

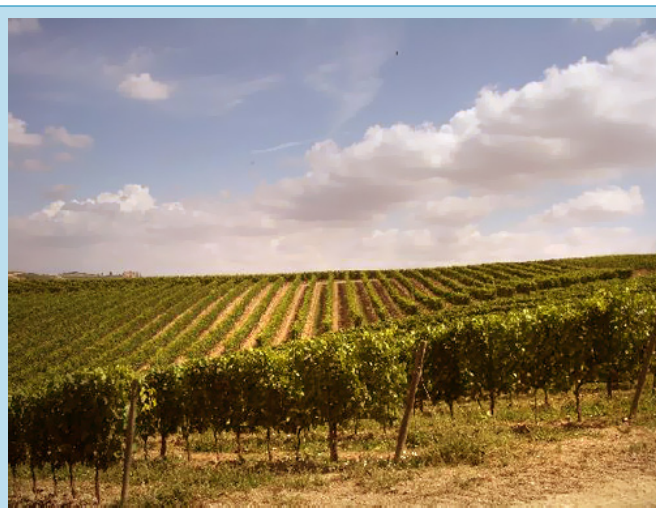


Brunello di Montalcino 2010

A Legendary Vintage in the Making

Every year the arrival of spring brings the release of the new vintages in Montalcino. In Brunello and Rosso di Montalcino, Sangiovese arguably reaches its pinnacle of expression thanks to the mineral-rich galestro soils, lower rainfalls, warm temperatures, and a cooling maritime breeze wafting off the Mediterranean.

Polaner Selections offers a unique collection of now five Montalcino producers. These wineries are small, making limited quantities of painstakingly handcrafted Brunello and Rosso via sustainable farming methods. Pian dell'Orino and Stella di Campalto are both certified biodynamic. Salicutti was the first



winery to be certified organic in Montalcino. Pieri has always represented one of Montalcino's great values. Cerbaiona is one of the appellation's benchmark traditional producers whose wines are noted for their longevity. These producers' unswerving dedication to non-interventionist, time-

honored winemaking practices gives rise to fruit-driven wines that shine as true examples of traditional Sangiovese. The 2010 Brunellos from Pian dell'Orino and Stella di Campalto have not yet been released, but there are gems to be had from all producers in this offer. Be part of these historic Tuscan vintages and order yours today!

2010 Brunello di Montalcino

"Two thousand ten has turned out to be a superb vintage for Brunello di Montalcino, Italy's most famous red. The wines capture all the potential I sensed when I started tasting them from tank in the months following the harvest. At their best, the 2010 Brunellos offer gorgeous Sangiovese purity, tons of site specificity and high quality across the board, all signatures of a classic Montalcino vintage."

— Antonio Galloni from 2010 Brunello di Montalcino: A Promise Fulfilled, Feb 2015

Agostina Pieri

“These wines are packed with well-defined flavors in a style that shows excellent concentration and precision.”
— The Wine Advocate, December 2006

Francesco Monaci, nephew of famed Brunello-producer Giancarlo Pacenti, found the perfect location to make his own wines on a seven-hectare property boasting galestro and calcareous clay soils in the southern reaches of the Castelnuovo dell’Abate area in Montalcino. Grapes are hand harvested and then strictly sorted to eliminate sub-standard fruit. Fermented in stainless-steel tanks before ageing in a combination of large Slovenian-oak casks and mostly used French-oak barriques, only the finest lots are selected for Brunello, which is made almost as if it were a Riserva and in quantities dependent on the quality of the vintage. In fact, the Pieri estate is one of the only Rosso di Montalcino to ever earn Gambero Rosso’s prestigious Tre Bicchieri award.

Item Code	Description	Vintage	Frontline	Discounts	Delivery	Vinous
IPR031	Rosso di Montalcino	2013	\$220	200/2, 192/3	June	
IPR032	Brunello di Montalcino	2010	\$520	Net	April	93
	10 Case Max					

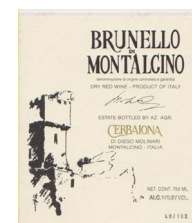


Cerbaiona

“Nora and Diego Molinari make some of the most transparent, viscerally thrilling wines in Montalcino...Cerbaiona remains one of the true jewels, not just of Montalcino or Italy, but of the world.” — Vinous May 2014

For the past two decades, the public’s idea of Brunello has increasingly been a modern wine, deeply colored, layered with oak, and delivering flavors not dissimilar to bold red wines from other regions and other countries. But long before Modernism came to Montalcino, Brunello was second only to Barolo as Italy’s most revered wine precisely because it was unlike any other wine in the world — possessing a warm autumnal color, uniquely compelling forest-floor aromas, and an opulent texture of pure velvet, unadorned by flavors of new wood. The more we taste Brunello, the more we understand the wines most deserving of our reverence are those of a handful of surviving traditionalists who continue to make such wines, and to do so at the very highest level. One of the very greatest of these is Diego Molinari’s tiny Cerbaiona estate.

Item Code	Description	Vintage	Frontline	Discounts	Delivery	Vinous
ICE005	Brunello di Montalcino (6/750)	2009	\$899	799/2	Available	92



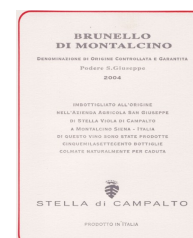
Stella di Campalto

Certified Biodynamic

“Stella di Campalto’s wines are deeply personal expressions of Sangiovese ... Readers who haven’t tasted these wines yet owe it to themselves to do so, as they are magnificent.” — Vinous May 2014

Perched above the ancient St. Antimo Abbey in Castelnuovo dell’Abate, the heart and soul of the estate is its lovely clutch of five top Brunello vineyards, all of which sit between 900 and 1,000 feet above sea level with mostly south facing exposures. The vineyards are lovingly nurtured to produce the finest, most natural fruit possible, and no cultured yeasts or extraction enzymes are used during vinification. Wines are aged in a combination of barriques and larger botti and then bottled by hand, less than 500 cases of Rosso and Brunello combined are produced annually.

Item Code	Description	Vintage	Frontline	Discounts	Delivery	Vinous
IST021	Rosso di Montalcino	2011	\$384	Net	Apr/May	
	1 Case Max					
IST020	Brunello di Montalcino Riserva	2009	\$899	Net	Apr/May	92
IST015	Brunello di Montalcino	2008	\$899	Net	Available	93



*All cases are 12/750 ml unless otherwise noted. Deadline: Friday, Mar 27, 2015. All orders subject to confirmation.

Pian dell'Orino

Certified Biodynamic

“Jan Erbach and Caroline Pobitzer craft some of the most striking wines in Montalcino. The cellar is tiny and cramped, but when the fruit is this pure, it doesn't really need much. Readers who haven't yet discovered Pian dell'Orino owe it to themselves to do so.” — Vinous May 2014

Caroline Pobitzer and Jan Hendrik Erbach came to Montalcino after growing up in winemaking families have immense passion for their vines where they grow Sangiovese exclusively. Yields are extremely small (it is estimated that only one bottle of finished wine is produced from each vine). All hand harvested, fermented using naturally occurring yeasts and then bottled unfiltered. The Rosso does malolactic fermentation in used barriques, tonneaux and large casks, after which it is transferred to tonneaux and 25HL Slavonian-oak casks to age for a year. The Brunello, which includes fruit grown at altitudes over 1,300 feet above sea level giving heightened aromatics, is aged exclusively in large Slavonian-oak cask for over three years after extended maceration.

Item Code	Description	Vintage	Frontline	Discounts	Delivery	Vinous
IPO027	Rosso di Montalcino	2011	\$320	296/2	Available	
IPO028	Brunello di Montalcino	2009	\$749	720/2	Available	91
IPO024	Brunello di Montalcino	2008	\$749	720/2	Available	94
IPO025	Brunello di Montalcino	2007	\$1149	Net	Available	93
	Bassolino di Sopra					
IPO019	Brunello di Montalcino	2006	\$1249	Net	Available	94
	Riserva (6/1.5L)					
IPO010	Brunello di Montalcino	2005	\$649	Net	March	92+



Salicutti

Certified Organic

“I can't think of another producer in Montalcino over the last few years who is hot as Francesco Leanza at Salicutti. Simply put, these wines have never been more beautiful.” — Vinous May 2014

Podere Salicutti, named for a small stream on the property, is located on the road that heads southeast of Montalcino towards Castelnuovo dell'Abate. Francesco Leanza, owner and winemaker for Salicutti, makes only about 7-9,000 bottles of Brunello each year. His style balances power and elegance. He believes in showcasing the personality of each vintage in the wine. The Salicutti wines are sought after, and for good reason, they have the stuffing to develop with age in the cellar though they have an elegance that makes them tempting to drink on release as well.

Item Code	Description	Vintage	Frontline	Discounts	Delivery	Vinous
ISI006	Rosso di Monalcino	2011	\$299	280/2	Available	92
ISI009	Brunello di Montalcino	2010	\$699	Net	April	94
	Piaggione **5 Case Max**					
ISI007	Brunello di Montalcino	2009	\$649	480/2, 396/5	Available	92
	Tre Vigne					
ISI005	Brunello di Montalcino	2008	\$649	620/2	Available	94
	Piaggione					

