chardonnay; Taut, with green apple, a smoky slate-like minerality, and a long finish flecked with un-sweet honey notes. A very complex bottling that remains wonderfully drinkable.

#### **SoloUva Franciacorta, NV, also available in 1.5 Liter**

100% Chardonnay; An underappreciated technique is employed here, which leverages the must itself for the second fermentation with no sugars added. The result in this particular bottling is lots of lemon anchored by a hint of fresh-baked bread and a slight seasoning of minerals on the edges.

### VENETO

#### **Ca' dei Zago Col Fondo Prosecco di Valdobbiadene DOC, 2014**

Glera with small amounts of Verdiso, Perera, & Bianchetta; Biodynamically farmed; Hand-harvested, gravity-pressed, and fermented in concrete tanks for 10 - 20 days. The final 1% of fermentation is finished in the bottle, in the style reminiscent of a methode ancestrale sparkling wine. This Prosecco is bottled with the spent yeast, resulting in a uniquely rich, layered wine showing stone fruit, flower, and citrus notes.

#### **Vignale di Cecilia Vino Bianco Frizzante Val di Spin, NV**

40% Garganega, 30% Glera, & 30% Pinella; The earth-driven, mushroom-kissed nose here turns to a lovely, lively palate electrified by lemon, lime, and a bit of lemongrass before turning more savory again on the finish. Layered and complex.

#### **Villa degli Olmi Prosecco, NV**

100% Glera; The perfect aperitif! Pale yelp in color and made by natural fermentation, This great-valued Prosecco has a beautifully fresh bouquet of canteloupe and floral tones. Typical Glera personality on the palate with hints of pear and almonds.

## ITALY – WHITE WINES

### ABRUZZO

#### **Illuminati Costalupo Trebbiano d'Abruzzo DOC, 2013 limited**

70% Trebbiano, 15% Passerina, & 15% Riesling; These grapes are hand-harvested, then fermented and aged in temperature-controlled stainless steel tanks. This uniquely expressive Trebbiano d'Abruzzo is straw yellow in the glass, with fresh, delicate aromas of white flower and fruit. It finishes dry and persistent, lingering enough to show beautifully either on its own as an aperitif, or alongside lighter foods.

#### **Cantina Frentana Costa del Mulino Cococciola Abruzzo DOC, 2014**

100% Cococciola; Fermented in temperature-controlled stainless tanks with additional bottle aging, this complex wine boasts rich fruit, spice, and floral notes. For fans of expressive yet under-appreciated grape varieties, this is a phenomenal bottling, and brilliantly priced, too.

#### **Cantina Frentana Terre Valse Terre di Chieti Pinot Grigio IGT, 2014**

100% Pinot Grigio; Hand-harvested, fermented in temperature-controlled stainless steel tanks and rested for two months in the bottle before release, this Pinot Grigio is exactly the sort of wine that will make consumers reconsider everything they think they know about the grape variety. Walnut, honey, and fruit combine to create a wine of subtlety and complexity.

#### **Cantina Frentana Terre Valse Trebbiano d'Abruzzo DOC, 2015**

100% Trebbiano; Hand-harvested and fermented in stainless steel tanks, followed by in-bottle refinement, this tropical, beautifully structured Trebbiano zips along on a seam of acidity, and is supremely food-friendly at the table.

#### **Cantina Frentana Costa del Mulino Pecorino Abruzzo DOC, 2014**

100% Pecorino; Aged 5-6 months in stainless tanks with additional bottle aging; Straw color yellow fruit, sage & wildflower aromas; fresh, rich taste with complex fruity structure.

**Cantina Frentana Organic Pecorino Terre di Chieti IGT, 2013**

100% Pecorino; Certified Organic; Hand-harvested Pecorino grapes remain on the skins for one day before being soft-pressed and then fermented in stainless steel. The result is a straw-colored wine bursting with citrus, wildflower, and loads of personality.

## ALTO ADIGE

**Casata Monfort Blanc de Sers IGT, 2010 limited**

25% Vanderbara, 25% Vernaza, 25% Veltliner Rosso, & 25% Nosiola; An unusual, deeply exciting blend of local grape varieties is cold-soaked prior to pressing, which releases extra aromatics into the must. 65% of it is then fermented in stainless steel, while the remaining 35% is fermented over the course of the following 7 months in old barriques. The two components are then blended, bottled, and allowed to rest, creating a stunning wine shimmering with citrus and sage.

**Dürer-Weg Pinot Bianco Sudtirol DOC, 2015**

100% Pinot Bianco; One of the region's great white grape varieties, grown on silt, sand, and alluvial deposits, this juice is allowed to age on the lees for 6 months following fermentation, first in concrete and then for a limited time in used French oak. All of this effort results in a wine singing with apple, peach, and apricot.

**Girilan Sauvignon Indra DOC, 2010 limited**

100% Sauvignon; This Sauvignon is macerated prior to gentle pressing, and then fermented in stainless-steel tanks for 8 months, resulting in intense aromas of nettle and elderflower and a lively palate boasting mineral and fresh acid to spare.

## CAMPANIA

**Masseria Frattasi Taburno DOC, 2015**

100% Falanghina; Grown according to traditional methods popular in Germany and France during the middle ages. Berries from 45-year-old Falanghina vines are soft-pressed, fermented, undergo partial malo, and age in steel for three months prior to bottling. The resulting wine is straw yellow, with ripe pear, jasmine, and minerality. Full-bodied and generous.

**San Giovanni Paestum, 2014**

85% Fiano, 10% Trebbiano, & 5% Greco; The vines for this wine mature in full view of the water, whose saline fingerprint is felt with each sip, as are subtle flowers and white orchard fruit, all of it concentrated and impeccably balanced.

## EMILIA-ROMAGNA

**La Collina Lunaris Secco Malvasia dell'Emilia IGT, NV**

100% Malvasia di Candia Aromatica; Certified Biodynamic; At only 11% alcohol, and with a delicate yet persistence perlage, this unique, unexpected gem works perfectly as either an aperitif or alongside a wide range of foods, from sushi to charcuterie and beyond. Candied fruit, citrus, nut, and flower notes whisper through this exciting sparkler with a hint of sweetness on the mid-palate, and finish as dry and bracing as you'd hope.

**Podere dal Nespole Pagadebit DOC, 2015**

90% Bombino Bianco & 10% Sauvignon Blanc; Based on a white grape variety more typically associated with Puglia than Emilia-Romagna, this crisp, refreshing wine is nonetheless a winner, with a floral and citrus character that allows it to work well alongside a variety of dishes. That, combined with its BTG pricing, make it particularly well-suited to adventurous wine lists.

## MARCHE

**Fattoria San Lorenzo Il Casolare Bianco DOC, 2015**

100% Verdicchio; Fermented with native yeast in concrete and then aged for three months on the lees, this is a wine that embodies that most rare of qualities: Deep character and BTG pricing. Light straw-yellow with greenish reflections, with notes of flowers, exotic fruit, and almond, this white works with a wide range of dishes, in particular simple pastas and white-meat preparations. It's also delicious on its own, as a refreshing aperitivo.

**Fattoria San Lorenzo Verdicchio Classico Vigna di Gino DOC, 2015, also available in 1.5 Liter**

100% Verdicchio; More terroir-driven, and with slightly higher alcohol than its "Casolare Bianco" cousin, this Verdicchio is vinified and aged in concrete, and benefits from six months on the lees prior to bottling. It shows assertive minerality, almost flinty and saline in nature, and a texture that makes it wonderfully drinkable.

**Fattoria San Lorenzo Verdicchio Classico Superiore Vigneto delle Oche DOC, 2012, 2014 1.5 Liter**

100% Verdicchio; Named in honor of the geese ("oche") that eat the grass and weeds between the vines, this stunning single-vineyard Verdicchio embodies everything that makes the variety such an important one in Le Marche. With its almost oil-like texture and notes of nut, flowers, flint, and zippy acidity, this white is as versatile as it is pleasurable.

**Cantina di Ripatransone Mojo Falerio DOC, 2013**

40% Trebbiano, 30% Pecorino, & 30% Passerina; Hand-harvested; A glass-pour-friendly blend that delivers far more than its price might imply. Floral notes dance with fruitier ones, all of it framed with an elegant structure and a long finish. Hand-harvested, all stainless steel, and 100% delicious.

## PIEDMONT

**Le Cantine di Indie Vino del Popolo Bianco IGT, 2014**

100% Cortese; Fermented with natural yeast in stainless steel; White orchard fruit and springtime flowers inform this silky, downright gulpable BTG-priced beauty.

**Terre di Maté Regaldina Gavi di Gavi DOCG, 2013**

100% Cortese; Certified Organic; Fermented and aged in stainless steel; Aromas of pastry dough and lemon confiture burst through this well-spiced, yellow-apple, and lemon-blossom-flavored Gavi.

**Terre di Maté Maté Vino Bianco, 2014**

100% Cortese; Certified Organic; With no added sulfites, this bottling boasts assertive acidity and a long finish, which allows the yellow apple, white licorice, and tarragon of the mid-palate to linger luxuriously.

## SICILY

**Marabino Muscatedda Moscato di Noto Secco DOC, 2014**

100% Moscato; Certified Biodynamic; Embodying all of the complexity and layering that far too many Moscato-based wines lack, the Muscatedda is crafted from fruit grown on a single two-acre plot and fermented dry with their skins in stainless steel. It's straw yellow in color with beautiful aromas of yellow flowers zipped through by a lingering minerality. This is a Moscato that, unlike so many other bottlings, is better suited to savory seafood dishes than dessert or a cheese course.

**Marabino Èureka Chardonnay Siciliane Bianco IGT, 2014**

100% Chardonnay; Certified Biodynamic; This Chardonnay, harvested from a 3.5-acre plot, is fermented on its skins for greater aromatic complexity and texture, and boasts yellow fruit, a floral note, and distinct minerality.

## TUSCANY

**Capannelle Chardonnay IGT, 2008**

100% Chardonnay; Hand-harvested Chardonnay, aged in new Allier barriques (70%) and stainless steel (30%) for eight months. This Tuscan beauty is proof that the totemic region is capable of producing world-class white wines, too. Dry, persistent, and well-centered, with citrus, pear, toast, and a flint-like minerality.

## VENETO

**Badissa Pinot Grigio, 2015**

100% Pinot Grigio; Pinot Grigio has come a long way in recent years, and this BTG-priced gem is proof. Boasting plenty of citrus fruit and apple, and zipped through with minerality to spare, Badissa's 2015 is fantastic with a range of foods or simply on its own.

**Vignale di Cecilia Benavides IGT, 2013**

50% Garganega & 50% Moscato; A likely unfamiliar blend of Garganega and Moscato, this one is aromatic with the former and minerally and citric from the latter. Fascinating and deeply rewarding.

## ITALY – ROSÉ WINES

## ABRUZZO

**Cantina Frentana Terre Valse Montepulciano d'Abruzzo Cerasuolo DOC, 2015**

100% Montepulciano; Showing off the exciting side of Montepulciano d'Abruzzo, this detailed red benefits from a notably soft pressing, a 24-hour soak on the skins, and a two-week fermentation. The result is a food-friendly red that is just as lovely on its own, with aromas of red berry fruit and wildflowers, and flavors of bright wild berries.

**Cirelli Cerasuolo d'Abruzzo Rosé Montepulciano DOC, 2015**

100% Montepulciano; Certified Organic; Grapes were hand-harvested into baskets and immediately destemmed and crushed. Skin contact maceration, pressed and fermented. 3 months of aging in stainless steel vat. Unfined, unfiltered, with 90 mg/l of sulfur at bottling.

## PIEDMONT

### **Cascina Pace Rosanebbia Rosato, 2015**

100% Nebbiolo; Exceptionally pretty aromas of red cherry and cranberry are joined by minerality and mushroom. These turn to a palate of bright acidity just begging for food, with its violet, wild strawberry, and red cherry notes. All of it is carried on a creamy texture that wraps itself around the more linear minerality and spice.

## TUSCANY

### **L'Aietta Toscana Spumante di Brunello Rosato VdT, NV**

100% Sangiovese; Organically farmed; Toasted baguette and gunflint aromatics are joined by red berry and lead to a palate layered with sweet red berry fruit, wild strawberry, and mushroom.

## ITALY – RED WINES

### ABRUZZO

#### **Cantina Frentana Terre Valse Montepulciano d'Abruzzo DOC, 2015**

100% Montepulciano; Aged for a year in stainless steel, followed by a year in bottle prior to release, this astoundingly priced wine speaks of ripe cherry and bread crust, all of it framed by beautiful tannins and enlivened with well-balanced acidity.

#### **Cantina Frentana Organic Montepulciano d'Abruzzo DOC, 2014**

100% Montepulciano; Certified Organic; Delicate pressing of stunning organic fruit has resulted in an intensely flavored red with excellent tannic structure, a vivid expression of maraschino cherries, and a long finish.

#### **Cantina Frentana Rubesto Riserva Montepulciano d'Abruzzo DOC, 2012**

100% Montepulciano; After 20 days of maceration, these hand-selected and late-harvested grapes spend a full year in French oak barrels, followed by additional time in bottle prior to release. After all of that, the wine in the glass is a deep ruby color, with plenty of red fruit, vanilla, and spice, all carried on a seriously structured frame. Great for the cellar, or to enjoy now after a short stint in the decanter.

#### **Cantina Frentana Panarda Montepulciano d'Abruzzo DOC, 2011**

100% Montepulciano; Everything about this wine's production is done to enhance the final product: Late-harvested grapes are hand-selected from old vines, given a prolonged maceration, and then aged for 18 months in small oak barrels. The result is a deeply beautiful wine with aromas of spice, wood, violets, and flavors of ripe red fruit.

### ALTO ADIGE

#### **Loacker Morit Saint Magdalener Classico DOC, 2011 limited**

90% Schiava & 10% Lagrein; Biodynamically farmed; This gem, from one of the legendary families of Italy, is a testament to the potential of red wine in Alto Adige. Schiava and Lagrein are co-fermented with natural yeast in steel and large old barrels, and then benefit from additional bottle-aging prior to being released. The finished product is light in color with bright fruit and spice, as well as subtle hints of smoke on the finish. Supremely food-friendly.

### BASILICATA

#### **DeLeonardis Piano del Moro Aglianico del Vulture DOC, 2011, 2009**

100% Aglianico; Biodynamically farmed; The DeLeonardis brothers, Carmine and Michele, estate is located in the heart of the Vulture Valley at the foot of Mount Vulture. This area is often called the cradle of the Aglianico grape. The grapes are harvested from 40 year old vines that belonged to their father's family. The wine spontaneously ferments and then is aged for 6 months in a mix of new and old French tonneaux with minimal addition of sulfur at bottling. Deep purple hues with a complex aroma of currant, blackberry, and hints of red berries with ripe tannins and a long finish.

#### **San Martino Aglianico del Vulture Arberesko DOC, 2010**

100% Aglianico; Vinified in stainless steel with natural yeasts, followed by an aging of up to 30% of the juice in used barrique and tonneau. The finished wine is a fantastic embodiment of why Aglianico is often compared to a more southern version of Barolo: Notes of flower, red berry and mineral are carried along by sweet tannins. Elegant and muscular in equal measure, and phenomenal at the table.

## CALABRIA

### **Caparra e Siciliani Cirò Classico DOC, 2013, 2011 limited**

100% Gaglioppo; Traditional vinification, followed by refinement in steel vats and oak casks, results in a full-bodied, intense wine that starts off floral but then turns warmer and denser, with notable notes of black cherry. Custom-made for hearty meals.

## CAMPANIA

### **Nanni Copé Sabbie di Sopra il Bosco IGT, 2014, 2013, 2012, 2011**

70% Pallagrello Nero, 25% Aglianico & 5% Casavecchia; One winemaker, one vineyard, one wine, which is vinified in stainless tanks, undergoes malolactic in new French tonneaux, and then aged for one year in new and old wood as well as steel vats. All of that labor produces a wine that is intense yet silky and delicate, vibrant yet full of finesse, with flowers, iron, rich spice and raspberry, all of it zipped through with lively acidity.

### **San Giovanni Castellabate, 2013**

80% Aglianico & 20% Piediroso; Distinctive pink peppercorn spice flashes through the high-toned red cherry of this brambly, structured red.

## EMILIA-ROMAGNA

### **Cordani Magia Gutturino Frizzante DOC, 2012**

60% Barbera & 40% Croatina; Certified Biodynamic; Even passionate fans of Italian sparklers may not be familiar with this particular blend, the result of which is a lively, bracingly dry, mouthwateringly vivid wine. Unusual for Italian bubbles, this one is fermented in both steel and cement.

### **La Collina Il Quaresimo Lambrusco dell'Emilia IGT, NV**

40% Maestri, 30% Grasparossa, 20% Lambrusco Salamino & 10% Malbo Gentile; Certified Biodynamic; Hand-harvested grapes are naturally fermented, and inoculated only if fermentation stops prior to finishing. The product of this level of attention is a dark-ruby-colored wine with delicate perlage, loads of personality, and notes of berry and violet. The interplay of tannin and acid is extraordinary.

### **Poderi dal Nespole Sangiovese Romagna Superiore DOC, 2014**

100% Sangiovese; From the underappreciated Bidente Valley in Romagna, this fruit-driven, ripe red zips along on a beam of cherry, blackberry, and plum, all delicately spiced with oak. An excellent sipper or accompaniment to food.

## FRIULI

### **Le Due Terre Pinot Nero DOC, 2011**

100% Pinot Nero (Pinot Noir); Organically farmed; Hand-harvested, vinified in stainless steel tanks using natural yeasts, then aged 22 months in barrique, this Friulian beauty is further proof that Italy is home to some truly stunning Pinots, with its Old World characteristics of smoke and flowers alongside subtle fruit.

### **Le Due Terre Merlot DOC, 2007 limited**

100% Merlot; Hand-harvested, Vinified in concrete tanks, and then aged for 22 months in barriques, this Merlot is full of juicy, bright fruit carried on a supremely supple frame.

### **Le Due Terre Sacrisassi Rosso DOC, 2011, 2010, 2009**

50% Refosco & 50% Schioppettino; Hand-harvested, vinified in concrete tanks and aged 22 months in barriques; Dark fruit with earth, tobacco, and spice, full bodied.

## LOMBARDY

### **Martilde Bonarda DOC, 2013**

100% Croatina; Blue and purple fruit, including mulberry, amped up with cacao powder, is complicated by an unexpected bread-dough aroma. With a steak or on its own, this is fascinating...and delicious.

### **Martilde Zaffo Bonarda DOC, 2006**

100% Croatina; Fresh and mature all at once, this stunner of a wine is an absolute steal for the price. The interplay of purple-berry fruit, porcini, and forest floor is riveting.

## MARCHE

### **Cantina di Ripatransone Mojo Marche Sangiovese IGT, 2015**

100% Sangiovese; Hand-harvested with a 30-plus-day vinification, followed by six months in stainless steel tanks, has allowed this red to develop beguiling notes of mature fruit, spice, and licorice, all of it carried on tannins as balanced as they are food-friendly.

**Fattoria San Lorenzo Il Casolare Marche Rosso IGT, 2015**

Montepulciano & Sangiovese; The intersection of Sangiovese and Montepulciano, two grape varieties equally beloved on their own, has led to a wine of vivid red color with lively spice and cherry notes. Highly versatile at the table, and BTG-friendly pricing.

**Fattoria San Lorenzo Vigna di Gino Rosso Piceno DOC, 2013, 2014 1.5 Liter**

60% Montepulciano & 40% Sangiovese; Expressive fruit from 35 year-old vines is vinified for 15-18 days in stainless steel tanks, aged 9 months with 90% in stainless and 10% in French oak barrels, and bottled fined but unfiltered. The juice itself is cherry-expressive, with plenty of spice complicating it all.

**Fattoria San Lorenzo Vigneto del Solleone Montepulciano IGT, 2007 limited**

100% Montepulciano; Montepulciano is here shown the respect it deserves yet all too often doesn't receive. This stunner benefits from 30 months in oak, followed by 6 additional ones in bottle prior to release. All of that time allows balsamic, spice, and blackberry notes to develop, resulting in a wine that embodies the truly remarkable potential of Montepulciano.

**San Savino Picus Rosso Piceno Superiore DOC, 2010**

60% Montepulciano & 40% Sangiovese; Hand-harvested and fermented in stainless steel tanks, then aged for 18-24 months in French oak casks. The result is a full-bodied wine singing an aria of licorice, cinnamon, cherry, and mixed red berries. Effusive and delicious.

**San Savino Collemura Rosso Piceno DOC, 2013**

50% Montepulciano & 50% Sangiovese; Hand-harvested; With a fermentation in both stainless steel and glass-lined cement tanks until the springtime following harvest, this lovely red has had plenty of time to develop warm, balanced cherry and violet notes, carried along on a well-balanced frame anchored by excellent tannic structure.

**PIEDMONT****Le Cantine di Indie Vino del Popolo Langhe Rosso DOC, 2014**

50% Nebbiolo, 30% Barbera, & 20% Dolcetto; Indie's first label, produced by Eugenio Bocchino, is fermented in stainless steel and concrete tanks using natural yeasts, then aged for 8 months in older tonneau. The wine itself is ruby in color, with cherry, wild rose, and herbs on the nose and a palate boasting fresh fruit, persistent tannins, and zippy acidity.

**Cascina Pace Barbera d'Alba DOC, 2013**

100% Barbera; Classic notes of leather and cigar tobacco, fruit in the cherry and red raspberry family, amplified acidity, nicely drying tannins, a touch of tomato vine, and tart red plum. Bring on the food!

**Eugenio Bocchino La Serra Barolo DOCG, 2007**

100% Nebbiolo; Hand-harvested; Three years of aging in French oak and further time in bottle prior to release have created a wine lively with anise, chocolate and rose aromas that lead to a palate of delicate, maturing cherry and earth.

**Ferdinando Principiano Dosset Dolcetto, NV**

100% Dolcetto; The name means Dolcetto in the local dialect, but while "Dosset" may be unfamiliar, the infinite charms of this wine are anything but. Lithe and energetic with low enough alcohol content that you can pair it with nearly anything. This red, crafted with no added sulfites, is proof that Piedmont is home to some truly remarkable wines at prices that won't break the proverbial bank.

**Ferdinando Principiano Coste Langhe DOC, 2014**

100% Nebbiolo; A demonstration of the livelier, fresher side of Nebbiolo from Piedmont, this gem sees no oak (just 10 months in stainless steel), no yeast inoculation and no sulfur additions. The result is a wine of remarkable red-fruit vivaciousness, kissed with the slightest suggestion of spice that begs for a big bowl of pasta to be enjoyed alongside it.

**Ferdinando Principiano Barolo di Serralunga DOCG, 2011**

100% Nebbiolo; An astounding wine at a just-as-astounding price, bursting with high-toned aromas of eucalyptus, fruit framed by excellent tannic structure, and enough minerality to tie it indubitably to the land in which it was grown and crafted.

**Iuli Umberta Barbera del Monferrato VdT, 2014**

100% Barbera; Hand-harvested; Fresh, giving, and easy to love, with bright red fruit, plum, cherry, and a hint of cassis. A perfect expression of the Barbera grape untouched by wood, and a terrific house wine that pairs well with a huge range of dishes.

**Iuli Rossore Barbera del Monferrato Superiore DOC, 2012, 2013 1.5 Liter**

100% Barbera; Hand-harvested; 22 months of aging in second-year French oak barrels, plus 6 months in the bottle, have resulted in distinctive ripe cherry and plum notes and a uniquely elegant texture. Proof that Barbera with a few years on it can really sing.

**Iuli Barabba Barbera del Monferrato Superiore DOC, 2007, 2006 limited, 2004 1.5 Liter**

100% Barbera; Single vineyard with 70+ year old vines; Hand-harvested, vinified in temp-controlled stainless steel vats, malolactic fermentation in the barrel, aged 24 months in new French oak barrels with 6 months bottle aging; Dark ruby-red with intense aromas of dark fruit and minerality, a beautiful weight and texture on the palate, striking acidity with a long finish.

**Iuli Malidea Monferrato Rosso DOC, 2010, 2007 limited, 2011 1.5 Liter**

60% Nebbiolo & 40% Barbera; Hand-harvested; This is as close to a perfect Piedmontese blend as you can find, the intersection of Nebbiolo and Barbera resulting in a wine of remarkable tannins and aromatic complexity of the former and fruit and acidity of the latter. Exquisite and exciting.

**Iuli Nino Monferrato Rosso DOC, 2010, 2013 1.5 Liter**

100% Pinot Nero (Pinot Noir); Hand-harvested; Floral, fruit-expressive, and kissed with spice, this is a wine that benefits from time in the glass, yet is more than enjoyable as soon as the cork is popped from the bottle.

**Cascina Pace Roero Riserva DOCG, 2011**

100% Nebbiolo; Aged for 32 months, at least 6 months in oak; Aromatic with earth notes, dark fruit and prune; Savory meaty notes with hints of mushroom and wet earth supported by black cherry and currant flavors; Silky texture with firm tannins and brisk acidity.

**Punset Barbaresco Campo Quadro DOCG, 2005**

100% Nebbiolo; From the first estate to become Certified Organic in 1982, and run by Marina Marcarino, who, when she took over the family property at age 22, became one of the first women winemakers to practice organic farming in the region. Campo Quadro is hand-harvested from 50-year-old vines, fermented in glass-lined concrete using natural yeasts, and aged three months in new barrels before being separated into new and old tonneaux.

**Cascina Roccalini Barbaresco DOCG, 2011, 2010**

100% Nebbiolo; Hand-harvested from 50 year-old vines, fermented in stainless steel using natural yeasts, and aged for 18 months in wooden casks followed by 6 months in stainless and a year in the bottle. The result is bright with red fruit, cranberry, plum, violets and a touch of tobacco and spice, and a 2011 speaking of currant, flowers, and minerality. Both are excellent and deeply expressive.

**PUGLIA****Pichierri-Savese Vittoria Negroamaro del Salento IGT, 2014**

100% Negroamaro; Soft-pressed Negroamaro that shows the more elegant side of the variety, with rich fruit, soft tannins, and infinite pairing possibilities. A brilliant embodiment of what Negroamaro is capable of in far Southern Italy.

**SICILY****Le Cantine di Indie Polpo Rosso IGT, 2014**

100% Nerello Mascalese; Certified Organic; This variety is normally found on and near Mt. Etna and is a completely different expression of this Sicilian variety. Young vines on clayey loam soil fermented in stainless steel for 6 months; Strawberry in color with a nose of fresh fruit and roses which follows through to the mouth.

**Frank Cornelissen Rosso del Contadino Terre Siciliane Rosso IGT, 2015**

75% Nerello Mascalese, 25% Allicante Boushet, Minella Nera, Uva Francesa, Sangiovese, Minella Bianco & Insolia; Organically farmed; Hand-harvested and fermented in small tubs, this phenomenal Sicilian blend proves yet again what Cornelissen and his land are capable of. There are no yeasts, sulfites, or anything else added to this highly pleasurable, fragrant, and fruit-expressive winner.

**Frank Cornelissen Rosso Munjebel Terre Siciliane Rosso IGT, 2015, 2013**

100% Nerello Mascalese; Organically farmed; A rich and fragrant interpretation of Mt. Etna's great indigenous red grape variety, as seen through the inimitable lens of Cornelissen and grown on the Chiusa Spagnola, Marchesa Soprana, Monte Colla and Porcaria vineyards, resulting in a sweetly fruited red wine with tannic structure to spare.

**Frank Cornelissen Rosso Munjebel CS Terre Siciliane Rosso IGT, 2014, 2013 limited**

100% Nerello Mascalese; Organically farmed; From ungrafted vines grown on the Chiusa Spagnola vineyard, situated lower on the valley floor and a bit hidden, this formidably structured wine, with its fruit and assertive earth characteristics, is a remarkable bottling.

**Frank Cornelissen Rosso Munjebel MC Terre Siciliane Rosso IGT, 2014, 2013 limited**

100% Nerello Mascalese; Organically farmed; Produced from an area of the Contrada Monte Colla, this wine benefits from the land's steel slope, ample sun, and exposure to the winds blowing off of Mt. Etna. The sandy clay soil and the old-vine Nerello Mascalese, planted in 1946, achieve a thoroughly unique expression here, resulting in a big wine (15% alcohol) with a character that can be referred to accurately in terms of the great reds of Hermitage.

**Frank Cornelissen Rosso Munjebel VA Terre Siciliane Rosso IGT, 2014**

100% Nerello Mascalese; Organically farmed; Blended from the three highest vineyards that Cornelissen works with: Barbabecchi, Guardiola and Tartaraci. It beautifully expresses the ungrafted old vines from which it comes, the high terraces in which they're grown, and the infinite potential of this Northern valley of Mt. Etna. Notably elegant tannins lead to a more lush mouthfeel.

**Frank Cornelissen Munjebel Rosso PA Terre Siciliane Rosso IGT, 2014**

100% Nerello Mascalese; Organically farmed; From the producer as responsible for the renaissance of Etna's wines as anyone in Sicily, this 100% Nerello Mascalese is crafted from vines that are more than 60 years old, and grown in a range of the best vineyards that several of Cornelissen's top crus come from. With sweet fruit attenuating appropriately assertive tannins, this is a haunting, utterly delicious red.

**Frank Cornelissen Magma IGT, 2014**

100% Nerello Mascalese; Organically farmed; If you could fill out a check-list of everything you'd want from a great Etna red, this one would certainly meet all criteria. It's a single-vineyard Nerello Mascalese crafted from century-plus vines, ungrafted, from more than 900 meters above sea level. The result of that pedigree is an exotic wine swirling with Asian spice, licorice, and fruit, all of it complex and thoroughly pleasurable.

**Gurrieri Vini La Favola La Favola DOC, 2012 limited**

100% Nero d'Avola; Hand-harvested; Seven months in French oak prior to bottling lends this wine a sense of richness and spice that fans of Nero d'Avola will find beyond seductive. Notes of almond, licorice, peony, and spice dance throughout.

**Marabino Noto Nero d'Avola DOC, 2013**

100% Nero d'Avola; Certified Biodynamic; Fermented in French Rovere casks for 10 months; Long maceration on skins with no addition of sulfur - not even at bottling; deep ruby red in color with intense yet soft tannins and a spicy nose of red fruit and flowers.

**Vino di Anna Palmento VdT, 2015 limited**

87% Nerello Mascalese, 5% Nerello Cappuccino, 3% Alicante & 5% Local White Grapes; This entirely foot-trodden red (made with 5% white grapes), starts off with copious amounts of tart cherry and cranberry, which is then softened up by a sweet hit of riper cherry, mulberry, and an anchoring hint of mushroom.

**Vino di Anna Rosso VdT, 2014 limited**

100% Nerello Mascalese; Grown on the north side of Mount Etna and crafted from more than century-old bush vines, this whole-bunch-fermented bottling is only produced in the best years. In this vintage, it sings an aria of sweet red berry fruit against exuberant minerality and rather austere tannins, begging for food to be paired with it.

**TUSCANY****Angelo Sassetti Pertimali Brunello di Montalcino DOCG, 2010, 2007 limited**

100% Sangiovese Grosso; Hand-harvested, fermented on the skins under temperature control for 15-20 days, then vinified in stainless steel tanks for 2-3 weeks, the aged for 40 months in English oak barrels, followed by a finishing touch of 4-6 months bottle aging. All of that TLC results in a deep ruby red wine with reflections of garnet, an ambrosial bouquet of spice, forest floor, ripe fruit and rose petals, and a palate assertive enough to handle even the most full-flavorful meats and cheeses.

**Cantina Aretino Barone Albergotti Toscana Rosso IGT, 2008**

70% Sangiovese, 15% Cabernet Sauvignon, 10% Canaiolo & 5% Montepulciano; Hand-harvested, aged 12 months in the barrel, 3 in the bottle; Deep ruby color, delicate vanilla and fruit aroma, berry, vanilla and wood flavor, dry, full-bodied, and well-structured.

**Cantina Aretino Fonterosso Chianti Riserva DOCG, 2010**

80% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot, & 5% Canaiolo; Hand-harvested, cold-pressed, aged 2 years in various oak barrels then blended; Deep ruby red, pleasingly intense, delicate floral aroma, wild berry taste, dry, balanced, good structure and finish.

**Capannelle Chianti Classico Riserva DOCG, 2011**

Sangiovese with Colorino & Canaiolo; Vinified on the skins for 18-20 days, aged 18 months in large Austrian barrels; Deep ruby red with purplish reflections, intense aromas of toast, coffee, chocolate, vanilla, and red fruits, developing slowly to moss, brushwood, iris, juniper, and fennel. Slightly astringent, warm, structured, and fresh with flavors of iris, musk, and vanilla.

**Capannelle Solare IGT, 2009, 2007, 2005, 2004**

Sangiovese & Malvasia Nera; Vinified 15-20 days with carbonic maceration; aged 12-14 months in Allier, Nevers and Tronçais oak barriques; Intense ruby color with garnet hues, aromatic with hints of brushwood, musk, vanilla, almond, plum, and magnolia. Velvety and full bodied with well-balanced acidity, warm with rounded tannins.

**Godiolo Vino Nobile di Montepulciano DOCG, 2010 limited, 2008**

98% Prugnolo Gentile, 2% Canaiolo, & Colorino; Certified Organic; Hand-harvested, fermented in stainless steel tanks using natural yeasts and aged 18 months in French oak tonneaux; Black cherry and pomegranate are joined by black plum, leather, and a minerality reminiscent of gunflint. Remarkable at nearly six years old.

**Godiolo Vino Nobile di Montepulciano Riserva DOCG, 2006**

90% Prugnolo Gentile, 7% Canaiolo, 2% Colorino & 1% Mammolo; Certified Organic; Hand-harvested from 35+ year old vines, fermented in stainless steel tanks using natural yeasts and aged 24 months in French oak tonneaux; Tobacco, espresso, leather, and charred vanilla pod dance with cola spice and still-fresh cherry fruit in this decade-old wonder that still has time to evolve...but is drinking perfectly right now.

**Il Caprandole Il Caprandole Rosso Toscano IGT, 2011**

90% Sangiovese & 10% Fogliatonda; Hand-harvested, vinified 21 days in stainless steel tanks using natural yeasts, aged 15 months in 225 liter barriques; Bright ruby color, delicate floral and fruity notes, well-balanced, pleasant freshness with juicy, well-integrated tannins.

**Il Caprandole Tirolo Rosso Toscano IGT, 2007, 2005**

50% Merlot, 40% Sangiovese & 10% Fogliatonda; Hand-harvested, vinified in stainless steel tanks using natural yeasts, rests 90 days on the skins, then aged in stainless steel & barriques for 24 months and 12 months in the bottle; Ruby red color, fruity, and floral with emetic and balsamic notes. Almost ferrous minerality with sweet tannins. Freshness lingers through a long and vibrant progression.

**Il Marroneto Brunello di Montalcino DOCG, 2007**

100% Sangiovese Grosso di Brunello; Biodynamically farmed; This hand-harvested beauty is aged for 39 months in Allier and Slavonian oak casks, followed by six months in the bottle. The result is both classic and utterly exquisite, a fragrant, fruity wine with a finish that rolls on forever. Classically styled and exceptionally balanced.

**Il Marroneto Brunello di Montalcino Madonna delle Grazie DOCG, 2006**

100% Sangiovese Grosso di Brunello; Biodynamically farmed; Hand-harvested near the 13th century church, Madonna delle Grazie, rests completely still on the skins in Allier oak vats for the first two days, fermentation lasts 20-22 days, aged 41 months in oak casks, followed by ten months bottle aging; Complex and sophisticated with classic fruity notes and an elegant lingering finish. A great meditation wine!

**L'Aietta Brunello di Montalcino DOCG, 2010, 2007 1.5 Liter**

100% Sangiovese; Organically farmed; Tobacco leaf and leather lend heft and spice to kirsch and chocolate notes of this licorice-flecked red that spent 40 months in Slavonian oak casks.

**Pacina Toscana IGT, 2010, 2009 1.5 Liter**

97% Sangiovese & 3% Canaiolo / Ciliegiolo; Certified Organic; Estate dates to 900 AD; All of these bottlings are singing beautifully right now, boasting classic notes of spice, leather and tobacco alongside their expressive dark fruit flavors and tannins that remain remarkably fresh. Delicious and very versatile at the table.

**Pacina Toscana Rosso il Secondo IGT, 2013**

90% Sangiovese, 7% Canaiolo/Ciliegiolo & 3% Trebbiano; Certified Organic; Dense and ripe, yet with complicating notes of herbs and dried fruit. This benefits from spontaneous fermentation in concrete tanks and bottling with a minimal use of sulfites, lending the wine a serious sense of place and complexity.

**Pacina La Malena IGT, 2008**

100% Syrah; Certified Organic; Excellent Syrah, and proof of how well the grape variety does in regions you might not initially expect. It's intensely expressive on the nose, with peppercorn and spice slicing through the berry fruit, and a more giving palate with just enough peppercorn and balanced tannins to allow it to pair with a huge range of dishes.

**Poggio Trevalle Morellino di Scansano Passera DOCG, 2013, 2012**

100% Sangiovese; Unlike many bottlings of Morellino di Scansano, this one doesn't require decanting or a rich meal alongside it to allow it to truly shine. Sweet tannins frame a wine bursting with raspberries and strawberries, all of it lively with plenty of acidity. Remarkable bottling.

**Poggio Trevalle Morellino di Scansano DOCG, 2012**

90% Sangiovese, 7% Cabernet Sauvignon, & 3% Alicante; Vinified in stainless steel, malolactic fermentation in concrete (Sangiovese) and barrique (Cabernet & Alicante); This shows the more delicate side of Morellino di Scansano, with a rosemary and sage-tinged nose and a palate as brightly fruited as it is well-structured.

**Poggio Trevalle Montecucco DOC, 2011**

60% Sangiovese, 20% Cabernet Sauvignon, & 20% Merlot; Dark fruit, cedar, pine, spice, cocoa, and tobacco define this full-bodied red, all of that complexity in impeccable balance, and lingering through to a long, elegant finish.

**Querciavalle Rosso del Cavalier Tranquillo Toscana IGT, 2015**

80% Sangiovese, 18% Canaiolo Toscano, & 2% Trebbiano; Fruity aromas and flavors of cherry, red current, and spice are framed by ripe tannins and a gorgeously round texture. The blend here is as classic as it gets, and is all the more rewarding for it.

**UMBRIA****Terre Margaritelli Roccascossa Umbria IGT, 2014**

70% Sangiovese & 30% Cabernet Sauvignon; Focused on innovation and the pursuit of perfection, this winery processes small quantities of different varieties to test and optimize the efficiency of each vinification. The result is a wine like this, boasting a persistent aroma, fantastic balance, and expressive fruit and terroir. For the price, it's a steal.

**Leonucci Montignanello VdT, 2011**

85% Sagrantino & 15% Merlot; The rich, structured depths of Sagrantino are here softened up beautifully by the addition of Merlot, lending this Umbrian stunner a textural sensibility that consumers may not expect. It will win them over, however, especially given the astounding food-friendliness of the wine.

**VENETO****Le XI Terre Amarone della Valpolicella Classico DOC, 2008**

80% Corvina & 20% Rondinella; Hand-harvested as the grapes begin to dry on the vine, a process that continues in crates for 90-130 days. Following an extended maceration, a slow fermentation, and then a minimum of two years in French oak barrels and 8 more months in bottle, this Amarone is a blockbuster: Cherry, plum, licorice, pepper, and cinnamon are elegant, robust, well-balanced, and velvety.

**Le XI Terre Bardolino DOC, 2014**

Corvina, Rondinella, & Sangiovese; Bringing together two of the main grapes used in Amarone with an unexpected dose of Sangiovese, this shimmering red boasts aromas of berries spiced with clove and cinnamon. The palate is dry yet round and remarkably fresh.

**ITALY – DESSERT WINES****PIEDMONT****La Caudrina Moscato d'Asti, 2015, 500 ml**

100% Moscato; Vines planted in marl-limestone and hand-picked grapes create this fragrant, aromatic stunner. It's vivid straw yellow in color with delicate floral notes on the nose. A pleasantly acidic, and persistently delicious dessert wine to accompany a variety of sweet treats or to sip on its own as a refreshing summer drink.

**Ezio Cerruti Botrytis Sol, 2010, 375 ml**

100% Moscato Bianco; Organically farmed, Hand-harvested; A true labor of love: The fruit is macerated for a full year before being vinified in oak barrels with native yeasts, after which it spends three additional years in wood, followed by 6 months in bottle. All of that work produces a wine of remarkable depth, with candied citrus, orange blossom, and spice.

**PUGLIA****Pichierri-Savese Il Sava Dolce Primitivo di Manduria DOC, 2007, 750 ml**

100% Primitivo; Harvested over-mature and withered to raise sugar & alcohol, fermented in glass-lined cement tanks, aged 8 months in large amphorae casks and French oak barrels, unfiltered; 16% Alcohol, 50 g/l Residual Sugar; Deep ruby color, bright cherry, and current aromas, rich and smooth with intense fruit flavors, port-like sweetness with a rich finish. Pour gently.

## SARDINIA

### **Soletta Dolce Valle IGT, 2004, 500 ml**

100% Moscato; Hand-picked after grapes wither on the vine, wither further followed by cryo maceration, 2 years aging in stainless tanks, 6 months further refinement in the bottle; 15.5% Alcohol, 90.5 g/l Residual Sugar; The rich bouquet is intense and persistent with aromas of dried fruits and syrups, sweet and soft flavors of dried pears and apricots with an amber honey, melon aftertaste.

## TUSCANY

### **Pacina La Sorpresa Bianco Dolce VdT, 2006, 375 ml**

50% Trebbiano Toscano & 50% Malvasia del Chianti; Certified Organic; The grapes for this beauty are dried on straw mats for 3 months, naturally fermented, aged 6 years in small chestnut barrels, and filtered with Dutch-weave cloth prior to bottling. Astoundingly, during the 6 years this wine ages in small barrels, it is sealed with a wax cork and remains untouched, with no exposure to air other than the small pores of the wood. Winemakers Stefano and Giovanna don't know what the wine will be like until they open the wax seal 6 years later. Some vintages are a bit sweeter than their Vinsanto, with hints of nectar and dark honey. In those cases, they declassify the wine and call it "La Sorpresa," or "The Surprise," named this way since its first vintage in 1995. It's a surprise that will charm casual consumers and professionals alike.

### **Querciavalle Vin Santo del Chianti Classico DOC, 1998, 500 ml**

50% Chianti Malvasia & 50% Toscano Trebbiano; Produced in the traditional Tuscan Governo style, the grapes are hand-harvested, hung to dry for 4 months, and then hand-pressed and aged in small oak kegs for five years or more. The result is straw yellow with golden reflections, subtle, vivacious aromas of bitter almond, with an elegant, sweet fruit note.

## FRANCE – SPARKLING WINES

### CHAMPAGNE

#### **Lassaigle Vignes de Montgueux Brut Blanc de Blancs Champagne AOC, NV**

100% Chardonnay; This non-vintage blanc de blancs is a blend of nine different vineyard sites and two successive vintages. The fruit is fermented with indigenous yeast and a slight touch of sulfur to prevent oxidation, after which the wine undergoes malolactic fermentation and is aged in new and used barrels for 12 to 24 months before being disgorged by hand. The nose shows assertive minerality and citrus zest, which turn to a palate of melon, citrus, and more minerality. Terroir-driven and expressive at once.

#### **Jean-Pierre Baudouin Prestige Champagne AOC, NV**

100% Pinot Noir; Hand-harvested; Fermented with stems and selected yeasts in temperature-controlled vats, With its flavors of blood orange and red-berry fruit, as well as a healthy dose of enlivening acidity, this Cuvee Prestige is a standout even within the always impressive world of blanc de noirs Champagnes.

### LOIRE VALLEY

#### **JC Garnier Brut Nature Chenin Blanc Vin de France, NV**

33% Gamay, 33% Grolleau, 33% Peneau d'Aunis; Organically farmed; Jean Christophe Garnier is one of the rising stars in the Loire Valley natural wine scene. Formerly a sommelier, he now works as a pure artist in constant search of expressing his personality in his wines. From vines planted in 1980 on silt and sand; The wine is fermented in fiberglass vats and aged for 6 months before disgorgement. Light, refreshing, and delicious.

## FRANCE – WHITE WINES

### ALSACE

#### **Domaine Christian Binner Les Saveurs, 2014**

Riesling, Sylvaner, Auxerrois, Gewürtztraminer, & Pinot Gris; Certified Organic & Biodynamically farmed; Established in 1770, comprising steep vineyards that have been chemical free for nearly twenty-five years. Clay-silt on limestone mother rock with no added yeast, no chaptalization and no filtration. Slightly effervescent which adds freshness, or can be decanted if one prefers. A cloudy pale straw in the glass with pretty floral scents of rose hip, lychee, cherry blossom and lemon drops. The palate is a supple and a buoyantly ripe expression of white fruit and silken minerality.

**Domaine Christian Binner Riesling Schlossberg AOC, 2010**

100% Riesling; Certified Organic & Biodynamically farmed; All of the grapes for this stunning wine are hand-harvested in October and undergo a long, slow pressing, after which the juice sees a low-temperature fermentation. The wine itself is aged in 100-year-old barrels on its fine lees for 11 months, is bottled unfiltered, and speaks of petrol, white fruit, and mineral. It lingers on the tongue with impeccable balance and length.

**BORDEAUX****Chateau La Haie Sauvignon Blanc Vin de France, 2010**

100% Sauvignon Blanc; This bottling, vibrant with citrus and anchored by a hint of something almost nutty, is good enough to convince even the most passionate Loire-lover that there's more to French Sauvignon Blanc than often meets the eye; and that great SB comes from other parts of the country than that famous river valley.

**BURGUNDY****Domaine Oudin Chablis, 2015**

100% Chardonnay; The leanness of Chablis is here joined by a creamy hint that results from one year of aging on the lees prior to bottling. With its clay and limestone pedigree and southern exposure, you can practically taste the sunshine in every sip.

**Domaine Oudin Chablis 1er Cru Vaugiraut AOC, 2014**

100% Chardonnay; Hand-harvested; Talk about pedigree: 70-year-old vines, growing on clay and limestone soil with southern exposure, produce impeccable fruit that is fermented in temperature-controlled stainless steel tanks and rests on the lees in tank for at least a year before bottling. The wine is nearly yellow in the glass with lovely scents of round citrus, beeswax and creamy minerality backed by limestone, sea-like brininess, and supple hints of lemon tree. The palate is loaded with juicy lemon and melon, all zipped through with stone-like minerality and excellent acidity.

**Les Faverelles Fleur Blanc Bourgogne Vézelay AOC, 2012**

100% Chardonnay; Certified Organic; This unexpectedly complex Bourgogne Blanc comes from a 1.2 ha plot with an average vine age of 25 years, is fermented with natural yeast, and bottled unfiltered and unfiltered. It's herbal and mineral, yet with a giving, round mouthfeel.

**Domaine Didier Montchovet Bourgogne Aligoté AOC, 2011**

100% Aligoté; Certified Biodynamic; Hand-picked from 30 to 70 year-old vines, fermented in enamel vats, aged six months and bottled after fining with powdered clay; Fresh, fruity, fine and delicate flavors, immediately expressive

**Domaine Huber-Verdereau Vieilles Vignes Mercurey Blanc AOC, 2013**

100% Chardonnay; Organically farmed since 1994 & Certified Biodynamic; The 47 year old vineyards are situated 22km south of volnay on soft clay and limestone. The wine is fermented and aged in 50% stainless steel and 50% old barrel.

**Domaine Valette Mâcon-Villages AOC, 2014**

100% Chardonnay; Organically farmed; Three generations of winemakers have worked this estate located in Chiantre between the Mâcon and Beaujolais. Philippe converted the vineyards to organics. Philippe works meticulously in the vines and grapes are harvested at full-ripeness producing wines that are rich, but also fresh, mineral and vibrant built for aging. The Mâcon-Villages is harvested on limestone and clay from vines averaging 15 years of age. The wine is slowly pressed directly into tank where it ferments and then ages for 12 months on the lees. Light-bodied with good acidity and fruit.

**Domaine Valette Et Pourtant AOC, 2011 limited**

100% Chardonnay; Organically farmed; Hand-harvested in Viré-Clessé on clay and limestone from 60+ year old vines; Wine is slowly direct-pressed into old barrels for fermentation and then aged for 30 months on the lees. High-toned with good fruit and freshness.

**Domaine Valette Tradition Pouilly-Fuissé AOC, 2010 limited**

100% Chardonnay; Organically farmed; Wine is slowly direct-pressed into old barrels for fermentation and then aged for 24 months; Soft and fragrant with good acidity and complexity.

**JURA****Domaine Buronfosse Varron Côtes du Jura AOC, 2011 limited**

100% Chardonnay; Biodynamically farmed; The domaine consists of 3.5 hectares of vines and each cuvee is a single parcel bottling with the largest parcel measuring .40 hectare in size. Hand-harvested and fermented with indigenous yeasts in used barrique for 18 months not under voile. Mineral with concentrated white fruit, slight oxidative notes and beautiful acidity.

**Caves Jean Bourdy Blanc Côtes du Jura AOC, 2008 limited**

100% Chardonnay; Biodynamically farmed; Grapes are hand-harvested from a 2.5 hectare plot of vines averaging 30-40 years old on clay and limestone soil with blue marl. Grapes are direct pressed to initial fermentation with natural yeasts and then second fermented in tank before a minimum of three to four years aging in old oak barrels ranging up to 80 years old. Fragrant with ripe apple and pineapple on the nose with a juicy, round, mineral finish.

**LANGUEDOC-ROUSSILLON****Domaine de la Patience Chardonnay VdP des Coteaux du Pont du Gard, 2015****From the Tank, NV, 3 Liter Box**

100% Chardonnay; Certified Organic; Pale yellow with a brightly acidic and fruity nose kissed with minerality, and crisp citrus and peach flavors. Excellent on its own or alongside a wide range of dishes.

**LOIRE VALLEY****Domaine Le Fay d'Homme la Part du Colibri Gros-Plant du Pays Nantais AOC, 2013**

100% Gros Plant (Folle Blanche); Certified Organic; Hand-harvested fruit from 35+ year old vines is fermented in underground cement tanks covered with glass tiles using natural yeasts. The wine is light in color with green reflections, fresh and vigorous on the palate with an anchoring hint of minerality.

**Domaine Le Fay d'Homme Muscadet de Sèvre-et-Maine sur Lie AOC, 2014**

100% Melon de Bourgogne; Certified Organic; A fresh, fruity expression of Muscadet de Sèvre-et-Maine sur Lie, boasting copious amounts of fresh fruit and a creamy enough mouthfeel to allow it to pair well with far more than simply traditional oysters.

**Domaine Le Fay d'Homme Muscadet Sèvre-et-Maine sur Lie Saint Fiacre, 2010**

100% Melon de Bourgogne; Certified Organic; Proof that truly great Muscadet has the potential to improve with age. This one, which benefits from 41 months in glass-tile-lined cement tanks after fermentation, combines the allure of candied mandarin orange with the more savory notes of the region's telltale minerality.

**JC Garnier La Roche - Bézigon Chenin Blanc Vin de France, 2013, 2011**

100% Chenin Blanc; Organically farmed; Jean Christophe Garnier is one of the rising stars in the Loire Valley natural wine scene. Formerly a sommelier, he now works as a pure artist in constant search of expressing his personality in his wines. This cuvee is a blend of his two previous crus, La Roche and Bézigon with carboniferous and brioverian shale soils respectively, and vines averaging 55 years-old. The grapes are hand-harvested and gently pressed for 2-3 days with an old apple press and aged for 1 year in large foudre. No added yeast and a rough diatomaceous earth filtration.

**Domaine des Sablonnettes Le P'tit Blanc Vin de France, 2014**

100% Chenin Blanc; Biodynamically Farmed & Hand-harvested; 10-15 year old vines, grown on schist, are fermented in stainless steel tanks without chaptalization or filtration, and bottled without sulfites. This particular bottling is fresh with white flowers, almond, and pear, and is brilliantly food-friendly at just 11% alcohol.

**Domaine La Grange Tiphaine Clef de Sol Blanc Montlouis sur Loire AOC, 2011**

100% Chenin Blanc; Certified Organic; Hand-harvested from 80 year-old vines, this Chenin is aged on the lees without racking until bottling to ensure a gentle oxygenation. The wine itself shows notes of honeysuckle, pear, and lime, is dry on the palate with just a hint of sweetness, and finishes with plenty of fruit and acidity.

**Domaine Chardon Sauvignon Blanc Touraine AOC, 2014**

100% Sauvignon Blanc; Organically farmed; This gorgeous Loire-Valley Sauvignon Blanc is a golden yellow color with notes of exotic fruit, citrus, and spicy herbs, which lead to a long, lively, subtly salty finish. Seems custom-made for food.

**Domaine Philippe Tessier Cheverny Blanc AOC, 2014**

80% Sauvignon Blanc, 15% Chardonnay & 5% Orbois; Certified Organic; Careful winemaking and conscientious vine-growing here result in intense notes of apple, pear and ripe citrus, great acidity and fruit on the palate, and a round, generous finish.

**Domaine Philippe Tessier Cour Cheverny AOC, 2013**

100% Romorantin; Certified Organic; There may not be much Romorantin left in the world, but this bottling exemplifies why it's poised for a renaissance, with notes of honey, dried fruit, quince, and white flowers, as well as a minty finish.

**Domaine Phillipe Tessier La Porte Dorée Cour Cheverny AOC, 2011, 2010 limited**

100% Romorantin; Certified Organic; Located in the heart of the Cheverny and Cour Cheverny AOC's, the highest cuvee of 90 year-old Romorantin from Tessier. Phillipe believes that a wine should be the expression of the place from which it comes and should reflect the climatic conditions of the year as well as the vigneron that produces it, while also respecting the life of the soil and the environment. He believes that it should give pleasure but must also be sound and healthy, alive and digestible and above all, it should be a natural wine.

**Domaine Sébastien Riffault Les Quarterons Sancerre AOC, 2013**

100% Sauvignon Blanc; Certified Organic; Sancerre Sauvignon Blanc is known for its intense minerality, crisp texture and citrus quality. Absolutely no fertilizers or chemicals are used. He is a member of The Association of Vins Naturels and The Renaissance Group of Appellations. Riffault takes the natural approach to winemaking and leaves his grapes on the vine extremely late for complete ripeness. Average vine age of 30 years. Vinified in stainless steel tanks, three month fermentation undergoing malolactic, then aged 18 months sur lies in stainless.

**Domaine Sébastien Riffault Auksinis Sancerre AOC, 2010 limited**

100% Sauvignon Blanc; Certified Organic & Hand-harvested; Low yield from 50 year old vines growing on portlandian limestone and chalk with some serious noble rot, about 15-20% of the grapes that make up this cuvéé see botrytis. 36 months of fermentation and aging in barrel then 12 months in the bottle. No chapitalization on any of his wines. Auksinis means "golden" in Lithuanian. Mineral, fruity, dry clean finish.

**Domaine Sébastien Riffault Sauletas Sancerre AOC, 2011, 2010 limited**

100% Sauvignon Blanc; Certified Organic & Hand-harvested; A uniquely bright expression of Loire Sauvignon Blanc—this one crafted from 50-year-old vines—with gobs of citrus fruit cut through with spice and amplified by mineral-tinged acidity.

**Domaine Sébastien Riffault Skeveldra Sancerre AOC, 2010 limited**

100% Sauvignon Blanc; Certified Organic & Hand-harvested; Following three years of aging in barrel, and then another year in the bottle, this silex-grown Sauvignon Blanc is true to its name: "Skeveldra" means "stone fragment" in Lithuanian, and the wine itself shows a distinctly salty, savory character—though it's softened up with enough herbaceousness and a round texture to keep it appealing even without food to accompany it.

**RHÔNE VALLEY****Domaine Romaneaux-Destezet Blanc Vin de France, 2013 limited**

90% Roussanne & 10% Viognier; Organically farmed; This classic Rhone blend of Viognier and Roussanne is fermented in wooden tanks and aged on fine lees in second-hand oak casks for eight months, then bottled without filtration. It boasts pear and fig flavors backed by minerality, apple preserves, and a subtly warm hint of oak.

**SUD OUEST****Château Haut Lavigne Blanc Côtes de Duras AOC, 2014**

66% Sauvignon Blanc & 34% Semillon; Organically farmed; This Bordeaux-style blend is crafted from separately vinified whole clusters that, once blended and aged on fine lees, show scents of apricot, flowers, almond skin and beeswax, as well as refreshing melon and citrus with a core of white pit fruit, mineral, and herb.

**Les 3 Domaines La Croix Blanche Vin de Pays Côtes de Gascogne, 2015**

50% Sauvignon Blanc & 50% Colombard; Organically farmed; At only 11.5% alcohol and with remarkable freshness, this white, with lots of grapefruit, lime, and tangy acidity, is a phenomenal warm-weather sipper, and a fantastic BTG option year-round.

**FRANCE – MACERATED & ROSÉ WINES****LANGUEDOC-ROUSSILLON****Domaine de la Patience From The Tank Rosé, NV 3 Liter Box**

80% Grenache & 20% Syrah; Summertime was made for this wine. Or, actually, every season was made for this wine. Blended from Grenache and Syrah and conveniently packaged in a 3-liter box, this vibrant rosé is pure Southern Rhone, with red fruit to spare and practically vibrating with energy.

**Les Chemins de Bassac Isa Rosé Vin de Pays, 2015**

Grenache Noir, Mourvèdre, & Syrah; The Côtes de Thongue may not be familiar to a wide swath of consumers yet, but it will be soon. Wine like this beauty assure it will. This is a giving yet spice-kissed bottling that can be enjoyed either chilled or closer to cellar temperature to allow for a greater expression of the Southern French terroir.

## PROVENCE

### **Château Saint Anne Rosé Bandol AOC, 2014**

100% Mourvèdre; Certified Biodynamic; Château Sainte Anne is a 15 ha estate located in Bandol, one of the top Appellations of Provence. The proximity to the sea and strong winds between the steep hills have created a micro climate which makes it possible to plant and grow on terraces in spite of the punishing summer heat. This is why Mourvèdre, a variety which struggles to ripen elsewhere, is at home here in Bandol. This rosé is naturally fermented in stainless steel vat, no additives, with minimal amounts of sulfur added at bottling.

## FRANCE – RED WINES

### ALSACE

#### **Domaine Binner Pinot Noir, 2015**

100% Pinot Noir; What do you get when you combine old-vine Pinot Noir, native yeast, hand-harvested and fertilizer-free vineyards, and a total absence of added sulfites? This spectacular Pinot Noir, whose careful 11 months of aging in century-old wooden vats allows the storied land from which it comes to shine through with every honest, vividly expressive sip.

#### **Domaine Binner Pinot Noir Cuvée Beatrice, 2014**

100% Pinot Noir; Produced from a parcel of less than a single hectare, this delicious Pinot Noir perfectly balances its fruitier notes with an earthy pull beneath that lends the wine both depth and soul. The vines that go into this beauty average 45 years old, and the concentration and character they bring to each and every bottle is stunning.

### BORDEAUX

#### **Château La Haie Blaye Côtes de Bordeaux AOC, 2010**

90% Merlot & 10% Cabernet Sauvignon; Certified Biodynamic; Located in Blayais, the extreme North part of the right bank, with the Cognac appellation just 6 kilometers away. Looking at the estate by itself, the "chateau," cellar, and 8 ha of vineyard brings a compassionate smile and understanding for the honesty of the wine. "Biodynamic and no wood" is absolutely not a standard in Bordeaux, however it brings a unique, beautiful, well-balanced wine focused on the fruit and the perfect amount of tannins to be enjoyed in the present, not in 30 years. Liquid beauty and honesty! Hand-harvested from 20-25 year-old vines on sand and clay, then aged for 12 months in concrete.

#### **Esprit Meylet (Château Meylet) Saint-Emilion AOC, 2011 limited**

75% Merlot, 25% Cabernet Franc & Sauvignon; Certified Organic & Biodynamically farmed; Château Meylet is on the western slopes of Saint-Emilion and the vineyard has been family owned since 1875, when it was called the Clos Le Clou. Michel Favard inherited the vines from his great-grandfather and was the first full-time winemaker in the family. Hand-harvested from 60-year-old vines, fermented in conical oak tanks, the cap is punched using Burgundian methods, no pumps, but gravity is used to work the wine, no sugars or yeasts are used, aged two years in oak barrels (20-40% new), no fining or filtration, released after 6-7 years of aging.

#### **Château de Grandchamp Montagne Saint Emilion AOC, 2010**

75% Merlot, 20% Cabernet Franc & 5% Cabernet Sauvignon; Organically farmed; Winemaker Gonzaga Maurice began winemaking in 2005 when he purchased 3.2 hectares of land and a cellar that both required an extensive amount of repair. Vines are planted on mostly clay with limestone soils that provide structure, power and impressive chew. The wine is fermented in cement and wood and aged entirely in used barrels.

#### **Château le Bergey Bordeaux AOC, 2014**

85% Merlot & 15% Cabernet Sauvignon; Certified Organic; A fantastic example of how delicious appellation Bordeaux can truly be. This wine is ruby red with a nose of raspberry and brambly fruit, a classic over-performer that delivers far more than the price might suggest.

#### **Château Tire Pé 'Tire Pé Diem' Bordeaux AOC, 2014**

80% Merlot, 10% Cabernet Franc & 10% Cabernet Sauvignon; Organically farmed; Buoyant and fruity on the palate, with juicy red currant, plum, and sweet herbs. Shows just as well on its own as it does at the table.

### BURGUNDY

#### **Domaine Huber-Verdereau Bourgogne Rouge AOC, 2013**

100% Pinot Noir; Organically farmed since 1994 & Certified Biodynamic; The Bourgogne Rouge comes from de-classified parcels out front of the Volnay village. Like the Chardonnay, the style is also built to be super pure. This rouge is macerated for 22 days and only pumped over every 2 days. The wine is then aged in 50% concrete and 50% used barrels for 8 months.

**Domaine Huber-Verdereau Pommard AOC, 2011 limited**

100% Pinot Noir; Organically farmed since 1994, Certified Biodynamic & Hand-harvested; The embodiment of the quintessentially Burgundian concept that great vineyards, when allowed to produce top-notch fruit, result in exquisite wine, especially when left to their own devices during vinification. With only 175 cases produced, this is a feminine and pure wine, with light red berries, lots of acid and minerality, and delicate tannins. One for contemplation.

**Domaine Huber-Verdereau Volnay AOC, 2011 limited**

100% Pinot Noir; Organically farmed since 1994 & Certified Biodynamic; Hand-harvested from four parcels planted in 1995, 1973, and 1957 on clay and limestone soil 280-300 meters above sea level that exist on a fault. The wines are macerated for 4 days then fermented with natural yeasts in concrete and aged in French oak barrels, 20% new oak, for 15 months. Delicate nose with bright red fruit flavor and surprising texture.

**Domaine Huber-Verdereau La Combe Danay Monthelie AOC, 2013**

100% Pinot Noir; Organically farmed since 1994 & Certified Biodynamic; Harvested from 9 hectares on mostly white limestone from an appellation only containing 125 hectare. Wine is 100% destemmed and aged in very old barriques.

**Catherine & Dominique Derain La Plante Chassey Mercurey AOC, 2013**

Pinot Noir & a touch of Pinot Beurot; Certified Biodynamic; Garnet in the glass and with aromas of cherry pit, orange peel and wild herbs, this powerful, appealingly rustic Mercurey delivers a palate of zesty red berry fruit, orange pulp, and mineral-infused herbaceousness.

**Jean Paul Dubost Beaujolais Villages AOC, 2015 limited**

100% Gamay; Biodynamically farmed; Domaine Dubost is a fourth generation domaine which has been in the hands of Jean-Paul Dubost since the mid-nineties. They farm about 21 hectares, 9 hectares of which are within the Villages appellation growing on sandstone. Hand-harvested, semi-carbonic maceration, fermented with natural yeasts in concrete then matured for 10 months in 500 liter casks, bottled without chaptalization or acidification and a light filtration and 25mg/l of sulfur is added at bottling.

**Domaine de Botheland Rémi Dufaitre Brouilly AOC, 2013**

100% Gamay; Organically farmed; From 70-year-old vines, classic whole-bunch carbonic style and no temperature control, this expressive Brouilly is fermented in concrete tank and speaks of purple fruit, clay, and olive notes with a long finish.

**Domaine de Botheland Rémi Dufaitre Côte de Brouilly AOC, 2013**

100% Gamay; Organically farmed; from 80 year old vines, fermented in concrete tanks and then transferred into tonneau and bottled around the same time as the Brouilly. Darker fruit on the nose with great concentration, rustic tannins, and lift from the old vines.

**Domaine de Botheland Rémi Dufaitre Beaujolais Nouveau AOC, 2015 limited**

100% Gamay; Organically farmed; Too often, Beaujolais Nouveau is an exercise in cynicism, a grape-y concoction better suited to a cocktail than a proper wine glass. Not so with this beauty, which is fermented in concrete and then immediately put in bottle, and that speaks of fresh, exuberant fruit and a hint of flowers on the finish.

**Domaine de Botheland Rémi Dufaitre L'Air de Rien Beaujolais Villages AOC, 2013**

100% Gamay; Organically farmed; Sourced from 80-year-old Gamay vines, this is Beaujolais-Villages at the far end of the spectrum of what the AOC is capable of. The grapes that ultimately produce this wine are the final ones to be harvested, undergo fermentation in tonneau, and spend nine months aging in barrel. The result is a wine of delicacy and precision, intimately tied to the land with which it comes, and with no added sulfur at bottling to get in the way.

**JURA / SAVOIE****Jean-Yves Péron Champs Levat Vin de Pays d'Allobrogie, 2011 limited**

100% Mondeuse; Biodynamically farmed; The grapes are hand harvested and fermented with natural yeasts and without the addition of sulfur, then aged one year in barrel on lees. Firm tannins frame a medium body with vital acidity that recalls Mondeuse's ancient relationship to Syrah, bright red raspberry and dark licorice.

**Jean-Yves Péron Le Pas de L'Ours Mondeuse Vin de Pays d'Allobrogie, 2012**

100% Mondeuse; Biodynamically farmed; Wine sees one week of carbonic maceration from younger vines that Jean-Yves is renting at this time. A leaner expression of Mondeuse than the Champs Levat.

## LANGUEDOC-ROUSSILLON

### **Domaine Ribiera Causse Toujours Vin de Pays d'Herault, 2011**

80% Grenache & 20% Syrah; Certified Organic; Winemaker Regis Pichon works 7.5 hectares of vines on schiste and marne covered by galets rous on the sloping hills around the small village of Aspiran in the Languedoc. Previous to making wine, Regis worked as a sommelier in the cellar at Laurent at Hediard in Paris. Hand-harvested from 35-year-old vines, de-stemmed and fermented for 3 weeks before spending 10 months in tank and demi-muid. He ferments with naturally occurring yeasts and only adds small amounts of sulfur at bottling without fining or filtration.

### **Domaine Rimbart Cousin Oscar Vin de France, 2015**

100% Cinsault; Schist-grown Cinsault, from ancient vines, possesses the deep sense of minerality that is the hallmark of wines grown on this type of land. The fact that this gulpable bottling is so instantly appealing in its lovely fruit notes is just a bonus.

### **Domaine Rimbart BU End Vin de France, 2014**

70% Cinsault & 30% Muscat; It's often said that the Languedoc is like the Wild West of the French wine world: With a great range of grape varieties and blends that can be legally produced there, the potential for experimentation is tremendous. Which is exactly how an unusual wine like this one comes to be. It's a blend of organic, schist-soil-born Cinsault and Muscat—yes, you read that right—that possesses all the exuberance and confidence that you'd expect from a bottling like this.

### **Domaine Rimbart Le Mas au Schiste Saint Chinian AOC, 2013, 2012 limited**

40% Carignan, 30% Syrah, 25% Grenache & 5% Mourvedre; Hand-harvested; Varietals are fermented separately in tanks using indigenous yeasts, 1/3 of the cuvée is aged in old oak before blending, bottled using gravity with slight filtration; Ruby in the glass, the nose is redolent with cherry cordial, blueberry jam, and crushed stones backed by black olive and hummus; elegant on the palate and generous with red and black fruit steeped in mineral-infused cocoa tones.

### **Domaine des Deux Anes Premiers Pas Corbieres AOC, 2013**

Carignan with a little black Grenache; Biodynamically farmed & Hand-harvested; Dark ruby with shimmering purple highlights, this sings with beautiful scents of red currant, ripe pomegranate, plum and pear skin. There is lots of red and black fruit on the palate, all backed by a pretty dusting of mineral-infused garrigue. Over delivers for the money.

### **Les Chemins de Bassac Isa Rouge Vin de Pays des Côtes de Thongue, 2013**

Grenache, Mourvedre, Syrah, Cabernet Sauvignon & Pinot Noir; Certified Organic; Each varietal is vinified separately in stainless steel tanks to preserve freshness, the individual flavors, and aromatics. Deep ruby with pretty purple highlights, a heady medley of cherry, strawberry, currant, plum, and orange spice on the nose, and the palate is a delightful expression of bright and juicy, red and black fruit flavors with moderate tannins and a deft touch of acidity.

### **Domaine de la Patience Merlot VdP des Coteaux du Pont du Gard, 2014**

100% Merlot; Certified Organic; The nose on this charmer is full of baking chocolate, ripe plum and sweet herbs, with a ripe palate bursting with loads of crushed blackberry, plum, and waves of garrigue-infused minerality.

### **Château La Baronne Corbieres Rouge Les Lanes AOC, 2011**

60% Grenache & 40% Carignan; Certified Organic; At the estate, traditional grape varieties of the Languedoc have always been important, but the Lignères Family has a special affection for Carignan, constantly striving to heighten expression, finesse and elegance of this emblematic variety. The domaine is proud to cultivate one of the oldest Carignan vines of the Languedoc dating back to 1892; Fermented in concrete and stainless steel.

## LOIRE VALLEY

### **Domaine Le Fay d'Homme la Part du Colibri Abouriou, 2013 limited**

100% Abouriou; Hand-harvested from 30+ year old vines, this Abouriou boasts black cherry and elderberry, excellent tannic structure, and a hint of rusticity that is well-counteracted by plenty of finesse.

### **Gaspard Pinot Noir Touraine, 2014**

100% Pinot Noir; Organically farmed; Exemplifying the lighter side of Pinot Noir, this Loire Valley gem brings together the earthy and savory notes of forest floor with appealing wild berry and dark cherry notes. Complex yet wonderfully easy to love.

**Domaine Cousin-Leduc Le Cousin Vin de France, 2012**

100% Grolleau; Certified Biodynamic; Hand-picked from 80-year-old vines and brought to the cellar by horse, this smells of red berries, barnyard funk and limestone, and the medium-bodied palate shows red fruit, chalky minerality, and notes of iron.

**Domaine Cousin-Leduc Pur Breton Vin de France, 2015**

100% Cabernet Franc; Certified Biodynamic; Ripe plum, cherry, red apple, and chalk tones on the nose, with strawberry, Bing cherry and red apple on the palate. Full without being aggressive, and fruity without being the least bit sweet.

**Domaine de Sablonnettes Les Copains d'Abord Vin de France, 2015**

100% Grolleau; Biodynamically farmed & Hand-harvested; Vibrant and alive, this wine has a cloudy ruby color with layers of cherry pit and plum, as well as dark fruit and minerality with silky waves of acidity on the palate.

**Domaine de la Chevalerie Diptyque Dernier Cri Bourgueil AOC, 2013**

100% Cabernet Franc; Organically farmed; This vineyard has been in the same family for fourteen generations. This cuvee is made from vines averaging 30 years of age where the soil is a mix of alluvium sand and gravel, fermented in stainless steel for 8 to 10 days. The result is a light violet color wine. The nose shows young red fruit. In the mouth, the wine is round, light and fresh. Drinking slightly chilled is best.

**Domaine Mortier Les Pins Bourgueil AOC, 2011 limited**

100% Cabernet Franc; Certified Organic; Brothers Fabien and Cyril Boisard founded the winery ten years ago with a practical method to promote eco-diversity. Harvested from 40 year-old vines on gravel soil, clusters are de-stemmed and macerated for 20 days in the tank. The wine is uncapitalized and fermented with indigenous yeast then aged in 15 year old oak barrels for 10 months.

**Domaine Chardon Gamay Touraine AOC, 2014**

100% Gamay; Organically farmed; Notes of strawberry and black current are zipped through with peppercorn. Proof that great Gamay isn't limited to Beaujolais, and has the potential to sing beautifully when treated with respect and care.

**Domaine Chahut et Prodiges Coup de Canon Touraine Amboise AOC, 2009**

100% Grolleau; Organically farmed; Hand-harvested from 60-year-old vines, carbonic maceration occurs for 2 - 3 weeks with no racking or pumping, aged 8 to 10 months in stainless steel tanks. A subtle, purely delicious, thirst-quenching wine with spicy berry fruit and a little forest floor.

**Domaine Sébastien Riffault Raudonas Sancerre AOC, 2011 limited**

100% Pinot Noir; Certified Organic; Grapes are hand-harvested with some botrytis from a .05 ha plot of 40-year-old vines. Fermentation and 36 month élevage in 8-15 year old barrels. Raudonas means "red" in Lithuanian. Light bodied, delicate fruit aromas and flavor with good acidity.

**PROVENCE****Château Saint Anne Bandol Rouge AOC, 2011**

90% Mourvèdre & 10% Grenache; Certified Biodynamic; The proximity to the sea and strong winds between the steep hills have created a micro climate which makes it possible to plant and grow on terraces in spite of the punishing summer heat. This is why Mourvèdre, a variety which struggles to ripen elsewhere, is at home here in Bandol. The wine is fermented naturally in stainless steel vats and then aged in oak for a very long time. 2g/hl of sulfur added at bottling.

**RHÔNE VALLEY****Domaine Romaneaux-Destezet Souterron, 2014 limited**

100% Gamay; Organically farmed; This may be crafted from 100% Gamay, but peeking out from beneath that lovely black and red fruit with every sip is the Northern Rhone terroir in which it's grown, those hints of bacon and peppercorn that lend heft to so many of the region's reds. The result is a bottle that's both deeply memorable and wildly delicious.

**Domaine Romaneaux-Destezet Syrah VdP de l'Ardèche, 2014 limited**

100% Syrah; Organically farmed; Violets, bacon fat, and black cherry all mingle on the nose, and turn to deep black cherry and juicy plum flavors meshed with candied violets and strawberry flavors on the palate. Moderately tannic yet still pleasantly fruity.

**Domaine Romaneaux-Destezet Les Cessieux Saint Joseph AOC, 2014**

100% Syrah; Organically farmed; A new cuvée from vines Beatrice's grandfather always owned (along with all the other vines). But around 25 years ago, before he knew Hervé wanted to make wines, he rented that parcel out with a 25 year lease. 2013 marks the first vintage produced by Hervé from this steep plot of 25-year-old vines from granite "arzelle". Elegant with concentrated, pure fruit.

**Grégory Guillaume L'Excentrique Vin de Pays de l'Ardèche, 2011**

Merlot & Grenache Blend; Certified Organic; Located in Villeneuve de Berg, Grégory belongs to the new generation of natural producers of the Ardèche. This wine is from his first vintage off of a 0.3 hectare plot of 20-year-old vines on limestone and clay soils. Hand-harvested and fermented using carbonic maceration methods and aged in oak. Unfiltered, unfiltered and zero SO2 added.

**Terres des Chardons Bien Luné Costières de Nîmes AOC, 2012**

50% Syrah & 50% Grenache; Certified Biodynamic; Terre des Chardons has magnificent parcels nourished with pebbles from thousands of years ago from the Rhône. Hand-harvested from gneiss soil, Grenache undergoes 15 days maceration, Syrah 20 days, then fermented in concrete and fiberglass with natural yeast and aged in concrete tanks.

**Les Vignerons d'Estezargues From the Tank Rouge Côtes du Rhone AOC, NV, 3 Liter Box**

40% Grenache, 35% Syrah & 15% Carignan; With elegant notes of smoky red fruit, violets, sweet herbs, and baking chocolate, this turns rich on the palate with ripe cherry and berry flavors as well as a mineral note, all of it finishing subtly floral and spicy.

**Domaine du Jas Côtes du Rhone AOC, 2014**

60% Grenache & 40% Syrah; Organically farmed & Hand-harvested; Classic Southern Rhône in style, wine with a nose that shows white pepper and spice and a palate that's both gamey and fresh with red fruit.

## SUD OUEST

**Château Haut Lavigne Rouge Côtes de Duras AOC, 2012**

72% Merlot & 28% Cabernet Franc; Organically farmed; Deep, alluring plum, fresh currant and blackberry aromas lead to red and black fruit on the vibrant palate. Even at more than three years of age, this remains fresh and vital, a testament to the fruit and the land from which it comes.

**Clos Siguier Cahors AOC, 2013**

95% Côt & 5% Tannat; Organically farmed; The 60-year-old vines that produce this wine still impart a sense of vivacity, with black cherry, red currant and cool black tea aromas, and succulent red and black fruit on the palate given bass-note heft with a stone-like sense of minerality.

**Fabien Jouves Tu Vin Plus Aux Soirees Vin de France 2015**

70% Malbec & 30% Cabernet Franc; Certified Biodynamic; From the legendary wine region of Cahors comes this blend of Malbec and Cabernet Franc that embodies all the power and complexity that fans look to this locale for: It's dark and dense, with assertive fruit and an underlying sense of savory structure.

## FRANCE – DESSERT WINE

## LANGUEDOC-ROUSSILLON

**Vinyer de la Ruca Banyuls, 2012**

100% Grenache Noir; Certified Organic; Two hectares of land result in just 1,000 bottles of this paradigm-shifting stunner. The hand-destemmed grapes are crushed by the feet of "small women," as the producer told us, while they listen to live music. The result of all that care and consideration has resulted in a wine dripping with fig paste and molasses, maple notes, brambly berry compote, and a finish sparked with peppercorn, tobacco, leather, and schist-like minerality. Sweet but not cloying, this is a wildly complex, wonderfully unforgettable wine that will haunt you long after you've finished the liquid in the hand-blown glass bottle.

## SPAIN – SPARKLING WINES

## EXTREMADURA

**Via de la Plata Cava Brut Nature, NV**

70% Macabeo, 30% Parellada; Certified Organic, Hand-harvested, and grown on clay; fermented and bottled using the traditional champenoise method. After 30 years of making quality Cava and with retirement in sight, Aniceto made sure his winery landed in the right hands and maintained its artisanal traditions. Ever since taking over, Luis Miguel is determined to sacrifice quantity for quality in order to keep Vía de la Plata amongst Spain's best bubbly. Light gold in color, citrus fruit on the palate.

**Via de la Plata Cava Brut Rosado, NV**

100% Garnacha; Certified Organic, Hand-harvested, and grown on clay; fermented and bottled using the traditional champenoise method. Aged for 9-25 months before degüelle. Via de la Plata was the first sparkling wine to receive the Cava DO outside of Catalonia. Refreshing with good fruit and soft floral notes.

## SPAIN – WHITE WINES

### ANDALUSIA

#### **Marenas Vinedo & Bodega Bajo Velo Montilla-Moriles DO, 2011**

100% Pedro Ximénez; Organically farmed; Hand-harvested with no additives in the cellar. This wine is fermented dry after 3 years under flor; If you're a fan of sous voile, this wine is for you. Smoke, salt, and acid; An incredible expression of a wine from the albariza (chalky soils) from this region.

#### **Marenas Vinedo y Bodega Montepilas, 2014**

100% Montepila; The 2014 Montepilas is a wine that will utterly enthrall—it's crafted from a little-known grape native to Montilla that gets its color from skin that's been burned by the local sun, bleeding off some of its pigment into the juice itself. And with no added sulfites, no fining, and no filtering, the notes of spice-tinged stone fruit and orange oil can shine through with clarity and honesty.

### CASTILE AND LEÓN

#### **Bodegas Vega de Tera Verdejo, 2014**

100% Verdejo; Organically farmed & Hand-harvested; This pure Verdejo is pale yellow in the glass with a vibrant nose of tropical fruit and ripe peach. The palate is full of bright stone fruit that is beautifully balanced with crisp, refreshing acidity with a hint of minerality. Astounding wine for the money.

#### **Barco del Corneta “Cu-cú” Verdejo, 2013**

100% Verdejo; Certified Biodynamic; Yellow apple and hard apricot on the mid-palate lead to a subtly briny, mineral finish that lingers, and stands up to a wide variety of dishes.

### CATALONIA

#### **Cellars de Can Suriol Azimut Blanc, 2014**

40% Macabeu, 30% Garnatxa & 10% Malvasia; Certified Organic; Harvested from 25 year old vines planted on calcerous clay on a 5 hectare vineyard at 250 meters altitude. The grapes are vinified in 15,000 liter stainless steel tanks for 30 days with only indigenous yeasts. After the wine goes into concrete tanks for 3 months for malolactic fermentation and battonage. The wine is unfinned and goes through a soft paper filter to remove tartaric particles.

#### **Escoda-Sanahuja Els Bassots Chenin, 2013**

100% Chenin Blanc; Organic & Biodynamically farmed; Chenin Blanc may not be the first grape variety that comes to mind when thinking of Catalonia, but this bottling will make you a believer with its ripe fruit and bright citrus aromatics leading the way to a creamy, balanced palate perfectly spiced with oak. For enjoying now or holding onto in the cellar.

### EXTREMADURA

#### **Cerro La Barca Vegas Altas Blanc, 2014**

100% Eva de los Santos; Certified Organic; Winemakers Juan Sojo and Ángel Luis González studied oenology together and have been making wines together ever since. Ángel Luis comes from a background in agriculture while Juan comes from a background in science, together they want to prove their homeland's winemaking potential and in doing so have recovered one of the region's forgotten varieties: Eva de los Santos. Fermented using indigenous yeasts in stainless steel vats for over 35 days preserving the natural carbonation and bottled without fining or filtration.

### GALICIA

#### **Bodegas Albamar Albamar Albariño Rias Baixas DO, 2014**

100% Albariño; Certified Organic; Grown on sand and clay a mere 50 meters from the ocean, this quintessentially marine-inflected Albariño is zipped through with a salty character and a burst of lemon. Custom-made for fish and seafood.

### RIOJA

#### **Compañon Arrieta Herrigoia Zuri Viura Rioja, 2014**

85% Viura & 15% Malvasia; Certified Organic; The Viura grape is also known as Macabeo; Grapes are hand-harvested from the upper parts of multiple plots in the vineyard; Flavors are fresh with good acidity and a pleasant aftertaste.

## VALENCIA

### **Flos de Pinoso Bianco, 2014**

50% Macabeo & 50% Airén; Certified Organic; Hand selection and indigenous yeasts combine to produce a wine intimately tied to its terroir, with refreshing apple and citrus fruit, bright acidity and a clean finish that practically demands another sip.

## SPAIN – ROSÉ WINES

### CASTILE AND LEÓN

#### **Bodegas Vega de Tera Rosado, 2015**

100% Prieto Picudo; Organic & Biodynamically farmed; This rosado has it all: It's organic and biodynamic, fermented with natural yeasts, sees no oak whatsoever, and is crafted in a run of just 7,000 bottles. The level of care that is lavished on it is clear in the first sip and sniff: Watermelon Jolly Rancher and red cherry flavors are lifted by a hint of scrubby dried herbs and watermelon rind that inform it but don't dominate.

## SPAIN – RED WINES

### ANDALUSIA

#### **Bodegas Cauzón Mozuelo Norte de Granada DO, 2014**

85% Garnacha & 15% Garnacha Tintorera; Ramon Saavedra's family has always owned a small vineyard but would only make wine for consumption. He pursued a career as a chef, spending 15 years working in kitchens until he decided to return to his native Cortes y Graena in the Granada province of Andalucía...red rocks and sand as far as the eye can see. He took over his family's small vineyard and planted another 4 hectares on alluvial soil deposited at the base of Sierra Nevada, all of which are above 1000m of altitude. The grapes see short skin maceration (about 4 days), are pressed, and fermented in stainless steel with no oak treatment. Unfiltered, unfinned, no sulphur.

#### **Marenas Vinedo y Bodega Cerro Encinas Tinto, 2014**

100% Monastrell; As pure an expression of Andalucian Monastrell as you'll find, an unfiltered, no-added-sulfites natural gem with mineral and smoky notes pushing up against gorgeous strawberry fruit.

### CASTILE AND LEÓN

#### **Bodegas Vega de Tera Tinto Joven, 2014**

80% Tempranillo & 20% Prieto Picudo; Organically farmed; The nose here is full of dark berries, stone fruit, and graphite. On the palate, spicy fruit and tannins integrate into a medium-bodied, expressive, and fresh wine. Lots of complexity for a joven.

#### **Bodegas y Viñedos Akilia Villa de San Lorenzo Bierzo DO, 2013**

100% Mencía; Fruit from 40% Chano Villar, 20% Lombano, & the rest from his most recently acquired vineyard, Villarin (1 ha). East facing vineyard composed of 80 year old bush pruned vines planted on clay loam over quartzite and slate. Each parcel vinified separately. All of which fermented in cement only difference being 12 months of oak aging for Lombano.

#### **Mandrágoras Tragaldabas, 2013**

Rufete & Aragonés; Shimmeringly bright in appearance, this unforgettable bottling is defined by its more floral characteristics yet balanced out beautifully with subtle tannins and a freshness that's all too rare with wines this effusively perfumed.

## CATALONIA

#### **Cellar de Can Suriol Azimut Negre, 2013**

40% Ull de Llebre (Tempranillo), 20% Garnatxa, 20% Monastrell, 10% Syrah & 10% Samsó (Carignan); Harvested from 20-year-old vines on calcareous clay and vinified in 15,000 liter stainless steel tanks for 20 days with only indigenous yeasts. After the wine goes into concrete tanks for 8-15 months for malolactic fermentation and battonage for 3 months. The wine is unfinned and goes through a soft paper filter to remove tartaric particles. It is lightly sulfured at bottling.

**Escoda-Sanahuja Les Paradetes, 2011**

Tempranillo, Garnatxa, Samsa, Cabernet Franc & Merlot; Organic & Biodynamically farmed; This wine greets us with frontal and succulent tannins, becomes round and voluminous but, stays fresh. The terroir gives it a bit of metallic ...mentholated flavor. Got a slipping tannin with a fantastic ending bouquet. Delicious, strong, clear, fast, and aerial.

**Escoda-Sanahuja Nas del Gegant, 2013,**

Tempranillo, Garnatxa, Samso, Cabernet Franc & Merlot; Organic & Biodynamically farmed; It is a light wine that displays fruity aromas. On the palate it's creamy with an acidity that allows for some development.

**Els Jelipins El Penedès Superior, 2010**

60% Sumoll & 40% Garnacha; Each bottle of this wine is hand-painted, showing the symbolic heart of El Jelipins, although the heart changes with every vintage. Inside that bottle, the wine itself shows an intense nose of kirsch and well-defined red fruit, accompanied by a subtle hint of balsamic and flowers with notes of cacao and mineral.

**Partida Creus SM Sumoll Baix Penedés, 2014 limited**

100% Sumoll; Organically farmed; One of the more Mediterranean wines they make. Juicy dark fruit that's ripe and grippy without losing the acidity, freshness, and drinkability that characterizes all of their wines. Foot treaded, whole cluster fermentation in stainless steel where it remains for a year until bottling unfiltered and unfined.

## EXTREMADURA

**Cerro La Barca Vegas Altas Tinto, 2014**

100% Tempranillo; Certified Organic; Winemakers Juan Sojo and Ángel Luis González studied oenology together and have been making wines ever since. Ángel Luis comes from a background in agriculture while Juan comes from a background in science, together they want to prove their homeland's winemaking potential and in doing so have recovered one of the region's forgotten varieties: Eva de los Santos.

## GALICIA

**As Furnias As Furnias Vino Tinto, NV**

45% Brancellao, 15% Caiño Longo, 5% Caiño da Terra, 15% Sousón & 20% Espadeiro; Certified Biodynamic; The blend may be unfamiliar to many, but the character of the wine is immediately appealing, with a nose showing wild blackberry, raspberry, and blueberry, as well as a subtle bouquet of forest floor.

**Bodegas Albamar Fusco Mencia Ribeira Sacra DO, 2014**

100% Mencia; Certified Organic; Mencia has been on a roll in recent years, and bottlings like this embody exactly why. Dark fruit with a nice counterpoint of earthy, vegetal characteristics, as well as a stony sense of minerality.

## RIOJA

**Compañon Arrieta Tempranillo Rioja DO, 2014**

100% Tempranillo; Certified Organic; Carbonic maceration and fermentation in cement results in a purple wine with an aroma of wild blackberry, raspberry, and strawberry. Fruit-forward with well-structured tannins.

## SIERRAS DE MÁLAGA

**Federico Schatz Lemberger Achinipo, 2004**

100% Lemberger; Organic & Biodynamically farmed; With a pampered production of about 15,000 bottles a year, Schatz' wines are unique and distinct like him, a German with acento andalú. Open top fermentation in fiber glass vats, then transferred into used French and Slovenian oak barrels for 8 months of aging with occasional stirring throughout. Unfiltered, unfined, and minimal dose of sulfur at bottling.

## VALENCIA

**Flos de Pinoso Rosso, 2012 limited**

100% Monastrell; Certified Organic; Proof that Monastrell should be far more widely consumed than it currently is, especially at a price like this: Copious notes of red and black forest fruit, hints of spice, and plenty of power, yet impeccably balanced. An unexpectedly perfect BTG option.

## SPAIN – DESSERT WINES

## ANDALUSIA

**Urium Fino en Rama, NV, 500 ml**

100% Palomino; The nose of this rare, utterly delightful sherry is dominated by yeast, which, on the palate, opens up to reveal a deeply savory core of smoky umami complicated by a mysterious hit of citrus. Beguiling.

## UNITED STATES – WHITE WINES

### CALIFORNIA

#### **Dirty & Rowdy Family Wineries Sémillon, Yountville, Napa Valley, 2013**

100% Sémillon; Organically farmed; 80% of grapes see skin contact during alcoholic fermentation in open top tanks for 15 days and are pressed off to 13 oak barrels (11 French and 2 old American) and a small stainless steel tank. The remaining 20% of the fruit was pressed off immediately to the concrete egg for fermentation. In the egg as fermentation happens, bubbles form and the shape of the egg constantly pushed juice in circles. 2012 was a year filled with intense flavors balanced with natural acidity. Give it a little decant and pour just under cellar temp.

#### **Kutch Santa Cruz Mountains Chardonnay, 2014**

100% Chardonnay; The first vintage of Kutch's Chardonnay, and it's already been bowling over critics. Justifiably so: Rarely is a California Chardonnay so deeply reminiscent of Meursault yet wholly possessed of its own inimitable character. Haunting and exhilarating at the same time.

#### **Leo Steen Jurassic Park Chenin Blanc, Santa Ynez Valley, 2012**

100% Chenin Blanc; Fossil-strewn, well-drained soil are among the keys to this mineral-driven Chenin Blanc. The 2012 embodies the character of the vineyard perfectly, with those vibrant mineral notes pulsing through flashes of almond, yellow stone fruit, and white tea, all carried on a texture as appealing as those expressive flavors and aromas.

#### **Leo Steen Saini Vineyard Chenin Blanc, Dry Creek Valley, 2015, 2014**

100% Chenin Blanc; Brightly citric and floral aromatics presage crunchy autumn fruit and a deeply held sense of minerality that pulses through it all. Pure, delicious, and a great introduction to Leo Steen.

#### **Merriam Vineyards Danielle Sauvignon Blanc Russian River Valley, 2015**

94% Sauvignon Blanc & 6% Sémillon; Crafted from fruit that's farmed organically and CCOF-certified, this vineyard is in full view of the farmhouse-style tasting room, right near the Russian River. The wine is aged in 50% neutral oak for added softness to its crisp, clear aromas of ripe green bell pepper, and excellent acidity cuts through ripe passionfruit and mango.

#### **Ryme Weeks Vineyard Chardonnay, Sonoma Coast, 2013**

100% Chardonnay; A three-week indigenous-yeast fermentation and elevage in neutral barrels has resulted in a wine that will evolve in the cellar for a long time but that, right now, is bracing with acidity, pear, and a deep sense of terroir-derived minerality.

#### **Ryme 'His' Vermentino Carneros, 2014**

100% Vermentino; A plush-textured expression that boasts notes of flowers, tangerine, and persimmon, this orange wine reflects all of the efforts that went into every aspect of its production, including foot-pressing, a two-week fermentation on the skins, and nine months of barrel aging. A game-changing Vermentino.

### NEW YORK

#### **Billsboro Semi-Dry Riesling, Finger Lakes, 2013**

100% Riesling; With a riveting presence on the palate, this semi-dry standout speaks of citrus and stone fruit, with just enough sweetness to keep everything notably ripe yet never crossing the line into the cloying.

#### **Billsboro Dry Riesling, Finger Lakes, 2014**

100% Riesling; Notes of stone and peach define the palate, traveling along a racy beam of lime. From one of our favorite domestic Riesling producers, this beauty is stunning on its own or at the table.

#### **Billsboro Pinot Gris, Finger Lakes, 2012**

100% Pinot Gris; This Alsace-inspired wine has a delightful bouquet of bosc pear and fuji apple, and a palate bright with minerality and spice.

#### **Billsboro Kashong White, Finger Lakes, 2014**

70% Cayuga White & 30% Vidal Blanc. Proof that great wine doesn't all come from the classic grape varieties, this stunner is crisp and fruity, with gobs of tangerine and lime zest, as well as an anchoring hit of acid.

#### **Billsboro Sauvignon Blanc, Finger Lakes, 2013**

90% Sauvignon Blanc & 10% Albariño; Crisp and fruit forward, this quenching white is bursting with flavors of citrus and mineral, both ramped up with perfectly balanced acidity. The addition of Albariño is stunning.

**Bloomer Creek Chardonnay Pet Nat, Finger Lakes, 2012**

100% Chardonnay; Don't let the "still-wine cork" fool you: This pet nat still boasts the subtle sparkle that fans of the style look for. Those quiet bubbles carry along notes of herb, mineral, apple, and a hint of yeastiness that will stay with you long after the bottle is empty.

**Bloomer Creek Edelzwicker Blue Cap, Finger Lakes, 2013**

50% Cayuga White, 45% Gewürtztraminer, & 5% Riesling; Comprising a blend of Riesling, Gewürtztraminer, and Cayuga White, this homage to the great Edelzwickers of Alsace is most firmly rooted in its Finger Lakes home, with notes of spice and stone fruit, and a texture that practically demands sip after sip after sip.

**Bloomer Creek Edelzwicker Black Cap, Finger Lakes, 2013**

55% Cayuga White, 30% Gewürtztraminer, & 15% Riesling; Immensely pretty floral notes on the nose in the vein of rosewater and jasmine, joined by a touch of exotic spice, candied ginger, lemongrass, and tropical fruit. These turn to dryer flavors than the nose implies, zipped up with minerality and pleasantly balanced acid, as well as hard tropical fruit, hints of melon pith, and a finish like lemon oil.

## UNITED STATES – RED WINES

### CALIFORNIA

**Cain Cuvée, NV12, Napa Valley, 2012**

Merlot, Cabernet Sauvignon, Cabernet Franc, & Petit Verdot; The flagship wine for the vast majority of Champagne houses is a non-vintage blend, so why shouldn't great red wines also be composed of multiple years' harvests? The Cain Cuvée is proof that they absolutely can be. Based on the 2012 vintage yet not exclusively composed from it, the Cain Cuvée NV12 is an exceptional gathering of fruit from some of the top growers in Napa, a wine that's crafted to express the more lithe side of the legendary appellation and the fruit that grows there. Which it does, and brilliantly so.

**Cain Concept, The Benchland, Napa Valley, 2008**

Cabernet Sauvignon, Petit Verdot, & Merlot; More savory than fans of quintessential Napa Cabernet-based blends might expect, this Bordeaux-style bottling has plenty in common with its French inspiration: Coffee, earth, leather, tobacco, and spice anchor ripe dark-berry fruit that even seven years on is fantastically concentrated.

**Cain Five, Spring Mountain District, Napa Valley, 2006**

Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, & Petite Verdot; This Cabernet Sauvignon-dominant blend is a testament to the quality of Cain and the brilliance of its winemaker's vision: Remarkably structured by its notable tannins yet never overwrought, and with enough fruit to keep you going back for another sip, yet certainly not defined by it.

**Cain Five, Spring Mountain District, Napa Valley, 2012, also available in 1.5 Liter**

Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, & Petite Verdot; Almost delicate in texture given the expectations of this sort of blend in Napa, the 2012 vintage of this always-fascinating wine is both savory and fresh, fantastic on its own and delicious alongside a wide range of food.

**Dirty & Rowdy California Familiar Mourvèdre 2014**

100% Mourvèdre; Whole-cluster fermentation, native yeast, foot-tread fruit, and a seriously transporting, aromatically complex, and brightly fruited wine to show for all that effort. Which was well worth it, in our estimation.

**Dirty & Rowdy Antle Vineyard Mourvèdre Monterey County, 2014**

100% Mourvèdre; Only 154 cases of this whole-cluster-fermented revelation were produced, but the impact of each and every bottle of dramatic. Plum, tobacco, spice, and herb vie for primacy here, all of them working their magic within a beautifully structured textural framework. Unfined, unfiltered, and unforgettable.

**Indie Cuvées James Cabernet Sauvignon, California, 2014**

100% Cabernet Sauvignon; A member of the Indie Cuvées, the James Cab is a wine priced for the people from the same producers Indie already works with in their portfolio. Fermented with natural yeasts in stainless steel with 5-6 days maceration, the wine ages in stainless steel for another 4 months to create a fresh and juicy California wine to be enjoyed by all.

**Kutch Sonoma Coast Pinot Noir, 2014**

100% Pinot Noir; Delicate floral nuances rise above the cherry fruit in this remarkably priced wine that could fetch substantially more. Winemaker Jamie Kutch proves his acumen yet again with the most finicky of grape varieties, imprinting his own vision while fully respecting the fruit and terroir.

**Kutch Falstaff Vineyard Pinot Noir, Sonoma Coast, 2012**

100% Pinot Noir; Jamie Kutch is emerging as one of the rock-star winemakers in the world of California Pinot Noir, and this beauty embodies all that he's doing right. Generous spice and fruit are carried along on a structure that's irresistible right now and holds loads of promise for years to come. Excellent acidity, hints of high-toned herb, and spice alongside gorgeous fruit.

**Kutch McDougall Ranch Pinot Noir, Sonoma Coast, 2014**

100% Pinot Noir; Satisfying both New World Pinot lovers and fans of Burgundy, the 2014 McDougall Ranch bottling flashes both generous fruit as well as a savory, more earthy side that lingers as long in the memory as it does on the finish.

**Leo Steen Upper Scala Vineyard Syrah, Sonoma Mountain, 2013**

100% Syrah; Unlike many California Syrahs, this one rings in at less than 14% alcohol, which allows the bright acid (and Syrah tannins) to frame blackberry that's lifted from the glass with ambrosial floral notes.

**Merriam Vineyards Cuvée Pinot Noir Russian River Valley, 2013**

100% Pinot Noir; Just four acres of vineyard are the source of this precise, immensely appealing Pinot Noir bursting with flavors of spiced cherry, toasty vanilla, allspice, and a mix of wild berries, all of it cut through with ample acidity to maintain freshness.

**Merriam Vineyards Estate Cabernet Sauvignon Russian River Valley, 2011**

100% Cabernet Sauvignon; A fully mature and exceptionally giving wine, with dried currants, a hint of sage, lifted cedar and sandalwood, sweet fruit, melted tannins leading to a silky mouthfeel, and minty aromatics.

**Merriam Vineyards Jones Vineyard Cabernet Franc Dry Creek Valley, 2011**

95% Cabernet Franc & 5% Cabernet Sauvignon; Lots of cinnamon bumping up against well-structured acid, clove, purple berry fruit, and tea notes, all carried on an assertive structure and drying tannins that are still ripe.

**Pax Griffins Lair Vineyard Syrah, Sonoma Coast, 2012**

100% Syrah; Splitting the difference between France and the US, this 2012 is electric with terroir-driven minerality yet more giving from its deeply rewarding fruit character: Think blackberry and cherry liqueur. As complex as it is show-stopping.

**Pax Castelli-Knight Ranch Syrah, Russian River Valley, 2012**

100% Syrah; Nodding in the direction of the Northern Rhone with its almost floral peppercorn character, this Syrah is also deeply tied to its Russian River Valley home with flavors of blackberry, blueberry, and lavender. Complex and deliriously easy to love.

**Ryme Alegria Vineyard Cabernet Franc, Russian River Valley, 2012**

100% Cabernet Franc; Eschewing the all-too-typical tendency to over-ripen Cabernet Franc, and to cook out its inherent aromatic complexity, this cooler-climate bottling showcases the grape variety's high-toned herbal notes without sacrificing any of the fruit.

**Ryme Las Brisas Vineyard Pinot Noir, Carneros, 2013**

100% Pinot Noir; From one of the cooler vineyards in Carneros—and it's been farmed by the same person for nearly half a century—this Pinot Noir is a wonderfully elegant and energetic bottling. Between the native-yeast fermentation and aging in neutral oak, the mineral and herb notes come to the fore, which makes this wine an excellent pairing partner for a range of dishes...or simply on its own.

**Ryme Carignane Testa Vineyard Mendocino, 2014**

100% Carignane; Dry-farmed, organic 90-year-old vines produce deeply concentrated berries that are crushed by foot and fermented in an open-topped vessel. The result is a wonderfully spicy red whose leather and cherry notes are lifted by an overlay of sandalwood.

**NEW YORK****Billsboro Cabernet Franc, Finger Lakes, 2013**

98% Cabernet Franc & 2% Cabernet Sauvignon; Harvested in early October and then transferred into open top containers. After spending about 10 days on its skins, this Bordeaux varietal was pressed off and transferred to American oak barrels and aged for about 9 months. In August 2013, the wine was taken out of barrels, blended (2% Cabernet Sauvignon), and bottled three weeks after. It has a deep cranberry color with hints of spice and fresh fruit. Rich on the palate with soft tannins on the end.

**Billsboro Pinot Noir, Finger Lakes, 2013**

100% Pinot Noir; Notes of leather and cherry find their counterpart in black-pepper spice, all of it proving that the Finger Lakes are truly a home for world-class Pinot Noir.

**Billsboro Syrah, Finger Lakes, 2012**

97% Syrah & 3% Cabernet Sauvignon; Dark in color, with mature fruit and floral notes on the nose leading to hints of spice and a soft creaminess on the palate.

**Bloomer Creek Vineyard Pinot Noir, Finger Lakes, 2013**

High-toned on the nose, with tomato vine and cranberry as well as a bit of candied cherry conserve, all turning to a palate beautifully structured by fine- to medium-grained tannins and a seam of acidity pushing along flavors of candied cherry, star anise, allspice, and violets. Almost Gamay-like in character.

**Bloomer Creek Cabernet Franc, Finger Lakes, 2012**

Classic aromatic profile, with cherry, eucalyptus and older herbs, as well as a beautiful seam of minerality, and a palate of elevated acidity and minerality, joined by a hint of something almost vegetable, higher-toned spice notes like clove and cinnamon stick, and a touch of pomegranate seeds. Delicious and quite complex.

**Bloomer Creek White Horse Red Blend, Finger Lakes, 2014**

70% Cabernet Franc & 30% Merlot; The name of this food-friendly red is a sly reference to the Right Bank icon that inspired it: Cheval Blanc. As such, it's a blend of Cabernet Franc and Merlot, and boasts a combination of earthiness and red-fruit pop that will appeal to fans of Bordeaux-style blends everywhere...at a fraction of the price of the classic French First Growth.

## OREGON

**Montebruno Momtazi Pinot Noir, 2013**

100% Pinot Noir; Momtazi Vineyard is located in the McMinnville AVA in the foot hills of Oregon's coastal mountain range south west of the town of McMinnville. The Momtazi family began planting the vineyard in 1997 and have been enthusiastically employing biodynamic farming practices on the entire property from the very start. Slow, cool fermentation carried out by indigenous yeast in small open topped vats, 50% whole cluster fermentation. No new oak is used and it is bottled with a tiny bit of sulfur.

**Montebruno Kathken Pinot Noir, 2012**

100% Pinot Noir; Not that we needed the proof, but this bottling is a gorgeous embodiment of the fact that great Pinot from the Eola Hills can be crafted in a way that its aging potential is significant. It's excellent now, with its huckleberry and blueberry fruit edged with minerals and carried along on a beam of tannins, but patience will most certainly be rewarded.

**Montebruno Crawford Beck Vineyard Willamette Valley Pinot Noir, 2012**

100% Pinot Noir; A deliciously layered Pinot Noir, with rich red fruit, stones and spice, all of which lead to a finish of deep floral aromatics.

## UNITED STATES – DESSERT WINE

## CALIFORNIA

**Merriam Vineyards Late Harvest Sauvignon Blanc, Russian River Valley, 2014, 375ml**

100% Sauvignon Blanc; An exuberant, unusual style of Sauvignon Blanc, this brings to mind the best of Sauternes but in a fresher vein, with tropical fruit dancing alongside orange blossom and passionfruit. The sweetness here informs the palate, but never dominates it, with lots of peach cobbler and warm honey.

## OTHER REGIONS – WHITE WINES

### AUSTRALIA

#### **Ngeringa Chardonnay, 2009 limited**

100% Chardonnay; Biodynamically farmed; Hand-harvested, fermented in barriques using natural yeasts, 100% natural malolactic fermentation with light fining and no filtration, aged 12 months in mostly older French barriques, 15% new oak. A rounded, alluring wine marked by aromas of ripe Nashi pear and flint stone, honeycomb and mineral complexity on the palate with fine, chalky tannins and a driven, crisp, acidic structure, attractive balance, and persistence.

### AUSTRIA

#### **Martin Arndorfer Vorgeschmack White Kamptal, 2014**

80% Grüner Veltliner & 20% Riesling; Sweetly giving and bracingly mouthwatering all at once. White flowers, honey and lemon dancing with lemongrass and candied ginger. Complex and immensely lovably.

#### **Martin Arndorfer Strasser Weinberge Grüner Veltliner, 2015**

100% Grüner Veltliner; From the three most important vineyards in the valley, this reserve bottling shows classic notes of lime and lentil, and a sense of weight from the 10 months it spends on the full lees (without any stirring).

#### **Martin Arndorfer Riesling die Leidenschaft, 2008 limited**

100% Riesling; Die Leidenschaft is German for “the passion,” Martin’s love of using oak for roundness and complexity. Late harvest of two first growth vineyards; Fermented and aged partly in stainless steel and barrique; Bright white peach on the nose with the minerality, structure and elegance reminiscent of Meursault; Medium to full bodied, perfect balance, beautiful acidity and a long finish.

#### **Martin Arndorfer Grüner Veltliner Die Leidenschaft 2012 limited**

100% Grüner Veltliner; From Austrian rock-star Arndorfer’s “passion line” of wines comes this exceptional expression of the great white grape of Austria, crafted in a way to, as Arndorfer notes on his web site, “show the grandeur of this grape variety” and to “highlight the Burgundy vein of the Gruner Veltliner.” With this spicy, long-lived bottling, he has most definitely accomplished his mission.

### CHILE

#### **Cacique Maravilla Gutiflower, 2015**

70% Moscatel de Alejandría, 20% Corinto & 10% Torontel; Organically farmed; Instantly appealing aromatics that hint at rose water and peach presage a palate that’s fresh, mineral, and just the slightest bit salty. Delicious alone and even better with food.

#### **Laurent Family Vineyard Sauvignon Blanc, 2016**

100% Sauvignon Blanc; Created by the practicing organic/biodynamic Bordeaux winemaker, Gerard Laurent of Château L’Ecart, this BTG-priced Sauvignon Blanc from the Maipo Valley shows juicy high acidity with flavors of lime, grass, and pineapple.

### CROATIA

#### **Kosovec Škrlet Moslavina, 2014**

100% Škrlet; Organically farmed; A beautiful nose of meadow flowers, honey, lime tree, a hint of light spice and fresh citrus. Solid acidity on the palate with great balance—this is delightful.

### SLOVENIA

#### **Rojac Istra Malvazija Slovenska Istra Primorska, 2013**

100% Malvazija Istriana; Organically farmed & Hand-harvested; Very lemony and fresh, with an unexpected hint of oatmeal and almond. On the palate, this is bone dry and shot through with citrus and white fruit with shimmering acidity.

#### **Burja Estate Malvazija, 2013, 2011**

100% Istrska Malvazija; Perfect expression of the Vipava Valley’s special terroir. Vinified one month in stainless steel tanks, natural malolactic fermentation, then aged 6 months in stainless steel; Delicate fruity nose with a hint of herbs, clean, fresh, and mineral with a long finish.

**Burja Estate Zelen, 2015**

100% Zelen; Zelen means “green” and Burja is the top producer for this varietal in Slovenia. Vinified one month in stainless steel tanks, natural malolactic fermentation, then aged six months in stainless steel. Think of a Friulian Loire Chenin on the palate, very floral, but having a built-in mineral structure with underbrush, fennel & earth under tones.

## OTHER REGIONS – RED WINES

### ARGENTINA

**Alessandro Speri Prodigio Malbec Reserva, 2007 limited**

100% Malbec; Fifth-generation Italian producer with 130 year history in Verona moved to Mendoza; Hand-picked, bright, deep red with violet tones, cherry, plum, black currant & vanilla aroma, full-flavored fruit with soft tannins and a long, pleasant finish.

### AUSTRALIA

**Ngeringa Syrah, 2008 limited**

100% Syrah; Biodynamically farmed & Hand-harvested; Black cherries, subtle dark chocolate and an edge of graphite and slate, flavors of blueberries, prune and plum with white pepper, cloves, and nutmeg. The palate evolves with ripe, full, powdery tannins.

### AUSTRIA

**Martin Arndorfer Vorgeschnack Red, 2015**

80% Zweigelt & 20% Pinot Noir; Vorgeschnack is German for “appetizer.” Hand-picked and fermented in open stainless steel tanks with 10-day maceration, Zweigelt aged 8 months in big barrels, Pinot Noir in barrique; Red fruit, a variety of berries with smart tannins. Great for many occasions, pairs with pasta, tuna, and other flavorful fishes.

### CHILE

**Cacique Maravilla Pipeño País, 2015, 1 Liter**

100% País; Organically farmed; This is one of those remarkably refreshing red wines that benefits from serving with a bit of a chill on it, the better to allow its effusive cherry notes to sing through. It's not all fruit, however: There's also a hint of dried violet, and a beautiful structure, courtesy of dusty tannins that practically beg for food.

**El Grano Carmenere, 2015**

100% Carmenere; Organically farmed; Located 70 miles south of Santiago. This Carmenere embodies so much of what fans of the great grape variety find most appealing, with capsicum, green bean and mint, all lent heft by ripe cassis and spice.

**El Viejo Almacén Huaso de Sauzal Chilena País, 2014**

100% País; Organically farmed; Acid-zipped cranberry and tart cherry are carried on a taut frame shot through with minerality. This is a fresh wine with excellent terroir-expressiveness.

**El Viejo Almacén Huaso de Sauzal Cariñena, 2014**

100% Cariñena; Organically farmed; Bursting with plenty of red fruit and buttressed by delicious tannins, this Carinena is a very well-structured bottling, demonstrating the full potential of the grape variety in Chile.

**El Viejo Almacén Huaso de Sauzal Garnacha, 2014**

100% Garnacha; Organically farmed; The quintessentially medicinal, high-toned cherry notes of Garnacha are here anchored by a sense of brambly fruit and herb. This is lifted and well-anchored to its terroir at the same time.

**Laurent Family Vineyard Reserva Cabernet-Sauvignon, 2015**

92% Cabernet Sauvignon & 8% Carmenere; Created by the practicing organic/biodynamic Bordeaux winemaker, Gerard Laurent of Château L'Escart, this BTG-priced dry red sparkles with flavors of mixed red and black fruit alongside notes of bell pepper. Nice acidity and light tannins to round out the fruit.

**Viña Villalobos Lobo Carmenere, 2014**

100% Carmenere; Organically farmed; Savory and concentrated, this shows a remarkable side of the variety, with assertive cherry and tarragon notes cut through with a generous sense of spice.

## B. UNITED

### KIUCHI SHUZOU LTD., JAPAN

#### **Kiuchi Shuzou Asamurasake, NV, 720 ml**

This thoroughly unique sake's name translates to "Morning Purple Red Rice Sake," which is an accurate description of the treasure in the bottle: It's crafted from red rice, feels just the lightest bit fizzy on the tongue, and shows flavors of subtly sweet berries. On its own and with food, this is a massive treat.

#### **Kiuchi Shuzou Kurashizuku, NV, 180 ml**

Made from the first pressing and steaming of highly polished rice, Kurashizuku, whose name means "first-run sake of the brewery," is a deeply expressive evocation of this top-quality producer. It's marked by citrus and rice-like notes, with the perfect hit of alcohol to give it power alongside all that elegance.

#### **Kiuchi Shuzou Tarusake, NV, 720 ml**

The name of this sake comes from the Japanese word for sake barrels, which are traditionally cedar. This beauty is crafted from less-polished rice, and perfect for pairing with heartier foods, like pork, beef, and salmon. The partial cedar fermentation comes through clearly on the nose, with deep spice and cedar notes, almost a hint of patchouli, and the spicy palate echoes those aromas, and will sing alongside fried foods like schnitzel.

#### **Kiuchi Shuzou Vintage Gekkakow, NV, 720 ml**

This vintage daiginjo represents the apex of the brewery's art. It's produced from 35% polished Yamada Nishiki rice and cold-matured for longer than three years. The result is a sake of remarkable complexity, with coconut and stone-fruit notes dancing alongside tropical hints and licorice-like spice.

#### **Kiuchi Shuzou Yuzu Wine, NV, 500 ml**

Reminiscent of Torrontes with its white peach and yellow nectarine, lemon-drop candy, orange blossom and lemon blossom. Fascinating, bravely styled, and deeply successful.

### MAKANA MEADERY, SOUTH AFRICA

#### **IQhilika African Chili Mead, NV, 750 ml, 20.0 L Stainless Steel Keg**

A phenomenal mead to start with, this beauty is aged over roasted chili peppers that are indigenous to Africa, resulting in a stunning balancing-act between the inherently sweeter notes of the mead with the spicy hit of those peppers. Alongside aromatically complex dishes or even just straightforward fried ones, this is a winner.

#### **IQhilika African Dry Mead, NV, 750 ml**

An unexpected yet thoroughly transporting expression of mead, this bottling is dryer than most, with citrus and floral flavors working wonders alongside more savory, nutty notes. With earthy meats and barbecue, as well as Southeast Asian fare, this is a game-changer.

#### **IQhilika African Herbal Blossom Mead, NV, 750 ml**

Plenty of acidity yet also a warming quality from the mulling spice flavors and aromas, as well as hibiscus, rose hips, and cinnamon stick notes. Spiced and aromatically complex yet not overly perfumed. The four years of aging in Thelema merlot barrels has lent this gorgeous liquid a wonderful sense of depth.

#### **IQhilika African Coffee Mead, NV, 750 ml**

Distinct coffee notes push up against the almost sour hints of lemon acidity, but then the coffee comes back and anchors it all again. Deeply complex and totally unexpected.

#### **IQhilika African Cape Fig Mead, NV, 20.0 L Stainless Steel Keg**

This is a spiced metheglin made from blending Makana's Sweet Mead with the leaves of the great Cape Fig tree, which, amazingly, possess more pronounced flavor than the fruit. Each sip, as a result, finds a perfect balance between the sweeter character of honey and a fresh zip of fruit. Astounding.

### DANSK MJOD, DENMARK

#### **Dansk Mjod Viking Blod, NV, 750 ml, 20.0 L Stainless Steel Keg**

Sweet, powerful, and bright, with a roasted and warmed honey character, as well as a hint of baked red apple and a sense of nuttiness. Lovely.

### STEINWALDER, GERMANY

#### **Steinwaelder Hausbrennerei Schraml Distilled Aventinus Edelster, NV, 750 ml**

Beautiful nose, with hints of barrel spice but not overwhelming so, a bit of hoppiness in the citrus, banana, and clove notes, and layered flavors of very delicate cinnamon, charred lemon peel, and fresh orange blossom.

## KEGS – WHITE WINES

### **Artisan's Cellar Arneis d'Asti, 19.5 L Stainless Steel Keg**

100% Arneis; This Arneis is sourced from the magnificently hilly terrain in and around Asti—perfect, in other words, for the cultivation of top-notch white wine grapes in addition to the famous Dolcetto and Barbera. It explodes with white-blossomed mountain flowers and stone-fruit aromatics, all gently cut through with a subtle sense of kaffir lime leaf. On the palate, this Piemontese beauty is crisp and well-delineated, with crunchy flavors of apple and citrus fruit, all of it finishing with a remarkably pretty note of lemon blossom. The balance between subtle aromatic lift and perfectly ripe fruit here is stunning. 13.3% alcohol

### **Artisan's Cellar Arneis del Piemonte, 19.5 L Stainless Steel Keg**

100% Arneis; With the Alps flanking the region on three sides, and providing stunningly diverse terroirs in which to craft great wine, Piedmontese whites like this one are increasingly gaining the respect they so richly deserve. Autumnal aromas of hard apple, complicated by a hint of quince, lead to a mineral-tinged palate with lemon pith and nectarine flavors. These turn to a savory finish seasoned with a hint of stone fruit, and briny notes that demand a second sip. Tremendously food-friendly, with a structure well suited to a wide range of lighter dishes, or to simply sipping on its own. 11.5% alcohol

### **Artisan's Cellar Kamptal Grüner Veltliner, 19.5 L Stainless Steel Keg**

100% Grüner Veltliner; From the Niederosterreich appellation of Austria where the grapes are macerated in whole bunches, then aged for 6 months in stainless steel tanks. The 25-year-old vines rest in Loess soil. Classic Grüner nose with lentils and green peas, mineral, stones, and a hint of lemon pith. On the palate, this shows plenty of citrus fruit and spice, with a beautiful seam of minerality running through the concentrated middle all the way to a honey-tinged, almost saline finish. 12% alcohol

### **Artisan's Cellar Loire Valley Muscadet, 19.5 L Stainless Steel Keg**

100% Melon de Bourgogne; From the Sèvre-et-Maine appellation in the Loire Valley where the 40-year old vines grow in gneiss soil. Aged 6 months in inox tanks. Deeply mineral, crisp and clean, with fresh lemon and a bit of lime, as well as a touch of herb which lifts this lithe, lively white that practically begs for oysters to pair with it. 11.8% alcohol

### **N2 Alexander Valley Chardonnay Sonoma, California, 2012, 20.0 L PET Keg**

100% Chardonnay; This Alexander Valley Chardonnay was fermented in one-year old French oak barrels, lees stirred weekly, and then stored in stainless steel tanks to preserve freshness. A mid-weight, classic style California Chard with aromas of ripe figs, almonds and lime zest with a hint of toast. 13% alcohol

### **N2 White California, NV, 19.5 L Stainless Steel Keg**

Blend of Pinot Blanc, Albariño, & Muscat; Hand-crafted and blended at the winery while young and lower in alcohol, this blend is composed of three different varieties to add complexity. The Pinot Blanc provides body and richness, Albariño contributes minerality and acidity and Muscat lends fragrant nuances of orange blossoms and nectarines. A crisp, aromatic, off-dry delightful glass of wine. 12.8% alcohol

## KEGS – RED WINES

### **Artisan's Cellar Piemonte Rosso, 19.5 L Stainless Steel Keg**

45% Nebbiolo, 35% Barbera, & 20% Dolcetto; From the Langhe appellation, the grapes are fermented and aged in stainless steel tanks; 50-60 year old vines in clay soil with good sand content. Chalk and cherry on the nose turn to a palate of dark red berry fruit, Rainier cherry, bright acidity, well-integrated tannins, a subtle hint of spice, and the slightest suggestion of ground cacao nib and dried purple-blossomed flowers on the finish. Excellent as a sipper, and just as successful with food. 13.6% alcohol

**Artisan's Cellar Barbera del Piemonte, 19.5 L Stainless Steel Keg**

100% Barbera; Barbera reaches its heights in Piedmont, and this stellar example, which leverages the full range of the region's geology, diverse soils, and altitude, is a fantastic snapshot-in-a-keg of what makes it so special. A deeply comforting nose of burnished leather, brown spice, and cigar tobacco complicate evocative cherry aromas, and presage bright flavors of cherry and cranberry, the pulse of acidity keeping this as fresh and lively as you'd expect from a well-crafted Piemontese Barbera. That sense of brightness is amplified when this red is served slightly chilled—right from the keg, it's delicious immediately. 12.5% alcohol

**Artisan's Cellar Sicilia Rosso, 19.5 L Stainless Steel Keg**

65% Nero d'Avola & 35% Syrah; Grown in view of the grand Mount Etna, and with the sea nearby, this dynamic blend embodies all that is so exciting about the wines of Southeastern Sicily right now, and expresses the unique terroir and interplay of geography so typical of this part of the island. It's rich and compelling in the glass, with plum and spice cake aromas boasting just a bit of black licorice at the edges. The palate shows excellent concentration, with sweet, dusty tannins begging for a nice piece of meat to savor alongside. More plum and spice cake flavors are joined by dark cherry and a hint of dried fig, all resolving with a sense of sneakily floral peppercorn. 13.2% alcohol

**Artisan's Cellar Syrah Terre Siciliane, 19.5 L Stainless Steel Keg**

100% Syrah; Sourced from a small organic producer not far from Siracusa, with a deep and abiding commitment to the land—it's been in their family for several generations—this is a deeply honest expression of Sicilian Syrah. With a bass-note of beef carpaccio and higher-toned aromas of black-cherry liqueur and sandalwood, this Sicilian Syrah shows the more mysterious side of the grape variety. All of this complexity finds its counterpart in a palate of cherry and purple plum, more of that carpaccio spiced with cracked pepper, and a lingering sense of acidity on the finish that allows the fullness of this remarkable red to linger longer than expected. 13.6% alcohol

**Artisan's Cellar Toscana Rosso, 19.5 L Stainless Steel Keg**

85% Sangiovese & 15% Cabernet Sauvignon; We sourced this amazing Toscana from one of the top producers in the region, a standout property whose hilly location and commitment to growing the best Cabernet Sauvignon, Sangiovese, and Merlot in Tuscany is unrivaled. Wild strawberries lift from the glass and are joined by cherry wood and a seam of spice. Those strawberry and spice notes come through on the palate, too, and are accompanied by leather and a sense of flint-like minerality. This is a wonderfully balanced wine, touched by a barely perceptible hint of grilled sage and cinnamon stick on the finish that lend both freshness and further complexity. They also make this gem perfect with everything from stews and braises to straightforward pasta with tomato-based sauce. Or simply on its own: It shows that well. 13.1% alcohol

**N2 Chateau Big Top Bordeaux & Languedoc, France, NV, 20.0 L PET Keg**

This delightful red blend includes Cabernet Sauvignon & Syrah from Bordeaux & Languedoc; Deep red color, notes of herbs, red and dark fruits. Rich with ripe, berry flavors, supple acidity, minerality and velvety tannins. 13% alcohol

**N2 Cabernet Sauvignon Napa Valley & Lodi, California, 2012, 20.0 L PET Keg**

20% Cabernet Sauvignon, 5% Cabernet Franc, & 8% Petit Verdot from St. Helena, Napa Valley & 67% Cabernet Sauvignon from Lodi California. This style is perfect for kegs, fresh, vibrant, juicy red fruit aromas, minimal oak and primarily grape tannin. 13.2% alcohol

**N2 Côtes du Rhone, NV, 20.0 L PET Keg**

80% Grenache & 20% Syrah; This traditional blend is made from grapes grown in Vacqueyras and around the Southern Rhone. The well-balanced juice was stored in concrete tanks which gives it a clean, red cherry and black pepper flavor un-muted by oak. Nice medium tannins and a smooth finish. 12.9% alcohol

**N2 Langhe Rosso Piedmont, Italy, NV, 20.0 L PET Keg**

A delicious blend of Monferrato Barbera, La Morra Nebbiolo, & Dolcetto di Dogliani; The three stars of Piedmont beautifully blended to highlight the heart of the region. Fermented in stainless steel and concrete tanks using natural yeasts, then aged eight months in older tonneau; Ruby color with purple reflections, cherry, wild rose and herbs on the nose with a taste of fresh fruit, persistent tannins and firm acidity. 13% alcohol