



PORTFOLIO BOOK



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Argentina



Altosur

WINERY OVERVIEW

Produced by Finca Sopenia, Altosur means “high in the south.” Here, varieties are grown at 3,937 feet/1,200 meters above sea level. Altosur provides an excellent, high-quality example of New World wines with a distinctly Argentine character, at an exceptional value.

LOCATION OF VINEYARD

The vineyard was planted in 1997 and is located on the slopes of the Andes Mountains in the district of Tupungato, Mendoza, which produces some of the region’s highest quality grapes. The vineyards were planted on virgin soil: sandy and rocky, with excellent drainage. The results are wines of great complexity, great fruit concentration, and long aging capability. All wines are estate-grown, produced, and bottled.

WINEMAKING PHILOSOPHY

Harvest is done by hand at cooler temperatures. The first selection process is carried out in the vineyard, and the grapes are harvested in small crates to avoid causing any damage to the berries. A second selection is performed at the cellar, where the best grape clusters are chosen for vinification.

Owned by: Roberto Luka
Winemaker: German Masera
Founded in: 1997
Region: Tupungato, Mendoza
Country: Argentina
Wines: Altosur, Cabernet Sauvignon
Altosur, Chardonnay
Altosur, Malbec
Altosur, Sauvignon Blanc
Altosur, Torrontes

WINERY OVERVIEW

“Sopenia” is the combination of the names Sophia and Eugenia, the daughters of Roberto Luka and Gustavo Benvenuto, founders of the company. Founded in 1997, Finca Sopenia has earned its place among the top quality wine producers from Argentina. To achieve its goals, Luka, the main shareholder, put together the foundations for building quality: people, terroir, vineyards, and the winery.

Under the consultation of world famous enologist Michel Rolland, Luka and Benvenuto have realized their dream of producing world-class wines in the foothills of the Andes range.

LOCATION OF VINEYARD

Located in Tupungato at an altitude of 4,000 feet, the vineyards experience an abundance of sun with a sharp contrast between day and nighttime temperatures. Controlled irrigation is provided from the snowmelt of the Andes Mountains, while the soil is sandy and rocky, allowing for excellent natural drainage. These conditions allow for low yields and high quality grapes.

The vineyards totaling 320 acres (130 hectares) were planted on the best virgin soil: sandy and rocky, with excellent drainage. The results are wines of great complexity, great fruit concentration, and aging capability. All wines are estate-grown, produced, and bottled.

WINEMAKING PHILOSOPHY

Harvest is done by hand when the temperature is low. The first selection process is carried out at the vineyard; grapes are harvested in small crates to avoid causing any damage to the berries. A second selection is performed at the entrance of the cellar where the best grape clusters are chosen for vinification.

Owned by: Roberto Luka

Winemaker: German Masera

Founded in: 1997

Region: Tupungato, Mendoza

Country: Argentina

Wines: Finca Sopenia, Cabernet Sauvignon Reserve

Finca Sopenia, Chardonnay Reserve

Finca Sopenia, Malbec Reserve

Finca Sopenia, Synthesis Malbec

Finca Sopenia, Synthesis Red



Australia

2UP

2up

WINERY OVERVIEW

2Up Shiraz is the latest creation of Kevin and Helen O'Brien, proprietors of the well-known Kangarilla Road winery. Handcrafted from a blend of grapes specifically selected by Kevin from highly prized local vineyards, the skilled craftsmanship in both the vineyard and the winery results in a complex, delicious, high-quality Shiraz.

LOCATION OF VINEYARD

2Up is handcrafted using a blend of Shiraz grapes exclusively from highly prized vineyards in the McLaren Vale. Thin soil, limited water, and warm summers produce small berries with intense fruit flavor creating wines that are dark violet in color with excellent depth and complexity.

WINEMAKING PHILOSOPHY

O'Brien has been making wine for more than 20 years. His approach is simple: to produce wines to enjoy drinking with or without food and with good friends. O'Brien has earned a reputation for crafting well balanced wines rich in intensity that consistently earn critical acclaim.

Owned by: Kevin O'Brien
Winemaker: Kevin O'Brien
Founded in: N/A
Region: South Australia
Country: Australia
Wines: 2 UP, Shiraz

Campbells

WINERY OVERVIEW

Campbells Wines was established by Scotsman John Campbell in 1870 and is one of the oldest family-owned wineries in Australia. The company is currently managed by the 4th and 5th generation of the Campbell family.

4th generation brothers Malcolm Campbell (viticulturist) and Colin (winemaker) have proven the perfect team, ensuring quality control at every stage of the winemaking process. They have a hands-on approach and an uncompromising commitment to quality. They have been joined by the fifth generation who are adding their ideas and skills, providing the perfect blend of the wisdom of age and the exuberance of youth.

Campbells is a founding member of Australia's First Families of Wine, a group of twelve likeminded and respected generational winemaking families, who have come together to take the message to the world of the heart and soul behind Australian wine.

LOCATION OF VINEYARD

Campbells winery and vineyards are located in the historic Rutherglen region of North East Victoria, Australia, one of the first Australian wine-growing regions. At the heart of the region is the picturesque village of Rutherglen, which is located 186 miles north east of Melbourne and just west of the Victorian alps.

The Campbell family vineyards total 161 acres (65 hectares). Varietal and clonal selection criteria are based on suitability to the region, and the vineyards are blessed with a climate that is mellow and predictable. In winter and spring, soaking rains provide excellent moisture reserves, while in summer months, Rutherglen experiences warm, sunny days and cool, clear nights. The extended mild and dry fall allows the grapes to achieve slow, even-ripening and abundant fruit flavors.

WINEMAKING PHILOSOPHY

The Campbell family's wines spring from the unique qualities of the Rutherglen wine region, 5 generations of knowledge, and dedication to innovation. Their philosophy is to capture the full flavors of Rutherglen into wines of complexity and elegance. They are highly regarded for their full-flavored vibrant red wines, including Shiraz and Durif (Petite Sirah).

Campbells also produce the luscious Rutherglen Muscats and Topaques, which are considered to be amongst the world's richest wines. These are unique wines in the world, a combination of the region's climate and soil plus the generations of experience and the old vine stocks preserved by generations past. Each vintage the grapes are left on the vines until fully raisinated and laden with natural sugar. The resulting wine is then blended with previous vintages using a solera method to produce a consistent house style: rich, high quality wines that are quite rare and unique.

Owned by: Colin and Malcolm Campbell

Winemaker: Colin Campbell

Founded in: 1870

Region: Rutherglen, Victoria

Country: Australia

Wines: Campbells, Bobby Burns Shiraz

Campbells, Isabella Rare Rutherglen Topaque

Campbells, Merchant Prince Rare Rutherglen Muscat

Campbells, Rutherglen Durif

Campbells, Rutherglen Muscat

Campbells, Rutherglen Topaque



HOWARD PARK
WINES OF MARGARET RIVER
AND GREAT SOUTHERN

Howard Park

WINERY OVERVIEW

Howard Park Wines, by Burch Family Wines, is Western Australia's largest boutique family-owned winery. Howard Park produces a range of handcrafted, fine Australian wines from the premier grape-growing regions of Margaret River and the Great Southern. Owners Jeff and Amy Burch are deeply committed to wine excellence and embrace a mantra of "no compromise" when it comes to all ingredients that make-up the final glass of Howard Park. In 2009, Howard Park was asked to join Australia's First Families of Wine (AFFW), a collective of twelve multi-generational family-owned wine producers. Together representing seventeen wine-growing regions across Australia and forty-eight generations of winemakers.

LOCATION OF VINEYARDS

Named after Jeff's father and mentor, Leston Burch, the 'Leston Vineyard' is the vine-producing property and home of Howard Park Wines in the Wilyabrup region of Margaret River. It currently consists of about 157 acres (64 hectares) of vines including Shiraz, Cabernet Sauvignon, Merlot, Chardonnay, Cabernet Franc, Petit Verdot, and Carnelian varieties. Soil types vary from gravely loams over clay along ridge tops to heavier textured and higher potential soils on lower ground.

The Scotsdale Vineyard, established in 1997, is located at the foothills of the Porongurup range. At 650 to 1,245 feet (200 to 380 meters) above sea level, it is among the highest vineyard sites within the Great Southern. The Porongurup ranges are a large ancient rocky outcrop jutting up from the surrounding farmlands and give their name to a small sub-region of cool climate, elevated vineyards. The winters here are bitterly cold, and the soils are extremely ancient, producing low yielding vines.

WINEMAKING PHILOSOPHY

Burch Family Wines has a very simple mantra when it comes to the production of their wines: premium wine can only come from excellent fruit. Over the past 30 years, the Burch family has exerted considerable effort defining and classifying the vineyards in the Margaret River and the Great Southern regions by variety to ensure the quality levels demanded are continually upheld and improved, matching each variety to its best-suited climates and soil types.

Protection and enhancement of the environment is also a high priority for the winery and biodynamic practices have been adopted to further minimize or replace the use of agrochemicals and unsustainable practices.

Owned by: Jeff and Amy Burch

Winemaker: Janice McDonald

Founded in: 1986

Region: Margaret River and Great Southern, Western Australia

Country: Australia

Wines: Howard Park, Leston Shiraz

Howard Park, Scotsdale Cabernet Sauvignon

Howard Park, Abercrombie Cabernet Sauvignon

Howard Park, Miamup Sauvignon Blanc/Semillon

Howard Park, Miamup Chardonnay

Howard Park, Miamup Cabernet Sauvignon

Howard Park, Flint Rock Shiraz

MadFish

WINERY OVERVIEW

Picturesque Madfish Bay is located in the remote southern corner of Western Australia, and according to local folklore, the bay's tranquility is broken when two tides meet. The fish, confused by this natural phenomenon, can be observed leaping in the air as if in a state of complete madness.

MadFish wines are made by the same award-winning family behind Howard Park Wines and Marchand & Burch, the Burch Family.

LOCATION OF WINERY

The MadFish range of fine West Australian wines are produced from grapes grown in the cool South West regions of Margaret River and the Great Southern.

WINEMAKING PHILOSOPHY

MadFish wines are easy drinking wines that capture the purity and freshness of the Margaret River and Great Southern regions. They consistently over-deliver on quality, year after year.

Owned by: Burch Family

Winemaker: Janice McDonald

Founded in: 1992

Region: Margaret River and Great Southern, Western Australia

Country: Australia

Wines: MadFish, Chardonnay

MadFish, Shiraz

MadFish, Cabernet Sauvignon

MadFish, Vera's Cuvee Sparkling



Marchand & Burch Wines

WINERY OVERVIEW

Marchand & Burch is an international partnership between Pascal Marchand and Jeff Burch, connected through their passion for Pinot Noir. Jeff Burch is a vigneron and owner of Howard Park & MadFish Wines, and Pascal Marchand, a Burgundian winemaker from Montréal, has worked with Château de Chorey Les Beaune, Comte Armand, and Domaine de la Vougeraie. He is also a self-described “Biodynamic Ambassador.” This friendship has bloomed into a partnership producing a collection of both fine West Australian and Burgundian wines.

LOCATION OF WINERY

The Marchand & Burch wines are traditionally sourced from two of the oldest vineyard plantings in the Porongurup sub-region of the Great Southern in Western Australia. This region takes its name from the ancient, granitic boulder-like land formation that rises from the surrounding landscape. Each vineyard sits high on opposing shoulders of this volcanic outcrop, on soils formed by the weathering of the softer rocks surrounding the range.

WINEMAKING PHILOSOPHY

Biodynamic practices underpin the viticulture and winemaking practices for these wines. Burgundian viticultural techniques have also been adopted through implementation of narrow rows, high-density plantings, Guyot pruning, vertical shoot positioning, and leaf and lateral shoot removal.

Owned by: Jeff and Amy Burch

Winemaker: Janice McDonald

Founded in: 2007

Region: Margaret River and Great Southern, Western Australia

Country: Australia

Wines: Marchand & Burch, Villages Chardonnay

Marchand & Burch, Porongurup Chardonnay



Pikes

WINERY OVERVIEW

The Pikes estate is situated in the picturesque Polish Hill sub region of South Australia's beautiful Clare Valley. Brothers Andrew and Neil Pike established Pikes Wines in 1984 and continue to manage every aspect of the business today. They take great pride in producing quality handcrafted wines that reflect vintage, variety and region. Pikes flagship wine is Riesling Traditionale which has gained an international cult-like following as Australia's best dry Riesling.

The Pikes story in South Australia is one rich in history dating back to 1878 when Englishman Henry Pike, Andrew and Neil's great-great grandfather, immigrated to South Australia and established the family brewing business called H. Pike & Co. The company used the English Pike fish on the label, which remains to this day a symbol of Pike's long heritage, now spanning three centuries.

LOCATION OF VINEYARD

Pikes is situated in the North West section of the Clare Valley, in a sub-region known as Polish Hill River. The vines enjoy east to southeast exposure and for the most part are ungrafted, with just a small percentage planted on rootstock. The soils are red brown earth over clay, with slate and broken bluestone subsoil. The property is 240 acres (97 hectares), of which 200 are under vine. The region of Polish Hill is renowned for its black slate, which runs underneath the Pikes vineyards.

WINEMAKING PHILOSOPHY

Pikes aims to produce wines that reflect their varietal, regional, and vintage conditions. They are quite happy to watch over the wines during their formative stage and intervene only when necessary.

Owned by: Andrew Pike and Neil Pike

Winemaker: Neil Pike

Founded in: 1984

Region: Clare Valley, South Australia

Country: Australia

Wines: Pikes, Clare Valley Dry Riesling "Traditionale"

Pikes, Eastside Shiraz

Pikes, Los Companeros Shiraz/Tempranillo

Pikes, Riesling Hills and Valleys

Pikes, Riesling Reserve The Merle

Shaw + Smith

WINERY OVERVIEW

Shaw + Smith was established in 1989 by the current owners, cousins Martin Shaw and Michael Hill Smith. Michael had just completed his Master of Wine in the UK, and Martin was running a “flying winemaker” business in Europe when they decided – somewhat on a whim – to make wine together. While a family business, Shaw + Smith is more about a partnership of two cousins with a unified vision and complimentary skills, now joined by a small team of bright talented wine people who are dedicated to taking the business forward.

Shaw + Smith aims to make exciting, refined wines exclusively from the Adelaide Hills that rank amongst Australia’s best. They specialize in varieties suited to the cooler climate region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

LOCATION OF VINEYARD

Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, with a total of 136 acres (55 hectares) under vine.

The Balhannah vineyard, which surrounds the winery, was planted in 2000 with Sauvignon Blanc, Pinot Noir, and Shiraz. The soil is free-draining sandy loam over red clay, with underlying quartzite and shale. The average altitude is 1,375 feet (420 meters).

The Lenswood vineyard was planted in 1999 primarily with Chardonnay and Pinot Noir, with a small amount of Sauvignon Blanc. The soil is brown loam over clay, as well as thinner topsoil areas on the ridges with broken shale and stone. The property is undulating with some very steep areas that provide east and west facing orientation and aspect. The property stands at 1,640 feet (500 meters) at its highest.

WINEMAKING PHILOSOPHY

Growing outstanding grapes, working with the best growers, and using minimal intervention to make exciting wines with a strong sense of place is the core philosophy of Shaw + Smith.

Stylistically, a slow evolution of the wines over time has occurred. Sauvignon Blanc winemaking has changed little, although the quality of fruit has improved significantly as the plantings have gone higher and cooler. Chardonnay continues to refine and evolve due to access to better vineyards, earlier picking to protect valuable acidity, whole bunch pressing, a preference for wild yeasts, less malolactic, and less battonage. Pinot Noir has improved as the vines have aged, and as they move to more whole-bunch and whole-berry in fermentations. The refinements for Shiraz are ongoing: better vineyards and a move to whole-bunch and whole-berry, along with less reliance on new oak.

Owned by: Martin Shaw & Michael Hill Smith MW

Winemaker: Martin Shaw & Adam Wadewitz

Founded in: 1989

Region: Adelaide Hills, South Australia

Country: Australia

Wines: Shaw & Smith, M3 Chardonnay

Shaw & Smith, Pinot Noir

Shaw & Smith, Sauvignon Blanc

Shaw & Smith, Shiraz



St. Kilda

WINERY OVERVIEW

St. Kilda wines are produced by De Bortoli Wines, based in Bibul in the Riverina region of New South Wales. The DeBortoli family first established their operation in 1928 and since has grown the business into the largest family-owned winery in Australia, now in its 3rd generation. The St. Kilda brand was founded on the premise of producing wines of incredible value from premium Southeast Australian fruit. On the label, the iconic entrance of Luna Adventure Park located in the center of St. Kilda is depicted, a nod to the spirit of the place and the style of the wines.

LOCATION OF VINEYARD

Southeastern Australia, rather than being classified as a wine region in the traditional sense, is officially classified as a 'viticultural super zone.' It measures some 1,250 miles (2,011 km) and reaches from the Pacific coast in Queensland to the Indian Ocean. The sheer scale of this zone and the diversity of its climates, zones, and latitudes make it a virtual spice market for winemakers to choose from when selecting their vineyards and their grapes.

WINEMAKING PHILOSOPHY

The winemaking philosophy is that great wine begins in the vineyard. The belief is that sustainable vineyard practices will deliver exceptional fruit quality to the winery as well as real environmental benefits.

The focus is on careful site selection, vine maturity, and high input viticulture, with a move towards biological farming principles.

Owned by: De Bortoli
Winemaker: Julie Mortlock
Founded in: 1928
Region: Southeast Australia
Country: Australia
Wines: St. Kilda, Chardonnay
St. Kilda, Shiraz

Tolpuddle Vineyard

WINERY OVERVIEW

Tolpuddle Vineyard is an outstanding vineyard established in 1988 and takes its name from the Tolpuddle Martyrs, a group of 19th century agricultural laborers, some of whom were transported to Tasmania as convicts to work on a farm in the Coal River Valley, part of which is now Tolpuddle Vineyard.

Martin Shaw and Michael Hill Smith MW purchased the vineyard in 2011 and now make two wines - Tolpuddle Vineyard Chardonnay and Tolpuddle Vineyard Pinot Noir. They believe Tolpuddle is one of Australia's great single vineyards, with plantings of 50% Chardonnay and 50% Pinot Noir.

LOCATION OF VINEYARD

Located about 20 minutes drive from Hobart, in Tasmania's southeast, the Coal River Valley has established a reputation for growing exceptional quality grapes. With a climate at the cool extremes for viticulture in Australia, it is no surprise that Chardonnay and Pinot Noir perform so splendidly.

An anomaly for such a cool climate, the rainfall is significantly lower than many of Australia's other cool climate regions, with an average of approximately 500mm of rain per year. This cool but relatively dry climate allows the grapes to ripen slowly in autumn, without the disease pressure that heavy rainfall can bring.

The vineyard is planted with mature Chardonnay and Pinot Noir vines, facing northeast and sloping gently up from Back Tea Tree Road. The soil is light silica over sandstone and of moderate vigor, ensuring well-balanced vines producing grapes of great flavor and intensity.

WINEMAKING PHILOSOPHY

Tolpuddle Vineyard has a unique, strong, and expressive character. Commitment in the vineyard, with an emphasis on working by hand, augments the site's natural character at its best, while also ensuring that the best from each set of vintage conditions are captured in the wines. The wines are made in a respectful way, using traditional, low intervention winemaking methods.

Owned by: Martin Shaw and Michael Hill Smith MW

Winemaker: Martin Shaw and Adam Wadewitz

Founded in: 2011 (Vineyard founded in 1988)

Region: Coal River Valley, Tasmania

Country: Australia

Wines: Tolpuddle Vineyard, Chardonnay
Tolpuddle Vineyard, Pinot Noir

TOURNON

Tournon

WINERY OVERVIEW

In 2009 Michel Chapoutier purchased two Australian vineyards: Shays Flat Estate and Landsborough Valley Estate in the Victorian Pyrenees. He recognized that the cool weather patterns and remarkable diversity of soil and exposures in this region would allow him to make distinctive wines from the Syrah/Shiraz grape of his homeland, utilizing his biodynamic winegrowing philosophy.

LOCATION OF VINEYARD

A southern extension of the Great Dividing Range, the Victorian Pyrenees foothills and ranges create a remarkable diversity of microclimates and soils that provide a wealth of variety for winemakers. The vineyards consist of ancient soils and exposures, resulting in low cropping vines ideal for intensely flavorful wines. Soils range from highly draining quartz laden to red ferruginous schist, shale, and clay. The vineyards are farmed with a focus on maintaining a good balance with the natural environment, while working where necessary and appropriate to improve soil and vineyards conditions.

WINEMAKING PHILOSOPHY

Named after the Hermitage commune, Tournon leads the movement in Australia towards elegant, balanced wines. The philosophy centers on respect – respect for the terroir, the fruit, and the consumer. The focus is on maintaining good balance in the vineyard’s natural environment while working where appropriate and necessary to improve soil and vineyard conditions. The same dedication is given to the entry-level wines as is given to the more prestigious ones.

Owned by: Michel Chapoutier

Winemaker: Various

Founded in: 2009

Region: Victorian Pyrenees

Country: Australia

Wines: Tournon, Mathilda White

Tournon, Mathilda Rosé

Tournon, Mathilda Shiraz

Tournon, Shays Flat Vineyard Shiraz

Tournon, Lady’s Lane Vineyard Shiraz



Vinaceous

WINERY OVERVIEW

As Australia is a huge landmass, not all varieties grow in one place, so the Vinaceous concept is to think very carefully about the variety or style of wine desired, and then to make the wines in the best-suited region.

Vinaceous Wines also looks to the future with new and emerging varieties grown in Australia, such as Vermentino, Pinot Grigio, Malbec and Tempranillo, to complement the more traditional offering of Sauvignon Blanc, Chardonnay, Shiraz, and Cabernet Sauvignon.

Vinaceous labels and marketing reflect a philosophy of a travelling theatrical winemaking company. Each label represents one of nine personalities: men, women, angels, demons, mermaids, and other creatures of mythology, as a way of visually bringing this concept to life.

LOCATION OF VINEYARD

Vinaceous champions single varietal wines (making only one red blend) from key maritime climates: Margaret River, Adelaide Hills, and McLaren Vale, the most noted wine regions of Australia. Some vineyards are Vinaceous-owned, while others are contracted, but all are subjected to the same standards across all aspects, from growing to harvest, winemaking to bottling.

WINEMAKING PHILOSOPHY

The Vinaceous philosophy on winemaking is simple: to produce the best varietal wines from the best vineyards, from the best regions in Australia.

Owned by: Nick Stacy and Michael Kerrigan

Winemaker: Michael Kerrigan

Founded in: 2007

Region: Margaret River, Adelaide Hills, and McLaren Vale

Country: Australia

Wines: Vinaceous, Raconteur Cabernet Sauvignon

Vinaceous, Shakre Chardonnay

Vinaceous, Voodoo Moon Malbec

Vinaceous, Red Right Hand Shiraz/Grenache

Vinaceous, Sirenya Pinot Grigio

Vinaceous, Snake Charmer Shiraz



Austria



Heinrich

WINERY OVERVIEW

Gernot and Heike Heinrich founded their winery in 1990 with 2.5 acres (1 hectare) of vineyard purchased from Gernot's family. His early work in the family winery, like most of that generation, was purely an agricultural pursuit with goals more related to quantity production. Just over a decade later, the Heinrich's were recognized with the prestigious Falstaff "Winemaker of the Year" award.

The philosophy at the winery is as transparent and pure as their wines: to make a fresh start for the area. The joy and bravery that helped them to get started still drives them both today, as they look across Lake Neusiedl to Leithaberg for their next challenge.

LOCATION OF VINEYARD

The province of Burgenland lies on Austria's central, eastern border. The climate is regulated by the last fingers of the Alps, which extend to the top of Lake Neusiedl, the other major influence in the area. It is in the two wine growing regions of Neusiedlersee-Hugelland, located on both sides of the lake, that most of the province's wine is grown.

Three main vineyard areas comprise the Heinrich vineyard land: the Heideboden (gravel soils that stretch from Gols toward the shores of Lake Neusiedl); the cru sites of Parndorfer Platte (the last vestige of the Wagram ridge that extends from the Danube valley through Vienna ending near the Hungarian border); and the vineyards of the Leitha range (new to Heinrich, on the northwestern edge of the lake).

WINEMAKING PHILOSOPHY

Early vintages were powerful and boldly tannic, aged primarily in new barriques. However, over the past decade, implementation of organic philosophies in the vineyards as well as a natural winemaking approach in the cellar, has become critical to the development of the wines. The new, ultra- modern winery, completed in 2002, provides the freedom of space and the tools to ensure that the fruit is translated into wines that are powerful, yet without hard edges — complex, yet delicate.

The winery is dedicated to promoting elite examples of classic varieties from the area like Zweigelt, St. Laurent, and Blaufränkisch. As each year passes, the red wines of Austria become more refined, and the winemakers more adept. They may still be foreign-sounding to the US market, but the quality of the wines produced here is quite clear.

Owned by: Gernot and Heike Heinrich

Winemaker: Gernot Heinrich

Founded in: 1990

Region: Burgenland

Country: Austria

Wines: Heinrich, Beerenauslese

Heinrich, Blaufränkisch

Heinrich, Blaufränkisch Alterberg

Heinrich, Blaufränkisch Leithaberg

Heinrich, Gabarinza

Heinrich, Chardonnay Leithaberg

Heinrich, Pannobile

Heinrich, Red

Heinrich, Pinot Noir Dorflagen

Heinrich, Salzberg

Heinrich, St. Laurent

Heinrich, Weissburgunder Leithaberg

Heinrich, Zweigelt

Loimer

WINERY OVERVIEW

Born into a winemaking family, Fred Loimer Jr. realized early on that he would have a future in the winemaking business. Following his formal education and experiences abroad working for other wineries, he returned to his family's winery in Langenlois, where he utilized his newly gained experience.

In 1998, one year after the winery was handed over from father to son, Loimer bought a historical vaulted brick cellar, a former cellar of the Haindorf Castle, in the middle of the grapevines between Langenlois and Zöbing. With the help of the architect Andreas Burghardt, he renovated the cellar, adding a minimalist building above to serve as the tasting room and office. Since 1999, the wines have been vinified and stored in the historic cellar under perfect, natural temperature conditions.

LOCATION OF VINEYARDS

The vineyards owned and managed by Loimer comprise a variety of the Kamptal region's soils: loess, loam, gneiss, and gravel. The single vineyard estate wines, marked by their unadorned white linen labels, are sourced from older vineyards that have been tended under biodynamic principles since 2006.

The Loimer winery is located in the Kamptal's largest and most important village, Langenlois. This village, Loimer's hometown, gave its name to his most well known wine, the Grüner Veltliner Lois (rhymes with choice).

WINEMAKING PHILOSOPHY

“Sustainability without sacrifice” is the philosophy that Loimer lives by. His passion for renewal and vitality in the vineyards has led him to first experiment with and eventually embrace principles of biodynamic agriculture and winemaking.

His priorities lie firmly in the crafting of honest and pleasurable wines, raising his family, and protecting and preserving the land that provides his livelihood. The small Polynesian fertility symbol that seems to dance on each Loimer label signifies both a respect for ancient, natural traditions and an embrace of the playful and modern.

The Grüners and Rieslings from Loimer’s single vineyard sites are ranked amongst the best wines of Austria and the wine world.

Owned by: Fred Loimer

Winemaker: Fred Loimer

Founded in: 1962

Region: Kamptal-Niederösterreich

Country: Austria

Wines: Loimer, Achtung Gemischter Satz
Loimer, Grüner Veltliner Käferberg
Loimer, Grüner Veltliner Langenlois
Loimer, Grüner Veltliner Lois Kamptal
Loimer, Grüner Veltliner Loiserberg
Loimer, Grüner Veltliner Spiegel
Loimer, Grüner Veltliner Terrassen
Loimer, Muskateller
Loimer, Pinot Noir Anning
Loimer, Pinot Noir Dechant
Loimer, Pinot Noir Gumpoldskirchen
Loimer, Pinot Noir Langenlois
Loimer, Riesling Heiligenstein
Loimer, Riesling Langenlois
Loimer, Riesling Lenz
Loimer, Riesling Loiserberg
Loimer, Riesling Seeberg
Loimer, Riesling Steinmassl
Loimer, Riesling Terrassen
Loimer, Rosé

Paul Achs

WINERY OVERVIEW

Born in Gols to a winemaking family, Paul Achs found himself working in California in the late 1980's, where he developed an affinity for their bolder styles of wines, specifically Pinot Noir. He returned to join the family winery in 1990 and won the Falstaff "Winemaker of the Year" award just four years later. In 1994, Achs cofounded the Pannobile association to promote quality red wines from the village of Gols, focusing on local varieties Blaufränkisch and Zweigelt.

Originally seven members, the association now numbers nine and is responsible for mapping the soils and terroirs of the region and promoting local and natural winemaking. This association has served to improve the quality of the wines and also the perception they have in the marketplace.

LOCATION OF VINEYARD

The Heideboden, a flat but gravelly and low-lying area between the village of Gols and Lake Neusiedl, is the winery's source for its fresh, young wines, while on the sloping hills of the Parndorfer Platte, behind the village, are the winery's single vineyards. The complex soil profiles combined with the southern exposure and the climatic influences are perfect for the production of world-class red wines.

WINEMAKING PHILOSOPHY

Paul Achs produces wines that are simply impossible to resist and are benchmarks for the red wines of this region. Respectful adaptation of traditional winemaking paired with carefully chosen innovations is central to the work in the Achs cellar. A focus on Blaufränkisch has evolved over the years, and today the Austrian press celebrates Achs' mastery of terroir and vinification. Since 2007, Achs has also adopted biodynamic principles in his winery and is firmly convinced that this has resulted in wines with more purity and authenticity.

Owned by: Paul and Elfriede Achs

Winemaker: Paul Achs

Founded in: 1952

Region: Burgenland

Country: Austria

Wines: Paul Achs, Blaufränkisch Altenberg
Paul Achs, Blaufränkisch Edelgrund
Paul Achs, Blaufränkisch Heideboden
Paul Achs, Blaufränkisch Spiegel
Paul Achs, Blaufränkisch Ungerberg
Paul Achs, Chardonnay
Paul Achs, Pannobile
Paul Achs, Pinot Noir Burgenland
Paul Achs, St. Laurent
Paul Achs, Zweigelt

Prager

WINERY OVERVIEW

In 1983, the now retired Franz Prager cofounded the Vinea Wachau association, an organization dedicated to preserving the quality and culture of Wachau wines, while promoting Wachau's image beyond Austrian borders.

The marriage of Vienna-born Toni Bodenstein to Franz's daughter Ilse ushered in a sweeping renaissance at the Prager winery. These changes not only affected Prager's philosophy, but also how Wachauers thought about their vineyards and their work as winemakers.

LOCATION OF VINEYARD

In the 1980s, Prager's holdings included production of some of the top crus of the region including Steinriegl and Achleiten, as well as of some of the best examples of traditionally crafted Wachau wine. However, there was little understanding at that time regarding the respective potential these special vineyards had and what distinguished one from another.

Bodenstein, a biologist, geologist, historian, and then-aspiring winemaker determined there was more to learn about the vineyards in relation to the effects of different soil conditions and climates on the vines. He used this approach to analyze terraces across the zone and became enamored of the varied terroirs. Based on Bodenstein's findings, Prager purchased parcels within certain vineyards, which at the time was a very complicated task.

WINEMAKING PHILOSOPHY

As a result of this work, Bodenstein now vinifies Riesling from 8 different vineyards and Grüner Veltliner from 7 different vineyards, all contained within a total production of less than 10,000 cases. Each bottling carries the hallmark terroir of its vineyard, and each is as distinctive in the bottle as Bodenstein predicted. The already stellar reputation of the winery has been further enhanced by Bodenstein's analysis, and the press has given him the moniker of "Mr. Terroir."

Owned by: Toni (Anton) and Ilse Bodenstein

Winemaker: Toni Bodenstein

Founded in: 1715

Region: Wachau-Niederösterreich

Country: Austria

Wines: Prager, Grüner Veltliner Smaragd Achleiten
Stockkultur

Prager, Grüner Veltliner Federspiel Hinter der Burg

Prager, Grüner Veltliner Smaragd Achleiten

Prager, Grüner Veltliner Smaragd Wachtum

Bodenstein

Prager, Riesling Federspiel Steinriegl

Prager, Riesling Smaragd Achleiten

Prager, Riesling Smaragd Klaus

Prager, Riesling Smaragd Wachtum Bodenstein

Rudi Pichler

WINERY OVERVIEW

The Pichler family has been making wine in the village of Wösendorf since at least the late 19th century. The original cellar building, more of a small stall than a winery, was purchased in 1884, and their first vineyards were planted in 1904. The modern winery was built in 2004 near Rudi's private home. After some initial wanderlust and the pursuit of various other interests, Rudolf Pichler IV returned to the family winery with a seed of an idea. He had no formal training, approaching his winemaking with nothing other than memories of his grandfather and his instincts for great wine.

LOCATION OF VINEYARD

The particular bends in the Upper Section of the Danube River as it flows east from the Melk to the City of Krems, form the 3,336 acres (1,350 hectares) of the Wachau Valley. The steep hillsides that hug the river were formed of ancient Gföhler Gneiss (a particular primary rock), as well as granite and some slate deposits. It is this variety of soil and steep exposure that combines with the unique microclimate of this area to produce the distinct wines of the Wachau.

Pichler's vineyard holdings are primarily in the western end of the Wachau, where the cool mountain breezes underscore the minerality and structure in the wines. Working from old vines on primary rock soils, it is the aim of the Pichler estate to reflect these vineyards very clearly in the glass.

WINEMAKING PHILOSOPHY

Intense work in the vineyards is the foundation of Pichler's philosophy: he even insists on replacing the term of winemaker with wine-caretaker. He firmly believes that "authentic wine is not created in the cellar, but born in the vineyard, gently educated in the cellar, and then raised in the bottle." Such care is practical for him, as it protects his livelihood and estate – his wines can never be made somewhere else and given another name. Producing quality wine from his vineyards, with all of their unique characteristics, is the standard by which he works and the essence of a Pichler wine.

Owned by: Rudi Pichler

Winemaker: Rudi Pichler

Founded in: 1904

Region: Niederösterreich-Wachau

Country: Austria

Wines: Rudi Pichler, Grüner Veltliner Federspiel

Rudi Pichler, Grüner Veltliner Smaragd Achleiten

Rudi Pichler, Grüner Veltliner Smaragd Hochrain

Rudi Pichler, Grüner Veltliner Smaragd Kollmutz

Rudi Pichler, Grüner Veltliner Federspiel Terrassen

Rudi Pichler, Riesling Federspiel

Rudi Pichler, Riesling Smaragd Achleiten

Rudi Pichler, Riesling Smaragd Hochrain

Rudi Pichler, Riesling Smaragd Kirchweg

Rudi Pichler, Riesling Smaragd Terrassen

Rudi Pichler, Weissburgunder Smaragd Kollmutz

Stadt Krems

WINERY OVERVIEW

Established in 1452, the original purpose of this winery was to provide revenue for the hospital in Krems. The estate-bottled wines of the city's own winery have always been a source of pride for its residents, but over the years the winemaking itself became perfunctory and lacked distinction — until the arrival of the current team in charge of the winery.

Since 2003 many Stadt Krems vineyards have been replanted and revitalized, and the cellar has undergone a renovation and expansion. Fritz Miesbauer and his young, ambitious team now craft their wines in the stainless steel tanks of a pristine but technically simple cellar. With a compact range of six offerings sourced from a variety of soils, handled by careful and adept managers, the wines display both the minerality and the juiciness of the Kremstal.

LOCATION OF VINEYARD

All 75 acres (30 hectares) of vineyards held by Weingut Stadt Krems are within the city limits. The Krems Valley is only a small winegrowing area, defined by two different soil profiles. The rolling highlands and the eastward falling slopes of the Bohemian Massif are some of the oldest formations in the world. In the Krems area, it is made up of various types of gneiss, whose weather-beaten forms make up the original Urgestein (primary rock) of the terraced vineyards to the west of the city. This is excellent soil for growing Riesling. But the loess soil is of particular importance for viticulture in Krems. Formed in the most recent Ice Age some 300,000 years ago, it is mainly found on the southern and southeastern slopes of the Krems vineyards. It provides optimal conditions for growing the famed Grüner Veltliner of Krems with a lot of spice and fine structure.

WINEMAKING PHILOSOPHY

Fritz Miesbauer and his colleagues aim to produce wines with a clean, fresh profile that are enjoyable to drink and that are typical of the region. They start with great vineyard sites, planted with the correct varieties for their soil profiles. The grapes are selected without influence of botrytis, fully ripe but clean. Fermentations take place in stainless steel tanks. The classic wines are released in the late winter, and the reserve quality wines are released in May as regulations for the appellation dictate.

Owned by: City of Krems

Winemaker: Fritz Miesbauer

Founded in: 1452

Region: Kremstal-Niederösterreich

Country: Austria

Wines: Stadt Krems, Grüner Veltliner Kremstal

Stadt Krems, Grüner Veltliner Wachtberg Reserve

Stadt Krems, Grüner Veltliner Wienzierlberg

Stadt Krems, Riesling Grillenparz Reserve

Stadt Krems, Riesling Schieferterrassen Kremstal Reserve

Stadt Krems, Riesling Steinterrassen

WINERY OVERVIEW

Steinig is the brainchild of Fritz Miesbauer, whose aim is to deliver typical Austrian character in fresh, clean, easy-drinking wines for the international market. During the course of his illustrious career, Miesbauer has overseen a multitude of wine growers at the Wachau's famed Domäne Wachau cooperative. More recently, he revived the quality reputation of the historic City Winery of Krems, Weingut Stadt Krems. A master at finding good reliable source fruit; Miesbauer vinifies the grapes into the modern Steinig label offerings. The wines are finished and bottled at Weingut Stadt Krems, but the project is independent.

LOCATION OF VINEYARD

Grapes used for Steinig wine are supplied by a group of young vintners whose vineyards line the Danube River. It is important that the grapes are completely healthy and, above all, not overripe, so that they can fully express the coolness and freshness of the Austrian climate. Miesbauer handles the grapes in a traditionally gentle way, so the wine will reflect as much authenticity and origin possible.

WINEMAKING PHILOSOPHY

Miesbauer seeks to create a true reflection of everyday Austrian wine culture in his wines, producing clean, easy drinking wines whose refreshing acidity is meant to quench the thirst. Depicted on the label is a stone wall, signifying the agrarian nature of the wine's roots.

Owned by: Stadt Krems GmbH
Winemaker: Fritz Miesbauer
Founded in: 2009
Region: Niederösterreich
Country: Austria
Wines: Steinig, Grüner Veltliner

Szigeti



WINERY OVERVIEW

Modern day Szigeti (pronounced ZIG-it-ee) was born in 1990, when brothers Norbert and Peter Szigeti returned to their hometown of Gols, Austria to take over the family business. Past generations had produced small quantities of wine in their village in a traditional mixed agriculture system.

Norbert trained in enology and worked in a large sparkling wine firm in Vienna, while Peter completed hotel management school and worked both in Austria and abroad. The brothers combined their skills and increased knowledge of the market beyond their village to open the Sektkellerei ("sparkling cellar.") Through traditional bottle fermentation, Szigeti seeks to produce "unmistakable fizz" with unique character.

LOCATION OF VINEYARD

Szigeti produces wine from a number of small farms on both sides of Lake Neusiedl in Burgenland. They work closely with the growers to ensure reliable and quality grapes that have been grown without chemical interventions.

WINEMAKING PHILOSOPHY

Szigeti's approach to the production of high-quality, affordable sparkling wine is simple. First, they insist on using only the finest grapes from carefully tended vineyards. Next, they generate a firm bubble using the *méthode traditionnelle*. The wines acquire a distinctive *mousseux* due to the use of yeasts indigenous to the classical Champagne region in France. The dosages are typically prepared with local sweet wines.

For Szigeti, the bottle fermentation process must not hide the integrity of the fruit: the dominant perfumes and flavors of the wines should be of the variety and should not be masked at all by the yeasty notes of secondary fermentation in bottle. To showcase this philosophy, Szigeti crafts sparkling wines from a dozen different varietals, and the hallmark of each is varietal expression. There is no better example of the strength of this philosophy than the Grüner Veltliner Brut.

Owned by: Peter and Norbert Szigeti

Winemaker: Norbert Szigeti

Founded in: 1990

Region: Burgenland

Country: Austria

Wine: Szigeti, Cuvée Prestige Brut

Szigeti, Grüner Veltliner Brut

Szigeti, Grüner Veltliner Brut 2011 Special Release

Szigeti, Gustav Klimt Blanc de Blancs Brut

Szigeti, Pinot Noir Rosé Brut

Szigeti, Riesling Brut Spitzer Graben



Wieninger

WINERY OVERVIEW

Though Vienna is known for patisseries, opera, music, and glistening pedestrian shopping plazas, the city also maintains a viticultural focus. The Wieninger winery was founded as part of the traditional Viennese heurigen (wine bar) system established in the 18th century. Born in 1966 to this wine-growing family, Fritz Wieninger represents the 4th generation in the current house. Before him, his mother was the family winemaker – she was one of the first female graduates of the enology program at Klosterneuberg (Europe’s oldest winemaking school).

Emerging from his own training in the wake of the Austrian Wine Scandal of 1985, Wieninger spent a year working vineyards in California. It was during this time that he was convinced that the future for Austria lay in making wines of great quality and distinction, and it was also his inspiration for making top quality wines at his own home from classic Burgundian varieties. Once returned from his travels, Wieninger took firm control of the family winery, and since then, the arc of success has been swift: his first exports in 1989, Falstaff’s “Winzer der Jahr” (Winemaker of the Year) in 1990, and the first exports to the USA in 1995.

LOCATION OF VINEYARD

The soils of the region’s vineyards are diverse, ranging from loess and sandy soils to limestone, slate and chalk. The climate is regulated quite closely by the Danube River and influenced by the winds of the Pannonian plains to the east. Average annual rainfall is about 26 inches, with dangerous hail a constant threat to the city’s vintners.

Fritz has worked diligently to acquire and develop classical vineyard sites for Grüner and Riesling, while also carefully cultivating red wine vineyards planted with both native and international varieties. More recently he has led the revival of the Wiener Gemischter Satz tradition – mixed vineyards were the traditional way to plant when the main concern for the producer was to prevent crop damage or loss due to weather patterns or disease – and he has excelled in the production of these multi-variety field blends.

WINEMAKING PHILOSOPHY

Geh-mish-ter Sah-ts: the “mixed set.” Today’s young inspired winemakers, led by Wieninger, have discovered in these old mixed plantings a taste and a wine that is, as Fritz puts it, “all of Vienna in one glass.” Now recognized by Slow Food International as a Presidio product, the Wiener Gemischter Satz represents both the past and the future of winemaking in Vienna: unique in its aspect and flavor, unique to the place from which it comes.

The Wieninger winery focuses on two different wines: a light style for everyday drinking and a complex version from old vines on the famous Nussberg hill overlooking the city’s skyline. The winery is also responsible for pioneering top-quality examples of French varieties in the region, such as Chardonnay and Pinot Noir.

Owned by: Fritz Wieninger

Winemaker: Fritz Wieninger

Founded in: 1905

Region: Vienna

Country: Austria

Wines: Wieninger, Gemischter Satz Bisamberg
Wieninger, Grüner Veltliner Herrenholz
Wieninger, Grüner Veltliner Wien
Wieninger, Gemischter Satz Nussberg
Wieninger, Pinot Noir Grand Select
Wieninger, Pinot Noir Select
Wieninger, Wiener Riesling Wien Vienna Hills
Wieninger, Rosengartl Alte Reben
Wieninger, Wiener Gemischter Satz Rosengartl
Wieninger, Wiener Gemischter Satz
Wieninger, Wiener Trilogie



Chile



SANTA LUZ

Santa Luz

WINERY OVERVIEW

Founded in 1976 in the Colchagua Valley, Santa Luz remains a family-owned and managed operation: two generations are actively involved in keeping the brand synonymous with quality and traditional family values. Santa Luz was inspired by the sunlight that shines over the vineyards, an important factor in the perfect maturation of the grapes, as well as to honor the founder's youngest daughter Luz, the last of seven siblings.

Santa Luz grapes are sourced from the best wine regions in Chile, and the wines are crafted at a state-of-the-art facility in the Colchagua Valley. Each bottle of Santa Luz is a reflection of the care, passion, and pride that the winemaking team has taken to delivering the best of Chile in each bottle.

LOCATION OF VINEYARD

The Santa Luz wine estate is located in internationally recognized Colchagua Valley, in the heart of Chile's Central Valley. It sits nestled in a secluded, horseshoe-shaped valley, separated from the majestic snow-capped Andes by the smaller San Fernando ridge.

Total vineyard holdings include 4,570 acres (1,850 hectares) of prime vineyard land over five vineyard estates, which benefit from ideal microclimates for growing wine grapes. These include holdings in: the Colchagua Valley (inland, mountain, and coastal estates), the Leyda Valley (super premium cool coastal), and the Maule Valley (historical viticultural region of Chile).

WINEMAKING PHILOSOPHY

To assure the quality and varietal expression of the wines, Santa Luz balances time-tested traditions with state-of-the-art technology from around the world. They produce a wide variety of premium wines.

The Santa Luz portfolio includes Classic Alba, Reserva, Gran Reserva, and at the top of the range Gran Corte, a blend of the best lots from each vintage.

Owned by: Luis Felipe Edwards Wine Group

Winemaker: Nicolas Bizzarri

Founded in: 1976

Region: Colchagua Valley

Country: Chile

Wine: Santa Luz, Cabernet Sauvignon Alba

Santa Luz, Carmenère Alba

Santa Luz, Chardonnay Alba

Santa Luz, Merlot Alba

Santa Luz, Sauvignon Blanc Alba

Santa Luz, Cabernet Sauvignon Reserva

Santa Luz, Carmenère Reserva

Santa Luz, Chardonnay Reserva

Santa Luz, Pinot Noir Reserva

Santa Luz, Cabernet Sauvignon Gran Reserva

Santa Luz, Gran Corte Red



France

BEAU-RIVAGE

Beau-Rivage

WINERY OVERVIEW

For more than 60 years, Beau-Rivage has been one of the hallmark Bordeaux brands and a reference point for quality from Borie-Manoux, a family-owned producer and negotiant founded in 1870. Beau-Rivage means “beautiful shore” and is a tribute to the picturesque landscape along the Gironde and the rivers that feed it, the Dordogne and the Garonne. Throughout geologic history, the influence of those rivers created the gravelly soils Bordeaux is famous for – soils that produce some of the world’s finest wine.

LOCATION OF VINEYARD

The vines producing Beau-Rivage come from top AC Bordeaux vineyards situated on slopes between the Garonne and Dordogne Rivers. The mix of clay, gravel, and sandy soils helps create the unique Bordeaux terroir, identifiable in Beau-Rivage. The Borie-Manoux enologists make strict selections from these vineyard sites to produce a very consistent and value driven Bordeaux wine.

WINEMAKING PHILOSOPHY

Beau-Rivage wines are 100% tank fermented without the use of oak. The wines are made in a very fruit forward, easygoing style that is meant to drink now.

Owned by: Borie-Manoux/Philippe Castéja

Winemaker: Arnaud Durand

Founded in: 1950’s

Region: Bordeaux

Country: France

Wine: Beau-Rivage, Bordeaux Blanc
Beau-Rivage, Bordeaux Rouge



Château Batailley

WINERY OVERVIEW

Château Batailley, a 5th Growth Pauillac of the famed 1855 Classification, is Borie-Manoux's flagship property. The name is derived from the battle (bataille) that took place during the Hundred Years' War around 1453, designating where the chateau and vineyard are today. In this battle, the French reconquered the neighboring Château Latour from the English, a crucial point for ending the 300-year-long reign of the English in Aquitaine. The first record of vines planted on these historical grounds dates back to the 16th century. Château Batailley's 12-acre (5-hectare) gardens were originally designed by Barillet-Deschamps, Napoleon III's landscape architect, in 1850.

LOCATION OF VINEYARD

The vineyards spread out over 140 acres (57 hectares) with an average vine age of 40 years old. The soil is silica and gravel, but the heart of the vineyard is on a deep gravel bed over a subsoil of clay and sandstone. There are also some parcels located in between Château Latour and Pichon-Lalande.

WINEMAKING PHILOSOPHY

After a brief cold soak and the use of selected yeasts, the musts are fermented in stainless steel vats with a very traditional vinification. The charming chai dates from 1840 and is lit by an impressive iron candelabra. It is here where the wine is aged for roughly 16 to 18 months in 50% new oak. Batailley is a classic and very typical Pauillac, with cassis and currant flavors and a very firm structure.

Owned by: Borie Manoux/Philippe Castéja

Winemaker: Arnaud Durand

Founded in: Late 18th Century

Region: Pauillac, Bordeaux

Country: France

Wine: Château Batailley, Pauillac

Château Beau-Site

WINERY OVERVIEW

Château Beau-Site – whose meaning is ‘beautiful site’ – was very highly regarded in the mid-19th century, but the owner never submitted samples to the brokers in charge of the classification of 1855, so the estate was overlooked. Owned by Borie-Manoux since 1955, considerable efforts and investments have been made in this Cru Bourgeois property. Beau-Site’s 18th century underground cellar is one of the oldest in the Médoc and presents the perfect maturing conditions for a wine that is vinified with the same care and technique as a Grand Cru Classé.

LOCATION OF VINEYARD

Château Beau-Site, located on stony soils close to Château Calon Ségur, lies on one of Médoc’s highest points and has a fantastic view over the Gironde River. Château Beau-Site is located outside the village of St. Corbian, which is at the northern extremity of the St. Estèphe appellation. There are nearly 86 acres (35 hectares) of vines with an average age of 35 years, and the plantings are comprised of 60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc, and 3% Petit Verdot. The soil type is a mixture of gravel, clay and sand, and the climate is affected by the nearby Gironde, providing a more temperate growing season.

WINEMAKING PHILOSOPHY

After manual harvesting, the wine is vinified traditionally and then matured in oak casks (50% new) for 12-15 months.

Owned by: Borie Manoux/Philippe Castéja

Winemaker: Arnaud Durand

Founded in: 19th Century

Region: Saint Estèphe, Bordeaux

Country: France

Wine: Château Beau-Site, Saint Estèphe

CHATEAU DE BRONDEAU

Château de Brondeau

WINERY OVERVIEW

For more than a century, Château de Brondeau belonged to the Audy family, and Marie-Claude Audy, wife of Bordeaux wine merchant Dominique Méneret, inherited the estate in 2001. In 2011, the property was sold to Mr. Francis Vuile, a former AOC Cognac producer. Sitting on the banks of the Dordogne River, the estate is nestled in a jewel box of groves that seem to watch over the 32 acres (13 hectares) of vines.

LOCATION OF VINEYARD

The vineyard is in close proximity to the production facilities and the home. The site is densely planted – 2,400 vines/acre, or 6,000 vines/ha – on alluvial soils, with 80% Merlot and 20% Cabernet Franc. The vineyard is trained traditionally with selective grassing over to retain the richness of the terroir.

WINEMAKING PHILOSOPHY

The grapes are sorted before transfer into cement vats adapted to the size of individual vineyard parcels, all equipped with an effective temperature control system. During fermentation, the cellar master performs several small daily pump-overs, and macerations do not exceed 20 days. When the wine is run off, multiple tastings enable the isolation of several separate lots. The wine is aged for approximately 15 months in vat using French oak staves. This preserves the freshness of its fruit and does not allow wood notes to overpower the wine. Blending takes place several months before bottling, which generally happens more or less in early spring, depending on the vintage, after fining and a light filtering.

Owned by: Francis Vuile

Winemaker: Stéphane Dubesse

Founded in: 19th Century

Region: Bordeaux Supérieur

Country: France

Wine: Château de Brondeau, Bordeaux Supérieur



CHATEAU DE FONTENILLE
GRAND VIN DE BORDEAUX

Château de Fontenille

WINERY OVERVIEW

Located in the Entre-Deux-Mers region of Bordeaux, the Château de Fontenille has a long history dating back to the 13th century. A pilgrimage route protected by UNESCO runs through the vineyards to the neighboring Abbey de la Sauve Majeure, whose monks tended the vines for hundreds of years. Current owner Stéphane Defraîne bought the estate in 1989, and through his technical experience, passion, and dedication, he has been producing wines of superb value for the category.

LOCATION OF VINEYARD

Château de Fontenille is comprised of 121 acres (49 hectares) of vineyards; 42 acres (17 hectares) are planted with white varieties and 79 acres (32 hectares) with red. The average age of the vines is 17 years for the whites (Sauvignon Blanc, Sémillon, Muscadelle and Sauvignon Gris) and 20 years for the reds (Merlot, Cabernet Franc, and Cabernet Sauvignon). The soils are a mixture of clay, silica, and gravel.

WINEMAKING PHILOSOPHY

After harvest, the white varieties are macerated on the skins for 10 to 24 hours. The wine is fermented in tank at approximately 60 to 64°F (16 to 18°C) and aged on the fine lees to give extra body and complexity to the blend. The reds undergo a 72-hour skin maceration at 77°F (25°C). The wine then spends 18 months in a combination of 50% vat and 50% oak (1/3 of the oak barrels are renewed each year).

Owned by: Stéphane Defraîne

Winemaker: Stéphane Defraîne

Founded in: 1524

Region: Entre-Deux-Mers, Bordeaux

Country: France

Wine: Château de Fontenille, Entre Deux Mers
Château de Fontenille, Bordeaux Rouge



Château de Parenchère

Château de Parenchère

WINERY OVERVIEW

The Château de Parenchère, whose foundations were laid in 1570 by Pierre de Parenchières (governor of Sainte-Foy-la-Grande), is situated at the easternmost edge of the Bordeaux appellation, next to Bergerac. Renovated by Raphaël Gazaniol in 1958, the estate consists of 378 unbroken acres (153 hectares), 156 (or 63 hectares) of which are under vine. In January of 2005, Mr. Per Landin took over as majority shareholder in the estate. Today, Raphaël's son Jean and granddaughter Julia strive to meet the challenge of producing fine Bordeaux wines, demonstrating that great wines can come from lesser-known terroirs.

LOCATION OF VINEYARD

The vineyards lie on the border of the Dordogne and Lot-et-Garonne departments and are classified to produce Bordeaux Supérieur, Bordeaux Clairat, and Bordeaux Blanc Sec. 146 acres (59 hectares) are planted with red varieties (50% Merlot, 40% Cabernet Sauvignon, 9% Cabernet Franc and 1% Malbec), while 10 acres (4 hectares) are planted with whites (70% Sauvignon Blanc, 20% Sémillon, 10% Muscadelle). The average vine age is 25 years old, but certain parcels now exceed 40 years of age. Planting density is between 1,336 and 2,300 vines/acre (3,300 and 5,700 vines/hectare), and the vineyard management is deeply rooted in the principles of sustainable agriculture.

WINEMAKING PHILOSOPHY

To respect the variety of soils and exposures at Parenchère, the 32 different plots that make up the vineyard are kept in separate vats, resulting in 32 distinct wines. Each one is then subjected to selection before final blending, with the ultimate goal of highlighting the fruit and enhancing the elegance of the wines.

Owned by: Per Landin

Winemaker: Richard Curty

Founded in: 1570

Region: Bordeaux Supérieur

Country: France

Wine: Château de Parenchère, Bordeaux Supérieur

Château de Parenchère, Bordeaux Supérieur "Cuvée Raphaël"

Château de Parenchère, Bordeaux Blanc

Château de Valmer

WINERY OVERVIEW

The historic Château de Valmer, owned in the early 1500's by France's King Charles VII, holds 70 acres (28 hectares) between the appellations of Vouvray and Touraine. The 4th and 5th generations of the Saint Venant family tend to every facet of the estate's vineyards, gardens, and winemaking, with utmost respect for the appellation and nature. The estate's vineyards are worked with minimum intervention and produce a range of AC Vouvray bottlings.

LOCATION OF VINEYARD

The wines of Vouvray are produced from a single grape variety. In this area Chenin Blanc, also known as "Pineau de Loire," is grown on calcareous tuffeau soils. The AC Vouvray vineyards of Château de Valmer are comprised of 57 acres (23 hectares) of vines planted on south to southwest exposed hillside slopes in the communes of Chançay and Reugny. Present day owner Aymar de Saint Venant restored the vineyard in the 1970's, including considerable investments in restoration of the original buildings and the replanting of the historical plot known as "Le Clos."

WINEMAKING PHILOSOPHY

Produced in a "sec-tendre" style, with just a hint of sweetness, the wine is fermented in glass-lined tanks at 66°F (19°C) and then rests on the fine lees. No oak is used during production, so the expression is of pure Chenin Blanc with a well-defined mineral component.

Owned by: Aymar de Saint Venant

Winemaker: Jean de Saint Venant

Founded in: 1888

Region: Vouvray, Loire Valley

Country: France

Wine: Château de Valmer, Vouvray



CHATEAU
FOURCAS - BORIE

Château Fourcas-Borie

WINERY OVERVIEW

Château Fourcas-Borie was created when Bruno Borie (owner of Château Ducru-Beaucaillou) purchased Fourcas-Dumont in late 2008. The property originated from the union of the estates of Clos du Fourcas and Moulin du Bourg, which are among the oldest vineyards of the village located on the north end of Lustrac-Médoc. Château Fourcas-Borie aims to produce an elegant top-quality wine, and great efforts are made regarding both the cultivation of the vineyard and the elaboration of the wine to achieve this.

LOCATION OF VINEYARD

The 74 acres (30 hectares) of vineyards are planted with 50% Cabernet Sauvignon, 40% Merlot, and 10% Petit Verdot on a terroir of clay and limestone. The hilltops of Moulin du Bourg and Fourcas stretch out over 37 acres (15 hectares) on the north edge of the château and have shallow gravelly soils on clay subsoil. The other half of the vineyard lays on a clay-limestone soil. On average, the vines are 30 years of age and due to the differing plots (27 in total) and soil structures, plant density varies between 2,670 and 4,000 vines per acre (6,600 and 9,900 vines/ha).

WINEMAKING PHILOSOPHY

After sorting and destemming, the grapes are put in stainless steel vats with daily pump-overs. The vats range in size from 1 to 7.8 tons (30 to 220 hectoliters) to allow for a parcel-by-parcel vinification. The wine is aged for 12 months in 30%- 50% new French oak with various degrees of toast. The skills of five coopers were used to give the final wine its aromatic complexity.

Owned by: Bruno Borie
Winemaker: Eric Boissenot Founded in: 2009
Region: Lustrac-Médoc, Bordeaux
Country: France
Wine: Château Fourcas-Borie, Lustrac-Médoc



CHATEAU
LAPLAGNOTTE-BELLEVUE
SAINT-ÉMILION GRAND CRU

Château Laplagnotte-Bellevue

WINERY OVERVIEW

Château Laplagnotte-Bellevue is located 1.86 miles (3 kilometers) to the northeast of the town of Saint-Émilion in the village of St. Christophe des Bardes. The history of this small estate dates back to the mid-19th century, but it was most recently purchased in 1990 by Madame Claude de Labarre while she was still manager and co-owner of Château Cheval Blanc. Since 1996 the estate has been meticulously managed by her son Arnaud and has been certified organic starting with the 2012 vintage.

LOCATION OF VINEYARD

This 13-acre (5.4-hectare) vineyard is classified as Saint-Émilion Grand Cru and is planted on a plateau of sand and clay over a chalky-clay subsoil, with traces of iron. The vines are an average age of 30 years and the planting density is 2,430 vines per acre (6,000 vines/ha). Average yields produce approximately 30,000 bottles.

WINEMAKING PHILOSOPHY

After harvesting, the fruit is manually sorted with a very strict selection in the cellar. Alcoholic and malolactic fermentation take place in thermo-regulated concrete vats, and the wine is aged for 15 months in a mix of 30% new oak and the remainder in 1 to 2-year-old barrels. The wine is never heavy-handed, or over extracted, and is a tremendous value for the appellation.

Owned by: Arnaud de Labarre

Winemaker: Arnaud de Labarre

Founded in: 1868

Region: Saint-Émilion Grand Cru, Bordeaux

Country: France

Wine: Château Laplagnotte Bellevue, Saint-Émilion Grand Cru

Château Patache d'Aux

WINERY OVERVIEW

Patache d'Aux is the main property of Domaines Lapalu, a holding company started by Claude Lapalu and now managed by his son Jean-Michel. The estate takes its name from the Chevaliers d'Aux (descendants of The Counts of Armagnac), who were the owners dating back to 1632. Seized by the State during the French Revolution, the property became a stopping point for stagecoaches called pataches, thus the name and illustration on the label. Today, this classic Cru Bourgeois property produces wines of exemplary quality, capable of aging a decade or more while still retaining aromatic freshness and structure.

LOCATION OF VINEYARD

The vineyard covers 106 acres (43 hectares) in the village of Bégadan, with an average vine age of 35 years and a planting density of 3,440 vines per acre (8,500 vines/ha). The plantings consist of four grape varieties: 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, and 10% Petit Verdot. The soil structure is composed of gravel mixed in with clay and limestone.

WINEMAKING PHILOSOPHY

After harvest, fermentation takes place in temperature-controlled cement, wood, and stainless steel vats for 3 to 4 weeks. The wine is aged in French oak for 12 months, with 25% in new oak. Avoiding super-concentration and over-ripeness, the resulting wine is approachable early.

Owned by: Jean-Michel Lapalu
Winemaker: Olivier Sempé
Founded in: 1632
Region: Médoc, Bordeaux
Country: France
Wine: Château Patache d'Aux, Médoc

Château Peymartin



Château Peymartin

WINERY OVERVIEW

Château Gloria was founded and assembled by Henri Martin who established the reputation of the property within the space of a generation. With the first acquisition of 15 acres (6 hectares) of vines in 1942, and purchase of the chai of Château Saint-Pierre, Martin added to the estate over the years with land bought from surrounding classified estates, including Château Saint-Pierre, Beychevelle, Léoville-Poyferré, Gruaud-Larose, Léoville-Barton, Ducru-Beaucaillou, and Lagrange. The estate now encompasses nearly 124 acres (50 hectares.) Peymartin is Château Gloria's second wine, produced using the youngest vines on the estate.

LOCATION OF VINEYARD

The patchwork of vineyards that comprise Gloria are spread out over three distinct zones: the center of the commune Saint-Julien-Beychevelle, an area to the west, and an area to the north bordering the appellation of Pauillac. The average vine age is 40 years, and the soil is made up of Gunzian gravel covering a layer of clay and sand. The plantings are 65% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc, and 5% Petit Verdot.

WINEMAKING PHILOSOPHY

After a manual harvest, the grapes are vinified in thermo-regulated stainless steel vats with malolactic occurring in barrel. The wine spends approximately 12 months in cask, a third of which are replaced every year. The ensuing style of wine is typically a lighter and more elegant St. Julien, known for its early drinkability and charming character.

Owned by: Jean-Louis and Françoise Triaud

Winemaker: Remi di Constanzo

Founded in: 1942

Region: St. Julien, Bordeaux

Country: France

Wine: Château Peymartin, Saint Julien



Clos Beauregard

WINERY OVERVIEW

Clos Beauregard is a 15-acre (6-hectare) plot that runs across the lower stretches of Château Beauregard, to which it was attached up until 1935 when the parcel was sold to Antoine Moueix. The property had been managed by Antoine's grandson Jean-Michel until it was recently purchased by Crus et Domaines de France, backed by the enological expertise of Michel Rolland.

LOCATION OF VINEYARD

Bordered on the north by the Barbanne Creek, to the east by the village of Saint-Émilion and to the south and west by the town of Libourne, Pomerol is the smallest of all Bordeaux appellations, yet it commands global recognition. Clos Beauregard is situated in the commune of Toulifant, about two-thirds of a mile (1km) south of Château Beauregard. The vineyard is planted with 93% Merlot, 4% Cabernet Sauvignon and 3% Cabernet Franc with an average vine age of 40 years. The terroir is a mix of sand and clay soil.

WINEMAKING PHILOSOPHY

The Merlot of the Pomerol region is famed for producing some of the most plush and velvety-textured wines in the world, and this wine provides a true expression of the Pomerol terroir at an unrivaled value. 100% hand-harvested and fermented in stainless steel tanks, the wine is then transferred to a mix of new and 1 year old barrels for 12 months before bottling.

Owned by: Groupe GCF
Winemaker: Vincent Cachau
Founded in: 1935
Region: Pomerol, Bordeaux
Country: France
Wine: Clos Beauregard, Pomerol

Domaine de Courteillac

WINERY OVERVIEW

Domaine de Courteillac is situated southeast of Saint-Émilion, close to the Dordogne River, and enjoys one of the highest elevations in the Entre-Deux-Mers region. Classified as a Bordeaux Supérieur, Domaine de Courteillac was purchased in 1998 by the well-known Bordeaux wine merchant Dominique Méneret, a partner in the négociant company Ballande & Méneret. Dominique takes great pleasure from making the wines at Courteillac with the help of renowned consultant Stéphane Derenoncourt. Today, Domaine de Courteillac stands high above the standard of other Bordeaux Supérieur wines and can be compared in quality to wine from more noble appellations in the region.

LOCATION OF VINEYARD

Courteillac is located in the commune of Ruch, just south of the village of Castillon-la-Bataille. The soil is a natural extension of the Saint-Émilion plateau: limestone and clay over limestone subsoil. Of the 124 acres (50 hectares) that make up the estate, approximately 70 acres (28 hectares) are planted with 70% Merlot, 20% Cabernet Sauvignon, and 10% Cabernet Franc. The vines are an average age of 25 years old and are planted at a density of 2,025 vines per acre (5,000 vines/ha). Throughout the year from pruning to harvest, the Courteillac team tends to the vines with great care, leaving nothing to chance.

WINEMAKING PHILOSOPHY

After harvesting, under the guidance of winemaker Stéphane Dubesse, the grapes are transferred into vats of different sizes to allow for various parcels and individual varieties to be vinified separately. Maceration does not extend beyond three weeks in order to avoid over-extraction. Depending on the vintage and the progress of the fermentation, there are four to five pump-overs per day. The wines are aged for approximately 14 to 16 months in 25% new, 50% one-year-old oak barrels, and the balance in concrete vats.

Owned by: Dominique Méneret

Winemaker: Stéphane Dubesse

Founded in: Late 19th to early 20th century

Region: Bordeaux Supérieur

Country: France

Wine: Domaine de Courteillac, Bordeaux Supérieur



Domaine Hubert Brochard

WINERY OVERVIEW

Domaine Hubert Brochard, based in the village of Chavignol, has been run by the same winemaking family for 5 generations. In the early 1900s, Aimée Brochard took over the domaine from her father, raising a few goats to produce cheese and cultivating the vines with the help of her husband Hubert. Today it is managed by their three grandsons: Daniel, Jean-François, and Benoît, each with his own separate roles within the winery and vineyards. Since 1977, the three brothers have added new vineyards to the family holdings, and they now cultivate just over 150 acres (60 hectares) of vines in the Sancerre, Pouilly-Fumé, and Vin de Pays du Val de Loire appellations. Recently, another generation has entered the scene: Caroline and Anne-Sophie, Daniel's daughters, have brought their youth and dynamism into the family business.

LOCATION OF VINEYARD

The estate is composed of 46 hectares of Sauvignon Blanc and 16 hectares of Pinot Noir, and the vines have an average age of 30 to 50 years. The vineyards are spread in several parcels over the communes of Chavignol, Sancerre, Sainte Gemme, Ménétréol, Saint-Satur, and Thauvenay. They are mainly planted on soils of limestone, flint and clay.

WINEMAKING PHILOSOPHY

Work in the vineyards proceeds according to the needs of the soils, with the use of any treatments kept to an absolute minimum out of respect for nature and the environment. Vinification and aging depend on the style of the various cuvées produced, but the Brochard family aims to create wines that express both their origin and grape variety while maintaining a consistent quality.

Owned by: The Brochard family

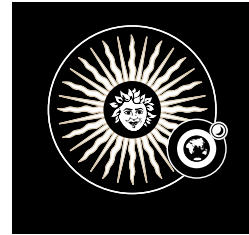
Winemaker: Benoît Brochard

Founded in: early 1900's

Region: Sancerre and Pouilly Fumé, Loire

Country: France

Wine: Domaine Hubert Brochard, Sancerre "Aujourd'hui Comme Autrefois"
Domaine Hubert Brochard, Sancerre "Tradition"



Domaine Michel Magnien

WINERY OVERVIEW

Domaine Michel Magnien & Fils, based in the village of Morey-Saint-Denis, belongs to a very old Burgundian family. Born in 1946, Michel Magnien represents the 4th generation of wine producers in the family. From a young age, he worked the 10 acres (4 hectares) of vineyards belonging to his father Bernard. From 1967 to 1991, Michel and his wife Dominique acquired numerous plots of vines in the Côte de Nuits and in 1988, he took over his father's vineyards a tenant farmer, and continued to deliver the Bernard Magnien annual harvest to the local Cooperative until 1993. At that time Frédéric Magnien had joined the family business and persuaded his father that they should bottle the entire harvest themselves.

LOCATION OF VINEYARD

The estate is comprised of 47 acres (19 hectares) of Grands Crus, Premier Crus, Villages and regional appellation vineyards spread across the Côte de Nuits, Chambolle-Musigny, and Vosne-Romanée. Frédéric has taken over winemaking responsibilities while Michel, who still works in the fields, aggressively prunes to maintain low yields. Only estate fruit is used and the grapes are certified organic. Starting with the 2013 vintage, the estate is certified biodynamic.

WINEMAKING PHILOSOPHY

At harvest, the handpicked fruit is destemmed before natural fermentation and maturation in François Frères oak barrels. Minimal new oak is used, and the wines are bottled without fining or filtration. The wines are distinguished by their authenticity and consistency and are generally approachable in their youth, with the capacity to evolve beautifully.

Owned by: Michel Magnien

Winemaker: Frédéric Magnien

Founded in: 1998

Region: Côte de Nuits, Burgundy

Country: France

Wine: Domaine Michel Magnien, Bourgogne Pinot Noir

Domaine Michel Magnien, Chambolle Musigny, "Les Fremières"

Domaine Michel Magnien, Chambolle Musigny, 1er Cru "Les Sentiers"

Domaine Michel Magnien, Charmes-Chambertin, Grand Cru

Domaine Michel Magnien, Clos de La Roche, Grand Cru

Domaine Michel Magnien, Clos Saint Denis, Grand Cru

Domaine Michel Magnien, Fixin

Domaine Michel Magnien, Gevrey Chambertin, 1er Cru "Les Cazetiers"

Domaine Michel Magnien, Gevrey Chambertin, "Les Seuvrées"

Domaine Michel Magnien, Morey Saint Denis

Domaine Michel Magnien, Morey St. Denis, 1er Cru "Les Chaffots"

Domaine Michel Magnien, Morey St. Denis, "Très Girard"

Domaine Michel Magnien, Vosne-Romanée



FRANÇOIS MONTAND
- MÉTHODE TRADITIONNELLE -

François Montand

WINERY OVERVIEW

François Montand, a descendent of a long line of winemakers from Champagne, moved to the Jura region in the 1940s and began making sparkling wines according to the traditional Champagne method. He soon became regarded as a Jura specialist and was instrumental in the creation of the Crémant du Jura AOC. Today, François Montand wines are still produced in the Jura region with strict adherence to méthode traditionnelle and employ a rigorous selection of the best grapes to offer fresh and fruity, quality sparkling wine.

LOCATION OF VINEYARD

François Montand's grapes come from diverse terroirs throughout France, ensuring the best possible fruit for consistently excellent sparkling wines at a great value. Select vineyards are located in the Gascony region in Southwest France where the climate is influenced by the Atlantic, and the soils are alluvial with clay and sand. Additional vineyard sites are located on the west facing slopes of the Jura Mountains. Here, the climate is continental with many similarities to Burgundy, and the soils are mostly clay and limestone with some marl deposits.

WINEMAKING PHILOSOPHY

The grapes are harvested at optimal ripeness to ensure the best balance between sugar and acidity. After careful sorting, the grapes are pressed gently to keep all the aromatic potential of the fruit. The first fermentation occurs at low temperatures with selected yeasts. After blending and bottling, the liqueur de tirage is added and the secondary fermentation begins. The wine is then aged horizontally for at least nine months before being disgorged and prepared for shipment.

Owned by: Groupe GCF
Winemaker: Arnaud Van Der Voorde
Founded in: 1940's
Region: Jura
Country: France
Wine: François Montand, Brut
François Montand, Brut Rosé
François Montand, Demi-Sec "Ice"
François Montand, Extra Dry

La Fleur d'Or

WINERY OVERVIEW

Originally conceived in 1995 by Sauternes expert Bill Blatch with the négociant firm Vintex, La Fleur d'Or combines top-notch parcels of wine from small lesser-known properties as well as some from classified châteaux.

LOCATION OF VINEYARD

The vineyards of the numerous small estates are mostly in Barsac, where the misty morning microclimate encourages the growth of Botrytis cinerea. The average age of the vines is approximately 35 years, and the soils are predominately red ferruginous clay with some gravel.

WINEMAKING PHILOSOPHY

The botrytized grapes are hand-harvested, and the wine is traditionally vinified in small steel vats. The wine is then aged for one year in barrels, followed by an additional year in stainless steel vats. The final blend is always lively and fresh, with the hallmark notes of botrytis – a perfect wine for no fuss consumption.

Owned by: Vintex et les Vignobles Grégoire

Winemaker: Various

Founded in: 1995

Region: Sauternes/Barsac, Bordeaux

Country: France

Wine: La Fleur d'Or, Sauternes

LE FIGUIER

Le Figuier

WINERY OVERVIEW

In the past 15 years, Saint André de Figuière has become one of the leading estates in Provence, known for producing that quintessential style of rosé that only the terroir and idyllic vineyards of the Mediterranean landscape can evoke. Selected by the Combard family from Saint André de Figuière, Le Figuier is a Craft + Estate exclusive.

LOCATION OF VINEYARD

The grapes are sourced from two different terroirs: the first, schist soils in the Massif des Maures mountain range with a strong maritime influence, where the vines tend to ripen earlier; the second, a mix of clay and limestone soils in the center of the Var with a more pronounced continental climate and vines that tend to ripen later. On average, the vines range from 15 to 25 years old.

WINEMAKING PHILOSOPHY

Each of the varieties are harvested and vinified separately in thermo-regulated stainless steel tanks. The wine is racked after alcoholic fermentation and fined. After the final blending, the wine is filtered and bottled in mid-February. The end result is a blend of 30% Syrah, 30% Cabernet Sauvignon, 25% Grenache, and 15% Cinsault.

Owned by: The Combard family
Winemaker: François Combard
Founded in: 2012 was the first vintage
Region: Provence
Country: France
Wine: Le Figuier, IGP Var Rosé



Marcel Martin

WINERY OVERVIEW

Marcel Martin has become synonymous with high quality Crémant de Loire at an affordable price. This wine also has the distinction of being labeled “Tête de Cuvée,” which is produced from the first pressing of the grapes.

LOCATION OF VINEYARD

The 74 acres (30 hectares) of vineyards that produce Marcel Martin are located in the Anjou and Touraine regions of the Loire. The vineyards are planted with approximately 60% Chenin Blanc, 20% Chardonnay, and 20% Cabernet Franc on a mixture of clay, limestone, and sand with an average vine age of 20 years old.

WINEMAKING PHILOSOPHY

After hand harvesting, primary fermentation occurs in stainless tanks. Using the traditional method, secondary fermentation occurs in the bottle. The “Tête de Cuvée” is aged for 18 months on the lees before being disgorged. This aging exceeds the minimum requirements for this AOC, which is 12 months.

Owned by: Les Grands Chais de France

Winemaker: Marc Brieau

Founded in: 1994

Region: Loire

Country: France

Wine: Marcel Martin, Crémant de Loire

SÉGLA

Ségla

WINERY OVERVIEW

Ségla is the second wine of the prestigious Château Rauzan-Ségla and a Craft + Estate exclusive. The history of Château Rauzan-Ségla dates back to 1661 when Pierre de Rauzan acquired the estate. Rauzan-Ségla grew in reputation in a remarkable way and produced some of the most highly rated wines in Bordeaux. They delighted many well known dignitaries, most notably Thomas Jefferson who came across this wine during his visit to Bordeaux in 1787, subsequently placing an order for several cases in 1790. Some decades later, the historic 1855 Bordeaux Classification ranked Château Rauzan-Ségla as a 2nd Growth. Today, the property is owned by the Wertheimer family of the fashion house Chanel and managed by Nicolas Audebert.

LOCATION OF VINEYARD

About half of the 126 acres (51 hectares) of vineyard are around the château, but there are additional parcels near Château Margaux and Brane-Cantenac. The vines are comprised of 54% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot and 1% Cabernet Franc, with an average vine age of 30 years and a vine density of 2,670 to 4,050 plants per acre (6,600 to 10,000 vines/ha). Soils at Rauzan-Ségla are composed of deep, fine gravel, which makes for natural irrigation.

WINEMAKING PHILOSOPHY

More accessible than the first wine, the aim for Ségla is to produce a wine of extremely good quality and value reflecting all the elements of Margaux and giving a true insight to the quality of the Grand Vin. The estate puts the same amount of effort and care into the production of Ségla as it does the first wine, making it a true and authentic introduction to the château.

Owned by: Gérard and Alain Wertheimer

Winemaker: Nicolas Audebert

Founded in: 1661

Region: Margaux, Bordeaux

Country: France

Wine: Ségla, Margaux



Hungary

DOBOGÓ

TOKAJ

Dobogó

WINERY OVERVIEW

The collapse of Communism in 1989 heralded a new era, not only for Hungary but also for the wines of Tokaj. During the last 10 years, many acres of land on this volcanic range of hills in the northeastern corner of Hungary have been returned to private ownership. As a result, Tokaji wines are enjoying a renaissance and can once again take their place among the great wines of the world.

New winemaking companies have been established, including the Dobogó Vineyards and Cellars. While many vineyards are now in foreign hands, Dobogó belongs to Izabella Zwack, the youngest member of the Zwack family, better known in Hungary for their distillery on the banks of the Danube. Dobogó Vineyards and Cellars Ltd. was purchased in 1995 with the aim of restoring the wines of Tokaj to their original splendor. Dobogó literally means “clippity-clop,” referring to the sound of the horse-drawn carts on cobblestones as they return from the vineyards.

LOCATION OF VINEYARD

The vineyards that produce Tokaji Aszú at Dobogó are located on the volcanic soils of the first-growth classified vineyards at Mák and Tállya. At Dobogó, dedication combines with modern technology to produce a true Hungarian Tokaji Aszú, faithful to centuries-old traditions. Dobogó is the only winery that produces only six-puttonyos Tokaji Aszú, the most prestigious elixir of them all.

WINEMAKING PHILOSOPHY

Making Tokaji wines starts with Aszú (dried) berries, which are harvested and reserved in the cellar, while the remaining grapes are fermented for the base wine. For six puttonyos, the wine must reach a total residual sugar of 150g/L, but in some vintages it can far exceed that. In letting the conditions of each particular vintage show, the classic, noble traditions of the region are enhanced.

Winemaking at Dobogó is directed by Attila Domokos, a native of the region who has officially joined the company as a partner, ensuring that the collaboration with Izabella and the Zwack family will continue into future vintages with continually improving quality and recognition.

Owned by: Izabella Zwack
Winemaker: Attila Domokos
Founded in: 1995
Region: Tokaj
Country: Hungary
Wine: Dobogó, Tokaji Aszú 6 Puttonyos
Dobogó, Tokaji Furmint
Dobogó, Mylitta



Italy



Marsuret

WINERY OVERVIEW

With a long wine-growing tradition, Marsuret – the local nickname for the Marsura family – has been producing wine in the Valdobbiadene hills since the founding of the company in 1936 by Agostino Marsura. Marsuret's mission is to produce world-class Prosecco and Valdobbiadene DOCG Superiore through passion for cultivation of their family-owned vineyards. Sons, Giovanni, Valter, and Ermes grew up among the vines and today hold the reins of the company, bringing fresh ideas, new skills, increased knowledge, and great enthusiasm to Marsuret.

LOCATION OF VINEYARD

The Marsura family owns 111 acres (45 hectares) of vineyards that are found scattered throughout the most prestigious areas of the DOCG zone: Cartizze, Col San Martino, Guia, Premaor, Rolle, Zuel, and Le Serre. The unique exposure, microclimate, and soil characteristics of each location make the quality extraordinary in each wine. Perfumes, aromas, and bouquet express the fascinating peculiarities to the specific situation of each vineyard. The grapes are harvested manually, with picking usually starting in mid-September and lasting about one month.

WINEMAKING PHILOSOPHY

A genuine passion for quality wine cultivation forms the basis of the Marsuret mission, including meticulous care for the vineyards, harvesting by hand, and careful grape selection. As a proud heir to the family tradition, Ermes Marsura has inherited a wealth of knowledge and understanding, yet has brought about significant changes, with new production techniques and careful research so as to guarantee faultless products. The winery houses some of the most advanced technology to help guarantee quality while ensuring minimal interruption to the environment – it is almost hidden from view sitting among the family's vineyards.

Owned by: Ermes Marsura

Winemaker: Pancot Mariano

Founded in: 1936

Region: Valdobbiadene-Treviso

Country: Italy

Wine: Marsuret, Prosecco Superior Brut San Boldo
Marsuret, Prosecco Treviso Extra Dry



New Zealand

Allan Scott

WINERY OVERVIEW

Allan Scott is synonymous with wine in Marlborough: he has worked every harvest since 1973 and is credited with planting some of region's most famous vineyards, including the very first. In 1990, Allan and his wife Catherine established Scott Family Winery as one of the first independent wineries of Marlborough. Since inception, the winery has produced wines consistent in flavor and quality year after year while continually evolving to keep ahead of the changing demand of the market. A true family affair, Allan and Catherine remain actively involved in all levels of production; their son Josh is the winemaker; and their daughters Sara and Victoria are the viticulturist and marketing manager, respectively. The Scott family attributes its success to excellent vineyard sites, hard work, superb conditions and a desire to produce the world's best wines.

LOCATION OF VINEYARD

With its distinctive combination of cool nights, sunny days, and young soils, Marlborough is recognized as one of the world's greatest wine regions. Within Marlborough, the Rapaura area along the northern edge of the Wairau Valley has become particularly prized and is home to the family's vineyards, all within close proximity to the winery. The vineyards are farmed using organic inputs, with minimal chemicals and energy. In 2006, the Scott Family Winery joined the Sustainable Winegrowers program and continues to follow its practices closely.

WINEMAKING PHILOSOPHY

The modern, fully-equipped winery specializes in the production of the aromatic varieties: Sauvignon Blanc, Riesling, Gewürztraminer, and Pinot Gris, which are perfectly suited to the gravelly soils that predominate in the vineyards. Chardonnay and Pinot Noir also thrive in the sunny Marlborough climate, contributing to the Scotts' ever-growing reputation for traditionally made wines. As avid bubbles fans, the family proudly produces on site an impressive range of bubbles made in the méthode traditionnelle.

Owned by: Allan and Catherine Scott

Winemaker: Josh Scott

Founded in: 1990

Region: Marlborough

Country: New Zealand

Wine: Allan Scott, Cecilia Brut

Allan Scott, Pinot Noir

Allan Scott, Sauvignon Blanc



LAWSON'S DRY HILLS
— MARLBOROUGH —

Lawson's Dry Hills

WINERY OVERVIEW

Producers of consistently world-class, award-winning Marlborough wines, Lawson's Dry Hills is a certified sustainable winegrower, established in 1992 by Ross and Barbara Lawson.

With a dedicated, small team that is quite hands-on, the resulting wines offer an authentic expression of place and grape variety, together with a certain special something that is believed can only come from passion and an inquisitive spirit.

LOCATION OF VINEYARD

Lawson's Dry Hills has four vineyards in different sites and sources fruit from a further thirteen vineyards in Marlborough, including the main sub-regions of the Wairua, Waihopai, and Awatere Valleys.

These different regions and carefully selected vineyard sites provide varying characteristics derived from the different soils and microclimates, giving many options when it comes to blending.

WINEMAKING PHILOSOPHY

Lawson's Dry Hills' winemaking approach focuses on growing wonderful fruit from exceptional Marlborough vineyard sites and crafting these grapes into characterful, expressive wines. Over 25 years, experience has allowed the team to develop and purchase a number of blocks and also enter into long-term relationships with a small number of growers.

The wine style is about expressing the wonderful varietal characters as seen in the vineyard, nurturing the wines through the winemaking process with as little interference as possible. This entire process from the vineyard through winemaking and bottling is undertaken by a small team of passionate dedicated staff.

Owned by: Tim & Pauline Evill and senior staff

Winemaker: Marcus Wright & Rebecca Wiffen

Founded in: 1992

Region: Marlborough

Country: New Zealand

Wine: Lawson Dry Hills, Gewürztraminer

Lawson Dry Hills, Pinot Gris

Lawson Dry Hills, Pinot Noir Reserve

Lawson Dry Hills, Riesling

Lawson Dry Hills, Sauvignon Blanc



NEUDORF

VINEYARDS

Neudorf

WINERY OVERVIEW

Tim and Judy Finn planted their first vines in 1978 when the renaissance of the New Zealand wine industry was in its infancy. Over the years, the Finn family, including daughter Rosie, has established an enviable international reputation for outstanding cool climate wines with drive and finesse. Their mineral-focused Neudorf Moutere Chardonnay is one of the Southern hemispheres finest examples, and their Neudorf Moutere Pinot Noir is complex and intense. Sauvignon Blanc, Riesling and Pinot Gris complete the range, and all express individuality and a sense of place beyond new world varietal fruit. The wines are strongly sought after and with just 74 acres (30 hectares) under vine, the volumes exported are extremely limited.

LOCATION OF VINEYARD

The Neudorf home vineyards are situated in the clay gravel Moutere Hills at the northern tip of the South Island of New Zealand. They spill down a gentle, north-facing slope, with mountain ranges to the east, south and west providing shelter. The beautiful Tasman Bay to the north ensures a maritime climate, with the diurnal temperatures increasing away from the coast. Nelson has the most sunshine hours in New Zealand, and summers are long and warm, with night temperatures cooling towards harvest. The vines are closely planted, dry-farmed, and organic.

WINEMAKING PHILOSOPHY

In the vineyard the aim is for fruit concentration and sense of place, while in the winery the concentration is on texture, balance, and for certain wines, complexity. Finesse is always a priority. An overall philosophy of minimal intervention encompasses wild yeast fermentation and minimal fining or filtration.

Owned by: Tim and Judy Finn

Winemaker: Todd Stevens

Founded in: 1978

Region: Nelson

Country: New Zealand

Wine: Neudorf, Chardonnay Moutere
Neudorf, Chardonnay Nelson
Neudorf, Pinot Noir Moutere
Neudorf, Pinot Noir Tom's Block
Neudorf, Riesling Moutere
Neudorf, Sauvignon Blanc

Ponga

WINERY OVERVIEW

Ponga is the Maori name of the iconic silver fern of New Zealand, whose silvery-white fronds exude a freshness and vibrancy that characterize the country's beautiful and diverse landscape. Because the silver color reflects the moon's light at night, the Maori's traditionally used them to mark their paths in the forest. Just as the Ponga fern was a beacon for Maori exploration, Ponga the wine is a beacon for discovery of New Zealand's exhilarating style of Sauvignon Blanc.

LOCATION OF VINEYARD

Marlborough has become a familiar name worldwide for Sauvignon Blanc, the region's most widely planted grape variety. The alluvial loams over gravelly sub-soils in the Wairau, Waihopai, and Awatere valleys provide ideal growing conditions helping to make wines of superb quality.

WINEMAKING PHILOSOPHY

The focus is having the vineyards in the right region on superior sites and harvesting the best fruit to create a wine that is stylish, refined, with easy-drinking appeal.

Owned by: Craft + Estate/The Winebow Group

Winemaker: Jens Merkle

Founded in: 2010

Region: Marlborough

Country: New Zealand

Wine: Ponga, Pinot Noir

Ponga, Sauvignon Blanc



Portugal



Quinta das Arcas

QUINTA_{DAS}ARCAS

WINERY OVERVIEW

Quinta das Arcas, which produces Conde Villar and Tapada de Villar wines, is a family owned winery that was founded in 1985 by Antonio Esteves Monteiro. The family owns significant vineyard holdings in both the DOC Vinho Verde (Minho) as well as DOC Alentejo. In the Vinho Verde region where the company is headquartered, the production is obtained from three estates, totaling more than 295 acres (120 hectares) of vineyards. Further south, in Alentejo, the winery's holdings included 150 acres (60 hectares) of vineyards with Portuguese and international varieties highly adapted to the region and also 75 acres (30 hectares) of olive trees. The winery also engages in cheese-making from cow's milk produced on the estate.

LOCATION OF VINEYARD

Conde Villar, the Vinho Verde wines, are produced in northwest Portugal, on the Spanish border. The vineyards here are influenced by a very special microclimate formed in the valley of the Ferreira River, which along with cool Atlantic breezes lowers the temperature, particularly toward the end of the growing cycle. The vineyards are located about 20 miles (32 kilometers) from the ocean, at an average of 490 feet (150 meters) high. The Vinho Verde vineyards are planted on schist, black slate, and granite. The average age of these vineyards is about 20 years, and no irrigation is used after the first few years to develop healthy roots.

The wines produced in the Alentejo are about 250 miles (400 km) south of the Vinho Verde region, inland from the ocean. The vineyards are planted on clay and schist soils. The location is favorable to wine growing, benefitting from outstanding sun exposure and severe temperature shifts between day and night. The winery is located in the middle of the vineyard, making a quick trip for the grapes from vine to crush. The climate is very hot and very dry, with temperatures rising to about 100°F (38°C) at harvest. The average age of the vines is 12 years.

WINEMAKING PHILOSOPHY

Conde Villar and Tapada de Villar wines are produced with the finest quality grapes from the Vinho Verde and Alentejo regions, with careful attention paid to the treatment of the land. All grapes are grown under the EPA's Integrated Pest Management system, eliminating pests using only natural methods. For the vineyards located in the Vinho Verde region of the country, the grapes are manually harvested, transported in small crates, and vinified in a short period in order to preserve the primary aromas and freshness. The fruit is quickly destemmed and pressed, followed by low temperature fermentation on the white wines and carbonic maceration on the reds. The rosé wine production effectively uses the same method as the white wine, but with a small amount of skin contact and strict temperature control.

In the Alentejo, the harvest is mechanical. This allows the teams to work during the night and part of the morning in order to avoid the high temperatures that scorch the region during the harvest season. The winery's location in the middle of the vineyards allows the team to vinify the fruit shortly after the harvest. All the grapes are destemmed upon entering the winery.

Owned by: Antonio Esteves Monteiro

Winemaker: Fernando Machado & Henrique Lopes

Founded in: 1985

Region: Alentejo, Minho

Country: Portugal

Wine: Conde Villar, Alvarinho

Conde Villar, Tinto Regional

Conde Villar, Vinho Verde

Conde Villar, Vinho Verde Rosé

Tapada de Villar, Alentejo

Tapada de Villar, Alentejo Reserva



South Africa

Anwilka

WINERY OVERVIEW

Anwilka Vineyards is located just 4 miles (7 kilometers) from the ocean in Stellenbosch's prime Helderberg region and is the sister winery to Klein Constantia. The property was purchased in the late 1990s, and extensive replanting of 100 acres (40 hectares) of vineyards comprising primarily Cabernet Sauvignon, Shiraz and some Merlot followed.

The then owners Lowell Jooste (the former co-owner of Klein Constantia), along with internationally well-known Bordeaux wine personalities Hubert de Boüard (co-owner of Château Angélus in Saint-Émilion) and Bruno Prats (former owner of Château Cos d'Estournel in Saint-Estèphe), released the maiden vintage blend of the Syrah-Cabernet in 2005. Anwilka has since established a worldwide reputation for this red blend which has been described by Robert Parker as "the finest red wine I have ever had from South Africa".

LOCATION OF VINEYARD

Stellenbosch is recognized as the Cape's premium red wine producing district. The significant maritime influence in the Helderberg sub-region enables exceptional fruit quality. The matching of grape varieties to specific sites was carefully considered when planting the vineyards.

Soils are of moderate potential, allowing low vine vigor and consistently healthy vines. A gentle slope assists drainage during the winter rains, so minimal irrigation is used. Good water retention capacity avoids excessive hydric stress.

WINEMAKING PHILOSOPHY

Anwilka strives to produce wines of high quality that express elements of elegance, minerality and balance. As a BWI champion (Biodiversity in Wine Initiative), the winery's vision is aligned with that of the World Wildlife Fund as they aim to unite conservation and agricultural development in a complementary, mutually beneficial manner. Anwilka continually strives to produce wines in more environmentally responsible and biodynamic ways.

Owned by: Zdenek Bakala, Charles Harman, Bruno Prats, and Hubert de Boüard

Winemaker: Matthew Day

Founded in: 2005

Region: Stellenbosch

Country: South Africa

Wine: Anwilka, Petit Frère Red Blend
Anwilka, Red Blend

KLEIN CONSTANTIA

— 1685 —

Klein Constantia

WINERY OVERVIEW

Described as one of the world's most beautiful vineyards, Klein Constantia is set amidst ancient trees and lush greenery on the upper foothills of the Constantiaberg, with superb views across the Constantia Valley and False Bay.

The 360-acre (146-hectare) estate originally formed part of Constantia, a vast property established in 1685 by Simon van der Stel, the first governor of the Cape. This particular valley was chosen not only for its beauty, but also for the decomposed granite soils on its slopes, gently cooled by ocean breezes.

Klein Constantia's lusciously sweet wine, Vin de Constance, rose to prominence in the 1800s. It was savored by the likes of Napoleon Bonaparte, Queen Victoria, and Thomas Jefferson, and it found its way into the writing of many great 18th and 19th century authors. Unfortunately, its production ceased in the mid-19th century when odium infected the vineyards, only to be followed by the arrival of phylloxera. After many years of research and consultation by some of South Africa's top historians and viticulturists, the wine was resurrected in 1986 to almost instant acclaim and has enjoyed top accolades ever since.

Today, Klein Constantia continues to make some of South Africa's top wines and world-class dessert wines, which reflect the cool Constantia climate and historic traditions.

LOCATION OF VINEYARD

The concept of terroir has a strong influence on the character of wine produced at Klein Constantia, with soil and climatic conditions ideal for producing grapes with ample fruit flavors.

Situated between 230 and 1,125 feet (70 and 343 meters) above sea level with a constant sea breeze above 490 feet (150 meters), temperatures remain cool, preserving the fruit during ripening. With the ocean a mere 6 miles (10 kilometers) away, the wind plays an important factor too, often stressing the vineyard and resulting in an increase in concentration and flavor.

Part of South Africa's Constantia Wine Route, the farm is situated on the eastern slopes and foothills of Constantiaberg, with 90% of the property south to east facing. The higher slopes are some of the colder slopes in the Cape, with fewer sunlight hours and lower temperatures, ideal for preserving the acidity and pH of white varieties, especially Sauvignon Blanc.

Klein Constantia is custodian to some of the most historic vineyards in South Africa and, indeed, the world. The unique location, climate, and soils of the estate call for making terroir-driven wine.

WINEMAKING PHILOSOPHY

Simple winemaking techniques are used to extract the best from grapes grown in expertly nurtured vineyards in the aim of producing wines of high quality that express elements of elegance, minerality, and balance.

As a BWI champion (Biodiversity in Wine Initiative), the vision is aligned with that of the World Wildlife Fund as Klein Constantia aims to unite conservation and agricultural development in a complementary, mutually beneficial manner. Klein Constantia continually strives to produce wines in more environmentally responsible and biodynamic ways.

Owned by: Zdenek Bakala, Charles Harman, Bruno Prats and Hubert de Boüard.

Winemaker: Matthew Day

Founded in: 1685

Region: Constantia

Country: South Africa

Wine: Klein Constantia, Chardonnay
Klein Constantia, Estate Red Blend
Klein Constantia, Sauvignon Blanc Perdeblocke
Klein Constantia, Estate Sauvignon Blanc
Klein Constantia, Vin de Constance



Sake

Chokaisan (Tenju Shuzo)

BREWERY OVERVIEW

Located in the town of Yashima on the foothills of the beautiful Mt. Chokai, Tenju Shuzo is among the oldest of the area's breweries, founded in 1874 by Eikichi Ohi. Six generations later, the brewery is still run by the Ohi family with brothers Takeshi and Hitoshi now at the helm. Through their sakes, Tenju Shuzo seeks to provide consumers a sense of the beauty of the mountain after which it is named.

LOCATION OF BREWERY

Tenju Shuzo sits in the shadows of the Fuji of Akita, Mt. Chokai. The mountain is not only a source of wonder and inspiration to the local people, but also of incredibly pure water which can be used in brewing. Perhaps this is why, despite a population of only 5,000, Yashima is host to several sake breweries.

Not only does Mt. Chokai provide clean water for brewing, but it also creates ideal climatic conditions for rice. No one is more familiar with this than Shunji Sato, who is toji (master brewer) at Tenju Shuzo during the winter, and head farmer of the team in the summer that grows the rice for the following brewing season. Having this intimate connection with all stages of sake making allows him to create sakes exactly as he wants them. His ultimate goal, he says, "is to brew a sake that gives the drinker the sensation of looking up at the gorgeous Mt. Chokai on a clear winter day."

BREWING PHILOSOPHY

Despite a long tradition of premium sake at the brewery, President Takeshi does not shy away from innovation. In addition to making sure his brewery is equipped with the latest brewing technology, much of which has been developed in the brewery, he also helped discover a new strain of sake yeast derived from flowers. This unique ingredient provides the wonderfully perfumed bouquet for which their sake is known.

Owned by: Takeshi Ohi
Master Brewer: Shunji Sato
Founded in: 1874
Region: Akita
Country: Japan
Sake: Chokaisan, Junmai Daiginjo



DEWATSURU

Dewatsuru (Akita Seishu)

BREWERY OVERVIEW

The story of Akita Seishu begins in 1865, when founder Jushiro Ito converted a 150-year-old thatched roof estate into the Dewatsuru sake brewery. 5 generations later, the brewery is still run by the Ito family. President Tatsuru Ito works closely with his son Yohei to bring Dewatsuru's award-winning sake to consumers in Japan and throughout the world. The brewery's philosophy is that "good harmony makes good sake."

Dewatsuru translates as "crane of the Dewa region," and it brings to mind the graceful, regal birds of the region, showing off their plumage in the snow-covered countryside. The name conveys the refined elegance of the Dewatsuru line of premium sake.

LOCATION OF BREWERY

The Dewatsuru brewery is located on the main island of Honshu in Japan's Akita region. This mountainous area is known for its heavy snowfalls, which directly affect sake production. When the warmer weather arrives, the snow melts and creates pristine rice paddies and clean, pure water. The snow also acts as an air purifier, filtering out any impurities that can be harmful to the sake.

BREWING PHILOSOPHY

Akita Seishu values everything local and strives for a harmonious relationship between man and nature. The Dewatsuru brewery is even certified to produce organic sake, one of only a few such breweries in all of Japan. The brewery is also blessed with exceptionally soft water, which ensures the naturally smooth taste for which Dewatsuru sake is known. Although, working together with nature is not always easy in this frigid region in northern Japan, the harsh winter conditions are ideal for brewing sake and contribute to the distinct, regional flavor profiles of Dewatsuru sake.

Owned by: Tatsuro Ito
Master Brewer: Kenko Sato
Founded in: 1865
Region: Akita
Country: Japan
Sake: Dewatsuru, Junmai Nigori
Dewatsuru, Kimoto Junmai
Dewatsuru, Sakura Emaki



HIDEYOSHI

Hideyoshi (Suzuki Shuzoten)

BREWERY OVERVIEW

Suzuki Shuzoten is one of the oldest continually operating sake houses in Japan, and one of Akita's most well-known and respected breweries. Founded by Matsuemon Suzuki in 1689, the brewery has been run by the Suzuki family for 19 generations.

The name Hideyoshi was given to the brewery by the local lord Satake. It is said that he tasted all of the sake in Akita and judged the sake of this brewery to be the very best. The words "excellence" and "goodness" form the name of the legendary feudal warlord Toyotomi Hideyoshi, and they refer to the high quality of the brewery's product. For over three centuries, Suzuki Shuzoten has strived to live up to the high standards set by the Hideyoshi name.

LOCATION OF BREWERY

The Akita prefecture is best-known for farming rice, as well as its clean water provided by the large amount of snowfall during the winter. In winter, the low temperature and high humidity result in abundant snow, which purifies the air and creates the perfect environment for sake brewing. It requires complex procedures of fermentation and saccharification, which slows down and creates the most delicate sakes.

BREWING PHILOSOPHY

Producing premium, quality sake is the goal of Suzuki Shuzoten, generation after generation. Ingredients are core to this: the sake rice they use, which is almost always of higher quality and milling than is typical for the classification, yielding smoother sakes with incredibly long finishes. The brewery is committed to using only local Akita sake rice, which imparts the deep, rustic flavors to their sakes that make them so exceptionally food-friendly. Add to that the skill and dedication of long-time toji (master brewer), Shigemasa Ishizawa further helps to deliver consistently high-quality and singular sakes.

The brewery has developed a reputation not only for producing at a high level, but also for making sakes that are truly unique. There can be no better example of this than the remarkable Flying Pegasus Daiginjo Koshu. Limited to a production of only 300 bottles a year, it is made using a blend of 3, 5, and 7-year aged sake, combining the unique attributes of each into an infinitely complex whole.

Owned by: Naoki Suzuki

Master Brewer: Shigemasa Ishizawa

Founded in: 1689

Region: Akita

Country: Japan

Sake: Hideyoshi, Flying Pegasus Koshu Daigingo

Hideyoshi, Le Chamte Carbonated Sake

Hideyoshi, Namacho Honjozo



MANABITO

Manabito (Hinomaru Jozo)

BREWERY OVERVIEW

Founded in 1689, Hinomaru Jozo has been producing sake for the people of Akita for more than 320 years; in fact, the brewery was founded so long ago that it is the only brewery in the country allowed to use the Hinomaru name, which is also the name of Japan's national flag.

LOCATION OF BREWERY

The name Manabito is taken from a local mountain that overlooks the fields where the sake rice is grown, further emphasizing the importance of that essential ingredient to the brewery. Many of the farmers who spend the warmer months growing rice then spend their winters as brewery workers, turning that rice into sake.

BREWING PHILOSOPHY

Its rich history and loyal fan base have allowed the brewery to specialize in premium production. For the Manabito line, this dedication to excellence means the sakes are bottle-aged for an extra year before being released. This unique practice, more similar in concept to wine production, is a source of great pride for the brewery. According to owner Jouji Sato, the bottle aging prevents oxidation and flavor loss, preserving the quality of these traditional, refined sakes.

Owned by: Jouji Sato

Master Brewer: Ryoji Takahashi

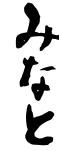
Founded in: 1689

Region: Akita

Country: Japan

Sake: Manabito, Ginjo

Manabito, Kimoto Junmai Ginjo



Minato Harbor (Naba Shoten)

Minato “Harbor”

BREWERY OVERVIEW

One of the largest ports of northern Japan, Tsuchizaki Harbor in Akita City is home to Naba Shoten. Naba Shoten has been a local favorite since it was started in 1815. In honor of the fishermen and other inhabitants of the port who have been the brewery’s most loyal customers, it produces sakes that pair extremely well with the grilled and fried seafood commonly eaten in the area.

Furthermore, the Naba Shoten brewery is one of only a few in all of Japan to still practice the ancient dekasegi system, in which brewery workers leave their homes and families in the countryside and move into the brewery for the duration of the brewing season. The constant presence of such skilled and dedicated workers ensures continual monitoring of brewing conditions, leading to wonderfully smooth and balanced sakes.

LOCATION OF BREWERY

Located in Akita City, every bottle of Naba Shoten sake is brewed exclusively with locally grown rice, a special brand of yeast, and waters from nearby Omono River to produce sake that captures the authentic characteristics of Akita. In appreciation of the local fishermen who have long loved their sakes, the brewers decided to use the name Minato, or “harbor”.

BREWING PHILOSOPHY

Its rich history and loyal fan base have allowed the brewery to specialize in premium sakes. The brewery utilizes the Yamahai brewing method, a traditional method that they helped to revive. Although more time and labor intensive, it results in the higher acidity for which Naba Shoten sakes are known.

Owned by: Munehisa Naba

Master Brewer: Katsuhiro Fujita

Founded in: 1815

Region: Akita

Country: Japan

Wine: Naba Shoten, Minato “Harbor” Tsuchizaki Yamahai Nama Genshu



Spirits



Bache-Gabrielsen

DISTILLERY OVERVIEW

Cognac Bache-Gabrielsen, originally founded in 1905 by Thomas Bache-Gabrielsen from Norway, is a family-run business that is now in its 4th generation. Several generations later the business is still owned and run by the family. Today, Bache-Gabrielsen is one of the few remaining traditional, family-run cognac houses, and it continues to occupy premises in the center of Cognac. Combining a rich family and architectural history, the company is rapidly modernizing, as it is now being run by Thomas' great-grandson Hervé, who recently took over the day-to-day management from his father.

DISTILLING PHILOSOPHY

Bache-Gabrielsen collaborates with a variety of Cognac growers in the region. This is an interesting approach, as it allows them to source a variety of different vintages from the different growing areas. It also means they are not solely tied to the yearly harvest from their own vineyards, but instead can vary the blends by sourcing from different producers. This is a dream for any master blender, and it comes to show in the large variety of Bache-Gabrielsen's diverse range.

Owned by: Hervé Bache-Gabrielsen
Cellar Master: Jean-Philippe Bergier
Founded in: 1905
Region: Cognac
Country: France
Spirits: Bache-Gabrielsen, American Oak
Bache-Gabrielsen, VSOP Nature & Elegance
Bache-Gabrielsen, XO Nature & Elegance



Balsam

DISTILLERY OVERVIEW

Balsam is a groundbreaking American Amaro that can also turn any wine into a tailor-made vermouth. Crafted by Pennsylvania Pure Distilleries, using Boyd & Blair 151 Vodka as the base, Balsam Amaro is made with over 30 ingredients, including herbs, roots, spices, wormwood, pure cane sugar, rare teas, and artisanal spirits.

A delicious Amaro on its own, Balsam now stands to reinvent the luxury vermouth category. It is the world's first 'Spirit of Vermouth' whereby customers have everything that is in traditional Sweet Italian Vermouth (including the wormwood for which Vermouth is named) with one exception: the wine. When one part Balsam Amaro is added to three parts wine, the result is a wormwood-based sweet vermouth with a bittersweet balance, ideal for making a classic Manhattan, Negroni, or Americano cocktail. Vermouth goes stale quickly, but Balsam solves this problem and even enhances the final product: it turns wine into vermouth with a few drops.

DISTILLING PHILOSOPHY

A base of Champagne yeast fermented Pennsylvania potatoes is distilled in a copper pot to 151 proof and filtered through coconut shell charcoal to create a luxuriously smooth and powerful canvas. This base is infused with a proprietary blend of Rare Tea Cellar Pu-erh teas, dried fruits, exotic citrus, whole spices, wormwood, and European roots and herbs traditional to 18th century vermouth formulations.

Owned by: Adam Seger, Barry Young, and Rodrick Markus
Master Distiller: Barry Young
Founded in: 2014
Region: Pennsylvania
Country: Unites States
Spirits: Balsam, Amaro Americano

Blackwoods



DISTILLERY OVERVIEW

Blackwoods Gin was founded by the Palmer family in 1920. Botanicals from the Shetlands are handpicked each year to give Blackwoods gin its distinctive, yet subtle, taste. These botanicals are hand gathered from the remotest parts of the islands and then shipped to the distillery on the mainland. Each year's harvest is determined by the plants available from these distant islands.

DISTILLING PHILOSOPHY

Blackwoods uses a small copper pot-still produced by the famous John Dore & Co (the oldest pot-still producers in the world) in 1958, which enables consistent, small batch distillation for optimum quality. To achieve the best of the botanicals, they are gently heated and marinated in neutral grain spirit and water overnight before distillation, helping to extract their delicate flavors and characteristics.

Owned by: Distill PLC
Master Distiller: Andrew Bartlem
Founded in: 1920
Region: Shetland
Country: Scotland
Spirits: Blackwoods, Blackwoods Gin



Boomsma

DISTILLERY OVERVIEW

In 1883, Dirk Boomsma's wholesale business in colonial goods and distilled drinks was founded in Leeuwarden. This company, which was located in Oldehoofster Kerkhof in the Frisian capital, supplied groceries and bitters to stores and cafés throughout the province. These were the building blocks of Boomsma Distillery.

While the first bottles of Boomsma were produced in the late-1800s, this distinctive portfolio of Dutch Genever and Herbbitters has continued to soar in popularity across Holland and the rest of the world.

Boomsma continues to be an independent family-owned distillery with the 5th generation at the helm, ensuring that old traditions are cherished while pursuing new ambitions. In 2003, the family opened a charming museum in the city center of Leeuwarden featuring a tasting room that welcomes guests from all over the world.

DISTILLING PHILOSOPHY

Throughout the generations, Boomsma has been produced according to the key principles of using high-quality genever and herb that show their own distinctive character. Today these products are cherished as part of the family heritage and produced accordingly.

Owned by: Saskia and Chantoine Boomsma

Master Distiller: Jan Kroese

Founded in: 1883

Region: Friesland

Country: Netherlands

Spirits: Boomsma, Cloosterbitter

Boomsma, Oude Genever Gin

Boomsma, Jonge Genever Gin

Boyd & Blair

DISTILLERY OVERVIEW

Pennsylvania Pure Distilleries, where Boyd & Blair is made, employs traditional, artisanal methods of distillation in an effort to craft the highest quality distilled spirits that are 100% made in the USA. It is an independently run American distillery founded on the idea of creating exceptional spirits using locally grown ingredients and packaging, focusing on quality over quantity. Every single batch is made by hand, from creating their own potato mash to sealing and signing every bottle. The result is a classic vodka meant to be savored one sip at a time.

DISTILLING PHILOSOPHY

Not only does Boyd & Blair utilize locally grown, GMO-free potatoes for its vodka, the distillery prides itself on its lack of automated controls. Boyd & Blair is produced from its own original mash, and taste is the guide throughout the distillation process. It is brought to proof using reverse osmosis water produced on-site. The goal is a zero carbon footprint throughout the production process.

Owned by: Pennsylvania Pure Distilleries, LLC

Master Distiller: Barry Young

Founded in: 2007

Region: Pennsylvania

Country: United States

Spirits: Boyd & Blair, 151 Professional Vodka
Boyd & Blair, Potato Vodka



CapriNatura

DISTILLERY OVERVIEW

CapriNatura specializes in handcraft production of liqueurs from fruits and herbs typical of Campania. Created with the objective of instilling unique scents and tastes in their products, they use local raw materials. One of the most attractive products is the liquor of lemon, widely known as “Limoncello,” an infusion of freshly picked lemon peel and a uniquely Italian liqueur.

PRODUCTION OVERVIEW

CapriNatura produces its limoncello according to an old family recipe. Immediately after the harvest, lemons are selected and hand-peeled to obtain a thin skin, without the bitter white part. The skins are placed in an infusion of pure alcohol for several days, after which water and sugar are added. The resulting liqueur is a bright yellow hue with greenish highlights. Fresh citrus aromas dominate the nose, and the flavor is a well-balanced combination of sweet fresh fruit and tart earthy peels.

Owned by: Rafaele Esposito

Master Distiller: Rafaele Esposito

Founded in: 1989

Region: Campania

Country: Italy

Spirits: Caprinatura, Lemon Liqueur

Gölles Schnappesbrennerai

DISTILLERY OVERVIEW

The Gölles family has been cultivating orchards in the sunny hill country around Austria's Riegersburg Castle for four generations. Since the beginning of the 1980s, they have specialized in manufacturing fine vinegars and premium spirits by hand. Using the highest quality ingredients results in dense and robust schnapps, and this quest for prime fruit is also at the heart of their commitment to cultivating exceedingly rare fruit varieties.

To this end, orchards have been replanted with these old varieties. Since 1990, thousands of these rarities - like the saubirne ("sow" pear) and maschansker apple - have been planted. While state-of-the-art technology is employed to transform these and other high-quality products into the fine spirits, the crucial factor remains the experience of Alois Gölles and his team.

DISTILLING PHILOSOPHY

Since 1979 Gölles has produced its brandies using only the finest, cleanest, and ripest fruit, without adding sugar, flavors or coloring. They still use copper vessels for the traditional double distillation process.

Fresh, fully ripened fruit needs to be processed as quickly as possible to produce a high-quality distillate, so from July to November, the distillery is constantly in use. Once it has been washed and sorted, the fruit is crushed, before the stems, seeds and pits are removed. It is then transferred into large stainless-steel tanks for fermentation at temperatures between 62°F and 66°F (17° and 19°C). After 1-2 weeks the natural fruit sugar will have fermented to produce alcohol. Once this process is complete, the mash is distilled in copper vessels.

Owned by: Alois Gölles
Master Distiller: Alois Gölles
Founded in: 1979
Region: Styria (Steiermark)
Country: Austria
Spirits: Gölles, Apricot Brandy
Gölles, Cherry Brandy
Gölles, Old Plum Brandy
Gölles, Williams Pear Brandy



Highland Queen

DISTILLERY OVERVIEW

Highland Queen was born in 1893 when Roderick Macdonald founded Macdonald & Muir Ltd., and within 10 years of starting his business, he had developed his blends to the stage where he believed he could successfully enter the production field. This resulted in the acquisition of the Glenmorangie Distillery in Tain to supply the whisky for the base of his famous Highland Queen blend.

After much success, the brand was purchased by another family company, and the Highland Queen Scotch Whisky Company was established at Ednam House on the banks of the Tweed. As a result, Highland Queen is regaining its rightful place in the Scotch Whisky industry.

DISTILLING PHILOSOPHY

Once an exclusive blend has been achieved, the art of the distillers and blenders must be safeguarded through the ages to ensure that its identity remains constant forever. Highland Queen is the result of many lifetimes of experience in distilling and blending fine Scotch Whiskies. The tradition continues today and as declared on the label, “The result we leave with confidence to your judgment”.

Owned by: N/A

Master Distiller: N/A

Founded in: 1893

Region: Tweed

Country: Scotland

Spirits: Highland Queen, 12-year-old Blended Scotch Whiskey
Highland Queen, 8-year-old Blended Scotch Whiskey
Highland Queen, Blended Scotch Whiskey

JACK RUDY COCKTAIL CO.

Jack Rudy Cocktail Co.

BRAND OVERVIEW

Inspired by their namesake Jack Rudy – a man of many talents and passions – the Jack Rudy Cocktail Co. takes long forgotten staples of the American bar and reinvents them. Each product is produced in small batches and distributed carefully across the world to finer bottle shops, bars, restaurants and general fans of a delicious drink. This family-run company is based in Charleston, SC and Lexington, KY.

PRODUCT OVERVIEW

Jack Rudy Cocktail Co. produces a variety of products that are core to the making of the perfect cocktail: the Small Batch Tonic, made of quinine, a delicate mix of botanicals, and sweetened with real cane sugar; Elderflower Tonic, an updated tonic formula with more body and a bold finish meant to pair well with richer spirits – while still acting as a classic companion to the finer gins of the world; Grenadine, made of pomegranate fruit juice, combined with cane sugar and orange flower water; Aromatic Bitters, made of burnt cane sugar syrup, with complex and nuanced notes of citrus, winter spices, and bittering agents added; and the newest member to the line, Sweet Tea Syrup, a grown-up homage to the company's Southern roots.

Owned by: Brooks Reitz & Taylor Huber

Master Distiller: Brooks Reitz

Founded in: N/A

Region: South Carolina

Country: United States

Spirits: Jack Rudy, Bitters

Jack Rudy, Elderflower Tonic Syrup

Jack Rudy, Small Batch Grenadine

Jack Rudy, Small Batch Tonic

Jack Rudy, Sweet Tea Syrup

Kinahan's



DISTILLERY OVERVIEW

Kinahan's was founded in 1779 on Trinity Street, Dublin. In 1807 Kinahan's attracted the attention of the Lord Lieutenant of Ireland, so much so that he ordered barrels of the whiskey to be kept exclusively for himself. This resulted in each cask being marked 'L.L.' (Lord Lieutenant).

By the mid-19th Century Kinahan's L.L. whiskey came to the attention of many American connoisseurs, including Jerry Thomas, the father of American mixology, his whisky of choice since 1862. Following a sharp decline in the Irish whiskey industry at the start of the 20th century, the family decided to take a break from one of Dublin's most prominent whiskey brands.

In March 2014, Kinahans Irish Whiskey reopened its doors on Trinity Street, Dublin, with the sole purpose of bringing back and reviving this forgotten Irish whiskey.

DISTILLING PHILOSOPHY

Exactly like 200 years ago, Kinahan's Irish Whiskey is still matured only in the finest handpicked oak casks. The aged whiskey is still carefully sampled cask by cask to select only the whiskey which overlays unusually mellow, rich, and full-flavored character that is unique to the original malt centric L.L. flavor. The whiskey is bottled at 92 proof and non-chill filtered.

Owned by: Kinahan's Irish Whiskey Company

Master Distiller: N/A

Founded in: 1779

Region: Dublin

Country: Ireland

Spirits: Kinahans, Irish Whiskey Blended

Kinahans, Irish Whiskey Single Malt 10-year-old

Nardini

DISTILLERY OVERVIEW

Bortolo Nardini was already an expert in the art of distillation and possessed a unique knowledge of its process when he founded his distillery in Bassano in 1779. This location was a strategic one for its ample water supply and the ease of reaching principal markets by boat. Bortolo Nardini revolutionized Italian distillation, quickly establishing himself as the leading producer of grappa in Italy. Subsequently, as the distillery was handed down from father to son, each generation has made a progressive contribution toward refining the distillation process, allowing the firm to achieve the prestige of which Bortolo Nardini only dreamt.

Today, Nardini owns two distilleries in the Veneto region of Italy: one in Bassano del Grappa, in the Vicenza Province, and the other in Monastier, in the Treviso Province. Nardini, with its two distilleries and state-of-the-art manufacturing system, makes grappas and grappa-based liqueurs that evoke the rich traditions of this region.

DISTILLING PHILOSOPHY

Nardini selects pomace primarily from the grape varieties traditionally grown in the foothills of Veneto and Friuli, characterized by an intense, complex bouquet. Impeccable conservation of pomace is the distillery's first great secret: the pomace is delivered by wineries within 24 hours of vinification and stored in the distillery in total absence of air and without addition of yeasts, guaranteeing unparalleled quality. The steam method, trademark of Nardini, consists of the distillation of pomace, both in the discontinuous flow vacuum-sealed system in Bassano del Grappa and in the continuous flow column procedure in Monastier, extracts only the heart of the grappa. The two distilleries work in tune to create a harmony of flavors and subtleties. This synergy, together with a range of different aging periods, is the key to Nardini's full range of grappas and spirits.

Owned by: The Nardini family

Master Distiller: N/A

Founded in: 1779

Region: Veneto

Country: Italy

Spirits: Nardini, Amaro

Nardini, Bitter

Nardini, Cedro

Nardini, Grappa (Green Label)

Nardini, Grappa (White Label)

Nardini, Infused with Rue

Nardini, Mandorla

Nardini, Mistra

Nardini, Riserva Green Label

Nardini, Riserva White Label

Nardini, Riserva 15-year-old

Nardini, Rosso

Nardini, Tagliatella Liqueur

PINE BARRENS®



Pine Barrens

DISTILLERY OVERVIEW

Long Island Spirits is the first distillery on the island since the 1800's and Pine Barrens is the first American Single Malt Whisky to be distilled there. Producing a variety of American Whiskies and surrounded by over 5,000 acres of potato farms, the distillery is located on the North Fork in the heart of the wine region. The distillery is rich in history and tradition, dating back to the early 1900's.

Pine Barrens Whisky is named after the central Suffolk County, New York pine and wetland area, which once spread out over a quarter million acres and which is home to the Glacial and Magothy aquifer, which delivers the purest water in the United States. These are the same waters that are sourced for the single malt whiskies.

DISTILLING PHILOSOPHY

Instead of creating whisky from a regular mash, Pine Barrens uses an actual finished 10% ABV barley wine English styled ale beer that has a high hop count of 70 IBUs. The ale beer is traditionally brewed to its perfect drinkability, double pot distilled, and finally aged in small new American Oak casks to achieve an incredibly high quality whisky. The result is a spicy, rich whisky, with velvety-smooth maltiness and sweet hints of nutmeg, cinnamon, and caramel qualities on the finish. The hoppy flavor also shines through, which beer aficionados will love, providing that same sweetness on the tongue and smoothness throughout.

Owned by: Richard Stabile

Master Distiller: Richard Stabile

Founded in: 2007

Region: New York

Country: United States

Spirits: Pine Barrens, Barrel Aged Gin

Pine Barrens, Cherry Smoked Malt Whiskey

Pine Barrens, Single Malt Whiskey

Pine Barrens, Single Malt Whiskey



Pitú

DISTILLERY OVERVIEW

Founded in 1938, Engarrafamento Pitú is one of the oldest beverage companies of Brazil with a tradition of uncompromising dedication to the art of making Cachaça. It is located in the city of Vitória de Santo Antão in the state of Pernambuco, which stands out in the sugar cane culture and production of Cachaça in Brazil. This is a place of where sun, beach, and happiness are found all year round, making Pitú the only Brazilian Cachaça with a true tropical spirit and flavor. Pitú is named after a large prawn found in the river Pitú where the first distillery was located.

Today, Pitú has a reputation of the highest quality and is the most exported Cachaça in Brazil. This is fueled in part by continued interest in the Caipirinha, the national cocktail of Brazil, made with sugar, ice, and fresh lime. The company credits its success to its family management team currently directed by the 3rd and 4th generations of the originating family.

DISTILLING PHILOSOPHY

Pitú's distillation process is performed through copper columns, in which the alcohol percentage obtained from the must is concentrated. The copper columns, aside from developing a specific aroma, assure a more stable quality control to the product. The great Master Distiller of Pitú was one of its founders Joel Cândido Carneiro, who was responsible for the production and quality control of Pitú Cachaça during his life. Today, his granddaughter Dr. Maria das Vitorias Carneiro Cavalcanti fills this role and combines the wealth of knowledge inherited from her grandfather with the most advanced techniques acquired from her studies.

Owned by: Dr. Maria das Vitorias Carneiro Cavalcanti
Master Distiller: Dr. Maria das Vitorias Carneiro Cavalcanti
Founded in: 1938
Region: Pernambuco
Country: Brazil
Spirits: Pitú, Pitú Brazilian Rum Cachaca
Pitú, Gold Brazilian Rum Cachaca
Pitú, Pitú Vitoriosa Cachaca

DISTILLERY OVERVIEW

Poli is an artisanal distillery founded in 1898 by GioBatta Poli. For more than a century, the Poli family has been working towards one goal: to have people understand and appreciate the hard work, consistency, quality, and dedication that go into a bottle of grappa.

Since the beginning, the Poli family has operated their grappa distillery near Bassano del Grappa, in the heart of the Veneto, the most renowned region for the production of grape marc distillate. Today, 4th-generation Jacopo Poli has elevated grappa production to an art form.

DISTILLING PHILOSOPHY

Selecting only the freshest grape pomace from some of the best winemakers in Italy, Jacopo uses a traditional copper pot still - in operation for more than a century. He works very closely with these producers during harvest and never accepts more grape pomace than can be immediately processed. This attention to detail has resulted in grappas with exceptional fruit character and unparalleled elegance.

Owned by: Jacopo Poli

Master Distiller: Jacopo Poli Founded in: 1898

Region: Veneto

Country: Italy

Spirits: Poli Distillerie, Amaro di Poli
Poli Distillerie, Poli Arzente
Poli Distillerie, Poli Barrique Aged 13 Years
Poli Distillerie, Poli Ciliege (Cherry)
Poli Distillerie, Poli Cleopatra Moscato Oro
Poli Distillerie, Poli Elisir Camomilla
Poli Distillerie, Poli Lamponi (Raspberry)
Poli Distillerie, Poli Miele
Poli Distillerie, Poli Mirtillo
Poli Distillerie, Poli Moscato
Poli Distillerie, Poli Pere (Pear)
Poli Distillerie, Poli Po Merlot (Secca/Dry)
Poli Distillerie, Poli Po Moscato Morbida/Smooth
Poli Distillerie, Poli Po Pinot (Elegante)
Poli Distillerie, Poli Po Traminer (Aromatica)
Poli Distillerie, Poli Prugna
Poli Distillerie, Poli Sarpa
Poli Distillerie, Poli Sarpa Barrique (4-year-old Grappa)
Poli Distillerie, Poli Torcolato
Poli Distillerie, Poli Uvaviva Italiana
Poli Distillerie, Poli Vespaiolo



ROUGH RIDER

Rough Rider

DISTILLERY OVERVIEW

Rough Rider is produced by Long Island Spirits, the first distillery on Long Island since the 1800's. The distillery is rich in history and tradition, dating back to the early 1900's. Long Island Spirits is truly a farm-to-bottle craft distiller operation in a unique setting producing innovative spirits with quality and integrity.

LOCATION OF DISTILLERY

Surrounded by over 5,000 acres (2,000 hecatres) of potato farms, the distillery is located on the North Fork, in the heart of wine country. The area's long agricultural tradition provides the key ingredients for Rough Rider Bourbon and Rye. Brothers Henry and John Columbus originally constructed the beautifully restored barn that is today home to Long Island Spirits in the early 1900's. Long Island Spirits spent all of 2007 retrofitting and modernizing the interior of the barn to be a state-of-the-art craft distillery. The barn retains a lot of its original character including its very impressive post-and-beam construction. Long Island Spirits is proud of the long history of this unique twin cupola barn and strives to help preserve this symbol of the rural character of the North Fork of Long Island.

DISTILLING PHILOSOPHY

In 1898 Teddy Roosevelt, a native Long Islander, organized the United States First Volunteer Cavalry, known as the Rough Riders. This disparate group of men shared a common purpose – the pursuit of adventure, independence, and excellence. The distillery at Long Island Spirits and the products crafted there, just miles from where the Rough Riders disbanded, embodies the same fearless spirit as these men and their leader.

Owned by: Richard Stabile

Master Distiller: Richard Stabile

Founded in: 2007

Region: New York

Country: United States

Spirits: Rough Rider, Bull Moose Three Barrel Rye Whiskey
Rough Rider, Double Casked Straight Bourbon
Rough Rider, Happy Warrior Cask Strength Bourbon
Rough Rider, Rye The Big Stick

Stonewall

DISTILLERY OVERVIEW

Stonewall, an artisanal rum distilled in small batches, is produced by Pennsylvania Pure Distilleries, an independently run American distillery founded on the idea of creating exceptional spirits using locally grown ingredients and packaging. They believe in quality over quantity, which is why they make every single batch by hand.

Stonewall American rum is named for the fences along property lines in early colonial America, which is noteworthy in the local lore of Pennsylvania. Rum was the precursor to whisky in the colonies; it was produced and placed in barrels for transport, creating the aging process naturally. Stonewall was designed to reflect the precursor flavor of a whisky with the butterscotch flavor of a rum.

DISTILLING PHILOSOPHY

The production of Stonewall is meant to mimic the original colonial production of rum as closely as possible. The mash consists of premium food-grade molasses made in Pennsylvania; water, and yeast. The rum is double distilled in Stonewall's 1,200-liter copper pot still and is not charcoaled or filtered. Aged in new American white oak barrels with a medium char, the length of time in the barrel varies on the time of year and temperature in the distillery. Each barrel is individually tasted and blended to produce the signature taste profile. Stonewall is bottled, corked, and dipped in wax by hand.

Owned by: Pennsylvania Pure Distilleries, LLC

Master Distiller: Barry Young

Founded in: 2007

Region: Pennsylvania

Country: United States

Spirits: Stonewall, Rum

Tullibardine

DISTILLERY OVERVIEW

One of the oldest sites recognized for production of alcoholic beverage in Scotland, Tullibardine is located in Blackford, the gateway to the Highlands. It was here in 1488 that the young King James IV of Scotland stopped on his way to his coronation to purchase beer from the local brewery. This is recorded as the first public purchase of an alcoholic beverage in the nation. In 1503, the brewery received the first Royal Charter issued by James IV, in recognition of the fine beer produced at Tullibardine.

In addition to its location, the most important aspect of the distillery is the plentiful supply of fresh, spring water from the surrounding Ochil Hills. These hills were formed more than 400 million years ago with layers of basalt and red sandstone, and are well known for the gold that was mined from them. The water that reaches the distillery has taken 15 years to reach the Danny Burn, the spring water source for Tullibardine. This is the same water bottled by the renowned mineral water company Highland Spring.

In 1947, William Delme Evans began converting the original brewery buildings into a distillery. Two years later the first spirit was distilled at the newly named Tullibardine Distillery. The name in Gaelic means 'lookout hill,' and it was taken from the small medieval chapel located near the distillery grounds that was built in 1446.

Tullibardine began a new chapter in November 2011 when the distillery was purchased by an independent family company already involved in the whisky industry having purchased the Highland Queen brand from LVMH.

DISTILLING PHILOSOPHY

Tullibardine's distillery was designed with modern day technology with the intention of being able to produce with minimal intervention. The washbacks, mash tons and fermentation tanks are all set up to allow the fermented mash to be gravity fed into the stills. Truly hand crafted, the whisky is aged in all first fill bourbon barrels, sherry butts and other premium casks. Recently, the adjoining property to the distillery was re-claimed to house a new visitor's center, bottling line, barrel house and storage for dry goods. Tullibardine has recently become one of only a handful of distilleries to produce and bottle on site.

Owned by: Michel Picard: Picard, Vins et Spiritueux

Master Distiller: N/A

Founded in: 1947

Region: Highlands

Country: Scotland

Spirits: Tullibardine, Sovereign

Tullibardine, 225 Sauternes Finish

Tullibardine, 228 Burgundy Finish

Tullibardine, 500 Sherry Finish

Tullibardine, 20 Year Old

Tullibardine, 25 Year Old

Tullibardine, 1952 Cask Single Malt Scotch Whiskey



Vermouth del Professore

DISTILLERY OVERVIEW

Named for the iconic bartender and cocktail pioneer Jerry Thomas, known as “The Professor,” Vermouth del Professore is produced at the Antica Distilleria Quaglia in the sunny hills between Monferrato and the hills around Turin. The distillery was founded in the years immediately following the unification of Italy in the late 1800s. In 1906, it was bought by Giuseppe Quaglia, who expanded and updated the distillery.

Today the company is directed by Carlo, great-grandson of the founder. He dedicates himself to his work by bringing new ideas and energy, enriching the range of products, and using the best raw materials of natural origin.

DISTILLING PHILOSOPHY

The vermouth is made from a Moscato-based wine from the Langhe, which is fortified with alcohol and aromatized with more than a dozen herbs and spices. The result is a golden, amber vermouth with distinct aromas and flavors, ranging from honey and chamomile to the flowering plant gentian and wormwood. It is one of very few types of vermouth on the market made solely from wine and ingredients produced in-house. Quaglia insists that this ensures the intensity and authenticity of the aromas within the vermouth, as they oversee the whole process from grape and herbs to the finished product.

Owned by: Antica Distilleria Quaglia, Federico Ricatto,
and The Jerry Thomas Project

Master Distiller: Carlo Quaglia

Founded in: 1906

Region: Piedmont

Country: Italy

Spirits: Vermouth del Professore (Red Label)
Vermouth Rosso all’uso di Torino (Green label)



Vilya Spirits

(formerly Ridge Distillery)

DISTILLERY OVERVIEW

In 2013, Ridge Distillery became Vilya Spirits, a name change which both reflects the nature of the endeavor and allows Vilya to become an officially trademarked name. The company remains family-owned and operated, and Vilya's products are still produced with the same skill and care, by the same team, in the same region of the Pacific Northwest.

All of the ingredients continue to be grown and wild-crafted in Montana. While originally distillation occurred on a small mountain ridge in Montana's Flathead Valley, the company recently moved production to southwest Oregon. Vilya continues its dedication to small batch artisanal spirits, with an unwavering passion for gin and absinthe.

DISTILLING PHILOSOPHY

Vilya produces small batch spirits using handcrafted copper alembic stills from Portugal, and only the finest botanicals available, including many grown in the Northwest Rocky Mountains. They work hard to make full flavored spirits that celebrate the alpine herbs, pure water, and the Northern Rocky Mountains where it all comes together.

Owned by: Julie and Joe Legate

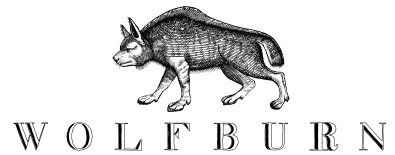
Master Distiller: Jazper Torres

Founded in: 2010

Region: Oregon

Country: United States

Spirits: Vilya, Extrait D'Absinthe Blanche
Vilya, Extrait D'Absinthe Vert



Wolfburn Distillery

DISTILLERY OVERVIEW

In 1821, William Smith founded the Wolfburn distillery on the outskirts of Thurso, Caithness, the most northerly town on the British mainland, an area fringed by dramatic coastal scenery. The distillery draws its water from eponymous stream, the Wolf Burn. Smith invested heavily in Wolfburn and it quickly became a significant producer of malt whisky and one of the largest in the country at that time, handed down through several generations of the Smith family. Production seems to have ceased in the 1850s, although the exact date of the distillery's closing is unknown.

In 2011, plans were laid to resurrect the old distillery. After 150 years of neglect, the original distillery was a barely discernible pile of stones, but the source of water remained: The cold clear waters that fed the mash and stills all those years ago were still flowing just as they always had. Led by Master Distiller Shane Fraser, formerly the production manager of Glenfarclas Distillery, Wolfburn started production soon after construction was completed in 2013.

DISTILLING PHILOSOPHY

Using un-peated malt, the stillmen of Wolfburn distillery today are crafting Wolfburn whisky by pot still distillation the old-fashioned way: no automation, no rush, and a lot of care. A variety of casks continue to be filled with new Wolfburn spirit and are laid down in the warehouses to mature, where some will remain for many years to come. The distillery's first whisky will debut in 2016.

Owned by: Under Private Ownership
Master Distiller: Shane Fraser
Founded in: 2013
Region: Highlands
Country: Scotland
Spirits: Wolfburn, Single Malt Scotch Whisky



PORTFOLIO BOOK