



Fall Piedmont Offering

Featuring: New Vintages & New Items



Treiso, Piedmont

The 2008 vintage is a return to classic Barolo from fruit harvested in the middle to late part of October. Like the 2008 (and 2010) Red Burgundies, these wines are fine, elegant, and beautifully perfumed. There is great energy and lift due to healthy acidities, and the structure is well integrated into the wines as well. This is a must-have vintage for collectors who value complexity and breed over sheer power and brawn. Like the '08 Burgundies, yields were low in 2008, so in most cases our quantities are down, and we expect them to go quickly. This is your best opportunity to secure these gems!

On the Vintage:

“The 2008s are gorgeous Baroli with expressive aromatics and tons of length. Overall, this is a vintage of medium-bodied wines with considerable minerality and healthy acidity. The vintage reminds me most of 2005, but the 2008s are much more complete. ... At times, the 2008s remind me of the 1982s and 1989s because of their persistence, brightness and underlying structure. In other words, this is a super-classic vintage that will thrill readers who like vibrant, refined Baroli.”

—Antonio Galloni, *The Wine Advocate*, Issue #200

“The 2008s are not generally outsized wines but they are dense, fresh and complex, with superb inner-palate definition and energy, and captivating complexity to their fruit, floral, mineral, balsamic and earth tones. Most of the better wines will improve with five to ten years of bottle aging and have the spine and energy to evolve gracefully. The majority of the Barolo producers I visited in September prefer 2008 to 2007 simply because it is more typical.”

— Stephen Tanzer, *International Wine Cellar*, Nov/Dec 11

Giuseppe Mascarello

The estate of Giuseppe Mascarello is inextricably linked to the remarkable “monopole” vineyard of Monprivato, located in the heart of Castiglione Falletto. The estate began in 1881 when Giuseppe, a vineyard manager to the local aristocracy, purchased his own cellars and a parcel of land in Monforte d’Alba. In 1904, he purchased a portion of the Monprivato cru in Castiglione Falletto, setting the stage for a nearly century long pursuit of complete ownership of the vineyard. The winery passed to his forward-thinking son, Maurizio, who undertook a remarkable project of isolating and replanting, through massale selection, the perfumed and elegant Michét clone of nebbiolo. This unique sub-variety of nebbiolo remains the dominant varietal in Mascarello today.

Maurizio Mascarello and his son Giuseppe (the third Giuseppe and 5th generation), are considered



Left to Right: Mauro, Giuseppe & Maria Teresa Mascarello

“enlightened traditionalists.” French barrique are eschewed, and in exchange, custom made stainless steel tanks are used to precisely control extraction at specified temperatures. The wines undergo approximately 30 days of maceration after fermentation, then spend 3 to 3½ years in botti before being bottled. The old oak is completely neutral and serves only to slowly facilitate oxygen exchange, allowing the true nature of the grape and the soil to shine through. Baroli from Monprivato are reflective of the limestone-rich soils that dominate this cru. They are remarkably pure and precise, typically offering high-toned, laser-like aromas of dried cherries, roses, minerals and a hint of camphor. The palate typically has firm tannins, amazing length and a sappy core of sweet fruit. ***These are world class wines that are not to be missed!***

-Antonio Galloni, *The Wine Advocate* #200

“The 2008 Barolo Monprivato is understated, classy and very pretty. It comes across as seamless and pure, although it will be quite a few years before the wine is ready. The 2008 is mostly remarkable for its textural finesse and sheer delicateness. Crushed flowers, spices and licorice wrap around the eternal finish. I expect the 2008 will firm up once it is in bottle, but if this sneak preview is any indication, the wine is shaping up beautifully. Anticipated maturity: 2018-2038.”



The Wine List *All cases are 12/750 ml unless otherwise noted

IN STOCK

Item Code	Description	Vintage	Frontline	Discounts
IMS128-2	Barolo Monprivato	2007	999	949/2
IMS121	Barolo Monprivato	2006	999	Net
IMS111	Barolo Monprivato	2005	949	Net
IMS100	Barolo Monprivato	2004	1049	Net

ORDER FOR DECEMBER/JANUARY DELIVERY

Item Code	Description	Vintage	Frontline	Discounts
IMS121	Barolo Monprivato	2008	1049	999/2
IMS116	Barolo Monprivato (6/1.5L)	2008	1099	Net
IMS117	Barolo Monprivato (1/3L)	2008	420	Net

Francesco Rinaldi

Like Giuseppe Mascarello, the Rinaldi family were originally grape growers for the local aristocracy. Grapes from their vineyards were sold to the Mirafiori family, who later went on to found Fontanafredda. Francesco Rinaldi began bottling wine in 1906 and the estate grew in stature as the market expanded from Turin and Milan to Switzerland and beyond. Luciano Rinaldi, a surprisingly youthful man in his eighties is now ably assisted by his niece Paola Rinaldi. Today, the two flagship wines at Francesco Rinaldi e Figli are the single cru Baroli: Brunate and Cannubio.



Paola Rinaldi

Brunate is one of the greatest vineyards in the Barolo region, lying on the border between La Morra and Barolo proper, with each village sharing the vineyard (the ma-

jority of the vineyard is located in La Morra). Wines from the Brunate vineyard are prized for their depth, power and brilliant balance. The other single vineyard bottling is the Cannubio (the Piemontese name for Cannubi), which is made from the most highly regarded vineyard in the village of Barolo. Cannubio is most famous for the fabulously perfumed wines that it produces, featuring complex aromatics and a suave palate impression when fully mature. This is not to say that Luciano and Paola Rinaldi's Cannubio is a delicate wine, for it is a deep, intensely flavored and concentrated Barolo of great pedigree and elegance.

-Antonio Galloni, The Wine Advocate #197 (on 2007 vintage)

"I would be hard pressed to name another winery that has made more significant improvements in the overall quality of the wines than Francesco Rinaldi. The style remains rigorously traditional, but the wines are far more elegant than they were just a few years ago."



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IN STOCK

Item Code	Description	Vintage	Frontline	Discounts
IRN050	Grignolino d'Asti	2011	160	144/3
IRN048	Roussot Dolcetto d'Alba	2011	144	132/2, 128/3
IRN049	Gavi Vecchie Vigne	2011	144	136/2, 120/3
IRN046	Barolo Cannubio	2007	549	520/2
IRN045	Barolo Brunate	2007	520	496/2
IRN031	Barolo Cannubio	2005	549	Net

ORDER FOR MID-NOVEMBER DELIVERY

Item Code	Description	Vintage	Frontline	Discounts
IRN051	Barolo	2008	420	Net
IRN052	Barolo Brunate	2008	520	496/2
IRN054	Barolo Cannubio	2008	549	520/2

Roagna

Roagna is an estate near and dear to our hearts. The property has long roots in the commune of Barbaresco, having been started early in the twentieth century by Vincenzo Roagna. The winery has reached new levels of excellence however since the young and dynamic Luca Roagna took over winemaking responsibilities in 2001. Luca is still young but he has the wisdom and winemaking chops of someone twice his age. Luca looks to his grandparents' generation for inspiration and technique.

Fermentation includes a full 60-day maceration, often longer, before aging in large, Slavonian oak botti for anywhere from three to eight years prior to bottling. The wines are bottled unfined and unfiltered, and often the estate will also hold back the wines for several years prior to release. His Barolos and Barbarescos have a superb track record for longevity. The Barolos are a bit more robust and show some red fruit character to go along with their core of black



Left to Right: Alfredo & Luca Roagna

cherry fruit, anise, autumnal soil tones, tar and woodsmoke. On the palate they too are full-bodied and powerful wines, with fine balance and the potential to easily evolve in the cellar for thirty or more years. Beginning with the 2007 vintage, Roagna has replaced his "Riserva" bottlings with a "Vecchie Vigne" designation. These extremely limited cuvées are made from the estate's best and oldest vines.

We are proud to offer the second edition of Luca's special assortment case. This features one bottle of his astounding 2002 Crichton Paje and a bottle of the 1997 Paje Riserva along with some of each of his current release Barolo and Barbareschi (12 bottles total). ***This is the only way to score a bottle of his Crichton Paje 2002 and it's a great way to experience the range of expressions that Roagna's vineyards offer.***

-Eric Asimov, *The New York Times* (Feb 2009)

"Roagna is one of my favorites and always a great value."



The Wine List *All cases are 12/750 ml unless otherwise noted

IN STOCK

Item Code	Description	Vintage	Frontline	Discounts
IRG115	Dolcetto d'Alba	2011	144	136/3, 128/5
IRG114	Langhe Bianco	2011	168	160/2, 152/3
IRG109	Langhe Rosso	2005	252	240/2, 228/3
IRG103	Barolo La Pira	2005	580	560/2, 520/3
IRG096	Barbaresco Paje	2005	580	560/2, 520/3

ORDER FOR DECEMBER DELIVERY

Item Code	Description	Vintage	Frontline	Discounts
IRG118	Barbaresco Asili Vecchie Vigne	2007	899	Net
IRG119	Barbaresco Montefico Vecchie Vigne	2007	899	Net
IRG117	Barbaresco Paje Vecchie Vigne	2007	899	Net
IRG120	Barolo La Pira Vecchie Vigne	2007	899	Net
IRG122	Barolo La Pira	2007	580	560/2, 520/3
IRG121	Barbaresco Paje	2007	580	560/2, 520/3
IRG125	Roagna Special Assortment Case II	Mixed	1099	Net

(includes: 1 Barbaresco Crichton Paje 2002, Barbaresco Paje Riserva 1997, Barbaresco Paje VV 2007, Barbaresco Asili VV 2007, Barbaresco Montefico VV 2007, Barolo La Pira VV 2007, Barolo Le Coste 2007, 3 Barolo La Pira 2007, 2 Barbaresco Paje 2007)

Cascina delle Rose

Cascina delle Rose is located in the Rio Sordo Valley in Barbaresco. This 3 hectare estate is run by Giovanna Rizzolio and Italo Sobrino, and their son, Davide. As its name suggests, the property is resplendent with roses. It has been a family-run business since 1948, but they only bottled and sold under the Cascina delle Rose label after Giovanna took over in 1992. They practice organic viticulture.

Their small production focuses on Barbaresco from both the clay soils of the vineyard Rio Sordo, and also from the calcareous soils of the Tre Stelle vineyard. These steep hillside vineyards are all worked by hand. Grapes are harvested also by hand, de-stemmed, and then fermented with natural yeasts.



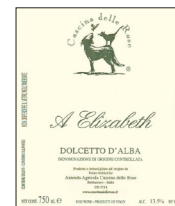
Giovanna Rizzolio

They are then aged for 24 months in large, old Botti Grande. When tasting these wines, the most remarkable thing is their elegance, grace and perfume. Barbaresco is supposed to be the more elegant and feminine expression of Nebbiolo compared with its sibling to the south, Barolo, and indeed these wines deliver. The textures are more reminiscent of a top Chambolle of the likes of Ghislane-Barthod or Fred Mugnier, yet the aromas are pure Nebbiolo in spades! Aromatic with dried cherries, rose petals, autumn leaves and licorice. And while approachable in their youth, these Barbareschi are by no means wimpy. They have the depth and classic structure of traditional Piemontese Nebbiolo, and should continue to evolve for 15-20 years.

The Wine List **All cases are 12/750 ml unless otherwise noted*

ORDER FOR MID-NOVEMBER DELIVERY

Item Code	Description	Vintage	Frontline	Discounts
IR0029	Barbera d'Alba	2009	180	176/2, 168/3
IR0023	Barbaresco	2009	376	Net
IR0026	Barbaresco Tre Stelle	2009	480	Net
IR0024	Barbaresco Rio Sordo	2009	396	Net
IR0028	Dolcetto d'Alba A Elizabeth	2011	160	144/2, 136/3



Petterino

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 about 1300 cases per year. Petterino's holdings are exceptional for the appellation with vineyards in three of the top cru's in Gattinara – Permoline, Castelle and Guardie which are all are southwest-facing.

Petterino's wines are classic examples of Gattinara from the



Left to Right: Giancarlo & Marco Petterino

northern reaches of Piedmont. His style is elegant and aromatic showing more of the floral side of Nebbiolo (aka Spanna, 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. We are excited to offer the superb 2000, 2001 and 2002 vintages.

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IN STOCK

<u>Item Code</u>	<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>
IPT002	Gattinara	2002	260	240/2
IPT003	Gattinara	2001	312	296/2
IPT001	Gattinara	2000	296	280/2



Tenute Sella

Tenute Sella is a benchmark producer in the northern satellite regions of Piedmont, Lessona and Bramaterra. These two tiny DOC's – 6.5 ha and 28.7 ha 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 ha 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”. The grapes are all hand-harvested.



Cristiano Garella

The top single-vineyard wines are all made from 40+ year old vines and produced traditionally, with relatively long macerations and extended aging in large old botti grande for several years followed by a period of resting in bottle to allow for drinkability upon release. The estate also makes more approachable, “Nebb-for-the-people”, botti-aged reds from younger vines (classified as Costa de Sesia) as well as a white wine made from Erbaluce and terrific aromatic rosé from Nebbiolo. The wines of Tenute Sella belong on your table, and particularly in your cellar, alongside not only your Barolo and Barbaresco, but also your Ghemme, Carema, Gattinara and Boca.

- Antonio Galloni, *Wine Advocate* #185 (Oct 2009)

“Readers who want to learn more about the unique wines of these tiny appellations in northern Piedmont need look no further.”



The Wine List *All cases are 12/750 ml unless otherwise noted

IN STOCK

Item Code	Description	Vintage	Frontline	Discounts
ISL008	Doranda Erbaluce	2011	176	168/2, 152/3
ISL015	Coste della Sesia Orbello	2010	160	152/2, 144/3
ISL002	Coste della Sesia Casteltorto	2009	220	200/2
ISL003	Bramaterra	2007	280	264/2, 240/5
ISL014	Bramaterra I Porfidi	2007	360	Net
ISL013	Bramaterra I Porfidi	2005	360	Net
ISL005	Bramaterra I Porfidi	2004	360	Net
ISL004	Lessona	2006	320	300/2, 264/5
ISL011	Lessona Omaggio a Quintino Sella	2006	520	Net
ISL009	Lessona Omaggio a Quintino Sella	2005	520	Net
ISL006	Lessona Omaggio a Quintino Sella	2004	520	Net