



POLANER
SELECTIONS

Brunello di Montalcino 2008

Take Advantage before the Reviews

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 organic and practice biodynamic farming. Salicutti was the first winery to be certified organic in Montalcino. Pieri has always represented one of Montalcino's great values. 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. Be part of these historic Tuscan vintages and order yours today! (Delivery is slated for May to Sept 2013 - depending on producer)

2008 Brunello di Montalcino

"I am also very optimistic about 2008. Consumers and the trade will focus on 2006 and 2007, which sets up the very real possibility 2008 will be completely overlooked. Based on what I tasted from barrel, it shouldn't be. The 2008s are beautifully delineated, mid-weight wines that impress for their finesse and exceptional overall balance. My instincts tell me that a number of 2008s are going to turn out better than expected."

— Antonio Galloni, Wine Advocate, Issue 200

The Wine List*

*All cases are 12/750 ml unless otherwise noted. Deadline: Tuesday, April 30, 2013. All orders subject to confirmation.

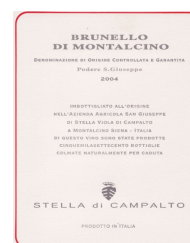
Stella di Campalto

Certified Organic & Practicing Biodynamic Farming

"A visit to this small cellar is a must for anyone who wants to understand the potential of Sangiovese in Montalcino, especially in regards to finesse and elegance." — Wine Advocate, May 2011

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
IST016	Rosso di Monalcino	2010	\$384	Net	Sept
IST015	Brunello di Montalcino	2008	\$899	Net	Sept



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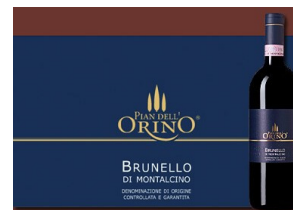
Pian dell'Orino

Certified Organic

"Pian dell'Orino is one of the most exciting, dynamic wineries in Montalcino." — *The Wine Advocate*, May 2011

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
IPO023	Rosso di Monalcino	2010	\$280	264/5	Available
IPO024	Brunello di Montalcino	2008	\$749	720/5	May
IPO025	Brunello di Montalcino "Bassolino di Sopra"	2007	\$1149	Net	June



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 quantites 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. Truly a boutique winery, less than 1200 cases of Rosso and Brunello combined are produced annually.

Item Code	Description	Vintage	Frontline	Discounts	Delivery
IPR029	Rosso di Monalcino	2011	\$220	208/5, 200/15	May
IPR028	Brunello di Montalcino	2008	\$480	Net	May



Salicutti

Certified Organic

"Proprietor Francesco Leanza makes wine loaded with personality." — *The Wine Advocate*, April 2010

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
ISI001	Rosso di Monalcino	2010	\$296	280/5	Available
ISI005	Brunello di Montalcino Piaggione	2008	\$649	620/5	May

