

POLANER SELECTIONS

THE FALL COLLECTION: ALL COLORS OF GREEN

A Selection of Organic & Biodynamic Producers

October 3, 2012 | Rouge Tomate | NYC

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Dear Customers and Colleagues,

Thanks for attending our tasting at Rouge Tomate. As a brief intro, I wanted to touch on an important question, and that is: Why an Organic and Biodynamic tasting?

Certainly, the world of “Bio Wines” is trendy and in fashion these days. But this is not our motivation. Nor is it the motivation of our ever growing group of organic and biodynamic producers who have made the considerable investment in time, money, and especially, effort to make the responsible choice to remove synthetic chemical additives to their working regime. Many have been certified for years, while others have worked this way for many harvests and may now just be making it official with a full certification. For some, this is just a way of life and not worth the expense of getting an outside organization to approve something that is, in their hearts, “the right thing to do”.

Great winemakers know that elevating their craft requires keen attention to the hundreds if not thousands of details in the vineyard and cellar which can each contribute to make a special bottle of wine. They also know that their profession is one about the long haul. Investments they make today might pay off next year, or in 20 years; and often not until the next generation. For those producers who have taken the path of organic or biodynamic viticulture, it is really one extra step in elevating the quality and purity of their product. It is also an affirmation to sustain and preserve the life and balance of their vineyards both for today and for the generations to come. For this, we applaud their commitment!

Nonetheless, organics and biodynamics is not in itself “the” solution or a guarantee for making great wine. To be an outstanding wine, it must communicate clearly the place, varietal, vintage, and even the heartfelt intentions of the winemaker (even when these are to not show his or her winemaking footprint!). Lastly, although we applaud the variety of styles that all fall under the umbrella of “Natural” winemaking, we feel this label should not be an excuse for flaws in a wine. Frankly, a deliberately funky wine is just as much “process over place” as a wine that is over-oaked, centrifuged, or micro-ox’ed!

For us, a wine must be great first, and natural, organic or biodynamic second.

Thanks for taking the time to explore this diverse group of wines from top regions around the world. We hope that your fall season is healthy and prosperous.

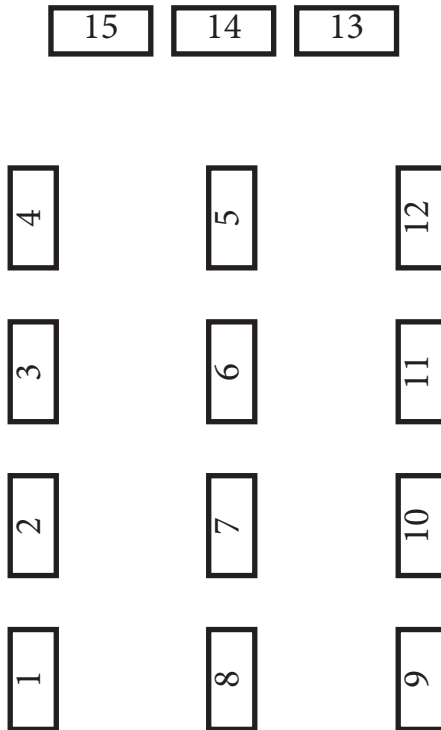
Cheers,
Doug & Tina



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Domaine de Villalin	5	23	Rodano	12	52
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Please inquire for a complete list of available wines, formats and discounts.

DOWNSTAIRS DINING ROOM



Tables 1-2 Sparkling

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Tables 9-12 Italy

Tables 13-15 Spain, New Zealand,
USA, Argentina



Domaine de l'Ecu

Loire Valley, France

Certified Biodynamic



For many years, under the guidance of the talented Guy Bossard, this domaine has held its place in the top echelon of producers in Muscadet. The estate was also one of the early practitioners of organic viticulture, well before it was fashionable to do so, and has been certified Organic for over 40 years and certified Biodynamic for over 20. Bossard is fanatic in the vineyards, crops extremely low, and produces Muscadets that have remarkable depth, precision, as well as ageability. The estate has recently changed ownership, as Bossard had no heirs who wanted to take over the property. The estate is now owned by a passionate, wine-loving gentleman named Frederik Niger Van Herck. Frederick is most definitely a “hands-on” owner, and is dedicated to maintaining the greatness of this singular estate. To that end, he has retained Bossard as an ongoing consultant to work side-by-side in both the vineyards and cellar to make sure that the transition is smooth for years to come. They continue to make this fascinating *methode champenoise* wine from a base of Melon with Folle Blanche, Chardonnay, Pinot Noir and Cabernet Franc. A super-value sparkler with great cut and precision!

Ludwig Hahn Brut

NV

12/750ml

\$176

(30% Folle Blanche, 30% Chardonnay, 20% Melon de Bourgogne, 15% Cabernet Franc, 5% Pinot Noir)

Hüet

Loire Valley, France

Certified Biodynamic



Domaine Hüet is one of the great reference points not only of the Loire Valley, but of France in general. The style of the wines is very precise, mineral-driven Chenin (not to mention age-worthy), whether in the Sec, Demi-Sec or Moelleux levels. They were also one of the early proponents of Biodynamic viticulture and have been certified since the early '90s. Vinifications occur in a combination of tank and (older) wood, depending on the vintage and vineyard. The Hwang family continues the historic tradition of producing top quality, benchmark Vouvray.

The Hüet Petillant is bottled before the primary fermentation is finished. A small dosage of older moelleux wine (in this case from 2003) is added to ensure that the fermentation finishes smoothly.

Petillant	2007	12/750ml	\$240
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Bohigas

Catalunya, Spain

Practicing Organic (in conversion)



Fermí Bohigas is a family-owned winery that has roots dating back to the 13th century. The estate is located in the town of Òdena in the River Anoia valley, about 45 minutes west of Barcelona. The current family and their ancestors have been growing grapes and making wines at this location consecutively since 1290. Their first bottling took place in 1870. They first used the name “Bohigas” on a wine label in 1978. Today, the family’s estate encompasses 300 hectares of which 110 are split between two separate vineyard properties, named “Can Macià” and “Can Batllell”, both of which have their own cellars. These cavas see extended aging *sur-lie* and are finished with a low dosage.

Brut Reserva Cava NV 12/750ml \$144
(50% Xarel-lo, 30% Macabeo, 20% Parellada)

Brut Rosat Cava NV 12/750ml \$144
(90% Trepat, 10% Pinot Noir)

Larmandier-Bernier

Champagne, France

Certified Biodynamic



Champagne Larmandier-Bernier is one of the true stars of the Côte des Blancs. Both the Larmandier and Bernier families have had a long history in the Champagne region, dating back to the French revolution, but it was not until the marriage of Philippe Larmandier and Elisabeth Bernier in 1971 that Champagne Larmandier-Bernier was established. The small house today is directed by Pierre and Sophie Larmandier, who own just under fifteen hectares in some of the finest villages on the Côte des Blancs: Cramant, Chouilly, Oger and Avize (all Grand Crus), as well as in the fine premier cru village of Vertus. The wines from Larmandier-Bernier are reference point Champagnes that fully demonstrate the profound potential of low dosage and non-dosé bottlings that revel in their beautiful expressions of terroir, impeccable balance and clean, zesty and very pure palate impressions.

Blanc de Blancs Extra Brut 1er Cru	NV	12/750ml	\$480
Terre de Vertus Non Dosé	[2007]	12/750ml	\$549
Cramant VV Extra Brut GC	2006	12/750ml	\$720
Rose de Saignee (100% Pinot Noir)	NV	12/750ml	\$620

Coutier

Champagne, France

Practicing Organic



Since 1619, Champagne R. H. Coutier is located in the grand cru village of Ambonnay, one of the top wine-producing towns on the Montagne de Reims. The Coutiers own nine hectares of vineyards in Ambonnay, and interestingly, although Ambonnay is generally regarded as Pinot Noir country, the Coutiers' vineyards are planted with one-third Chardonnay and two-thirds Pinot Noir. In fact, in 1946 René Coutier's father was the first vigneron in Ambonnay to plant Chardonnay in the village, which has done well over the ensuing decades and now is as highly regarded as the Pinot Noir from this grand cru village.

Tradition Brut	NV	12/750ml	\$360
(70% Pinot Noir, 30% Chardonnay)			

Marie Courtin

Champagne, France

Certified Biodynamic



Champagne Marie Courtin is located in the village of Poliset in the Côte des Bars, the southernmost sector of Champagne. With its slightly warmer temperatures combined with the Kimmeridgian limestone sub soils, this area is particularly prized for its Pinot Noir grapes. The champagnes retain a freshness similar to Chablis, which is actually closer to Poliset than Reims! In fact, many of the Grand Marques source their Pinot Noir from the Côte des Bars because of this unique combination of texture and delineation that the sub-zone provides.

Dominique Moreau created the estate in 2005 with a vision to produce a series of single-vineyard, single variety, single vintage, non-dosé champagnes from biodynamically-grown grapes that are farmed and elaborated with meticulous care. This philosophy is in stark contrast with the predominant mindset in Champagne which is all about blending grapes, vineyards and vintages (for a consistent product), and with a tendency towards very high yields and full-on chemical treatments.

Resonance Extra Brut (100% Pinot Noir)	[2009]	6/750ml	\$240
Efflorescence Extra Brut (100% Pinot Noir)	2007	6/750ml	\$320

Sorelle Bronca

Veneto, Italy

Certified Organic



Sisters Antonella and Ersiliana Bronca have steered their estate along the path of quality since taking over the reigns from their father Livio. Joined by Antonella's husband, Pietro, a winemaker, and Ersiliana's daughter, Elisa, who has recently graduated with a degree in enology, this family team works hard in the vineyard and in the cellar to produce the purest Prosecco out there. As soon as the grapes are pressed, the pure must – primarily Prosecco with small amounts of the indigenous varieties Perera, Verdiso and Bianchetta – is brought down in temperature, right before the point where the liquid starts to solidify. Preserved in this stasis, an exact amount is extracted at the time of bottling (several bottlings are made per year), leaving the remaining must conserved in optimal condition while the base wine is returned to ferment by “charmat” method (in tank) into the freshest, sparkling Prosecco possible.

Prosecco di Valdobbiadene [Extra Dry]

NV

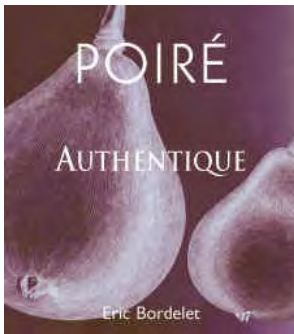
12/750ml

\$152

Eric Borgelet

Normandy, France

Certified Biodynamic



During the 1980s, Eric Borgelet was one of the most influential figures in the Parisian wine scene, as he spent several years at the helm of the wine program at the illustrious Michelin Three Star restaurant of l'Arpège. However in 1992, his native Normandy called him, and he handed over his sommelier duties and returned to the windswept orchards of Normandy, desiring to bring his superb palate to bear on the high-powered ciders of the region. Borgelet was greatly encouraged in this endeavor by his close friend and confidante, the late Didier Dagueneau of Pouilly-Fumé. Taking over the nineteen hectares family property of Château de Hauteville, Borgelet planted seven hectares that had been fallow in terraced orchards (that will not be utilized for many years to come), and began the process of bringing his family's apple and pear orchards into biodynamic practices.

Borgelet ciders have a gentle mousse, and though they vary in the amount of perceptible sweetness on the palate, across the board the ciders of Borgelet are defined by their beautiful balance, taught acidities and a complexity that rivals great wines. Over the years, Borgelet has risen to prominence as one of the greatest producers of cider in all of Normandy.

Poiré Authentique	2011	12/750ml	\$136
Sidre Tendre	2011	12/750ml	\$112

Trapet

Alsace, France

Practicing Biodynamic



In addition to their Burgundy estate, Jean-Louis and his wife, Andréé, also produce wines from her family's property in Alsace. Here they grow Riesling, Gewurztraminer, and Pinot Gris (also known as Auxerrois gris).

These tend to be dryer-styled Alsatian wines, and are also produced from biodynamically-farmed vineyards.

Riesling Riquewhir	2008	12/750ml	\$160
Gewurztraminer Beblenheim	2008	12/750ml	\$168

Michel Guignier

Beaujolais, France

Practicing Organic (in conversion)



Michel Guignier is a fourth generation vigneron in Villié-Morgon, in the heart of the AOC Morgon appellation in Beaujolais. He is committed to producing wines in the most natural way possible in order to both protect the environment and create wines that are alive and transmit a sense of place. He is in the process of converting his estate to full organic certification, though he has been planting grass and herbs between the rows as well as ploughing and composting for many years.

Guignier follows a traditional vinification “à la Beaujolaise” with no de-stemming and with only indigenous yeasts used for the fermentation. The wines are macerated for 6-7 days for the Beaujolais and up to 14-15 days for his top Morgons. Guignier uses a vertical wooden press that slowly and gently presses the grapes. He uses minimal doses of SO₂, though he prefers to add it after the malolactic rather than at bottling as he feels it integrates better into the wine.

Guignier’s wines display that transparent, ethereal, soil-driven quality that makes naturally-made, top Beaujolais so unique and joyful to drink. Among them are a fresh and charming Beaujolais AOC made from 50 year old vines, a rich and well structured Morgon Vieilles Vignes from 60-70 year old vines, and the complex and seductive Morgon Bio-Vitis made exclusively from fruit from La Roche Pilée, a south facing vineyard of pure, decomposed rock located at the base of the Côte de Py.

Beaujolais	2011	12/750ml	\$128
Morgon VV	2011	12/750ml	\$160
Morgon Bio-Vitis	2009	6/1.5L	\$216

Julien Sunier

Beaujolais, France

Practicing Organic (in conversion)



After working for Christophe Roumier in Chambolle, Dijon native Julien Sunier spent his early twenties globe-trotting. Upon return to his native Burgundy, he worked alongside winemakers Nicolas Potel in Nuits Saint-Georges and Jean-Claude Rateau in Beaune, where he solidified a passion for organic and biodynamic viticulture.

After his stint in Burgundy and five years managing a large negociant where he worked with growers in all of the 10 Cru Beaujolais villages, Julien set out on his own to pursue his dream of establishing a domaine more in sync with his own ideas of organic viticulture and natural winemaking. He secured three hectares of densely planted, old-vine, hilltop parcels in the Cru villages of Fleurie, Morgon and Régnié. He is currently working to convert all of the vineyards to organic viticulture. Harvesting entirely by hand, Julien does whole cluster, indigenous yeast fermentations in concrete vats at low temperatures in an effort to preserve fresh fruit flavors and a delicate tannin structure. After the alcoholic fermentations are complete, the fruit is slowly and gently pressed over a 24 hour period using an ancient vertical press Julien acquired in the Côte D'Or. The wines are then aged for up to 11 months in 3 - 9 year old Burgundy barrels that he gets from his friend Christophe Roumier. The resulting wines are exceptionally pure, elegant and without artifice.

Fleurie	2011	12/750ml	\$220
Morgon	2011	12/750ml	\$220

Jean-Louis Dutraive

Beaujolais, France

Certified Organic



Purchased in 1969 by Jean Dutraive, Domaine de la Grand’Cour is one of the oldest in the village of Fleurie. The three parcels known as Grand’Cour, Chapelle des Bois and Champagne make up a total of 9 hectares of vines in Fleurie. Additionally, the family has 1.6 hectares in the cru of Brouilly. Jean Dutraive was joined by his son and fifth generation vigneron Jean-Louis in 1977. By 1989, the reins were fully in Jean-Louis’ deft hands.

Jean-Louis is a devout practitioner of organic viticulture and the property has been certified by ECOCERT since 2009. Harvest is done by hand and grapes are immediately placed in tank at low temperatures to begin carbonic maceration (without sulfur). The wines ferment naturally with indigenous yeast and are then gravity fed to the cellar for a relatively long period of ageing, depending on the cuvée. Jean-Louis’ wines are perfumed, spicy and possess a stunning depth and concentration that are enhanced with time in bottle. They highlight the feminine, lacy elements of Fleurie, sometimes reminiscent of Beaune rouge and villages Chambolle.

Fleurie Clos de la Grand’Cour 2011 12/750ml \$216

Cret De Ruyere

Beaujolais, France

Certified Organic

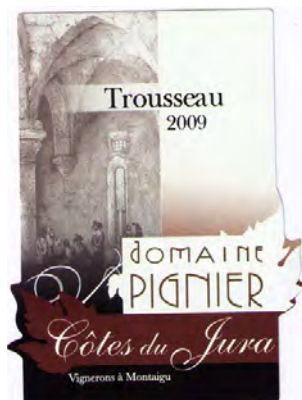
Up in the hills of the Morgon appellation, between 400 and 500 meters in altitude, Jean-Luc Gauthier is crafting unique, naturally grown Beaujolais from the appellations of Morgon, Chiroubles and Beaujolais-Villages. The Gauthier family has been cultivating vines in the tiny hamlet of Saint-Joseph, near Villié-Morgon for over 200 years. The estate is certified organic (Ecocert/AB) and farmed Biodynamically. They also have a unique philosophy of releasing wines with several years in bottle. In the vineyards, Jean-Luc tries to intervene as little as possible in order to allow the grapes to express themselves in the most unadulterated way. Jean-Luc is a firm believer in the spirit of the ancient Indian proverb: “The earth is not a gift from our parents, but a loan from our children.”

Chiroubles	2006	12/750ml	\$172
Cuvec des Anges (Chiroubles)	2005	12/750ml	\$228

Domaine Pignier

Jura, France

Certified Biodynamic



Domaine Pignier is an estate steeped in history dating back to the 13th century when Calthusian monks first started making wine in the village of Montaigu. After the French Revolution, the monks were forced into exile, and the estate was sold to the Pignier family in 1794. Today, the estate is run by siblings, Jean-Etienne, Antoine and Marie Florence Pignier, who split the responsibilities of the winery.

Montaigu is located about 40 km south of Arbois and is part of the Côtes du Jura appellation, famed for its unique blind valleys which cut into the Jurassic shelf. This geology provides a range of diverse soils with a mix of clay and limestone in various expositions.

The vineyards at Domaine Pignier are unique in that they are the only plantings in the village of Montaigu. This provides them with a privileged and unobstructed ability to practice their Biodynamic methods without the influence of surrounding vineyards. It also affords adequate land surrounding the vines to allow for a greater plant and wildlife biodiversity (within the rows as well). The Pigniers are strongly rooted in Biodynamics – certified by both Demeter and Ecocert - and are one of the few properties to grow, dry and prepare the majority of all of their BD preps and tisanes at the estate, using rain water collected by large underground cisterns.

Côtes du Jura Savagnin [Sous Voile]	2006	12/750ml	\$312
Côtes du Jura Trousseau	2009	12/750ml	\$256
Côtes du Jura Pinot Noir	2009	12/750ml	\$228

Goisot

Burgundy, France

Certified Biodynamic



Jean-Hughes Goisot and his wife Ghislaine, along with their son, Guilhem, are tireless workers and perfectionists in Saint-Bris. This terroir, which shares the famous chalky soil and the cool northerly climate that is typical of its close neighbor Chablis, gives its wines a very distinctive character. The wines are often more refined, firmer, more mineral, and often more thirst-quenching than wines from further south in Burgundy. The Goisots plant all of their Sauvignon vines on the cooler north-facing slopes, on extremely chalky Kimmeridgian soil. The Aligoté is a "reference point" for this varietal and, like the Sauvignon, can easily age for 10-15 years in most vintages.

Bourgogne Aligoté	2010	12/750ml	\$144
Fie Gris Sauvignon de Saint -Bris	2010	12/750ml	\$200

Morin

Burgundy, France

Practicing Organic



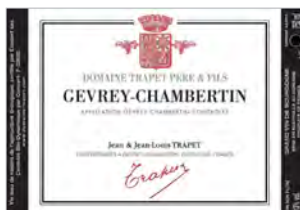
Chitry is located next to the village of Saint-Bris, right near Chablis. Like the terrific wines of Jean-Hugues Goisot, Morin's Bourgogne Blancs gain their complexity from the kimmerigian soils of the region, high in calcaire (chalk), that also form the subsoil in most of Chablis. This "Baby Chablis" is fermented all in tank to preserve its freshness and purity. The resulting wines are clear, precise and mineral, and yes, very Chablisien indeed.

Chitry Blanc Constance	2010	12/750ml	\$152
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Trapet

Burgundy, France

Certified Biodynamic



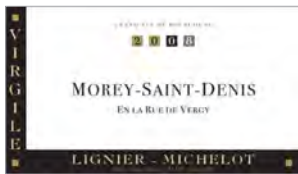
Domaine Trapet Père et Fils is one of the greatest estates of Gevrey-Chambertin, with superb holdings in three of the top grand crus in the village and a legacy of great wines that dates back to their earliest days of estate bottling. While the family has been important vineyard owners in Gevrey-Chambertin since 1870, it was not until the 1960s that they began to bottle a majority of their production and offer their wines directly for sale to clients. Previously they had been one of the finest sources for top négociants in the region, including Maison Leroy and Maison Joseph Drouhin. By the late 1920s, Domaine Trapet had become one of the most important vineyard owners in all of Burgundy, as they were the single largest owner in the great vineyard of Chambertin, as well as owning very large tracts of Latricières-Chambertin and Chapelle-Chambertin.

Gevrey-Chambertin	2009	12/750ml	\$549
Gevrey-Chambertin	1995	6/1.5L	\$720 <i>*Extremely Limited</i>
Chambertin Grand Cru	2008	12/750ml	\$1799

Lignier-Michelot

Burgundy, France

Practicing Organic (in conversion)



Virgile Lignier, nephew of Hubert Lignier, started at the domaine with his father back in the early 1990s. Since 2000, Virgile has been on his own with the aim of allowing the individual terroirs to express themselves in his wines. Some of his practices include longer cuvaisons, triple triage at harvest, green harvest, and using natural treatments as much as possible. In 2007, he began using a portion of whole clusters in each of his cuvées. We are thrilled to represent this rising star from Morey-Saint-Denis.

Morey-St-Denis Rue de Vergy	2010	12/750ml	\$520
Clos-St-Denis Grand Cru	2007	6/750ml	\$720

Domaine de l'Ecu

Loire Valley, France

Certified Biodynamic



For many years, under the guidance of the talented Guy Bossard, this domaine has held its place in the top echelon of producers in Muscadet. The estate was also one of the early practitioners of organic viticulture, well before it was fashionable to do so, and has been certified Organic for over 40 years and certified Biodynamic for over 20. Bossard is fanatic in the vineyards, crops extremely low, and produces Muscadets that have remarkable depth, precision, as well as ageability. Unlike most regular Muscadet, the wines are aged sur-lie for around 15 months, so the current 2010 vintage is just being released. The estate produces three different “flagship” Muscadets, each crafted from different subsoils of the region; Gneiss, Orthogneiss and Granite.

The estate has recently changed ownership, as Bossard had no heirs who wanted to take over the property. The estate is now owned by a passionate, wine-loving gentleman named Frederik Nijger Van Herck. Frederick is most definitely a “hands-on” owner, and is dedicated to maintaining the greatness of this singular estate. To that end, he has retained Bossard as an ongoing consultant to work side-by-side in both the vineyards and cellar to make sure that the transition is smooth for years to come.

Muscadet Sèvre et Maine Gneiss	2010	12/750ml	\$176
Muscadet Sèvre et Maine Orthogneiss	2010	12/750ml	\$176
Muscadet Sèvre et Maine Granite	2010	12/750ml	\$184

Domaine de Villalin

Loire Valley, France

Practicing Organic



Located in the heart of the Villalin lieu-dit, five generations of family vigneronns have worked the domaine's 7.5 hectares of Sauvignon Blanc and 1 hectare of (non-AOC) Pinot Noir and Pinot Gris. The vines for this cuvéé are from a tiny part of the appellation on the east side of the Cher River (only 2% of the appellation). This small sector has soils of silex and clay which give an added complexity and minerality to the cuvéé. Today, a portion of the vines are still worked with horse-drawn plows. Husband and wife team Maryline and Jean-Jacques Smith still harvest completely by hand — a practice that best ensures a high quality of fruit. They ferment the wines with indigenous yeasts in temperature-controlled tanks, creating the most natural wines possible that express the typicity of their Quincy soils.

Quincy Grandes Vignes de Villalin 2011 12/750ml \$160

Pabiot

Loire Valley, France

Certified Organic



An up-and-coming producer from Pouilly-Fumé, Jonathan Pabiot recently embarked on his trajectory towards superstar winemaker in 2005 when he was given two prime hectares of vines from his grandfather. He quickly converted to organic viticulture and created the much sought-after, high-end cuvées Prédélection and Aubaine. Just as their high quality inversely mirrors their low availability, there are whispers that Jonathan is among those who carry the torch of the late, great Didier Dagueneau. That's quite a nod in his favor!

Pouilly-Fumé

2011

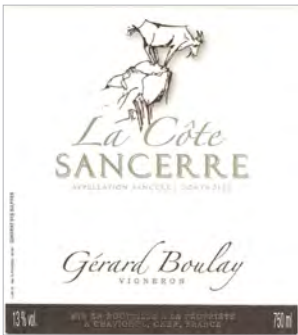
12/750ml

\$184

Boulay

Loire Valley, France

Practicing Organic



This family domaine of 9 hectares located in Chavignol can trace its history back to 1380. Gerard Boulay works the soil manually. The youngest vines at the domaine were planted by Mr. Boulay in 1972 and the average vine age is about 45 years old. The wines ferment naturally with no added yeast and minimal amounts of SO2. The Sancerre-Chavignol is fermented in tank and undergoes a light filtration before bottling. The Sancerre La Cote hails from a parcel shared by Boulay and Cotat located on the famed hillside often referred to as "La Grande Cote." It is fermented in used 350-liter barrels and is bottled unfiltered. He described his role as one of "surveillance" to make sure nothing goes wrong. In general he works by instinct, "au feeling" because he wants to "let the wine live" and tries not to interfere with the natural process. "C'est la nature qui fait le vin" (Nature makes the wine).

Sancerre Chavignol	2011	12/750ml	\$240
Sancerre La Cote	2010	12/750ml	\$380

Domaine Aux Moines

Loire Valley, France

Practicing Organic (in conversion)



This mother-daughter run estate was founded in 1981, though there are records of vineyards planted in the region since the middle ages when the monks (“moines” in French) from the Abbaye de St Nicolas tended vines. Monique and Tessa Laroche manage 9.6 hectares of Chenin Blanc and .8 hectares of Cabernet Franc. The vineyards are all south and southwest facing hillsides, adjacent to the famed Coulée de Serrant, in the sub-zone of Roches Aux Moines. The estate has been farming organically since the beginning, but are finally working towards official certification.

The appellation of Savennières-Roches Aux Moines is located on the Western edge of the Anjou region in the Loire valley, not far from the city of Angers. The vineyards are located on hillsides along the Loire river. The proximity to the river helps to temper the cold of the region and encourage ripeness as well as protect against spring-time frosts. The soils in Savennières are predominantly schists with some sandstone and clay. They tend to produce a flinty, drier style Chenin Blanc that can age for a long time. The estate embraces a philosophy of holding back multiple old vintages and offering them for sale!

Savennières-Roches Aux Moines	2010	12/750ml	\$240
		12/375ml	\$136
Savennières-Roches Aux Moines	1999	12/750ml	\$224

Huet

Loire Valley, France

Certified Biodynamic



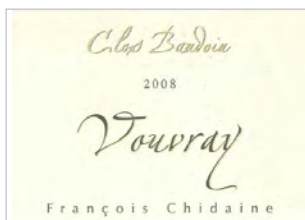
Domaine Hüet is one of the great reference points not only of the Loire Valley, but of France in general. The style of the wines is very precise, mineral-driven Chenin (not to mention age-worthy), whether in the Sec, Demi-Sec or Moelleux style. They were also one of the early proponents of Biodynamic viticulture and have been certified since the early '90s. Vinifications occur in a combination of tank and (older) wood, depending on the vintage and vineyard. The Hwang family continues the historic tradition of producing top quality, benchmark Vouvray.

Vouvray Sec Clos du Bourg	2011	12/750ml	\$264
Vouvray Sec Le Mont	2011	12/750ml	\$264

François Chidaine

Loire Valley, France

Certified Biodynamic



François Chidaine has quickly become not only the quality leader in Montlouis, but also one of the greatest estates in all of the Loire.

Chidaine is a champion of the biodynamic movement and now has prestigious holdings in Vouvray, particularly the famous Clos Baudoin which François bought from Prince Poniatowski. His 16 hectares in Montlouis are comprised of 8 distinct plots: Clos du Breuil, Clos Habert, le Volagray and les Landes, which have soils of clay with flint (silex), locally called Perruches; Clos Renard and les Epinais are clay and limestone with flint, locally named Aubuis; and finally, les Bournais, a more recently planted plot that overlooks the Loire river, consisting of clay and a type of limestone called Bournais.

Vouvray Argiles	2011	12/750ml	\$200
Montlouis Clos Breuil	2011	12/750ml	\$200
Montlouis Tuffeaux	2008	12/750ml	\$200

Gauthier

Loire Valley, France

Certified Organic



Domaine du Bel Air is a certified organic estate that has been creating traditional wines from Bourgueil for the past five generations. Throughout the decades, the Gauthier family enjoyed their wines privately until 1979, when they began to sell their wines commercially. Pierre Gauthier oversaw this transformation, and continues to make the wines today alongside his son, Rodolphe (collaborating together since 2005).

Bourgueil Jour de Soif	2011	12/750ml	\$144
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Château du Hureau

Loire Valley, France

Practicing Organic (in conversion)



Château du Hureau is considered one of the top producers in Saumur-Champigny. The wines are all aged in tank, except for their top cuvée “Lisagathe”, which includes a small percentage of older oak. Over the past few years, they have been moving in a more natural direction in their viticulture, and are in official organic conversion as of the 2010 vintage. They also hand-harvest and use natural yeasts on all their cuvées. These are dark, intense and sappy Cabernet Francs, with plenty of lovely fruit, balanced by acidity and minerality from the underlying tuffe soils.

Saumur-Champigny Tuffe	2010	12/750ml	\$160
Saumur-Champigny Lisagathe	2009	12/750ml	\$280

Pallus

Loire Valley, France

Converting to Biodynamics



Bertrand Sourdais returned to his native Chinon in 2003, determined to take up the challenge of his beloved Cabernet Franc. His father’s estate, Domaine de Pallus, is located in the heart of the appellation and is blessed with some of Chinon’s choicest vineyards. With vines averaging over 35 years old, Pallus held all the potential Bertrand could hope for. Beginning with the 2003 harvest, Bertrand began his quest to find the ultimate limit for Pallus. As of 2010, Bertrand is converting the winery and his vineyards fully to biodynamic practices.

Les Pensées de Pallus Chinon	2009	12/750ml	\$176
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Entrefaux

Rhone, France

Practicing Organic (in conversion)



The Tardy family has been growing grapes for generations and they began to estate-bottle in 1979. They farm 25 hectares of vines: 21 hectares of Syrah and 4 hectares of Marsanne. The average yields are a modest 40 hectoliters/hectare with average vine age of 30 years. The vineyards lie in Mercurol, thought to be one of the best sectors within Crozes-Hermitage. For years, they have avoided using any chemical additives in their vineyards (practicing organic). The grapes are hand harvested, 100% de-stemmed and fermented with natural yeasts. Elevage takes place in a mix of foudres, tank and mostly-used barriques.

Crozes-Hermitage

2010

12/750ml

\$192

12/375ml

\$144

Jean-David

Rhone, France

Certified Organic



Domaine Jean-David is a small estate located in Seguret in the Côtes-du-Rhône Villages appellation. They are strong believers in organic viticulture and have been certified organic for years. There has never been chemical additives used in their vineyards.

This 17 hectare estate is run by the amicable couple, Jean and Martine David. The work in the vineyards is all done by hand, with respect for the environment as well as the natural rhythm of the seasons. There is an effort to create a biodiversity in the vineyards with various flora and fauna interplanted with the vines. The soils are plowed, and all pruning and harvesting is done by hand. The estate also has a good number of old vine parcels spread throughout the village of Seguret, some of which are classified in Côtes-du-Rhône and some in Côtes-du-Rhône Villages.

Cotes du Rhone	2010	12/750ml	\$136
Cotes du Rhone Villages Seguret	2010	12/750ml	\$160

Château La Canorgue

Rhone, France

Certified Organic



Nestled in the hills just below the spectacular perched village of Bonnieux, this idyllic property is run by Jean-Pierre and Nathalie Margan. The building is from the 17th century and has been inhabited ever since. Springing from the hill is a very strong fountain which supplies abundant amounts of water in even the driest years and the rolling hills behind the property are covered with grape vines, truffle oak trees and 200 year old cherry trees.

The Margans know that they have something very special going, and their approach to viticulture reflects this. The sixty acres of terraced vineyards surrounding the property are farmed organically (with some biodynamic practices) and the average age of the vines is over thirty years old. This lusty blend of 70% Syrah, 30% Grenache is bursting with dark fruits, spice and *garrigue*...Provence in a glass!

Luberon Rouge

2010

12/750ml

\$152

Mas des Brousses

Languedoc, France

Practicing Organic



Located in the hills above the fertile Herault river valley, just south of Pic St. Loup, is the village of Puechabon. Xavier Peyraud, grandson of Lulu and Lucien Peyraud of the famed Domaine Tempier in Bandol, together with his wife Geraldine Combes, have taken over her family vineyards. Their farm is nearly 20 acres of vines planted to Grenache, Syrah, Merlot and Cabernet Sauvignon, along with Mourvedre cuttings from Domaine Tempier. The young couple handle every aspect of viticulture and winemaking from vine to bottle. They work manually in the vineyards, have never used pesticides or herbicides, and view plowing as a vital part of their commitment to natural viticulture. The wines are bottled unfiltered to capture the intense fruit and garrigue aromas that the terroir has to offer. The wines have power and balance and their rusticity is coupled with finesse and elegance.

Chasseur des Brousses
(60% Merlot, 40% Grenache)

2010 12/750ml \$128

Terrasses du Larzac
(60% Syrah, 40% Mourvedre)

2010 12/750ml \$208

Châteaux Sainte-Marie & Péyredon

Bordeaux, France

Certified Organic



Set right in the heart of the Entre-Deux-Mers region, this magnificent estate enjoys an excellent geographical position. The south-facing vineyard stretches over two very sunny hilltops which are among the highest points in the Gironde region. Gilles Dupuch and his family have run their family estate since 1956, with Gilles' son Stéphane gradually taking over the property since 1997. The estate is now certified organic as of the 2010 harvest.

Stéphane and his wife also recently purchased a small estate in the Haut Médoc named Château Péyredon. Their debut release is 2009!

Ch. Sainte Marie Entre Deux Mers Vieilles Vignes 2011 12/750ml \$136
(63% Sauvignon Blanc, 27% Semillon, 10% Muscadelle)

Ch. Sainte Marie Bordeaux Superieur Vieilles Vignes 2010 12/750ml \$136
(64% Merlot, 28% Cabernet Sauvignon, 8% Cabernet Franc)

Chateau Péyredon Lagravette Haut-Medoc 2009 12/750ml \$256
(63% Cabernet Sauvignon, 37% Merlot)

Château de Grandchamp

Bordeaux, France

Practicing Organic (in conversion)



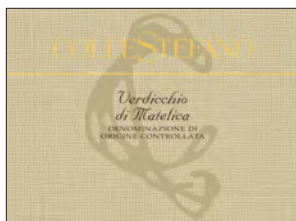
Château de Grandchamp is the only domaine on the hillside overlooking the ancient commune of Parsac, located in the Montagne-Saint-Emilion appellation on the right bank of the Dordogne. Vigneron Maurice Ganzague manually farms Merlot, Cabernet Franc and Cabernet Sauvignon in densely planted vineyards rooted in clay-limestone soils with traces of iron. The vineyard has been in organic conversion since 2010. Grass is sown between vine rows and ploughing is done in alternating rows. Maurice's sole objective in the vineyard is to obtain perfectly ripe and clean fruit. Triage is done in both the vineyard and the cellar to ensure the highest quality grapes. In the cellar, grapes are vinified in small, temperature controlled tanks and then aged in a combination of tank and one to two year old barrels. Above all, Maurice seeks to preserve the fruit throughout the fermentation and ageing processes. The resulting wine is aromatically vibrant and beautiful balanced with soft tannins.

Montaigne-Saint Emilion 2009 12/750ml \$160
(75% Merlot, 20% Cabernet Franc, 5% Cabernet Sauvignon)

Collestefano

Marche, Italy

Certified Organic



Collestefano was started in 1998 when Fabio Marchionni took over the estate that had been in his family for years. After getting his degree in agriculture, where he did his thesis on Verdicchio di Matelica, he went to Germany to work for Weingut Zähringer where he learned to work and farm organically with minimal impact to the environment. He then worked briefly in wine bars and restaurants before taking over the family farm.

His Verdicchio has been consistent in quality, winning at least two glasses from Gambero Rosso since the 2001 vintage (twice winning three glasses). It is a great value for an organic wine. This wine easily competes with any Verdicchio on the market, most of which are more expensive. The Matelica zone is further inland and at a higher elevation than the more common Verdicchio di Castelli di Jesi. Matelica wines tend to be brighter and more elegant whereas the Castelli di Jesi wines often have a little more fruit and heft. Collestefano is textbook for the Matelica style – bright and crisp with floral notes and a hint of pine.

Verdicchio di Matelica

2011 12/750ml \$144

Skerk

Friuli, Italy

Practicing Organic

In the far northeast of Italy there is a strip of coast that connects Trieste to Friuli-Venezia-Giulia. Above this narrow strip of coast is a ridge. Near the crest of the ridge is a strip of solid limestone and red, iron-rich soil – this is the Carso. Halfway up this ridge there are century-old plantings of Glera, the main grape of Prosecco which was brought from this part of Friuli to the Veneto (and actually had its origins the Friulian town of Prosecco). There is an ancient tradition of winemaking in this area but the tradition of bottling wine is relatively recent. Sandi Skerk produces about 24,000 bottles annually, about 420 cases of each wine. As is tradition in the region, the whites are fermented on their skins. All of his vineyards are farmed organically. All of his wines have amazing character and make for some of the most interesting food and wine pairings. For sure, these small production wines are well-worth seeking out.

Vitovksa 2009 12/750ml \$280

Ograde 2009 12/750ml \$340
(Vitovska, Malvasia, Ribolla, Glera, Sauvignon, Pinot Grigio)

Terrano 2009 12/750ml \$280

Foradori

Trentino, Italy

Certified Biodynamic



Foradori has become the reference point for Teroldego. In 1985, when Elisabetta Foradori took over the family's Trentino estate, the local grape was given scant attention. Elisabetta is now one of the most respected winemakers in all of Italy, her reputation built solely upon her rediscovery and development of Teroldego. Everything at the estate, including the cellar, is immaculate and perfectly managed. The grapes are grown on the Foradori estate, plus some other sites that Elisabetta controls. Since 2001, Foradori has farmed their land biodynamically, and as of 2006, she has ceased to use any new wood for the ageing of her wines. She is now experimenting with aging some of her wines in amphora.

Teroldego Morei	2010	6/750ml	\$192
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Granato	2004	6/750ml	\$320
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Trincherò

Piedmont, Italy

Practicing Organic



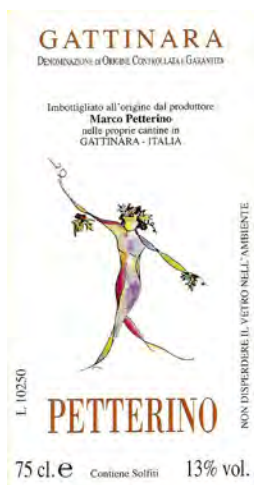
The organically-farmed vines from which the flagship Vigna Del Noce Barbera comes are now over seventy-five years old. The wine is made with a forty-five day maceration period on the skins, and aged for a minimum of three to four years, and often longer, in large botti. We have been fortunate enough to taste these wines back to the 1982 vintage, and clearly, this soulful Barbera has the structure and power to last. Barbera doesn't get more exciting than this!

Barbera d'Asti	2006	12/750ml	\$160
Barbera Vigna del Noce	2004	12/750ml	\$296

Petterino

Piedmont, Italy

Practicing Organic



Marco Petterino is a tiny, and very much under-the-radar producer of the DOCG of Gattinara. With a mere 2½ hectares of vineyards in total, spread out among several parcels, his production is under 1000 cs per year. Petterino's holdings are exceptional for the appellation with vineyards in three of the top cru's in Gattinara – Permolone, Castelle and Guardie which are all are southwest-facing.

Petterino's wines are classic examples of Gattinara from the northern reaches of Piedmont. His style is elegant and aromatic showing more of the floral side of Nebbiolo (aka Spann, as it is called in the area) as well as iron, anise and berries. The wines are approachable on release, but have an additional potential for evolution of 10-15 years.

Gattinara	2001	12/750ml	\$312
		6/1.5L	\$320

(Also available 2002, 2000 & 1996)

Tenute Sella

Piedmont, Italy

Practicing Organic



Tenute Sella is a benchmark producer in the northern satellite regions of Piedmont, Lessona and Bramaterra. These two tiny DOC's – 6.5 hectares and 28.7 hectares respectively – are some of the most undiscovered and underrated areas for producing stunningly complex and age-worthy Nebbiolo-based wines. The Sella family has been producing wine from their own vineyards since 1671, making it one of Italy's oldest and most historic wineries.

Today the estate encompasses 22 hectares and produces a range of wines from indigenous varieties from the region including Nebbiolo, Vespolina, Croatina and Erbaluce. Traditionally, these non-Nebbiolo (or Spanna as it is called in the region) grapes are interplanted with other varieties in “field blends”. Given the high average age of the vines, the yields remain extremely low, around 1.5 tons per acre (or 35 quintali/Ha). The grapes are all hand-harvested.

Bramaterra (Nebbiolo, Croatina, Vespolina)	2007	12/750ml	\$280
Lessona (Nebbiolo, Croatina, Vespolina)	2006	12/750ml	\$320
Lessona Omaggio a Quintino (Nebbiolo, Vespolina)	2004	12/750ml	\$520
Bramaterra I Porfidi (Nebbiolo, Vespolina)	2004	12/750ml	\$360

Roagna

Piedmont, Italy

Practicing Organic

Roagna is an utterly fantastic producer of traditional Barolo and Barbaresco, boasting over 150 years of winemaking history. Now in the hands of the family's fourth generation, the winery is run by the dynamic Luca Roagna.

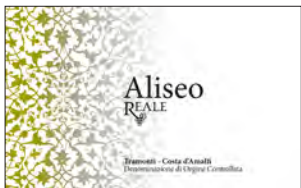
The wines are some of the most traditional in all of Piedmont: the grape skins macerate slowly for 50-60 days; aging is done in traditional Slovenian *botte grande* for 3-8 years; and the wines are bottled without fining or filtration. He often delays the release of many wines to ensure quality maturation. The Barbarescos come from the famed Pajé vineyard, which is adjacent to the winery. The Barolos come from the superb cru in Castiglione Falletto: La Pira.

Our portfolio also includes an extensive array of Roagna's library vintages — exceptional values that are drinking beautifully right now!

Langhe Rosso	2005	12/750ml	\$252
Barbaresco Pajé	2005	12/750ml 12/375ml	\$580 \$320
Barbaresco Crichton Pajé	2000	6/1.5L	\$1749 <i>*Extremely Limited</i>
Barolo La Pira	2005	12/750ml 12/375ml	\$580 \$320

Reale

Campania, Italy
Practicing Organic



The Azienda Agricole Reale is a tiny 2.5 hectare estate in Campania that has existed in the Reale family for generations. The estate is now under the supervision of Luigi Reale, who is dedicated to preserving the heritage and uniqueness of this special terroir. The vineyards are located at 450-500 meters on the steep hillsides and breathtaking landscape of the Amalfi Coast known as the Costa Amalfitana (now officially a DOC). The vines at the estate are between 80 and 100 years old and are ungrafted. They are planted to some rare indigenous varietals including Biancazita, Biancolella, Pepella, Tintore di Tramonti (meaning “painter of sunsets” due to the grape’s intense color and relation to Aglianico), and finally, Per’e Palummo (aka. Piediroso).

The vineyards are planted in volcanic soils which, along with the high elevation and strong cooling winds, give the wines a freshness and pronounced minerality, not only the white and rose, but the red wines as well. These old heirloom vines are farmed organically, and all pruning and harvesting is done - with painstaking care - by hand. In the cellar, only indigenous yeasts are used in the fermentations.

Aliseo Bianco (Biancazita, Biancolella, Pepella)	2011	12/750ml	\$192
Cardamone Rosso (Tintore di Tramonti, Per’e Palummo)	2009	12/750ml	\$172

Ocone

Campania, Italy

Certified Organic



The Ocone Estate lies in the province of Benevento in the Campania region of Italy. In this very rocky, mountainous area, some 40 miles east of Naples, Domenico Ocone produces several of Italy's most original and compelling wines from "heirloom varieties": Aglianico, Coda di Volpe, Falanghina and Greco. They flourish in Ocone's organically-farmed vineyards. The winery is a member of the Italian Association for Organic Farming (AIAB). The only fertilizer used is natural, and no pesticides or additives of any kind, including sulphur dioxide, are employed in the winemaking process. Such natural viticultural practices are not common in Ocone's part of Italy.

Apollo Aglianico del Taburno	2007	12/750ml	\$144
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Cantina Lonardo

Campania, Italy

Practicing Organic (in conversion)



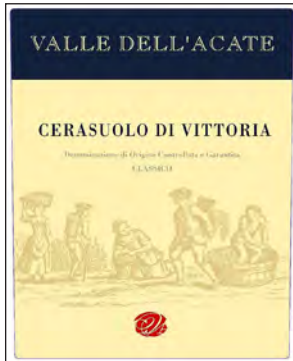
The property only began producing estate-bottled wines in 1998, before which the grapes were sold to the cooperative. The philosophy is one of “enlightened traditionalism”: macerations are long (30 to 120 days) and aging is done in 600-liter tonneaux, with only a small percentage of new wood so as to not mask the aromas of the wines. The resulting wines are pure expressions of Aglianico, in an old and soulful sense. They are big, deep, powerful and tannic, and unabashedly so. Perhaps not for everyone, but then again you could always lay them down for 40 years...

Taurasi	2007	12/750ml	\$380
Taurasi Riserva Coste	2007	12/750ml	\$560

Valle dell'Acate

Sicily, Italy

Practicing Organic



Valle dell'Acate is run by Gaetana Jacono, representing the sixth generation of this family run estate. The estate covers over 100 hectares and the soil - locally known as “Milaro” - is characterized by a particular substrate of calcareous sandstone, interspersed with pockets of clay. Valle dell'Acate produces a range of prized, radiant wines: the celebrated Cerasuolo di Vittoria DOCG (the first Sicilian red wine to win DOCG recognition in 1973), as well as the Nero d'Avola “Il Moro”, Frappato, and, most recently, Tané, created from the best bunches of the harvest.

Cerasuolo di Vittoria
(Nero d'Avola/Frappato)

2009 12/750ml \$180

Calabretta

Sicily, Italy

Certified Organic



Calabretta’s Etna Rosso is made from 70-80 year old vines, mostly ungrafted. It is aged for 7-8 years in large botti. There is an old Nebbiolo-like profile to these wines. The aromas are steeped in dried cherries, tar, licorice, and hints of ashy/volcanic soil tones. Given the high elevation and big diurnal temperature shifts (they have ski slopes on Etna as well!), the wines retain a freshness and delineation that recalls a mature Barolo, northern Rhone or even a sturdier, earthier red Burg.

Carricante Bianco Sicilia	2009	12/750ml	\$160
Etna Rosso DOC	2002	12/750ml	\$240
(Nerello Mascalese, Nerello Cappuccio)		6/1.5L	\$256

Musto Carmelitano

Basilicata, Italy

Certified Organic



Elisabetta Musto Carmelitano's family has been making wine for four generations in the DOCG of Aglianico del Vulture. For much of that time the production had been mainly selling grapes but also wine in demi-johns. Elisabetta began in this way as well, though in 2006 she began building the current winery and created Azienda Agricola Musto Carmelitano. She directs the winery with help from her father and brother. She gives great thanks to her father and uncle who each believed in her and continue to give her great support.

They have 14 hectares of land – both vineyards and olive groves. The total production of wine, however, is a miniscule 1700 cases! Part of the land is from her father, part is from her uncle – also a small part from her great-grandmother. They have vines that are as old as 100 years. The vines of their top cru – Pian del Moro have an average age of 90 years. Their other cru Serra del Prete has vines with an average age of 45 years. They have been farming organically since the beginning and have been certified organic since 2010.

Serra del Prete Aglianico del Vulture	2009	12/750ml	\$180
Pian del Moro Aglianico del Vulture	2009	12/750ml	\$240

Emidio Pepe

Abruzzo, Italy

Certified Biodynamic



While the wines of Abruzzo are best known in this country for mass-produced versions of Montepulciano d'Abruzzo, Emidio Pepe is a singular producer creating amazingly complex age-worthy reds and whites. The winemaking has remained unchanged philosophically since Emidio Pepe took over the estate in 1964. Grapes are grown biodynamically, hand-harvested, hand-destemmed, naturally fermented and aged 18-24 months in glass-lined tanks. The wines are bottled unfined and unfiltered, without added SO₂, and left to develop in the cellar. An extensive stock of older vintages is kept in the cellar. Before release, the wines are decanted into new bottles and labeled by hand.

Trebbiano d'Abruzzo	2007	12/750ml	\$620
Montepulciano d'Abruzzo	2003	12/750ml	\$649
Montepulciano d'Abruzzo	1985	12/750ml	\$1499
		6/1.5L	\$1549
		1/3.0L	\$549

Rodano

Tuscany, Italy

Certified Organic



Rodano is located in the heart of Chianti Classico in the famed commune of Castellina. Its pristine vineyard holdings (spread over 100 hectares) are located 200-300 meters above sea level and have been in the family since the 1700s. The pride and joy of the property is their Viacosta vineyard, a perfect south-facing amphitheater vineyard with 40- to 50-year-old vines. This vineyard provides the fruit for the estate's superb Riserva Viacosta, made only in the best of vintages. The wines are aged in a combination of traditional botte grande and small barriques, mostly used. The result is wine with new-world purity and old-world soul. Not to be missed are the estate's terrific value bottlings, Poggialupi, a satisfying blend of Sangiovese with a touch of Merlot, and their terrific old-world style Chianti Classico.

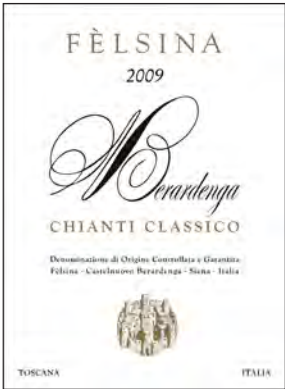
Chianti Riserva Viacosta

2004	12/750ml	\$240
	6/1.5L	\$260

Fèlsina

Tuscany, Italy

Practicing Organic & Biodynamic



Fèlsina is one of the great estates in Tuscany and one of the most famous properties in all of Italy. The winery was founded in 1966, though it didn't start bottling under the Fèlsina label until the early '80's. The property is composed of 11 farmhouses (poderi) of medieval origin, each one characterized by a single vineyard. Unlike most other top estates in the region, Fèlsina's Chianti Classicos as well as its IGT, Fontalloro, are all based on the purity, sanctity and complexity of Sangiovese in mono-cépage. The estate farms organically, while its flagship Rancia vineyard is now farmed biodynamically.

Chianti Classico Riserva	2008	12/750ml	\$248
Chianti Classico Rancia Riserva	2008	12/750ml	\$420

Stella di Campalto

Montalcino, Tuscany

Certified Biodynamic



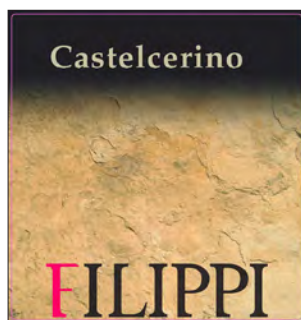
Stella di Campalto is a dynamic winemaker whose wines reflect her charm and character. In 1992, her family took over the abandoned San Giuseppe winery, located south of the town of Montalcino. The estate extends across 13.45 hectares of mixed use land with woods, olive groves (planted in 1920) and 5.5 hectares of vineyards in the Castelnuovo dell'Abate area. Once restored, these vineyards were certified organic in 1996, and she has been practicing biodynamic viticulture since 2002. The cellar complex is on three levels and completely gravity fed. The wines are aged in a combination of small botti and tonneaux, mostly used. These are wonderfully complex, textured, and pure elixirs that belong among Montalcino's most illustrious bottlings.

Rosso di Montalcino	2009	12/750ml	\$384
Brunello di Montalcino	2007	12/750ml	\$899

Fillipi

Veneto, Italy

Certified Organic



Filippi's estate and vineyards are located in Castelcerino, in the highest part of the Soave DOC. The property was owned by a noble Tuscan family, the Conti Alberti, from the 1300's to the beginning of the twentieth century. In the beginning of the 1900's they sold the villa and cantina to the Visco family. Filippo Filippi, who runs the estate, represents the current generation of the family. His mother's maiden name is Visco so Filippo is related to both families – the Visco and the Conti Alberti.

Filippi began bottling his own wine in 2003 but his family has been making wine since the Visco family bought the estate from the Alberti. He began farming organically and was certified organic in 2007. Over the years, he's incorporated some of the principles of biodynamic farming as well. The soil in the vineyards is mostly rocky, volcanic clay with parts that are rich in limestone (particularly the Vigne della Bra). The property and vineyards are unique in that there is a rich biodiversity including wooded areas surrounding the vineyards. This is a critical aspect to the estate's practices, as it allows for the vineyards to exist in harmony with the surrounding nature.

Soave Classico Castelcerino	2011	12/750ml	\$144
Soave Colli Scaligeri Vigne della Bra	2009	12/750ml	\$180
Turbiana Trebbiano (Sous Voile)	2008	12/750ml	\$208

Descendientes de J. Palacios

Bierzo, Spain

Practicing Organic & Biodynamic



Along with uncle Alvaro Palacios, Ricardo Perez is largely responsible for the meteoric rise of the Bierzo appellation. Starting in 1999, they pain-stakingly rehabilitated vineyards of ancient Mencia throughout Bierzo. In the town of Corullón, Alvaro and Ricardo believe they have found a unique combination of soils, old vines, and a distinctive variety that will yield their own grand crus. The vineyards are also farmed biodynamically. The Corullón assemblage makes a strong case for the town's special status. It offers generous Mencia fruit, but combines it with a restraint and precision lacking in other Bierzos. And, since 2001, the pair has made miniscule quantities of single vineyard wines from this special zone.

Petalos Bierzo (100% Mencia)	2010	12/750ml	\$176
Corullon Bierzo (100% Mencia)	2009	12/750ml	\$384

Bernabeleva

Madrid, Spain

Practicing Organic & Biodynamic



Bernabeleva or ‘the bear’s estate’ is located in the ancient Celtic hunting grounds marked with stone bears North and West of Madrid. The estate is the dream of Vincente Alvarez-Villamil who purchased the land in 1926. It took until 2006, when his two great grand children brought that dream to reality. The estate’s vineyards are now 84 years old and planted to Garnacha and Albillo in the best sub zone of the Vinos de Madrid DO known as San Martin de Valdeiglesias.

In this location, the soils are very poor – made up of decomposed granite – and at very high altitudes. These heights create very large diurnal temperature shifts and allow for very ripe yet fresh and elegant Garnacha. The vines and wines are looked after with great care by one of the young up and coming winemakers in Spain named Marc Isart Pinos. Marc works very responsibly adhering to principles of organics, biodynamics and natural winemaking.

Camino de Navaherreros Vd Madrid	2011	12/750ml	\$128
<i>(100% Garnacha)</i>			

Navaherreros Tinto Vd Madrid	2010	12/750ml	\$192
<i>(100% Garnacha)</i>			

Antidoto

Ribera del Duero, Spain

Practicing Organic & Biodynamic



Bertrand Sourdais' goal is to capture the essence of the Soría region by sourcing from the best vineyard sites—many of which date from the time before Phylloxera—and by ultimately managing the viticulture himself. Wherever possible, he will employ organic and, where possible, biodynamic methods.

Antidoto Ribera del Duero Cepas Viejas 2010 12/750ml \$184
(100% Tinto Fino)

PSI

Ribera del Duero, Spain

Practicing Organic & Biodynamic



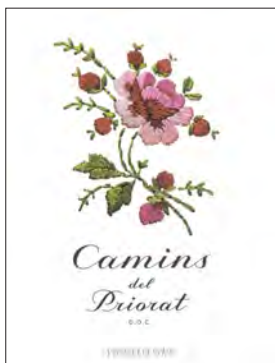
The Psi project was started by Peter Sisseck to save the old vines and soils of Ribera del Duero. In 1990 when Peter first came to Ribera del Duero there were 9,000 hectares of vines of which 6,000 were old vines. Today the DO has 22,000 hectares under vine and only 4,000 of which are old. Inspired by the Fair Trade Movement, Peter contracts with growers of old vines and pays them well above market value to keep the old vines and to practice organics and/or biodynamics in the vineyards.

Psi Ribera del Duero (100% Tinto Fino)	2010	12/750ml	\$336
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Alvaro Palacios

Priorat, Spain

Practicing Organic & Biodynamic



If anyone embodies the promise and spirit of “The New Spain”, it is Alvaro Palacios. Along with Peter Sisseck of Dominio de Pingus, Alvaro is widely considered to make the most important Spanish wines in a generation. Here in the Priorat, the soils are friable schist on steep, terraced slopes. The winery is practicing biodynamic and organic, the grapes are harvested by hand and the wines are not filtered. Les Terrasses is one of the most famous of his wines, but starting in 2007 the wine became “Velles Vinyes” or Old Vines only. This move cut the production of Les Terrasses by about 2/3rds and increased the quality of the wine tremendously –while the prices have remained the same!

Camins del Priorat 2010 12/750ml \$184
 (60% Samso, 30% Garnatxa, 5% Cabernet Sauvignon, 5% Syrah)

Les Terrasses VV Priorat 2010 12/750ml \$320
 (60% Samso, 30% Garnatxa, 5% Cabernet Sauvignon, 5% Syrah)

Burn Cottage

Central Otago, New Zealand

Practicing Biodynamic



Produced in Central Otago, New Zealand, the wine is made by Ted Lemon of Littorai, who brings his extensive experience in Burgundy and the Sonoma Coast to New Zealand. The property is owned and operated by the Sauvage family, who also own property in the Pfalz. The vineyard is a natural amphitheater that is part of a larger bio-diversity farm which is farmed 100% biodynamically. As with Littorai, the wines are made in a non-interventionist way with a judicious use of new oak.

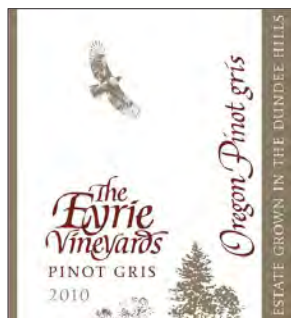
Pinot Noir Central Otago	2010	6/750ml	\$240
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Johan**Willamette Valley, OR***Certified Biodynamic*

The farming philosophy of Johan Vineyards is to integrate natural farming methods with the most advanced viticultural research to produce the highest possible quality fruit that is true to its terroir. In 2010 Johan Vineyards received both Organic Certification from Stellar Certification Services and Biodynamic Certification from Demeter USA. The winemaker at Johan is Dan Rinke who previously worked at Rhys in California. The wines are made with all native fermentations and a limited use of new French oak. Because of the long, cooler growing season at the site they get very good lignification of the stems and therefore utilize a good percentage of whole cluster in the winemaking as well. The resulting wines are precise with a beautiful purity and a very savory element and moderate alcohols. The Johan wines are a food friendly, elegant style of Oregon Pinot Noir.

Pinot Gris	2011	12/750ml	\$196
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Pinot Noir Estate	2009	12/750ml	\$280
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Eyrie**Willamette Valley, OR***Practicing Organic*

The Eyrie Vineyards is one of the original historic wine estates in Oregon and by all accounts one of the most historic in this country. Eyrie Vineyards was officially founded by David and Diana Lett in 1966 when they planted their vineyards in the Red Hills of Dundee, about 30 miles SW of Portland. The Letts settled on the name Eyrie (EYE-ree) after the red-tailed hawks who make their home in the fir trees near the top of their original vineyard plantings. The winery was built in nearby McMinnville and the first vintage to be produced and bottled was the 1970. And just five years later, in 1975, The Eyrie Vineyards produced the first American Pinot noir to compete successfully with the renowned Pinot Noirs of Burgundy. (Paris, 1979; Beaune, 1980).

In the winery, Eyrie's "gentle touch" vineyard philosophy is carried over in their winemaking approach. The "style" is based on picking grapes at that elusive point of maturity where true varietal characteristics are at their peak, but before they become over-ripe. In the winery great care is taken not to compromise these flavors. This means minimal racking, extended lees contact, complete and spontaneous native fermentations, no fining, minimal filtration, etc. This gentle treatment creates wines which are very approachable when young but also with a (now legendary) ability to age for decades.

Pinot Noir 2010 12/750ml \$308

J.K. Carriere

Willamette Valley, OR

Practicing Organic

Jim Prosser established J.K. Carriere in 1999. His diverse background, everything from finance to the Peace Corps and winemaking stints around the world (including Domaine Roumier for the '98 harvest) has given him a worldly approach to winemaking. The name for the winery is the combined names of his grandfathers. Jim has four criteria that he applies to his selection in order of importance: #1-the site including exposition, soil etc. #2-the farming-essentially the people who are working the land. #3-vine age and #4 is the clonal selection or mix in the vineyard. Nearly all of the sites that he works with are organic or biodynamic as well. There is also a very hands off approach to winemaking. He employs native yeasts for primary and secondary fermentations and uses oak very judiciously. The focus on the winemaking is to enhance the natural acidity and create wines that are made for food.

From the start J.K. Carriere wines have received critical acclaim. Jim will tell you his success stems from great vineyards, focused winemaking and the willingness to go right through the middle of the work. He makes primarily Pinot Noir, producing classic, vivid and ageable wines with fruit on the first uptake, movement on the palate and elegance throughout. Jim's intent is to astonish you, intentionally spark you, and give you every reason to share that experience with someone else. In fact, this is his ruthless pursuit.

Pinot Noir Vespidae	2009	12/750ml	\$360
		12/375ml	\$208

Holloran

Willamette Valley, OR

Practicing Organic/Biodynamic



Located in Oregon’s Willamette Valley, Holloran is a small production label focusing on Pinot Noir, Chardonnay, and Riesling. Winemaker Mark Lagasse, practices organic farming and traditional Burgundian techniques, small lot fermentations, and minimal handling or processing. Nearly all the wines are vineyard-designated, and many of the vineyard holdings are 20-30 years in age. The "crown jewel" of the estate is Le Pavillon vineyard, one of Oregon's oldest Pinot vineyards, planted in 1972. It is farmed biodynamically and, as with the other Holloran wines, is bottled unfined and unfiltered, to preserve its individual character and flavor. Total annual production is roughly 2,000 cases.

Holloran Pinot Noir La Pavillon Dundee Hills	2009	12/750ml	\$356
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Arnot-Roberts

Sonoma, CA

Practicing Organic



Arnot-Roberts Wines is a joint project of Duncan Arnot Meyers and Nathan Lee Roberts. Their goal is to make natural wines that express the uniqueness and beauty of their variety and location. They are always looking to push the boundary of what can be achieved in California. To accomplish this, they draw on Duncan's years of experience in some of California's greatest wineries, Nathan's craftsmanship as a cooper and the distinctive vineyards of a few meticulous Northern California grape growers (nearly all of which now farm organically).

Chardonnay Watson Ranch

2011

12/750ml

\$296

Clos Blancneau

Paso Robles, CA

Practicing Organic



Clos Blancneau is a wine made with the help of our partners, Duncan Meyers and Nathan Roberts of Arnot-Roberts. For this project, we continue to tap into the potential of the James Berry Vineyard in Western Paso Robles, an organically-farmed parcel of 30-year-old vines planted in limestone. Here the cool coastal influence helps bring fog and moderated temperatures throughout most the growing season. With the naturally low-yields and careful selection of picking dates, we are able to harvest ripe Chardonnay fruit at lower alcohols, with high acids and low pH's, ideal conditions for producing this "Chablis-inspired" wine. As a result, we named this wine after two of Chablis' Grand Cru vineyards, Clos and Blanchots.

Chardonnay James Berry Vineyard 2010 12/750ml \$240

Calera

Mt. Harlan, California

Certified Organic



Calera is one of the greatest benchmarks in the world of California wines. They are a producer that epitomizes what Polaner Selections is all about – traditionally made wines (lots of stems and acidity) that have an amazing amount of soul, clarity and balance.

Owner and winemaker Josh Jensen was mentored in Burgundy - including DRC and Dujac - prior to founding Calera in 1975. He planted his first vineyards using selected cuttings from Burgundy; subsequent vineyards are created from massale selections from older plots. The estate is Certified Organic, founded on limestone-based soils at 2,000-2,500 ft. elevations on Mt. Harlan, located 25 miles east of Monterey Bay. The winemaking is non-interventionist: the grapes are all hand-harvested and then gravity-fed into neutral oak barrels for the whites and open top fermenters for reds. For the Pinot Noirs, the must is vinified whole-cluster with 100% natural yeasts and minimal racking. The wines are fined and filtered only when necessary. [NY only]

Pinot Noir Reed Vyd	2006	6/750ml	\$240
Pinot Noir Jensen Vyd	1998	6/1.5L	\$740 <i>*Extremely Limited</i>

Tacuil

Salta, Argentina*Practicing Biodynamic*

The Dávalos Family has crafted Tacuil Wines since the early 1800's, passing their secrets and knowledge to each new generation. Fourth-generation owner, Raúl Dávalos, truly elevated the concept of terroir, exploring and cultivating high elevation vineyards, believing that these climates are optimal for the creation of ultra premium wines. The road to Tacuil winds skyward into the mountains to just over 8,200 feet where you will find the highest elevation estate vineyards in the world. Tacuil is a place of incredible natural beauty, blessed with a climate that is ideal for the cultivation of wine grapes. It is also one of the rare instances of a winery that has its own appellation (Valle Tacuil). They use no oak, only use wild yeast, and are literally "off the grid". A singular estate.

RD 2010 6/750ml \$196
(80% Malbec, 20% Cabernet Sauvignon)

NOTES

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NOTES

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