

POLANER SELECTIONS ANNUAL PORTFOLIO TASTING

Gotham Hall | March 4, 2014 | NYC



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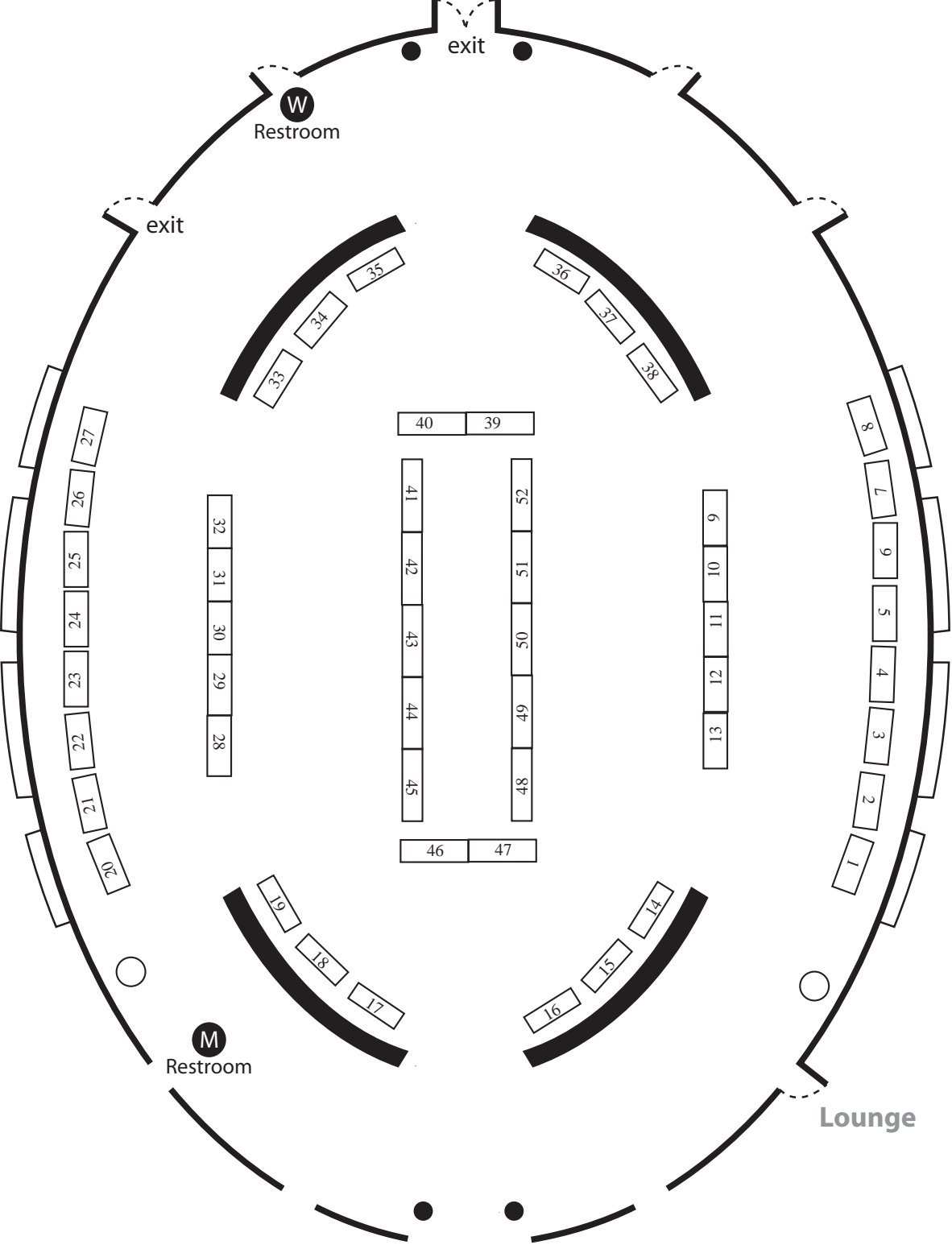
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Please inquire for a complete list of available wines, formats and discounts.



Pierre Moncuit

Mesnil-sur-Oger, Champagne

Presented by Yves Moncuit & Pascal Festor



Champagne Pierre Moncuit is based in the superb Côte des Blancs village of Le Mesnil-sur-Oger. It is in this famed Grand Cru where the family owns 15 hectares of vines. Today, the estate is under the direction of Pierre’s daughter, Nicole, and her brother Yves. Champagne Pierre Moncuit is a Blanc de Blancs house par excellence, producing several distinct cuvées: Cuvée Hugues de Coulmet from holdings in Sézanne, Moncuit-Délos Grand Cru NV, a vintage-dated Grand Cru, plus an old vines selection produced in exceptional years called “Cuvée Nicole”, all of which are from the Grand Cru of Mesnil-sur-Oger. These are classic, racy Blanc de Blancs from one of Champagne’s finest villages.

Hugues de Coulmet Bl. de Blancs	NV	12/750ml	\$340
Bl. de Blancs GC [Cuvee 2010]	NV	12/750ml	\$396
		6/1.5L	\$396
		12/375ml	\$240
Bl. de Blancs GC	2004	12/750ml	\$480

Gatinois

Äy, Champagne

Presented by Louis & Camille Cheval-Gatinois



The boutique Champagne house of Gatinois is located in the lovely village of Äy in the Vallée de la Marne. Äy is one of the most important villages in all of Champagne. Its south-facing slopes and limestone soils give the wines both power and freshness, and make it one of the very top sources for Pinot Noir in the region. In fact, the vineyards are all ranked as Grand Cru. The current head of the house, Pierre Cheval-Gatinois, has now been joined by his son, Louis, who oversees about 7 hectares of family-owned vineyards in Äy. The family continues to sell a portion of their crop to the Grande Marques, particularly Bollinger, but with each passing year they are bottling more of their own production. Pierre and Louis are very much the Champenois traditionalists (with family dating back 11 generations as vigneron in the region!), and have spoken out repeatedly about the potential pitfalls of using new oak in the fermentation and élevage of Champagne. The still wines are all fermented and aged in tank.

Tradition Brut GC (90% Pinot Noir, 10% Chardonnay)	NV	12/750ml	\$380
Vintage Brut GC (100% Pinot Noir)	2008	12/750ml	\$620
Brut Rosé GC (90% Pinot Noir, 10% Chardonnay)	NV	12/750ml	\$420

Moutard

Buxeuil, Champagne

Presented by Thomas Laculle



The families of Champagne Moutard-Diligent have been living in the village of Buxeuil since the mid-17th century and have a long tradition of both grape growing and wine production. Located in the Côte des Bar, the vineyard soils are made up of clay and limestone, lending a good depth of fruit with fine underlying minerality. The wines are vinified in a traditional manner and emerge from the cellars with lovely aromas and red fruit tones, with a supple texture and lingering finish. Champagnes are cellar-aged for at least three years for non-vintage wines, and ten to fifteen years for vintage wines. Moutard also makes a small cuvée called “6 Cépages,” made of equal parts Chardonnay, Pinot Noir, Pinot Meunier, plus the rare Champagne varieties of Arbane, Petit Meslier, and Pinot Blanc; it is aged in neutral wood.

Grande Cuveé Brut (100% Pinot Noir)	NV	12/750ml 6/1.5L	\$320 \$360
Cuvee 6 Cépages Brut (Chardonnay, Pinot Noir, Pinot Meunier, Arbane, Petit Meslier, Pinot Blanc)	2006	12/750ml	\$460
Brut Rosé (100% Pinot Noir)	NV	12/750ml	\$360

Collovray & Terrier

Languedoc, France

Presented by Jean-Luc Terrier



Jean-Luc Terrier and Christian Collovray were childhood friends from the village of Davayé in the Mâcon. Not only did they go into business together as the owners of Domaine des Deux Roches, but they also married sisters. They have branched out beyond the reaches of the Mâcon to the 125 acre Domaine Antugnac, located 50 kilometers south of Carcassonne in the foothills of the Pyrenées. With a slightly cooler climate and Chardonnay vines averaging 30 years of age, Antugnac produces magnificent value wines with finesse and crisp acidity. The domaine’s Pinot Noir vines are up to 30 years of age. The wine from these vines is aged 8-10 months in barrel and produces a full, silky Pinot Noir with beautiful persistence. Jean-Luc and Christian also produce wines in the Mâcon under their own label, Collovray et Terrier, as well as other projects. One such project, Bourcier-Martinot, is made especially for Polaner and is a selection of some of the top Mâcon AOC vineyards surrounding Saint-Véran and Pouilly-Fuissé.

Bourcier-Martinot Macon	2012	12/750ml	\$128
Antugnac Chardonnay VdP d'Oc	2012	12/750ml	\$96
Antugnac Pinot Noir VdP d'Oc	2012	12/750ml	\$128

Domaine Pignier

Jura, France

Presented by Jean-Etienne Pignier

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 de 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. This provides them with a privileged and unobstructed ability to practice their Biodynamic methods without the influence of other surrounding vineyards. The vines also co-mingle with other plants and animals to create an environment of true biodiversity. 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 Chardonnay Percenette	2011	12/750ml	\$264
Côtes du Jura Savagnin [Sous Voile]	2010	12/750ml	\$340
Côtes du Jura Poulsard En Chone	2012	12/750ml	\$220

Goisot

Saint Bris, Burgundy

Presented by Guilhem Goisot

Certified Biodynamic



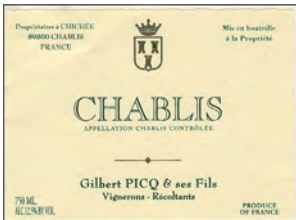
From an historic perspective, Domaine Goisot could really be thought of as a fine Chablis estate. But history has not been particularly kind to the region, as Saint Bris was removed from the Chablis appellation after phylloxera ripped through the area in the late nineteenth century. Jean-Hughes Goisot and his wife Ghislaine, along with their son Guilhem, are tireless workers and perfectionists in the village of Saint-Bris. This terroir, which shares the famous chalky soil and the cool northerly climate that is typical of its close neighbor Chablis, gives the wines a very distinctive character: more refined, firmer, more mineral, and often more thirst quenching than wines from farther south in Burgundy. The Goisots plant all of their Sauvignon vines on the cooler north-facing slopes on extremely chalky Kimmeridgian soil (the great classic soil of Chablis). The estate is certified biodynamic and is reputed as one of the leaders in sustainable farming in the region.

Bourgogne Aligoté	2012	12/750ml	\$144
Exogyra Virgula Sauvignon de Saint-Bris	2012	12/750ml	\$164
Fié Gris Corps de Garde Saint Bris	2012	12/750ml	\$208

Gilbert Picq

Chablis, Burgundy

Presented by Didier Picq



The Picqs are among the elite Chablisien growers that understand that quality starts in the vineyards, which in their case, are immaculate. Didier Picq vinifies only in stainless steel tanks. The terroir of Chichée, well-known for its marne kimmeridgian soil, does not yield high-alcohol wines (11.5 to 12%), but classic, mineral wines with beautiful purity and acidity, and a long track record for aging.

Chablis	2012	12/750ml	\$176
Chablis Vieilles Vignes	2012	12/750ml	\$216
Chablis Vaudecorse	2012	12/750ml	\$220
Chablis Vaucoupin 1er Cru	2012	12/750ml	\$296

Isabelle & Denis Pommier

Chablis, Burgundy

Presented by Isabelle & Denis Pommier

Certified Organic (in conversion)



The estate of Isabelle and Denis Pommier was founded in 1990 when the Pommiers, a young couple at the time, took over two hectares of family land in the village of Poinchy in order to produce their own wine. The estate now spans 16 hectares of vineyards with appellations ranging from Petit Chablis all the way up to three Chablis Premiers Crus including Fourchaume, Côte de Lechet and Beauroy. Since the beginning, there has always been a strong respect for the land and unique terroir of the region. Emboldened by the qualitative gains resulting from plowing the soils and working more naturally in the vineyards, the Pommiers are now fully organic in their Premier Crus and in conversion for the rest of the holdings. The wines from this area tend to be ever so slightly more generous on the palate in terms of power and amplitude, but with a clear line of briny mineral and acid cut that screams “Chablis”, unmistakably.

Chablis	2012	12/750ml	\$180
Chablis Beauroy 1er Cru	2011	12/750ml	\$264
Chablis Côte de Lechet 1er Cru	2011	12/750ml	\$264

Paul Chapelle

Moutigny-Les-Beaune, Burgundy

Presented by Christine Beck-Chapelle, Benoît Beck & Manon Beck



Domaine Paul Chapelle is a young domaine by Burgundian standards, having only started in 1976 when Monsieur Chapelle inherited a parcel of vines in the fine premier cru Santenay vineyard of Les Gravières. Over the course of the next several years he pieced together a small estate with vineyard parcels in Puligny-Montrachet, Meursault and Santenay. Prior to starting his own domaine, Monsieur Chapelle made a name for himself as a consulting enologist at some of the very best estates in all of the Côte de Beaune, including Domaines Ramonet, Michel Lafarge, François Jobard, Paul Pernot, Simon-Bize, Hubert de Montille and Domaine de la Pousse d’Or -- essentially a “who’s who” list of the greatest estates in the southern half of Burgundy. The reins have since passed to Paul’s daughter, Christine Beck Chapelle. The vineyards are farmed on a semi-organic basis and yields are kept very low to allow the delicate nuances of the underlying soil to be translated as faithfully as possible. It is a classic style of wine, free of such cellar gimmicks as excessive new oak and heavy battonage. Domaine Paul Chapelle is one of the best-kept secrets in Burgundy, and with their penchant for allowing wines to blossom in their own cellars before they are offered up for sale, they are particularly sommelier-friendly!

Bourgogne Blanc	2012	12/750ml	\$196
Bourgogne Blanc	2007	12/750ml	\$196
Meursault	2012	12/750ml	\$336
Puligny-Montrachet Champgain 1er Cru	2011	12/750ml	\$480
Santenay Gravières 1er Cru	2001	12/750ml	\$296

Fontaine-Gagnard

Chassagne, Burgundy

Presented by Alain Dourver



Domaine Fontaine-Gagnard is one of the finest and most important producers in the village of Chassagne-Montrachet. The domaine has its origin in the fine Gagnard-Delagrange holdings, and was formed in 1982 following the marriage of Richard Fontaine to Jacques Gagnard’s oldest daughter, Laurence. The Gagnard family has always been very closely-knit, and much of the vineyard work amongst the various branches of the family continues to be done together. Today, Richard’s daughter Céline holds the reigns of this prominent property. The heart and soul of Domaine Fontaine-Gagnard are their Chassagne-Montrachets, of which they own a fine clutch of premier crus plus vines in the grand crus of Criots-Bâtard-Montrachet, Bâtard-Montrachet and Montrachet itself. All in all, Domaine Fontaine-Gagnard is one of the very best in Chassagne-Montrachet and a consistently excellent source of classically-styled white Burgundy.

Chassagne-Montrachet	2012	12/750ml	\$560
Chassagne-Montrachet Maltroie 1er Cru	2012	12/750ml	\$760
Chassagne-Montrachet Morgeot 1er Cru	2012	12/750ml	\$760
Chassagne-Montrachet Caillerets 1er Cru	2012	12/750ml	\$949

Julien Sunier

Avénas, Beaujolais

Presented by Julien Sunier

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. He then set his eyes on Beaujolais and managed a large negociant where he worked with all of the 10 Cru Beaujolais villages. In 2008, 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. The wines are then aged for up to 11 months in 3 - 9 year old Burgundy barrels that he inherits from his friend Christophe Roumier. The resulting wines are exceptionally pure, elegant and without artifice.

Régnié	2012	12/750ml	\$240
Fleurie	2012	6/1.5L	\$280
		12/750ml	\$240
Morgon	2012	6/1.5L	\$280
		12/750ml	\$240

Jean-Louis Dutraive

Fleurie, Beaujolais

Presented by Jean-Louis Dutraive

Certified Organic



The estate of Domaine de la Grand’Cour dates back to 1969 when it was purchased by Jean Dutraive, making it one of the oldest in the village of Fleurie. Jean Dutraive was joined by his son and fifth generation vigneron, Jean-Louis, in 1977, and by 1989 the reins were fully in Jean-Louis’ capable hands. Clos de la Grand’Cour is a true clos – a walled vineyard – and is essentially a monopole for Dutraive. The average age of the vines is around 40-50 years, with a good chunk over 70 years old. Jean-Louis is a devout practitioner of organic viticulture and the property has been certified by ECO-CERT since 2009. Harvest is done by hand, wines ferment naturally, with no de-stemming, only indigenous yeast, and minimal SO2 is added during the élevage. The wines of Jean-Louis Dutraive are some of the most aromatically and texturally compelling wines in all of Beaujolais. One whiff and the wines display an almost exotic floral and spicy aroma over lush minerally Gamay fruit. These are substantial Beaujolais, reminiscent of Beaune Premier Crus, and they evolve well over 10-15 years of ageing.

Fleurie	2012	12/750ml	\$220
Fleurie Clos de la Grand’Cour	2013	12/750ml	\$256
Fleurie Clos de la Grand’Cour VV	2013	12/750ml	\$280

Duroché

Gevrey, Burgundy

Presented by Pierre & Gilles Duroché



Domaine Duroché is a fine example of the next generation taking the reins and infusing newfound energy and dedication to a family-owned winery. Pierre Duroché started in 2005 alongside his father, and is now fully at the helm and bringing a new life to this under-the-radar producer in Gevrey-Chambertin. The Doroché holdings encompass 8.25 ha, all in the village of Gevrey-Chambertin. Moving up the ladder from Bourgogne Rouge and their lieu-dit “Champ” in the northern part of the appellation, the Durochés have small holdings in Lavaut St Jacques and Champeaux as well as the four Grand Crus of Charmes, Griottes, Latricières and Clos de Beze. The style here is about understated power and elegance with fine-grained tannins and an earthy, briny, minerally core that is a hallmark of the Gevrey terroir. The wines are forward enough to drink fairly well on release, but also have the requisite structure to age as well. Pierre Duroché is clearly a young star on the rise!

Gevrey-Chambertin Champ lieu-dit	2011	12/750ml	\$440
Gevrey-Chambertin Lavaut St. Jacques 1er Cru	2011	12/750ml	\$649
Gevrey Chambertin Aux Etelois lieu-dit	2012	12/750ml	\$560
Latricières-Chambertin Grand Cru	2012	12/750ml	\$1199

Domaine du Haut Bourg

Muscadet, France

Presented by Nicolas Choblet



Located southeast of Nantes in the heart of the Muscadet appella-tion “Côtes de Grandlieu”, the Domaine du Haut Bourg was built by four generations of winegrowers. The first vine was planted in 1945 and today brothers Hervé and Nicolas Choblet run their 40 hectares estate together. The Lac de Grandlieu is the largest natural lake in Europe and creates a distinct microclimate characterized by moderated temperatures in winter, and overall, a lower temperature gradient between day and night. This phenomenon allows an earlier harvest that helps retain the generous acids typical of Muscadet. The sun’s daily heat is soaked up, which enables the wine crop to ripen a little longer while avoiding frost. The vines average 30 years of age, with some vines as old as 60 years. These old vines are highly valued in providing structure and richness to their wines. The Choblet brothers plant densely at 7,000 vines per hectare and are committed to farming sustainably. These are classic Muscadets—bracing, salty, racy, and seriously lip-smacking.

Muscadet Côtes de Grandlieu	2013	12/750ml	\$120
Muscadet Côtes de Grandlieu Origine	2003	12/750ml	\$160

Villargeau

Muscadet, France

Presented by Marc Thibault



The Côteaux du Giennois is a small appellation just north of Pouilly-Fumé on the way to Auxerre. Domaine Villargeau, under the direction of Jean-Fernand and Francois Thibault, is one of the region's quality leaders. The wines are 100% Sauvignon Blanc and share some similar characteristics with nearby Pouilly-Fumé (clean, flinty, minerally). The domaine has been moving in a more natural direction over the past 5-10 years. No pesticides are used and grass is grown between the rows. Villargeau farms several parcels over 20 hectares and vinifies each one separately in stainless steel tanks.

Côteaux du Giennois Blanc	2013	12/750ml	\$136
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Sylvain Bailly

Sancerre, Loire

Presented by Jacques & Marie-Hélène Bailly



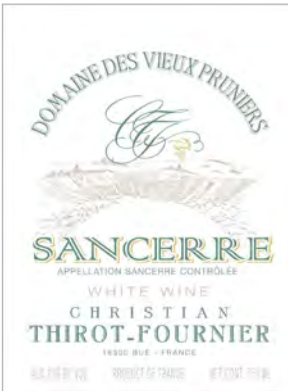
The Bailly family has been making wine in Sancerre since the 1700s. Like most winemaking families in France who suffered from the phylloxera blight of the late 19th century and then the two world wars of the 20th century, it was only in the early 1950s that Sylvain Bailly began to prosper and grow his business. His son Jacques has been at the helm since the late 1980s and is now joined by his daughter, Sonia. The Bailly estate covers 12 hectares and is spread over 23 separate parcels. The vineyards are located mostly in and around the village of Bué with holdings in the famous vineyards of Chêne Marchand, Grand Chemarin, le Château and les Chasseignes. This village is prized for its white, chalky soils that give the Bailly wines a pronounced minerality and delineation. In addition to their delicious and always reliable Sancerres, the Bailly family also makes a lovely, well-priced Quincy.

Sancerre Terroirs	2013	12/750ml	\$184
Quincy Beaucharme	2013	12/750ml	\$144

Domaine des Vieux Pruniers

Sancerre, Loire

Presented by Christian Thirot Fournier & Elodie Thirot



Domaine des Vieux Pruniers is situated a mere 2.5 miles from Sancerre, in the village of Bué, known for its chalky soils and steep, amphitheater-like vineyards, some approaching 65° gradients. Today, Christian Thirot-Fournier and his wife tend to their roughly 10 hectares of vines, divided between two varieties: 7 hectares of Sauvignon Blanc planted to chalky limestone soils and 3 hectares of Pinot Noir grown on clay-limestone. Together they raise the wine from vine to bottle. They are moving towards a more “sustainable” viticultural regime, which is an admirable commitment in such an inhospitable growing climate. The wine is 100% tank-fermented. After several months aging on its fine lees, it is fined, filtered and bottled at the domaine. This is a clear, mineral, citrusy, racy style of Sancerre.

Sancerre	2012	12/750ml	\$176
Sancerre	2013	12/750ml	\$176

Foucher-Lebrun

Loire Valley, France

Presented by Jean Mounard



Foucher-Lebrun is a “Petit Négociant” founded in 1921 specializing in wines from the Loire Valley. The company’s mission is to produce excellent expressions of the classic appellations in the Loire region through careful vineyard selection, vinification and proper ageing. Today, Parisian wine broker Jean Mounard passionately oversees the selection process for the winery. With his deep experience tasting the great wines of the world (he deals regularly in such luminaries as DRC, Mouton, Domaine Leflaive, etc), as well as his contacts among top producers in the Loire, he has significantly raised the bar in terms of the quality of these value-driven wines. By tapping into connections at some better quality cellars in the region, Foucher-Lebrun is able to create wines that display a real sense of their underlying appellations and are made with a balance and delineation rarely found in wines at this price point.

Foucher-Lebrun Sancerre Blanc Le Mont	2012	12/750ml	\$176
Foucher-Lebrun Sancerre Blanc Le Mont	2013	12/750ml	\$180
Foucher-Lebrun Sancerre Rouge Le Mont	2012	12/750ml	\$160
Chais St Laurent Chinon Vigne en Veron Rosé	2013	12/750ml	\$104
Chais St Laurent Chinon Vigne en Veron	2012	12/750ml	\$104

Domaine Aux Moines

Savennières, Loire

Presented by Tessa Laroche

Practicing Organic (in conversion)



The Domaine aux Moines 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. It is now run by the energetic mother and daughter team of Monique and Tessa Laroche. The 9.6 hectares of Chenin Blanc are all planted on south and southwest facing hillsides overlooking the Loire River in the sub-appellation of "Savennières - Roche Aux Moines", adjacent to the famed Coulée de Serrant. The soils in the area are predominantly schist with some sandstone and clay. They tend to produce a flinty, drier style Chenin Blanc that can age for a long time, which is certainly the case for this estate. The Laroche ladies employ a natural approach in their vineyard work and cellar practices, and full organic certification will be achieved in the 2014 vintage. All work is done by hand including the harvest which occurs slowly over a few weeks with five to six “tries” or pickings. The wines are all fermented with indigenous yeasts, and aged in a combination of tank and cask. Bottling is done around 9-10 months after harvest, though the winery stocks vintages for sale back almost 20 years!

Savennières-Roche Aux Moines	2012	12/750ml	\$280
Savennières-Roche Aux Moines	2010	12/750ml	\$240
Savennières-Roche Aux Moines	1999	12/750ml	\$224
Savennières-Roche Aux Moines	1994	12/750ml	\$280

François Chidaine

Montlouis, Loire

Presented by Manuéla Chidaine

Certified Biodynamic



François Chidaine is 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 has prestigious holdings in both Montlouis and Vouvray, particularly the famous Clos Baudoin which François bought from Prince Poniatowski. His 16 hectares in Montlouis are comprised of eight distinct plots. Unlike many of his peers, Francois does not indicate dryness levels on his wines. Over time, one learns that Tuffeaux is always vinified demi-sec and Clos du Brueil is always dry. The array of top quality Chenin Blanc across both appellations makes Domaine Francois Chidaine one of the most compelling estates in the region. Francois’ wines are classically balanced with exceptional life and richness of fruit. They are serious, yet charming...like the man himself!

François Chidaine’s wife Manuéla is from the South of Spain, where the Chidaine family has spent years vacationing. They now produce tiny quantities of wine from high elevation, old vine vineyards of tempranillo and monastrell in the D.O of Bullas.

Clos de la Grange Touraine Sauvignon	2013	12/750ml	\$128
Montlouis Les Choissilles [sec]	2011	12/750ml	\$256
Vouvray Argiles [sec]	2012	12/750ml	\$216
Montlouis Bournais	2010	12/750ml	\$256
Montlouis Clos Habert [demi-sec]	2011	12/750ml	\$240
Montlouis Tuffeaux [demi-sec]	2010	12/750ml	\$208
Touraine Rosé (50% Grolleau, 50% Pinot Noir)	2013	12/750ml	\$128
Bullas Très P (60% Monastrell, 40% Tempranillo)	2012	12/750ml	\$144

Moulin Touchais

Coteaux du Layon, Loire

Presented by Frederik Wilbrenninck



This is an historic property and a true hidden gem! The Touchais family has owned vineyards and produced Coteaux-du-Layon wines since the 18th century. While the domaine produces a great number of wines from their 145 hectares of vineyards, the Coteaux du Layon accounts for less than 10% of their production. Their winemaking today is deeply rooted in these traditional techniques. The sweet Chenin Blancs they produce are more a result of extremely ripe grapes and natural drying on the vine, called passerillage, rather than desiccation due to botrytis. Following the local tradition, the wine is fermented in cement vats and bottled early the following spring. The bottles are then aged in the estate’s cellar for at least 10 years prior to being released. The wines have an amazing track record for longevity and can last 50-100 years in the great vintages. We are gifted with access to an array of vintages, dating back to the early 1970s. Not only are these memorable wines a joy to follow throughout their evolution, they are exceptionally well priced for their pedigree.

Côteaux du Layon	1996	12/750ml	\$376
Côteaux du Layon	1994	12/750ml	\$280
Côteaux du Layon	1981	12/750ml	\$396
Côteaux du Layon	1971	12/750ml	\$699

Domaine de Pajot

Gascogne, France

Presented by Damien Barreau

Certified Organic



Domaine de Pajot is situated on the hills overlooking Eauze, the small town that is the capital of Armagnac, a region in Gascogne famous for its “eau-de vie”. Though grape-growing is the domaine’s focus, proprietor Damien Barreau also grows hazelnut trees on the 80-acre estate. The domaine is certified organic and their vines benefit from excellent soil, sun exposure and altitude. Damien and his team tend vines that grow on gently rolling hillsides composed of sand and fine silt soils. There they grow the white grapes of Colombar, Ugni-Blanc, Gros-Manseng and Sauvignon Blanc (which make up the Quatre Cépages Cuvée), as well as Merlot and Cabernet Sauvignon. The white blend is a crisp, aromatically expressive wine that pleases year in and year out.

Côtes de Gascogne Quatre Cépages VdP	2012	12/750ml	\$84
Côtes de Gascogne Quatre Cépages VdP	2013	12/750ml	\$88

Isle Sainte-Pierre

Rhone, France

Presented by Jean-Yves Corré

Practicing Organic



We discovered the Isle Saint Pierre wines through our friends Karina and Guillaume Lefevre of Domaine du Sulauze, home of the famed Pomponette Pink! Isle Saint-Pierre is a small island in the middle of the Rhône river, located 25km south of Arles and 15km away from the Mediterranean in the heart of the Camargue region. In 1927, Parisian wine merchant Pierre Chassaing founded Do-maine Isle Saint-Pierre and devoted himself to cultivating vines and raising sheep. A few vines remains from that time, together with a flock of 200 sheep that provide the manure needed to nourish the vines. The proximity to the water means that the island enjoys a coastal climate (with a cooling influence from the nearby bodies of water) and deep, well draining sedimentary soils comprised of sand and silt. For red wines as well as for the rosé, the main varieties are Merlot, Cabernet Franc, Petit Verdot and Arinarnoa (a cross between merlot and petit verdot). The white wines are made from Chardonnay, Sauvignon and Muscat. Although the Isle St Pierre wines come from the very southern stretches of France, they display wonderful freshness and aromatic appeal. They are our answer to lively, vibrant quaffers that over deliver at every turn.

Bouches-du-Rhône Blanc 2013 12/750ml \$104
(70% Chardonnay, 25% Sauvignon Blanc, 5% Muscat)

Bouches-du-Rhône Rosé 2013 12/750ml \$104
(40% Cabernet Franc, 40% Merlot, 20% blend of Arinarnoa, Petit Verdot and Tannat)

Bouches-du-Rhône Rouge 2012 12/750ml \$104
(40% Cabernet Franc, 40% Merlot, 10% Arinarnoa, 10% Petit Verdot)

Domaine de Sulauze

Provence, France

Presented by Jean-Yves Corré

Certified Organic & Practicing Biodynamic



Karina and Guillaume Lefèvre are two of the loveliest and most warm-spirited people you would ever meet. He is from Marseille and she from Brazil. They purchased this property in Côteaux d'Aix en Provence in 2004 and began immediately converting the 37 hectares of vineyards into organic viticulture. They are now certified organic and are also incorporating biodynamic practices into their vineyard work, including the production of most of their own Biodynamic preps. Their rosé is fermented for 20 days in temperature-controlled tanks with indigenous yeasts. They add very low doses of SO2, and bottle the wine without filtration. The color is classic pale, pink/salmon, with aromatics that are bright and clear, and notes of citrus (especially blood orange), lavender and minerals. The reds are juicy and lively with great fruit concentration and nuance. This estate has truly come into its own in recent years and the wines deserve every bit of the praise they have garnered.

Galinette Blanc 2012 12/750ml \$152
(70% Grenache Blanc, 10% Ugni Blanc, 10% Clairette, 10% Vermentino)

Liane Rouge 2012 12/750ml \$156
(50% Syrah, 50% Grenache)

Mas de Daumas Gassac

Languedoc, France

Presented by Virgile Rousseau

Practicing Organic



For many, this estate needs no introduction. Often referred to as the Grand Cru of the Midi (South of France), the Mas de Daumas Gassac top-tier wines have reached international cult status. Located in the majestic Gassac Valley, the estate benefits from the cool microclimate derived from the Gassac River, several natural springs (from which the Guibert family drinks), and the influence of the nearby mountains. The soil that dominates the valley is a rare and still unexplained red, powder-fine glacial soil, which is strikingly similar to that found in the prime areas of Burgundy. This combination of characteristics is quite unique in Southern France and enabled the family to plant 40 different grape varieties in the valley. The Mas de Daumas Gassac Rouge and Blanc have garnered much attention for their unique blends, potential for long-term ageing, and their extraordinary ability to age and remain vibrant and youthful for twenty to thirty years. In the 1990s, the Guibert family began working with a neighboring cooperative in Sète to produce a line of aromatic, full flavored wines under the Moulin de Gassac label. Organic farming and vinification are closely overseen by the Guibert family. The Moulin de Gassac wines are named after St. Guilhem, the patron saint of the neighboring village of St. Guilhem.

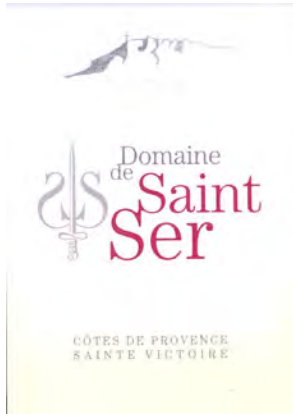
Gassac Rosé Frizant (100% Cabernet Sauvignon)	2012	12/750ml	\$192
Moulin de Gassac Guilhem Blanc (40% Grenache Blanc, 30% Sauvignon Blanc, 30% Clairette)	2013	12/750ml	\$104
Moulin de Gassac Guilhem Rosé (40% Grenache, 40% Carignan, 20% Syrah)	2013	12/750ml	\$104
Moulin de Gassac Guilhem Rouge (40% Syrah, 25% Grenache, 20% Mourvedre, 15% Carignan)	2012	12/750ml	\$104
Pont de Gassac Rouge (Cabernet Sauvignon, Merlot, Syrah)	2012	12/750ml	\$136
Mas de Daumas Gassac Blanc (20% Viognier, 20% Chardonnay, 20% Petit Manseng, 20% Chenin Blanc, and 20% rare grape varieties)	2012	12/750ml	\$276
Mas de Daumas Gassac Rouge (80% Cabernet Sauvignon and 20% rare grape varieties)	2011	12/750ml	\$276

Domaine Saint-Ser

Provence, France

Presented by Jacqueline Guichot

Practicing Organic



The Domaine Saint-Ser is from the sub-appellation of the Côtes de Provence called “Sainte Victoire”. Containing only 30 producers, this small region represents only 14% of the total Côtes de Provence appellation and is considered a privileged area for wine production. The vineyards, along the edge of the Sainte Victoire Mountains, are at an average elevation of 400 meters and have extremely rocky soils with clay and limestone. The luminosity here favors photosynthesis, which increases the concentration of the grape clusters. There is also a collective philosophy of sustainable viticulture for the subzone that forbids the use of chemical additives in the vineyards.

Côtes de Provence Rosé Sainte Victoire (Grenache, Cinsault, Syrah and Rolle)	2013	12/750ml	\$160
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Mas des Brousses

Languedoc, France

Presented by Xavier Peyraud

Practicing Organic



Located in the hills above the fertile Herault river valley, just south of Pic St. Loup, is the village of Puechabon where Xavier Peyraud, grandson of Lulu and Lucien Peyraud of the famed Domaine Tempier in Bandol, together with his wife Geraldine Combes, oversees 20 acres of family vineyards. The vineyards are planted to Grenache, Syrah, Merlot and Cabernet Sauvignon, along with Mourvedre from cuttings originating from Domaine Tempier. The young couple handles every aspect of viticulture and winemaking. 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. These are powerful wines with a rusticity that is coupled with balance and elegance.

Chasseur des Brousses (60% Merlot, 40% Grenache)	2012	12/750ml	\$128
Terrasses du Larzac (60% Syrah, 40% Mourvedre)	2011	12/750ml	\$208

Château la Canorgue

Luberon France

Presented by Jean-Pierre Margan & Nathalie Boulard

Practicing Biodynamic



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. 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. These transporting wines are highlighted by dark fruits, spice and garrigue...Provence in a glass!

Luberon Rosé (70% Syrah, 30% Grenache)	2013	12/750ml	\$108
Luberon Rouge (60% Syrah, 30% Grenache, 10% old vine Carignan and Mourvedre)	2011	12/750ml	\$152

Domaine de Piaugier

Rhône, France

Presented by Sophie & Jean-Marc Autran

Practicing Organic



Sophie and Jean-Marc Autran cultivate 3.5 hectares within the Gigondas AOC, 12.5 hectares in the Sablet AOC, and 14 hectares of Côtes du Rhône vineyards. One of the great advantages of the domaine is that it is split into many small parcels of different soil types: clay with limestone and sand, clay with chalk, and sand and gravel soils. In fact, for a village that takes its name from the French word for sand (Sablet), the Autran’s have a uniquely high percentage of clay in their vineyards, which they believe gives power and concentration to their wines. A further advantage is that the vines themselves, which are 20 – 40 years old, and reaching their prime. The grapes are hand-harvested and fermented with indigenous yeasts in concrete tanks. The wines are aged in a combination of concrete tanks, as well as a mixture of small and large barrels (mostly used wood). These are high quality Rhône wines created with great passion and intelligence.

Côtes-du-Rhône Rouge La Grange (Grenache, Carignan, Cinsault, Syrah)	2012	12/750ml	\$120
Sablet Côtes-du-Rhône Villages (80% Grenache, 20% Syrah)	2011	12/750ml	\$144
Sablet Côtes-du-Rhône Villages	2012	12/750ml	\$144
Gigondas	2011	12/750ml	\$196

Vignobles Mayard

Rhône, France

Presented by Françoise & Valère Roumieux



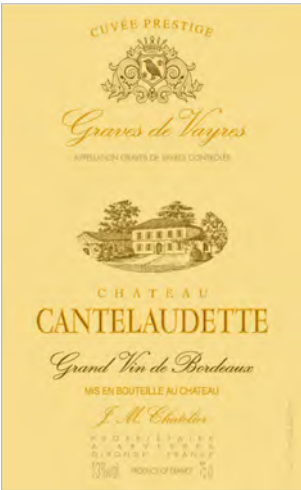
This 5th generation estate is run by two sisters, Françoise and Béatrice Mayard. Their 40 separate parcels are scattered throughout the appellation, with the largest pieces in the southern part of the appellation and the famed, northeastern sub-zone of “La Crau”. The diversity of soils and terroirs gives them the opportunity to blend and create a “best of vintage” offering for each of their three cuvées of Châteauneuf. We offer their superbly-drinking “Clos de Calvaire”, and their 80-100 year old-vine wine named “La Crau de Ma Mère.” Robert Parker wrote: “These consistently reliable Châteauneuf-du-Papes are always representative of Provence, and are made in a rich, earthy, peppery, fruity style with plenty of body as well as Châteauneuf-du-Pape typicity. Not generally wines to lay away, rather, they are to consume during their first 10-12 years of life, with the only exception being certain vintages of the top cuvée, La Crau de Ma Mère.”

Châteauneuf-du-Pape Clos de Calvaire (70% Grenache, 20% Syrah, 10% Cinsault)	2011 2010	12/750ml 6/1.5L	\$288 \$320
Châteauneuf-du-Pape Crau de Ma Mere (70% Grenache, 20% Mouvedre, 10% Syrah)	2011	12/750ml	\$408

Châteaux Cantelaudette & Fantin

Bordeaux, France

Presented by Jean-Michel Chatelier



A refuge for monks in the 16th century, Château Fantin has been in the Houbaer family since 1890. Current owner Jean-Michel Chatelier is the great-grandson on the maternal side of the family. On the steep slopes overlooking the Dordogne River, the vineyard of Château Fantin faces south-south-east, towards the medieval town of Saint-Emilion. The slopes and sandy soils provide good drainage and keep the soil from compacting. A good, sunny exposure and the beneficial influence of the Dordogne River ensure that the grapes ripen evenly. Chatelier also owns an estate in the satellite region of Graves des Veyres called Château Cantelaudette. The area near the village of Veyres is known for its gravelly soils which impart a fine minerality to the wines (“Baby Graves”).

Ch. Fantin Bordeaux Blanc	2013	12/750ml	\$120
(80% Semillon, 18% Sauvignon Blanc, 2% Muscadelle)			
Ch. Cantelaudette Graves de Vayres Blanc	2012	12/750ml	\$144
(88% Semillon, 9% Sauvignon Blanc, 3% Muscadelle)			
Ch. Fantin Bordeaux Superieur Rouge	2011	12/750ml	\$120
(90% Merlot, 10% Cabernet Franc)			
Ch. Fantin Bordeaux Superieur Rouge	2012	12/750ml	\$120
(90% Merlot, 10% Cabernet Franc)			
Ch. Cantelaudette Graves de Vayres Rouge	2010	12/750ml	\$144
(70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc)			

Châteaux Sainte-Marie & Péyredon

Bordeaux, France

Presented by Stéphane Dupuch

Certified Organic



Set right in the heart of the Entre-Deux-Mers region, Chateau Sainte Marie was established in 1956. The south-facing vineyards stretch over two very sunny hilltops which are among the highest points in the Gironde region. Gilles Dupuch and his son Stéphane have avoided falling into the trap which many of their wine-producer neighbors have: rapid expansion, over-mechanization, and young vines sparsely planted. In fact, there are still a dozen head of cattle on the property (which could be planted in AOC grapes). They have spent considerable energy – to no real avail – trying to convince their colleagues that the future of the appellation will be found through denser vine planting, lower yields and natural vineyard management. They are also one of the few estates in Bordeaux to be certified Organic. Marked by freshness, vitality and length, Chateau Sainte Marie wines have become staples and go-to values in our Bordeaux portfolio. Stéphane and his wife recently purchased a small estate in the Haut Médoc named Château Péyredon. Their debut release was 2009 and we are delighted to now be featuring the recently released 2011 vintage.

Ch. Sainte Marie Entre Deux Mers Vieilles Vignes	2013	12/750ml	\$136
(63% Sauvignon Blanc, 27% Semillon, 10% Muscadelle)			
Ch. Sainte Marie Bordeaux Superieur Vieilles Vignes	2011	12/750ml	\$136
(64% Merlot, 28% Cabernet Sauvignon, 8% Cabernet Franc)			
Chateau Péyredon Lagravette Haut-Medoc	2011	12/750ml	\$256
(63% Cabernet Sauvignon, 37% Merlot)			

TABLE 13

POLANER SELECTIONS

Domaines Bouyer

Bordeaux, France

Presented by Alexia Bouyer

Practicing Organic (in conversion)



In the capable hands of Alexia and Pierre Bouyer, the estates of Clos de la Cure and Château Milon represent more than seven generations of viticultural heritage. A portion of the Clos de la Cure vines are situated on the Saint Christophe des Bardes plateau in a beautiful walled vineyard and the rest lie on the plateau of Saint Etienne de Lisse. While the average vine age is 30 years, it is believed that vines were planted on these plateaus in the Middle Ages. The vineyards share the same soil composition as Château Cheval Blanc – gravel and clay with iron-rich deposits – and they are densely planted at 6600-9000 vines per hectare.



This Merlot dominated Cuvée Caprice is an astonishing value and established itself early on as a crowd-favorite in the appellation of Saint-Emilion. The Bouyer family is committed to farming ecologically with great respect for the Grand Cru terroir. The Clos de la Cure Saint-Emilion Grand Cru is a truly pedigreed wine highlighting the fullness of Merlot, with intense red fruit character underpinned by delicate tannins.

Ch. Milon Cuvée Caprice Saint-Emilion (75% Merlot, 25% Cabernet Franc)	2011	12/750ml	\$160
Clos de la Cure (75% Merlot, 25% Cabernet Franc)	2010	12/750ml	\$320

VINE CONNECTIONS

TABLE 14

La Posta

Mendoza, Argentina

Presented by Laura Catena



At La Posta del Vinatero, or “tavern of the grape grower” a handful of growers converge to drink wine and speak passionately about their soils, their vines, and their quest for superior flavors in their grapes. La Posta is made solely from these growers’ special grapes, and these vineyard-designated releases are a salute to their hard work and skill.

Tinto (Malbec/Bonarda/Syrah)	2012	12/750ml	\$136
Malbec Pizzella Vyd	2012	12/750ml	\$152
Malbec Paulucci Vyd	2012	12/750ml	\$152

Luca

Mendoza, Argentina



Laura Catena, daughter of Argentine wine pioneer Nicolás Catena, has a vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs. She starts with some of Argentina’s best fruit from low-yield, high elevation vineyards. The end result are her stunning range of Luca wines which are the ultimate expression of rigorous vineyard management, viticultural experimentation, strict irrigation controls, skilled winemaking, and a quest for quality at any cost.

Chardonnay	2011	12/750ml	\$268
Pinot Noir	2011	12/750ml	\$252
Syrah Laborde Double Select	2011	12/750ml	\$220
Malbec	2011	12/750ml	\$268
Beso de Dante (Cabernet Sauvignon/Malbec)	2010	6/750ml	\$180

Mendel

Mendoza, Argentina

Presented by Anabelle Sielecki



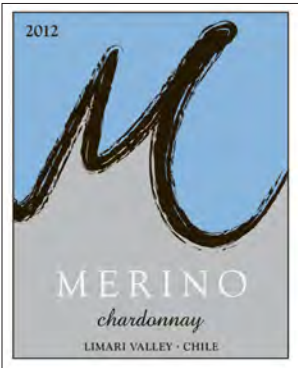
Proprietor and longtime wine lover, Anabelle Sielecki, diligently tracked down the very best talent Argentina had to offer when seeking a winemaker for her Mendel estate. With utmost charm and perseverance, she brought on one of Argentina’s most talented veterans, Roberto de la Mota. Roberto, son of legendary winemaker Raul de la Mota, has an impressive winemaking record – both in Argentina and also in Bordeaux - and a lifetime of winemaking education and practice. Together, they choose the best blocks from their ancient ungrafted vineyards, and every hands-on step of the winemaking is rigorously performed. Lunta, Mendel’s ‘sister wine’, is wine made by Santiago Mayorga (Roberto’s protégé) from 80+ year old, ungrafted Malbec vines located in the Lunlunta Hills.

Semillon	2013	12/750ml	\$120
Lunta Malbec	2011	12/750ml	\$168
Malbec	2011	12/750ml	\$256
Unus (Malbec/Cabernet Sauvignon)	2011	6/750ml	\$208

The New Chile

Chile

Presented by Jake Pippin & Melanie Malosky



Polaner Selections and our partners at Vine Connections are pleased to bring to NY and NJ the New Chile with 8 producers representing 7 valleys and many micro-terroirs. It is the New Chile, because the portfolio is comprised of a young, diverse and ground breaking group of producers that are the leaders in making wines from the most extreme and unique terroirs Chile has to offer.

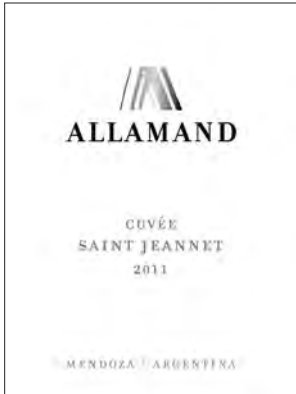
Mayu Pedro Ximenez Elqui-Andes	2012	12/750ml	\$144
Casa Silva Sauvignon Gris Colchagua-Andes	2012	12/750ml	\$184
Merino Chardonnay Limari-Costa	2012	12/750ml	\$160
J. Bouchon CantoNorte Maule-Entre Cordillera	2012	12/750ml	\$144
Casa Silva Los Lingues Carmenere Colchagua-Andes	2012	12/750ml	\$176
Aquitania Cabernet Sauvignon Maipo-Andes	2011	12/750ml	\$160
Clos de Fous Cabernet Sauvignon Cachapoal-Andes	2011	12/750ml	\$180
Garcia + Schwaderer VIGNO Carignan Maule-Entre Cordillera	2010	6/750ml	\$212

Allamand

Mendoza, Argentina

Presented by Jenelle Madera & Martin Castro

Practicing Organic



Coming from a family with a longstanding tradition of “working the land”, and after making wine at Navarro Correas, Cavas de Rosell Boher, and Chandon, Cristian Allamand is now making his own signature line of terroir driven natural wines. His main objective is to produce wines that clearly identify the different appellations where the Allamands own or manage vineyards and express, “to its fullest potential”, the particulars of each distinctive area. To that end, Allamand has avoided using any chemical additives in his vineyards for many years, and prefers to plow the soils in his high-altitude vineyards.

Valle de Uco Malbec	2012	12/750ml	\$120
H (Malbec/Cabernet)	2009	6/750ml	\$136

Niepoort

Douro & Porto, Portugal

Presented by Verena Niepoort

Practicing Organic



While several notable Scottish and English families immigrated to the Douro valley in the 18th century, other Port-importing countries had their share of immigrants, which is how the Niepoorts arrived from the Netherlands. Dirk Niepoort now runs the family firm with a dedication and enthusiasm that has made him one of the most popular figures in the wine trade.

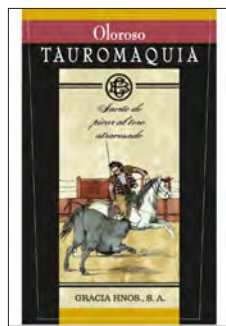
In addition to a great Port tradition, Dirk has proven that world-class dry wines can be made in the Douro as well.

Docil Branco (Loureiro)	2013	12/750ml	\$136
Redoma Branco (Rabigato, Codega, Viosinho, Arinto & others)	2012	6/750ml	\$104
Twisted Tinto (Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Amarela, Tinto Cão & others)	2012	12/750ml	\$144
Redoma Tinto (Tinta Roriz, Touriga Franca & others)	2011	6/750ml	\$192
Vertente Tinto (Tinta, Roriz, Touriga Franca & others)	2011	6/750ml	\$112
Batuta Tinto (Tinta Amarela, Touriga Franca & others)	2011	6/750ml	\$360
20 Year Tawny	NV	6/750ml	\$336
Colheita	1968	1/750ml	\$299
Colheita	2005	6/750ml	\$192
LBV	2009	6/750ml	\$120

Gracia Hermanos

Montilla-Moriles, Spain

Presented by Rafael Delgado & Adela Cordoba Riaz



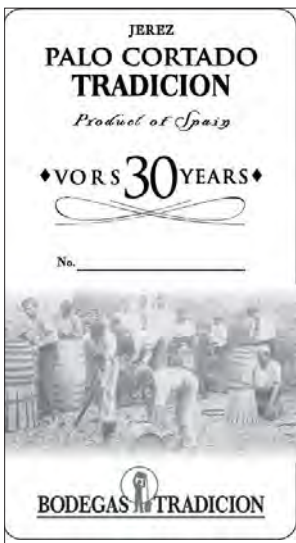
In the shadows of the famous wines of Jerez lies another Andalusian wine treasure...Montilla-Moriles. Pedro Ximenez is the grape variety of focus here. In Montilla-Moriles, the climate is very warm and very dry and at the highest altitudes the temperatures plummet at night making it ideal for this variety. It also shares the same great soils as in Sherry – Albariza - a white calcareous chalk based soil that has the ability to hold what little water nature provides. Finos, Amontillados, Olorosos and Sweet wines are the focus at the estate. The wines here are naturally fermented to complete dryness in cones or tinajas – large clay amphora. The time the wine ages in the amphora is much like the sherry process of sobretabla where they wait to see if flor grows and thus suited for biological aging. Typically this occurs on the yema or “free run” juice whereas the pressed wine tends not to grow flor and be better suited for oxidative aging. The Solera Fina Maria del Valle is a remarkable Fino with tremendous power and intensity of dried fruits, bitter almonds and vibrant minerality. This Fino, unlike its counterparts in Jerez, is not fortified. The Tauromaquia Oloroso, deep mahogany in color, has complex and powerful aromas of butterscotch and toffee, and is yet bone dry on the palate. It is the ultimate in oxidative aging.

Fino Solera Fina Maria del Valle	NV	12/750ml	\$168
Fino Oloroso Tauromaquia	NV	6/750ml	\$128

Bodegas Tradicion

Jerez, Spain

Presented by Lorenzo Garcia-Inglesias



Bodegas Tradicion is one of the most exciting, yet under-the-radar producers in the Sherry zone. While the Bodega is fairly young, founded in 1998, it focuses exclusively on the rarest of all Sherry categories: old wines with classifications of VOS (20 years minimum) or VORS (30 years minimum) and the even rarer class of Añadas, or Vintage, wines with more than 20 years of age. Tradicion was created by Joaquin Rivero, a descendant of one of the most historic and important families in the Sherry business. The oldest recorded bodega in Jerez is in fact “Bodega CZ, J.M. Rivero” tracing its business back to 1695. In 1991, the Rivero family sold that bodega and business. It is unusual in Jerez to have a bodega focused only on old wines – treasures of a historic appellation and with long aging – and this is especially true for a young winery founded in only 1998! In fact, though, the best is yet to come, as the bodega continues to refine and age over time, and to further amass the finest, oldest and rarest treasures of this great region.

Fino Viejo	NV	6/750ml	\$220
Amontillado VORS	NV	6/750ml	\$380
Oloroso VORS	NV	6/750ml	\$380
Palo Cortado VORS	NV	6/750ml	\$480
Cream VOS	NV	6/750ml	\$320
PX VOS	NV	6/750ml	\$440

Antxiola

Getariako-Txakoli, Spain

Presented by Fernando Rojo

Practicing Organic



The winery was founded in 1989 the same year that the DO of Getaria Txakolina was founded. The Errasti family has been growing grapes and making wine from these vineyards for over 40 years working with the local varieties of Hondarrabi Zuri and Hondarrabi Beltza. The vineyards and winery are near the coast line among rolling hills at about 90 meters above sea level. The sunniest and windiest slopes are the ones planted to vines so that the grapes can get ripe and also remain dry and avoid fungal and rot issues. All work in the vineyards is done by hand including harvest. Fermentation takes place naturally in stainless steel tanks over a period of about 20 days. The wine is then bottled while young to retain some of its natural effervescence.

Antxiola 2013 12/750ml \$136
(90% Hondurrabi Zuri and 10% Hondurrabi Beltza)

Finca Os Cabatos

Monterrei, Spain

Presented by Manuel Mendez



The Mendez family has been making wine and working the land in Galicia's Ribeiro region in Northwest Spain for 30 years. In 2006, the family purchased the Tapias vineyard in Monterrei, Galicia. This vineyard is planted with Godello on slate based soils. From these grapes they make a wine called Finca Os Cobatos which is 100% Godello fermented in stainless steel using native yeasts and then aged on the lees for two months and bottled without malolactic fermentation.

Godello 2013 12/750ml \$104

Bohigas

Catalunya, Spain

Presented by Maria Casanovas

Practicing Organic (in conversion)



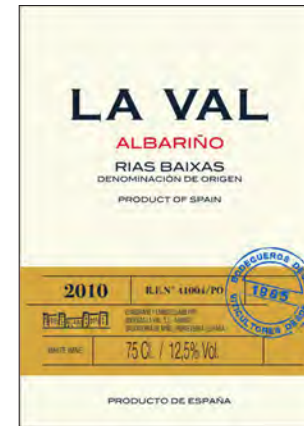
Fermí Bohigas is a family-owned winery that has roots dating back to the 13th century. The estate is located in the town of Òdena in the River Anoia valley, about 45 minutes west of Barcelona. The current family and their ancestors have been growing grapes and making wines at this location consecutively since 1290. Their first bottling took place in 1870 although it was not until 1978 that the name “Bohigas” appeared on a wine label. Today, the family’s estate, under the guidance of Jordi Casanovas Bohigas, 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. The house style of the Cavas here is fresh and riveting, with fine bubbles and low dosage levels to accentuate the purity of the fruit. The winery also farms organically, and is now in conversion for official certification.

Blanc de Blancs Xarel-lo	2013	12/750ml	\$96
Brut Reserva Cava (Xarel-lo, Macabeo, Parellada)	NV	12/750ml	\$144
Brut Rosat Cava (Trepal)	NV	12/750ml	\$144

La Val

Riax Baixas, Spain

Presented by Inés Oro



Bodegas La Val was established in 1985 and was one of the first wineries in Rias Baixas. Unusual for the area, La Val only uses its own estate grown grapes rather than buying them from local growers. They own 150 acres of Albariño most of which are located in the Condado do Tea sub-region. The vineyards are trained in the pergola system which, in this very humid and rainy climate, allows for better air flow and ripening. The particular micro-climate of their main holding in Condado do Tea allows them to be the first winery to open the harvest, which is typically in the first half of September. Jose Maria Ureta is the current winemaker and he is extremely well respected in the D.O. and considered to be one of the young up-and-comers.

Albariño	2012	12/750ml	\$136
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Lurra

Navarra, Spain

Presented by Inés Oro



Lurra or “terroir” in Basque comes from the appellation of Navarra in the heart of the Basque Country and sheep country - hence the label! This region is located in the northeast of Spain and lies in between Rioja and the French border. The region is quite large and spans from the areas close to the Atlantic, where it is very cool, to the south, where it is more continental in climate. The Garnacha vineyards for Lurra are from the southern section where it is warmer but also fairly high in altitude about 1,300 feet on average. The soils here are a combination of chalk and clay. The Lurra Garnacha is made very simply in stainless steel and sees no oak aging so that it is a pure expression of its terroir.

Garnacha 2012 12/750ml \$88

Temperamento

Utiel-Requena, Spain

Presented by Inés Oro

Practicing Organic



Temperamento is made from the Bobal grape grown in Utiel-Requena. The D.O. of Utiel-Requena is located in Valencia in south eastern Spain. This area has a very warm Mediterranean climate, but the vineyards here are moderated by high altitudes. Bobal is the indigenous grape to this area and can be a very challenging variety to grow. Its vigor must be curbed in order to produce quality wines. Bodegas Sierra Norte, which makes Temperamento, has very old vines of Bobal (many exceeding 60 years of age) that it farms organically near the town of Camporrobles.

Bobal 2011 12/750ml \$136

La Crotta di Vegneron

Valle d'Aoste, Italy

Presented by Erik Camos



Like the vineyards of Donnas, these are steep, south-facing vineyards pasted to the sides of the mountains that soar above them here in the remote Valle D'Aosta. The vines grow between 450 and 1050 meters in altitude in soils formed from millions of years of glacial runoff. These soils are very mineral and are composed largely of rocks and sand, lending a strong underlying minerality to the wines. The winemaking philosophy is one that respects and showcases the traditional appellations and indigenous grapes. Although there is some barrel-aging employed with some of the wines, new oak is kept to a bare minimum. The grapes are all hand-harvested and the red wines are fermented with natural yeasts to help emphasize their individual expression.

Pinot Noir Bianco [Rosato] 2013 12/750ml \$144

Pinot Noir 2012 12/750ml \$184

Chambave Rosso 2012 12/750ml \$180
(Petite Rouge, Gamay, Pinot Noir)

Fumin Espirit Follet 2010 12/750ml \$256

Cantalupo

Piedmont, Italy

Presented by Angela & Alberto Arlunno



Though this winery was only built in 1977, the Arlunno family has been cultivating vineyards in Ghemme, in northern Piedmont, for many generations. The vineyards of Cantalupo are situated in the hills above the town of Ghemme, referred to in Roman times as Agamium. Today, Alberto Arlunno manages this estate, assisted by renowned consulting winemaker Donato Lanati. Ghemme by law must be at least 75% Nebbiolo, known in the region as “Spanna”, but the Arlunno family prefers to highlight the quality of their vineyards by bottling only 100% Nebbiolo wines. The rocky, mineral soils here were formed by the glacial runoff of Monte Rosa, and impart an underlying minerality to the wines. This, combined with traditional Piedmontese winemaking, with relatively long macerations and aging in botti, make for some beautiful and age-worthy Nebbiolo that could easily hold its own with Ghemme’s more “high rent” neighbors further south in the Langhe.

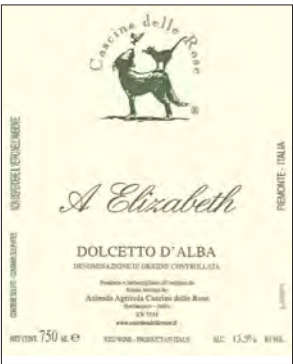
Il Mimo Rosato	2013	12/750ml	\$136
Agamium	2008	12/750ml	\$160
Ghemme	2006	12/750ml	\$296
Breclmae Ghemme	2004	12/750ml	\$440

Cascina Delle Rose

Piedmont, Italy

Presented by Giovanna Rizzolio & Italo Sobrino

Practicing Organic



Cascina delle Rose is located in the Rio Sordo Valley in Barbaresco. This tiny, 3 hectare gem of an estate is run by Giovanna Rizzolio and Italo Sobrino and their sons, Davide and Riccardo. As its name suggests, roses are indeed omnipresent on the farm and in the vineyards. 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. The estate practices 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 painstakingly worked by hand. Grapes are harvested manually, de-stemmed, and fermented with natural yeasts. The wines are then aged for 24-30 months in large, old botti grandi. The result: some of the most stunningly elegant and perfumed Barbareschi we’ve ever tasted.

Dolcetto d'Alba A Elizabeth	2012	12/750ml	\$160
Barbera d'Alba	2010	12/750ml	\$180
Barbaresco Rio Sordo	2010	12/750ml	\$440
Barbaresco Tre Stelle	2011	12/750ml	Future Release
Barbaresco Rio Sordo	2011	12/750	Future Release

Roagna

Piedmont, Italy

Presented by Luca Roagna

Practicing Organic



The name Roagna has been synonymous with traditional Langhe wine-making for years. Now in the hands of the family’s fourth generation, the winery is run by the dynamic Luca Roagna. While Luca continues to utilize most of the winemaking practices of his father and grandfather (including 50-60+ day macerations), Luca has taken the winery to even greater heights, consistently raising the bar each year. The Barbarescos are mainly from their historic holding in the Paje cru as well as from their tiny parcels in Asili and Montefico. Their Barolo comes from La Pira in Castiglione Falletto where Luca recently finished construction of a new winery where he will vinify his Barolo wines. This is an exciting estate that is now among the top echelon of traditional estates in Piedmont.

Barbaresco Paje	2008	12/750ml	\$649
Barbaresco Montefico VV	2008	12/750ml	\$1,099
Barbaresco Asili VV	2008	12/750ml	\$1,099
Barbaresco Crichtet Paje	2004	12/750ml	\$2,199
Barolo Pira	2008	12/750ml	\$649

Trinchero

Piedmont, Italy

Presented by Ezio Trinchero & Monica Reissent

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 Barbera has the structure and power to last. Barbera doesn’t get more exciting than this!

Trinchero Barbera d'Asti Superiore	2008	12/750ml	\$160
Vigna del Noce Barbera d'Asti	2006	12/750ml	\$320
Vigna del Noce Barbera d'Asti [Castagno] (7 yrs in chestnut cask)	1999	12/750ml	\$520

Giuseppe Mascarello

Piedmont, Italy

Presented by Giuseppe Mascarello & Elena Mascarello



The Mascarello family began growing grapes in the late 1800s and has been expanding ever since. Today, Mauro Mascarello, a fourth generation winemaker, along with his children, Giuseppe and Elena, still follow his family’s traditional style of winemaking: long macerations and extended aging in botti grandi. Not a barrique to be found! Monprivato, from the commune of Castiglione Falletto, is his top Barolo cru, and is unique in its very high composition of limestone soils (think: “Musigny of Barolo”).

Dolcetto S. Stefano di Perno	2012	12/750ml	\$200
Barbera Scudetto	2009	12/750ml	\$340
Barbera d'Alba Codamonte	2009	12/750ml	\$460
Barolo Monprivato	2009	12/750ml	\$1,049
Barolo Monprivato Ca' d' Morissio	2006	6/750ml	\$1,999

Giacomo Conterno

Piedmont, Italy

Presented by Roberto Conterno



Giacomo Conterno was a legendary traditionalist in the Piedmont town of Monforte d’Alba. He was one of Barolo’s driving forces since the winery’s first vintage of Monfortino in 1920. Today, his grandson Roberto continues to produce one of the appellation’s finest and most traditional Barolos. All of these wines come from the 14 hectare Cascina Francia vineyard in Serralunga d’Alba.

Barbera Cascina Francia	2011	12/750ml	\$429
Barolo Cascina Francia	2009	12/750ml	\$1,399
Barolo Monfortino Riserva	2006	12/750ml	\$4,499

Berlo

Veneto, Italy



Building on the enormous success of the Botter Prosecco we had been selling for years, we, along with Botter, designed a bright new fun package that captures the essence of this joyous bubbly elixir from the hills of Northeastern Italy! Berlo means “Drink it!” in Italian. Berlo is made in the frizzante style – not fully sparkling but softly sparkling. And as always, is crafted in a style that is light, fresh and on the dry side.

Prosecco DOC NV 12/750ml \$104

Boira

Veneto, Italy
Certified Organic

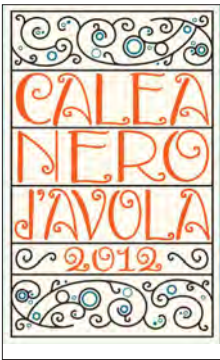


The Boira Pinot Grigio is made from certified organically-farmed vineyards surrounding the city of Verona. The vineyards are rich in limestone, which gives this wine bright aromatics and a refreshing lift on the palate. After a 12-hour skin maceration to obtain enhanced aromatics, the wine is fermented in stainless steel.

Pinot Grigio della Venezia 2013 12/750ml \$120

Calea

Sicily, Italy



Polaner Selections has painstakingly sought out top growers willing to join us in our quest to craft the definitive version of affordable, authentically pure and pleasurable Nero d'Avola. The label for Calea combines elements from Sicily’s rich architectural traditions and colors that call to mind the bright sunlight and burnished earth of this ancient crossroads of the Mediterranean. Antonio Galloni of The Wine Advocate writes: “Calea’s unoaked 2011 Nero d’Avola is fabulous. Juicy dark cherries, flowers, licorice and tar burst from the glass in this racy, full-bodied Sicilian red. This is a flat-out gorgeous wine for the money...”

Nero d'Avola Sicilia 2012 12/750ml \$96

Tratturi

Puglia, Italy



Tratturi is the word for the ancient drovers trails in the countryside of Puglia that shepherds used in the old days to bring their flocks of sheep and other animals down from the mountains in autumn. This countryside of Puglia, specifically the subzone of Salento, is the source of this bold, spicy, and delicious Primitivo. Primitivo is said be related to the Zinfandel grape which many old Italian immigrants planted in Northern California in the late 19th and early 20th century. The background of the label is made up of Trulli houses, which dot the countryside in Puglia. The wine was aged entirely in tank. Its round, spicy profile is a perfect match for pasta, pizza, or anything off the BBQ.

Primitivo di Salento 2012 12/750ml \$96

Sorelle Bronca

Veneto, Italy

Presented by Antonella Bronca & Pierangelo Balcon

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, and Ersiliana’s daughter Elisa, both trained enologists and winemakers, this family team works hard in the vineyard and in the cellar to produce the purest Prosecco out there. In the vineyards, the family is strongly committed to farming organically, a rarity in the region. In the cellar, techniques lean towards high-tech. As soon as the grapes are pressed, the pure must – primarily Glera 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 into the freshest Prosecco possible. The "Particella 68" is made from the estate's oldest vines planted on super-steep hillsides on rocky soil.

Prosecco di Valdobbiadene [Extra Dry]	NV	12/750ml	\$152
Particella 68 Prosecco di Valdobbiadene [Extra Dry]	NV	12/750ml	\$200

Muri-Gries

Alto Adige, Italy

Presented by Kathrin Werth

Practicing Organic



In 1845, Benedictine monks coming from the monastery of Muri in Switzerland took over the abandoned Canons Monastery of the Gries (in Italy), and from then on, the monastery was known as Muri-Gries. Since 1947, the Muri-Gries Monastery’s winery has produced wines in the DOC of Alto Adige, which are sold in Italy and abroad. Winemaker Christian Werth was one of the first in the area to focus on Lagrein, restructuring the old vineyards and experimenting in the cellar with fantastic results. They are now considered a benchmark producer of this fascinating, indigenous variety. The wines of this ancient monastery represent intense varietal purity coupled with great value.

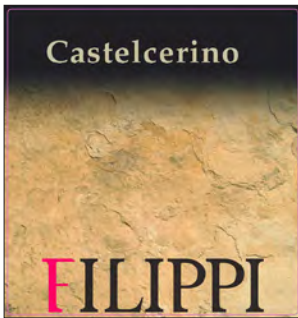
Pinot Grigio	2013	12/750ml	\$144
Muller Thurgau	2013	12/750ml	\$152
Lagrein Rosato	2013	12/750ml	\$144
Lagrein Rosso	2012	12/750ml	\$160
Abtei Muri Lagrein Riserva	2010	6/750ml	\$192

Fillipi

Veneto, Italy

Presented by Filippo Filippi

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 and is related to both families – the Visco and the Conti Alberti. He 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.

Castelcerino Soave Classico	2012	12/750ml	\$136
Vigne della Bra Soave Colli Scaligeri	2010	12/750ml	\$180

Foradori

Trentino, Italy

Presented by Theo Zierock

Certified Biodynamic



In 1985, when Elisabetta Foradori took over the family’s Trentino estate, the local grape was given scant attention. Now, Foradori is the reference point for Teroldego and has elevated the image of the region and grape in the marketplace. Elisabetta is one of the most respected winemakers in all of Italy, both for her work in the vineyard and cellar as well as an ambassador for biodynamic winemaking. 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 vineyards biodynamically, and as of 2006, she has ceased to use any new wood for the aging of her wines. Never one to rest on her laurels, in 2009 she began the production of three cru wines (Teroldego Sgarzon & Morei and Nosiola Fontanasanta) that are both vinified and aged in amphora.

Fontanasanta Manzoni Bianco	2012	12/750ml	\$240
Teroldego	2011	12/750ml	\$220
Teroldego Sgarzon	2011	6/750ml	\$192
Teroldego Morei	2011	6/750ml	\$192
Granato Vigneti delle Dolomiti Rosso	2009	12/750ml	\$496

Skerk

Friuli, Italy

Presented by Sandi Skerk

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. There is an ancient tradition of winemaking in this area but the tradition of bottling wine is relatively recent. Sandi Skerk produces only about 420 cases of each wine annually from indigenous varietals including Vitovska, Malvasia and Terrano (a cousin of Refocso). He also makes a blended white called Ograde from a mix of their white varietals, including Sauvignon and Pinot Grigio. As is tradition in the region, the whites are fermented on their skins, though not in an exaggerated style that makes them extreme. All of his vineyards are farmed organically. The collection of wines at Skerk have a unique character and depth that make for some of the most interesting food and wine pairings. For sure, these small production wines are well-worth seeking out.

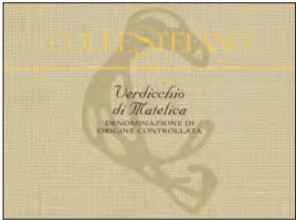
Vitovska	2011	12/750	\$280
Malvasia	2011	12/750	\$320
Ograde	2011	12/750	\$340
(Vitovska, Malvasia, Ribolla, Glera, Sauvignon, Pinot Grigio)			
Terrano	2011	12/750	\$280

Collestefano

Marche, Italy

Presented by Fabio Marchionni

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. There he learned to work and farm organically with minimal impact to the environment. Then, after a brief stint working in wine bars and restaurants, he took over the family farm with a goal of producing fine, classically rendered Verdicchio di Matelica from organically farmed vineyards (he is now certified). His Verdicchio has been consistent in quality, winning at least two glasses from Gambero Rosso since the 2001 vintage (twice winning three glasses). As with other Verdicchios from the higher elevation subzone of Matelica, the wines have a pronounced minerality and acid structure, and a bit less of the oily and herbal quality found in wines from Jesi.

Verdicchio di Matelica	2013	12/750ml	\$144
Verdicchio di Matelica	2012	12/750ml	\$144

Ciro Picariello

Campania, Italy

Presented by Rita Guerriero & Emma Picariello

Practicing Organic



Ciro Picariello has quickly become one of the star producers of Fiano di Avellino. He and his wife started their winery in 1997 although their first vintage under their own label was not until 2004. Their 7 hectares of vineyards are located at relatively high elevation in the province of Campania; the vineyards are divided between the villages of Montefredane (1,600 feet above sea level) and Summonte (2,100 feet). The harvest for the Fiano occurs in late October, very late for white wine. The grapes are hand-picked and carefully sorted and then pressed slowly with only the first pressing used in the DOCG Fiano. The wines are then fermented with indigenous yeasts in stainless tanks. The Fiano di Avellino is aged on its fine lees for an extended period between 11-12 months (plus several months more in bottle before release), with the Irpinia Fiano and reds slightly shorter, 7-8 months. Use of SO2 is minimal; the wines are not filtered or fined. They also hold back small quantities of their age-worthy Fiano for later release.

Irpinia Fiano	2012	12/750ml	\$160
Fiano di Avellino	2012	12/750ml	\$200

Ocone

Campania, Italy

Presented by Domenico Ocone & Nicola Pastore

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 the local varieties: Aglianico, Coda di Volpe, Falanghina and Greco. They flourish in Ocone's biodynamically 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 (a tiny addition at bottling only). Certainly, such natural viticulture practices are not common in Ocone's part of Italy. The wines are stellar examples of their variety at their pricepoint.

Apollo Aglianico del Taburno	2009	12/750ml	\$144
Flora Falanghina Taburno	2013	12/750ml	\$144
Plutone Piediroso Taburno	2013	12/750ml	\$136

Valle dell’Acate

Sicily, Italy

Presented by Colleen Marie McKettrick

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 packets 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, Syrah, Insolia, and, most recently, Tané, created from the best bunches of the harvest and aged twelve months in barriques.

Zagra (Grillo)	2013	12/750ml	\$152
Frappato Vittoria	2012	12/750ml	\$160
Cerasuolo di Vittoria (Nero d'Avola/Frappato)	2010	12/750ml	\$196
Moro Sicily (Nero d'Avola)	2009	12/750ml	\$168
Tane (Nero d'Avola)	2006	12/750ml	\$396

Musto Carmelitano

Basilicata, Italy

Presented by Elisabetta & Luigi Musto Carmelitano

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 they mainly sold grapes and produced wine in demi-johns. Elisabetta began in this way as well, though in 2006 she started building the current winery and created Azienda Agricola Musto Carmelitano. She directs the winery with help from her father and brother. They have 14 hectares of land – both vineyards and olive groves. The total production of wine, however, is a miniscule 1700 cases! They have vines that are as old as 100 years. They have been farming organically since the beginning and have been certified organic since 2010. Aglianico thrives on volcanic soil. The winery is in Maschito, just south of Monte Vulture, the extinct volcano that provides mineral-rich, volcanic soil for the great wines of Basilicata. For a grape that can have such power and structure, these wines have tremendous grace and finesse as well as a refreshing underlying minerality from the volcanic soils. While relatively new as a winery, they are producing classic, traditionally-made wines that showcase the best of what Basilicata has to offer.

Maschitano Rosso	2011	12/750ml	\$136
Serra del Prete Aglianico del Vulture	2010	12/750ml	\$180

Cantina Lonardo

Campania, Italy

Presented by Ludovico & Enza Lonardo

Practicing Organic (in conversion)



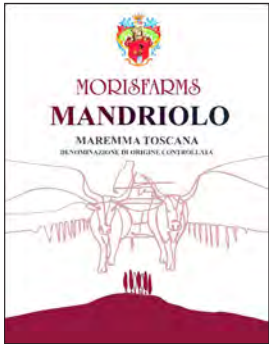
This property only began producing estate-bottled wines in 1998, before which the grapes were sold to the cooperative. Their philosophy is one of “enlightened traditionalism”: macerations are long (30 to 60 days) and aging is done in 600-liter tonneaux, with only a small percentage of new wood so as 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. Recent additions to their lineup are the two cru’s Coste (from clay and limestone soil) and Vigne d’Alto (from volcanic soil) prove that Taurasi should be in the conversation with Barolo and Brunello as one fo the greatest wines of Italy. Production is small but these wines are well worth your seeking out.

Taurasi	2008	12/750ml	\$380
Taurasi Coste	2008	12/750ml	\$560
Taurasi Vigne d'Alto	2008	12/750ml	\$560

Morisfarms

Tuscany, Italy

Presented by Giulio Parentini



Morisfarms, a family-owned operation run by the Parentini family, is actually two estates. One is near Grosseto, where the Morellino comes from, and the other, near Massa Marittima, where their Avvoltore & Monteregio Rosso come from. The name of the estate recalls the mother’s maiden name, Moris, which dates back to the family’s arrival in Tuscany from Moorish Spain in the 15th century. The family was one of the original producers of Morellino and helped put the appellation on the map. The majority of their vineyards are over 30 years old, situated on hillside sites, approximately 100 meters above sea level. They grow mostly Sangiovese, along with limited plots of Merlot, Syrah, and Cabernet Sauvignon. These are elegant, often stunning, expressions of the Maremma terroir.

Mandriolo	2012	12/750ml	\$108
(80% Sangiovese, 20% mix of Cabernet Sauvignon, Petit Verdot & Syrah)			
Monteregio	2011	12/750ml	\$160
(Sangiovese & Cabernet Sauvignon)			
Morellino di Scansano	2012	12/750ml	\$144
Avvoltore	2009	12/750ml	\$380
(Sangiovese, Cabernet Sauvignon & Syrah)			

Rodano

Tuscany, Italy

Presented by Enrico Pozzesi

Practicing Organic



Rodano is located in the heart of Chianti Classico in the famed village of Castellina. Their pristine, organically-farmed 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 a good portion of 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 botti grandi 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.

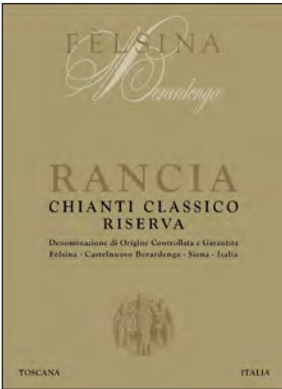
Poggialupi IGT (Sangiovese & Merlot)	2012	12/750ml	\$112
Chianti Classico	2008	12/750ml	\$160
Chianti Riserva Viacosta	2007	12/750ml	\$240
Monna Claudia (Sangiovese & Cabernet Sauvignon)	2008	12/750ml	\$336

Fèlsina

Tuscany, Italy

Presented by Chiara Leonini

Practicing Organic



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 their IGT, Fontalloro, are all based on the purity, sanctity and complexity of Sangiovese in mono-uvaggio. Felsina practices biodynamic vineyard management but they do not intend to be certified.

Chardonnay I Sistri	2011	12/750ml	\$220
Chianti Classico	2011	12/750ml	\$208
Chianti Classico Riserva	2010	12/750ml	\$252
Chianti Classico Rancia Riserva	2010	12/750ml	\$420
Fontalloro	2010	12/750ml	\$496
Cabernet Sauvignon Maestro Raro	2010	6/750ml	\$260

Stella di Campalto

Montalcino, Tuscany

Presented by Stella di Campalto

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 land with a mix of 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 the winery became certified biodynamic in 2005. 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	2010	12/750ml	\$384
Brunello di Montalcino	2008	12/750ml	\$899

Salicutti

Montalcino, Tuscany

Presented by Francesco Leanza

Certified Organic



Podere Salicutti is a gem of an estate located in Montalcino and one of the leading figures in the tiny, yet burgeoning “Natural Wine” movement in the Brunello appellation. It is run meticulously by Francesco Leanza who left his career as a chemical engineer in Rome to dedicate himself full-time to Podere Salicutti in 1995. Leanza originally purchased the property in 1990 and immediately began reviving the olive grove and renovating the building on the estate. A few years later, he set out to revive the vineyards, which he had begun replanting in 1994. Today, the winery produces a graceful style of Brunello di Montalcino.

Rosso di Montalcino	2011	12/750ml	\$320
Brunello di Montalcino Tre Vigne	2009	12/750ml	Future Release
Brunello di Montalcino Piaggione	2008	12/750ml	\$649
Brunello di Montalcino Riserva	2008	12/750ml	Future Release

Pian dell’Orino

Montalcino, Tuscany

Presented by Jan Hendrik Erbach

Certified Biodynamic



Pian dell’Orino is located in Montalcino, next door to the Biondi Santi property. The wines come from four different biodynamically farmed vineyards that total 6 hectares. The vineyards are situated in various subzones of the appellation giving them a patchwork of components to blend later to build complexity in the wines. Caroline Pobitzer came to Montalcino from Alto Adige in Northern Italy. Her husband, Jan Hendrik Erbach, was born in Karlsruhe and brought up in Germany. He studied viticulture with a great German master and then at the prestigious Geisenheim Academy. Jan is both an agronomist and an oenologist. After his studies he lived and worked for several years in France, gaining valuable experience before coming to Montalcino and meeting Caroline. Pian dell’Orino has quickly emerged as one of the new superstars of the appellation.

Rosso di Montalcino	2011	12/750ml	\$336
Brunello di Montalcino	2009	12/750ml	Future Release
Brunello di Montalcino	2008	12/750ml	\$749
Brunello di Montalcino Bassolino di Sopra	2007	12/750ml	\$1,149

Fichet

Meursault, Burgundy



Perhaps more than any of his peers, Jean-Philippe Fichet is testing the limits of transparency, to find the very soul of Meursault's terroirs. He has studied every square inch of earth and stone in all of his parcels in hopes of making Meursault's purest set of single-climat wines. Even if uneconomical, Fichet would rather produce a very small amount of wine from his best sites than to lose their unique character in a blend. While he has remained under the radar until recently, the wines that Jean-Philippe Fichet is making today have few rivals for their class in Burgundy, and they could be unmatched in their transparency and expressiveness.

Aligote	2012	12/750ml	\$176
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Királyudvar

Tokaj, Hungary

Practicing Organic



Located in Hungary’s storied Tokaj region, Kiralyudvar shares the same ownership as the Loire’s famed Domaine Huet. The property was resurrected and reestablished in 1997 by the Hwang family and has slowly become the reference point for riveting Tokaji dessert wines of the region. They also make a dry Tokaj from Furmint that is outstanding and unique in the world of wine.

Furmint Sec	2011	12/750ml	\$176
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Domaine Huet

Vouvray, Loire

Certified Biodynamic



Domaine Huet is one of the great reference points not only for the Loire Valley, but for France in general. The style of the wines is very precise, mineral-driven Chenin (not to mention age-worthy), whether in the Pétillant, Sec, Demi-Sec or Moelleux style. The Huet family were also one of the early proponents of Biodynamic viticulture and has been certified since the early 1990s. Vinifications occur in a combination of tank and (older) wood, depending on the vintage and vineyard. The Huet family continues the historic tradition of producing top quality, benchmark Vouvray from the historic sites of Haut-Lieu, Clos du Bourg and Le Mont.

Vouvray Sec Clos du Bourg	2012	12/750ml	\$264
Vouvray Demi-Sec Haut-Lieu	2008	12/750ml	\$320

Pallus

Chinon, France

Practicing Biodynamic (in conversion)



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.

Pensées de Pallus Chinon	2011	12/750ml	\$184
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René Rostaing

Rhône, France



Since 1991, René Rostaing has emerged as one of the Northern Rhône's most respected growers. Between 1991 and 1995, he assumed the vineyards of his uncle, the legendary Marius Gentaz, and his father-in-law, Albert Dervieux. From these two traditionalist titans, he also learned to value the noble qualities of classic Côte Rôtie. The wines are made using a good portion of whole clusters and are aged in mostly used demi-muids and barriques.

Vassal de Puech Noble Rouge	2010	6/750ml	\$220
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Cerbaiona

Tuscany, Italy

Practicing Organic

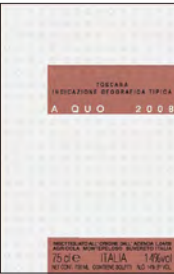


For the past two decades, the public's idea of Brunello has increasingly been a modern wine, deeply colored, layered with oak, and delivering flavors not dissimilar to bold red wines from other regions and other countries. But long before Modernism came to Montalcino, Brunello was second only to Barolo 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.

Brunello di Montalcino	2008	6/750ml	\$899
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MontepelosoTuscany, Italy

Practicing Organic



Tucked away in the hills of Suvereto near Bolgheri on the Tuscan Coast – one of the hottest areas in Tuscany – is the 15-acre Montepeloso estate. The winemaker, Swiss-born Fabio Chiarello, admits about his wine that it’s “easy to produce concentrated wines in such a hot climate...but it’s much harder to achieve elegance and finesse.” In order to take full advantage of the terroir’s potential, he overhauled the vineyards in 1997 – retraining, pruning, and even regrafting many vines. In the cellar, he does relatively short macerations, employs natural yeasts during fermentation, and bottles without filtration.

Gabbro Rosso 2010 6/750ml \$720
(Cabernet Sauvignon)

BussolaVeneto, Italy



Tommaso Bussola took over over his uncle’s Valpolicella estate—with its prized old vineyards in the heart of the Classico zone—in the mid-1980’s. While vineyard work came naturally to him, he experimented relentlessly, and absorbed information and ideas from every source available. With each passing vintage, his wines came to show more polish, finesse, intensity, and personality. By the late nineties, his style had matured, and his wines had become world-famous for their incredible intensity of fruit. Like other top Veneto winemakers, he uses new barrels, but any hint of new wood is hidden by cascades of lush, opulent fruit.

Valpolicella Classico Superiore TB 2009 12/750ml \$336
(50% Corvina and Corvinone, 40% Rondinella, 10% other varieties)

PerronePiedmont, Italy



The Elio Perrone winery, with Stefano Perrone currently at the helm, has steadily risen to the top echelon of Moscato producers. They are benchmark for the region. Their Moscato’s not only have typical pear, peach and floral notes but they also have firm, refreshing acidity and minerality which many other Moscato’s find lacking. Their Moscato’s are sourced from north facing slopes (less sun slows the ripening of the fast-maturing Moscato) and their Barbera’s are sourced from 40-70+ year old vines. Their wines, both the Moscatos as well as the Bigaro (Moscato/Brachetto blend) and their Barbera’s all are marked by a freshness that begs a second glass, if not, second bottle! The winery really proves that when made well, with attention and focus, Moscato can delivery elegance and complexity.

Bigaro 2013 12/750ml \$172
(Moscato/Brachetto)

Descendientes de J. PalaciosBierzo, 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 grands crus. The Corullón assemblage makes a strong case for the town’s special status. It offers generous Mencia fruit, but tempers it with restraint and precision not often found in other Bierzos. Since 2001, the pair have made miniscule quantities of single vineyard wines from this special zone.

Corullón 2011 12/750ml \$384
(Mencia)

Bernabeleva Madrid, Spain

Practicing Organic & Biodynamic



Bernabeleva or ‘the path of the bear’ 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.

Navaherreros Tinto 2011 12/750ml \$192
(Garnacha)

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 be making some of 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, and 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.

Les Terrasses VV 2012 12/750ml \$336
(50% Garnacha, 50% Samsó)

PSI Ribera del Duero, Spain

Practicing Organic & Biodynamic



Psi is a Utopian idea, born of Peter Sisseck’s passionate belief in organic and biodynamic farming as well as his gratitude to the region for giving a young Danish winemaker the opportunity to make arguably Spain’s most coveted wine - Pingus. Work would be needed to restore the soil and improve viticultural practices, but Peter realized that buying the oldest vineyards was unlikely, given the growers’ attachment to their land. But what if he could involve the growers in a cooperative project, to produce better, more natural grapes? By changing the economic incentives, and actively engaging the growers’ passion for their land, he might be able to obtain the kind of healthy, balanced fruit that he desired, while also helping to augment the health of vineyards (and wallets of their owners) throughout the region. Since 2006, Peter has worked with former Alonso y Yerro winemaker Pablo Rubio to identify the vineyards and growers with the most potential. Their aim is to move these growers, step-by-step, towards farming healthier vineyards and getting better fruit. The duo are making available to each grower not only their expertise in organic and biodynamic farming, but also their preparations which are being made locally. They supply technical advice but try to avoid “instructing” proud growers. And, as the quality improves, they are rewarding growers with higher prices for their fruit.

PSI 2011 12/750ml \$340
(Tempranillo)

Pingus

Ribera Del Duero, Spain

Practicing Organic & Biodynamic



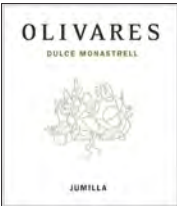
Pingus was trading at over \$200 before the first bottle was ever released. Peter Sisseck’s monumental 1995 Ribera del Duero, from some of the region’s oldest vines, was just that exciting. While other wines from Rioja and Ribera del Duero had acheived international recognition, Pingus was the first wine to transcend traditional Spanish winemaking. Peter had created a great, mammoth, supple testament of a wine—in short, a new archetype. With only a few vintages released, Pingus has already joined that elite club of producers—Raveneau, Chave, Giacosa— whose wines combine a true sense of their origins with fiercely singular personalities. Peter’s tiny production of fewer than 500 cases comes from three parcels of ancient, head-pruned Tempranillo vines. His true genius may be demonstrated in the vineyard. The gnarled old vines have been carefully husbanded back to health— the trunks straightened, lowered, and pruned back to 1-2 buds per stump. Yields range from a high of 20 to an incredibly low 9 hectoliters per hectare. After fermentation in steel or large wooden vat, the wines are raised in 100% new French oak. Peter uses as little sulphur as possible. Like a top chef, Peter carefully seasons the young wines, controlling their exposure to oxygen and utilizing lees contact to give the final wines their exotic textures. Yet this simple discussion of techniques cannot begin to explain the final product, a wine Robert Parker has called “extraordinary” and “one of the most outstanding wines produced in Spain”.

Flor de Pingus
(Tempranillo) 2011 12/750ml \$799

Olivares

Jumilla, Spain

Practicing Organic



As Spain's winemaking revolution continues to flourish, one of the next hot spots promises to be Jumilla. Jumilla was one of the few places in Europe spared during the Phylloxera epidemic of the late 1800's. Virtually everywhere on the continent, vineyards were devastated and, to this day, can only be planted on grafted hybrid-American rootstock. For Jumilla, the key to its vineyards' survival was their sandy soil - which is anathema to the Phylloxera insect. And as a consequence, today Jumilla not only has some of the oldest vines in Spain, but certainly the largest number of ungrafted vines. Most of the region is planted to Mourvèdre, locally know as Monastrell. Jumilla's summers boast hot days and cool nights, resulting in fantastically ripe grapes with good acidity. Bodegas Olivares's vineyards are in the northernmost zone of La Hoya de Santa Ana. This is the coolest subzone of Jumilla, with sandy, lime-rich soils that produce intensely aromatic wines.

Monastrell Dulce 2010 12/500ml \$264
(Mouvedre)

Rare Wine Historic Series

Madeira, Portugal



The Rare Wine Co. is America’s leading importer of great, vintage Madeira. In 2001, Rare Wine created their Historic Series blends to offer something the market had been missing - affordable Madeiras with real vintage character. RWC is buying small lots of old wines on the island and blending to enhance vintage and varietal character. RWC’s owner, Mannie Berk, has made a career out of tracking down and importing elusive, ancient, vintage Madeiras — a task made ever more challenging by the slowly diminishing stocks on the island. He is considered by many to be the most authoritative American scholar on the subject of these wines.

Baltimore Rainwater (80% Verdelho, 20% Tinta Negra Mole)	NV	12/750ml	\$540
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D'Oliveira

Madeira, Portugal



D'Oliveira is one of the greatest of the classic Madeira shippers, and one of the few to survive from the pre-phylloxera era. Founded in 1820, and today housed in cellars that date from 1619, this small jewel of a company is still owned by the same family, its vineyard holdings built up over time through a series of marriages with other wine-producing families. But what is really extraordinary is that D'Olivera has held on to many of its most famous vintages, creating a unique, and irreplaceable, stock of old wines. And remarkably they are all D'Oliveira wines, not purchased from other shippers or growers.

Sercial	1989	1/750ml	\$80
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Hermanos de Peciña

Ribeira Sacra, Spain

Presented by Mikel Martinez & Pedro Peciña Jr.

Practicing Organic



Bodegas Hermanos de Peciña is firmly planted in the old school camp. Although the estate was started only in 1992, its founder, Pedro Peciña had worked for over 20 years prior to that as the head agronomist for La Rioja Alta. The Peciña winery and vineyards are located in San Vicente, which while technically in the Rioja Alta sub-zone, is not in the vicinity of Haro where most of the other traditional Rioja houses have their cellars. These vineyards - many 40 to 60 years old - are actually some of the finest in the appellation as they fall at the foothills of the Sierra Cantabria Mountains at an average of 500 meters, and offer hillside expositions as well as complex and diverse soils. Many of Peciña’s most prized vineyards are actually on north facing slopes which Pedro feels helps give the wines good freshness and delineation. The estate comprises 50 hectares, which is fairly small by Rioja standards. All the wines are cask racked every 6 months, with Peciña one of only a few houses that still do the traditional trasiego method by hand. Like the best of the traditionalists, the aging regime in both cask and bottle are well beyond what is required by law.

Senorio Blanco	2009	12/750ml	\$136
Senorio Cosecha	2012	12/750ml	\$120
Senorio Crianza	2007	12/750ml	\$184
Senorio Crianza	2006	6/1.5L	\$180
Senorio Reserva	2005	12/750ml	\$240
Senorio Gran Reserva	2001	12/750ml	\$396
Senorio Vendimia Seleccionada Reserva	2001	12/750ml	\$360

Valdespino

Jerez, Spain

Presented by Jaime Gil



The origins of this historic bodega date back to 1264 when Don Alfonso Valdespino was one of 24 Knights responsible for expelling the Moors from Jerez. As a reward for his efforts the king gave him land grants in the city of Jerez and thus began Bodegas Valdespino. The heart of Valdespino is its vineyards. They are the only sherry house to make a series of wines from a single vineyard. That vineyard, Macharnudo, is one of the “grand crus” of Jerez, located at the highest altitude and on pure Albariza soils (bright white chalk). All Valdespino wines are fermented with wild yeast in aged oak botas. Valdespino is also one of a few estates that take the solera system to the extreme going way beyond DO minimum regulations for all the categories. As an example Fino sherry is required to have 2 criaderas (nursery levels of the solera) and the DO average tends to be 3 – Valdespino’s Fino Inocente has 10 Criaderas!

Manzanilla Deliciosa	NV	6/750ml 12/375ml	\$96 \$96
Fino Inocente	NV	6/750ml 12/375ml	\$112 \$120
Amontillado Tio Diego	NV	6/750ml	\$120
Palo Cortado Viejo Calle Ponce	NV	6/750ml	\$196
Oloroso Viejo VOS Don Gonzalo	NV	6/750ml 12/375ml	\$200 \$216
Amontillado VORS Coliseo	NV	6/375ml	\$1,008
Moscatel Promesa	NV	6/750ml	\$128

Boundary Breaks

Finger Lakes, NY

Presented by Bruce Murray



Boundary Breaks is a new vineyard located on the east side of Seneca Lake in the Finger Lakes AVA of New York. In 2007, the owner, Bruce Murray, purchased a 120-acre farm that had been in the same family since 1850. Murray’s goal was to develop a vineyard that could yield Finger Lakes Rieslings that were comparable to some of the great Rieslings of Germany and Alsace. He produces four wines made in four sweetness levels from single clones and vineyards. This new project has become a revelation in the region and helped redefine the potential in the Finger Lakes AVA.

Riesling No. 239-Dry	2012	12/750ml	\$176
Riesling Ovid Line North	2012	12/750ml	\$176
Riesling No. 110-Semi Dry	2011	12/750ml	\$176
Riesling No. 198-Reserve	2011	12/750ml	\$196

Leo Steen

Sonoma, CA

Presented by Leo Hansen



Leo Hansen was born and raised in Denmark. His father was a chef and hotelier, and food and wine have always been a part of his life. Leo’s first career was as a sommelier in some of Europe’s best restaurants including Kong Hans which was Copenhagen’s first one-star Michelin restaurant. Having caught the wine bug, Leo came to the United States in 1999 to check out the food and wine scene, and never went back! He migrated to the Sonoma wine country, and soon got a job as a waiter and sommelier at the wine-centric Dry Creek Kitchen and Cyrus restaurants in Healdsburg. Working there, he lamented the fact that there weren’t enough food-friendly wines of varying varietals to offer to pair with the food. While working at Stuhmuller winery, he started making a bit of his own wine in 2004, starting with a bone dry Chenin Blanc under the name Leo Steen. Steen is both a family name and the South African word for Chenin Blanc. Leo’s Chenin comes from a 30+ year old vineyard in Dry Creek Valley planted in extremely stony soils in an old riverbed. The wine is fermented in stainless steel tanks, and then ages for 3-4 months in neutral barrels, with only about 20-25% malolactic completed.

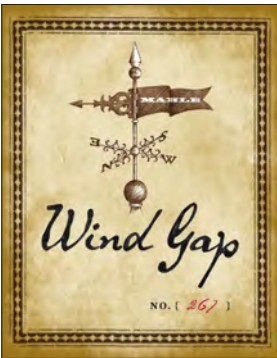
Chenin Blanc Dry Creek Valley 2012 12/750ml \$184

Wind Gap Wines & Agharta

Sonoma, CA

Presented by Pax Mahle & Chad LeMieux

Practicing Organic



When Pax and Pam Mahle decided to launch their own label, they had already been drawn to extremely cool-climate sites along the California Coast. Many of these vineyards are also planted in areas where geological breaks in the coastal hills create strong wind funnels (aKa Wind Gaps) which strongly influence the growing and ripening of their grapes. So, it was only suiting to name their brand after this natural phenomenon. The winemaking philosophy includes low-yields, hand-harvesting, natural yeasts, foot trodding, stem inclusion for most of the red varietals, and little or no fining and filtration. Fermentation and aging occurs in a selected combination of concrete, stainless steel, and old neutral French oak.

Agharta is a companion label to Wind Gap and was born from a barrel of Syrah from Pax Mahle’s original Pax label. The wine seemed to only improve the more time that it spent in that barrel. That Syrah from 2004 spent 58 months in barrel and was bottled in 2010. Expanding from that original barrel of Pax, the Agharta label now includes Cabernet Sauvignon and a white Rhone blend that he calls Cataclysm. All of the wines see extended barrel aging with many of the hands-off techniques used for the Wind Gap wines.

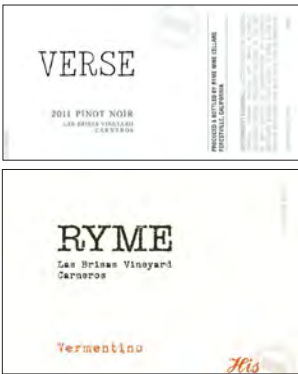
Wind Gap Trousseau Gris RRV	2013	12/750ml	\$220
Wind Gap Chardonnay Sonoma Coast	2010	12/750ml	\$336
Wind Gap Rose	2013	12/750ml	\$240
Wind Gap Old Vine Grenache Sceales Vyd	2012	12/750ml	\$336
Wind Gap Pinot Noir Sonoma Coast	2012	12/750ml	\$336
Wind Gap Syrah Sonoma Coast	2011	12/750ml	\$336
Agharta Cataclysm	2010	12/750ml	\$396
Agharta Cabernet Sauvignon Mtn Terraces	2009	12/750ml	\$580

Verse & Ryme Cellars

Sonoma, CA

Presented by Ryan & Megan Glaab

Practicing Organic



Verse was started in 2011 by husband and wife team Ryan & Megan Glaab. Their original label Ryme was an italian focus with more esoteric winemaking & varietals. The idea with Verse - the counterpart to Ryme - is to focus on more popular varietals but made in a style they love. The Verse wines tend to be picked early to maintain acid and always have bright fruit flavors. This is Pinot Noir and Chardonnay that work beautifully at the dinner table.

The name for Ryme came from the first letters of Ryan and Megan Glaab. Their label started with a love of wine and one ton of Aglianico from Paso Robles. They have since expanded their lineup to include Ribolla Gialla, Cabernet Franc as well as two Vermentinos: for ‘His’, he likes skin contact, and for ‘Hers’, she prefers fresh and clean.

Verse Chardonnay Weeks Vyd Sonoma Coast	2012	12/750ml	\$264
Verse Pinot Noir Las Brisas Carneros	2012	12/750ml	\$264
Ryme Vermentino Hers Carneros	2012	12/750ml	\$228
Ryme Vermentino His Carneros	2012	12/750ml	\$296
Ryme Ribolla Gialla Napa	2011	12/750ml	\$380
Ryme Cabernet Franc Alegria Vyd	2012	12/750ml	\$256
Ryme Aglianico Luna Matta Vyd Paso Robles	2009	12/750ml	\$380

Fleur de California & Mahoney Vineyards

Carneros, CA

Presented by Francis Mahoney & Ken Foster



With an enthusiasm for the red wines of Burgundy and confidence in California’s potential for producing world-class wines, Francis & Kathy Mahoney have realized a dream: growing fine Burgundian Pinot Noir in the Northern California soil and climate. On a modest budget, a small, functional winery was built in 1972 called Carneros Creek. Francis knew that his best tool was his palate. [Calling on his experience in the cellars of Burgundy, the profile of superb Pinot Noir was in his memory, later to be expressed at Fleur de California Winery. Mahoney Vineyards blossomed from Francis Mahoney’s desire to grow and produce Pinot Noir which would evoke in him the same passion as that of Burgundy.] Together with winemaker Ken Foster, Francis has expanded focus of his various projects to include Petite Sirah from the Central Coast, and Chardonnay, Vermentino, and other Italian varieties from Carneros.

Fleur Pinot Noir Rose North Coast	2013	12/750ml	\$144
Fleur Pinot Noir Carneros	2012	12/750ml	\$160
Fleur Petite Sirah North Coast	2010	12/750ml	\$144
Mahoney Vermentino Las Brisas	2012	12/750ml	\$144
Mahoney Pinot Noir Carneros	2010	12/750ml	\$208

Sapere Aude & Lola

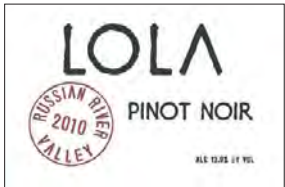
Sonoma, CA

Presented by Seth Cripe



Sapere Aude comes to us from the winemaker at LOLA, Seth Cripe. The phrase means “dare to know” in Latin and is meant to inspire enlightenment and trying something new. This is tasty, fresh sparkling wine for the people!

LOLA was started by Seth Cripe with the idea of making high-quality, honest, value oriented wines from California. Seth had worked previously at some of California’s top wineries, including Caymus and Swanson. What he envisioned with Lola was a line of wines that are made in a cleaner fresher style than most other California wines in these price categories. He has certainly achieved that! LOLA is the name of Seth's small, grey, fluffy dog that he rescued in the mountains above the California coast.



Sapere Aude Sparkling NV	NV	12/750ml	\$184
Sapere Aude Sparkling Rose NV	NV	12/750ml	\$180
Lola Dry Riesling Santa Lucia Highlands	2012	12/750ml	\$152
Lola Chardonnay Sonoma Coast	2012	12/750ml	\$184
Lola Pinot Noir North Coast	2012	12/750ml	\$184
Lola Pinot Noir RRV	2012	12/750ml	\$240

Donkey & Goat

North Coast, CA

Presented by Tracey Brandt

Practicing Organic



Donkey & Goat is a partnership between husband and wife, Jared and Tracey Brandt. It all started with a bottle of Eric Texier Chateaneuf du Pape which then led to time in France with Eric learning how to make wines of similar balance in California. The grapes are sourced in Mendocino and El Dorado Counties, and are mainly Rhone varietals along with some Pinot Noir and Chardonnay. As for the winemaking, it is less about what they do and more about what they don’t do. No cultured yeasts, no enzymes or nutrients, no machines for crushing, no new oak, and even no plastic used in the winemaking process. The resulting wines are beautifully transparent with freshness and purity that pair extremely well with a variety of foods.

Lily's Cuvee Sparkling Chardonnay Anderson Vly	2013	12/750ml	\$280
Grenache Rose Isabel's Cuvee	2013	12/750ml	\$220
Chardonnay Untended Anderson Vly	2012	12/750ml	\$320
Mourvedre The Prospector El Dorado	2012	12/750ml	\$280
Five Thirteen Red Blend El Dorado	2012	12/750ml	\$280
Syrah Fenaughty El Dorado	2011	12/750ml	\$360

Calera

Mt. Harlan, CA

Presented by Marta Rich

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 that have an amazing amount of soul, clarity and balance. Owner and winemaker Josh Jensen was mentored in Burgundy at DRC and Dujac prior to founding Calera in 1975. He planted his first vineyards using selected cuttings from Burgundy; and subsequent vineyards are created from massale selections from the 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 at Calera is non-interventionist: Grapes are all hand-harvested and then gravity-fed into 25% new oak barrels for the whites and open top fermenters for reds. For the Pinot Noirs, the must is vinified with whole-clusters with 100% natural yeasts and minimal racking. The wines are fined and filtered only when necessary. Calera’s Central Coast wines are produced with a similar philosophy as the Estate wines, including indigenous yeasts, 100% barrel fermentation and sur-lie aging for Chardonnay, and partial de-stemming on the Pinot.

Aligote Mt Harlan	2012	6/750ml	\$112
Chardonnay Central Coast	2012	12/750ml	\$184
Chardonnay Mt Harlan	2012	6/750ml	\$176
Viognier Central Coast	2012	12/750ml	\$184
Viognier Mt Harlan	2011	6/750ml	\$160
Pinot Noir Central Coast	2012	12/750ml	\$256
Pinot Noir De Villiers Mt Harlan	2011	6/750ml	\$220
Pinot Noir Ryan Vyd	2011	6/750ml	\$240
Pinot Noir Jensen Vyd	2000	6/750ml	\$540

Wilde Farm

North Coast, CA

Presented by Loren Grossman

Practicing Organic



Loren Grossman spent much of his childhood in Italy. Some of his earliest memories include the times when he and his stepfather used to go to the nearby co-op winery and bring back the local wines for the family. The wines were fresh and made for the table. This is where the inspiration for Wilde Farm wines was born. In fact the tag line for the wines is “...made for the table”. Though Loren’s Wilde Farm wines are certainly several steps up from “co-op wine” in their complexity, he does so without compromising their table-friendly posture! To achieve his vision for Wilde Farm, Loren enlisted the help of Pax Mahle to source and make the wines. For their first vintage, they put together a great lineup of sites: Brousseau in Chalone for Chardonnay, Donnelly Creek Vineyard in Anderson Valley for Pinot Noir, and the Bedrock Vineyard for their Heritage old-vine Red. There is a light hand in the wine making, including natural fermentations and no new oak. The Wilde Farm name is inspired by the Grossman family home in Montclair, NJ.

Chardonnay Brosseau Vyd	2012	12/750ml	\$336
Pinot Noir Donnelly Creek Vyd	2012	12/750ml	\$380
Heritage Red Bedrock Vyd	2012	12/750ml	\$336

Wenzlau

Santa Rita Hills, CA

Presented by Tommy Wenzlau

Practicing Biodynamic



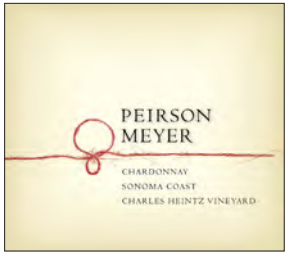
Wenzlau is a family project in the Sta Rita Hills appellation of Santa Barbra County. The Wenzlau family are wine lovers that became inspired to have their own label and create classic wines inspired by the great wines of the world. To help them achieve their goal they enlisted Justin Willett of Tyler wines who is one of the most talented young winemakers in the area. Their inaugural vintage has been met with accolades and a great response in the market. We are excited to be partnered with this inspiring project.

Chardonnay Estate Santa Rita Hills	2011	12/750ml	\$440
Pinot Noir Estate Santa Rita Hills	2011	12/750ml	\$480

Peirson Meyer

Napa Valley, CA

Presented by Alan Peirson



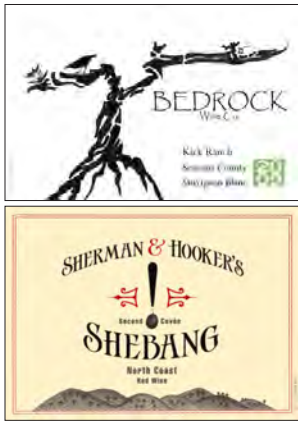
Peirson Meyer is a joint ventures between winemaker Robbie Meyer and Alan Peirson, who together spent a total of 25 years helping Peter Michael Winery become one of California’s most renowned producers. In 2001, the project started under the name L’Angevin, but has since evolved into what is now Peirson Meyer. They craft the wines with artisanal Burgundian techniques: natural yeast fermentation, 100% malolactic fermentation, extended aging on lees (15-16 months) in French oak, and unfined/unfiltered bottling. Soon, the wines will all be transitioned to the Peirson Meyer label to reflect the two families who make the wines. Robbie and Alan work with selected single vineyard sights within Napa and Sonoma, but also create appellation blends that represent the characteristics of what Pinot Noir and Chardonnay can achieve in the Russian River Valley.

Sauvignon Blanc Napa	2012	12/750ml	\$280
Chardonnay RRV	2011	12/750ml	\$360
Chardonnay Charles Heintz	2011	12/750ml	\$496
Pinot Noir RRV	2010	12/750ml	\$396
Pinot Noir Bateman Vyd	2010	12/750ml	\$540

Shebang and Bedrock

Sonoma, CA

Presented by Chris Cottrell



Morgan Twain-Peterson is the brains and energy behind Bedrock which has quickly become one of the most influential new California wineries. Morgan, the son of the famed Joel Peterson of Ravenswood Winery, was raised with wine as part of his life, and has developed an encyclopedic knowledge of vineyards and wine making. The inspiration for many of the Bedrock bottlings are old-vine vineyards planted centuries ago by early immigrants to California. It's these vineyards that Morgan refers to as the “constellation of viticultural riches that allows Bedrock Wine Co. to craft its diverse range of wines.” Given the limitations with many of the old-vine vineyards, production is limited.

Sherman & Hooker Shebang is Morgan Peterson’s second label. Named after the two Civil War generals who founded the Bedrock Vineyard in 1854, the goal of the Shebang wines is to WAY overdeliver on the quality for the price. Produced from de-classified lots from the Bedrock program, these are some of the greatest wine values coming out of California today!

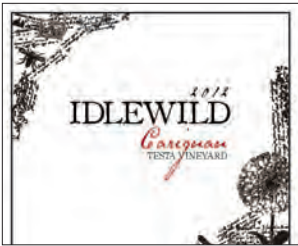
Shebang White Cuvee II	NV	12/750ml	\$136
Shebang Red Sixth Cuvee	NV	12/750ml	\$136
Bedrock Rose Ode to Lulu	2013	12/750ml	\$196
Bedrock Grenache Gris Gibson Ranch	2013	12/750ml	\$220
Bedrock Zinfandel Old Vines Sonoma Valley	2012	12/750ml	\$264
Bedrock Syrah North Coast	2012	12/750ml	\$256
Bedrock Heritage Red Lorenzo's Dry Creek	2012	12/750ml	\$396

Idlewild

Mendocino, CA

Presented by Sam Bilbro

Practicing Organic



Idlewild Wines is a dream realized by husband and wife team Sam and Jessica Bilbro. Sam, grew up in a wine making family, and has worked all aspects of the trade from sales, to vineyard work and winemaking at his father’s Marietta Cellars. He has also worked in the restaurant trade which has broadened his appreciation for wines from outside his native California. Jessica graduated with a degree in Zoology, but after working a summer harvest decided to follow her inner passion to make wine. In a short period of time, Jessica’s dedication and talent have led her to the helm and cellars of several wineries in California. Together they created Idlewild Wines as an opportunity to produce wines from numerous places and varietals that inspire and excite them. Whether it’s Dolcetto, Cortese, Carignan or Arneis, the hallmarks of Idlewild Wines are their transparency of place and varietal, combined with charm and elegance. An exciting addition to the new California wine scene!

Arneis Fox Hill Vyd	2013	12/750ml	\$264
Cortese Fox Hill Vyd	2012	12/750ml	\$276
Vin Gris Yorkville Highlands	2013	12/750ml	\$208
Grenache Gris Gibson Ranch	2013	12/750ml	\$264
Dolcetto Fox Hill Vyd	2012	12/750ml	\$248
Carignan Testa Vyd	2012	12/750ml	\$296

Locations and Orin Swift

North Coast, CA

Presented by Dave Phinney & Tom Traverso



The wines of Dave Phinney and Orin-Swift Cellars capture the imagination unlike almost any we know. It all starts with some of the most intriguing and compelling labels and packaging in the business. The wines themselves of course deliver on their promise as well. They are unapologetically full-flavored and intense, yet with a backbone of structure that holds it all in place. Dave is not afraid to mix vineyards, varietals and even appellations to create the desired alchemy for each and every wine. He is ultra strict with his selection, however, and will always de-classify a wine or even skip a release entirely if it is not up to his standards.



For his Locations project, Dave found inspiration from the license plates of Europe to create an international brand that crosses board-ers, varietals and regions. The wines feature provincial character combined with individual personality. [NY only]

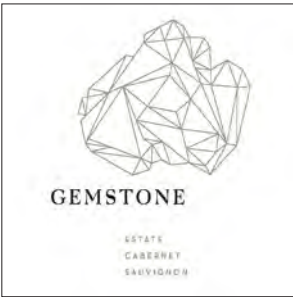
I-1 Italian Red Wine	2011	12/750ml	\$160
F-2 French Red Wine	2012	12/750ml	\$160
E-2 Spanish Red Wine	2012	12/750ml	\$160
Mannequin White Wine	2012	12/750ml	\$264
Abstract California	2012	12/750ml	\$280
Machete Red Wine California	2012	12/750ml	\$420
Palermo Cabernet Sauvignon	2012	12/750ml	\$360
Papillon Napa	2011	6/750ml	\$300
D66 VdP Cotes Catalanes	2011	12/750ml	\$360

Gemstone

Napa Valley, CA

Presented by Molly Roberts

Practicing Organic



The Gemstone vineyard is comprised of nineteen micro-blocks planted to 5 clones of Cabernet Sauvignon, 2 clones of Merlot, 2 clones of Cabernet Franc, and 1 of Petite Verdot. The plantings were done with a variety of rootstocks carefully matched to the soils. Each micro-block is meticulously farmed, vinified separately, and later blended to create the final wine. Anything that does not make the ruthless first selection is blended into the second wine, Gemstone Estate Red, or sold off in bulk. The result is a wine of the highest quality each year, with a true Gemstone vineyard “signature”. In 2005, Philippe Melka, one of Napa Valley’s best known consulting winemakers, became winemaker for Gemstone wines.

Estate Red Wine	2011	12/750ml	\$699
(71% Cabernet Sauvignon, 21% Merlot, 4% Petit Verdot, 4% Cabernet Franc)			
Cabernet Sauvignon Napa	2011	6/750ml	\$649

Rossi-Wallace and Forman

Napa Valley, California

Presented by Ric Forman & Cheryl Emmolo



Ric Forman has been one of the pioneering leaders in Napa Valley for decades. He was the original winemaker at Newton Vineyards in the mid 1970’s and purchased the land that is now Forman in 1978. From the inagural release of Forman in 1983, the wines have always stayed true to a classic style that put Napa Valley on the map as a world class Cabernet producer. All Forman wines (Chardonnay and Cabernet Sauvignon) come from estate vineyards. The Cabernet program is always a Bordeaux blend and made with 75% new French oak. The Chardonnay is made in a brighter style with malolactic blocked and a minimal use of new oak (10%).

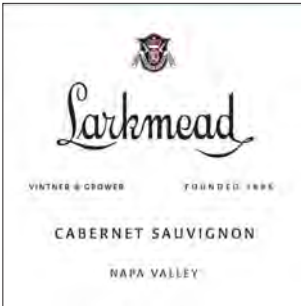
In addition to the Forman wines, Ric and his wife Cheryl Emmolo produce small lots of Burgundian inspired wines under the Rossi Wallace label which is a tribute to their mothers - Annie Rossi and Roz Wallace. The label features Pinot Noir from Atlas Peak made to showcase the beautiful aromatics of the grape, and a Chablis inspired Chardonnay where malolactic is blocked then raised in stainless steel barrels.

Rossi-Wallace Pinot Noir Napa	2012	12/750ml	\$276
Forman Chardonnay Napa	2012	12/750ml	\$420
Forman Cabernet Sauvignon Napa	2010	12/750ml	\$780

Larkmead

Napa Valley, CA

Presented by Dallas Brennan



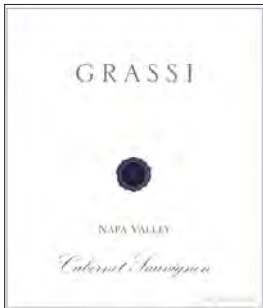
Larkmead was one of the earliest founders of the Napa Valley Vintners Association and is proud to be embarking on their third century of crafting 100% Estate grown, 100% Napa Valley wines. This wonderfully diverse site is located on Larkmead Lane in the Northern township of Calistoga. The vineyard is planted primarily to Cabernet Sauvignon, Merlot, and other key Bordeaux varietals Cabernet Franc, Malbec and Petit Verdot. It’s the diversity of the vineyards and what lies below the shallow soils, which is about 300’ of old riverbed gravel that drains like hillside site and provides the wines with their striking minerality and character. Dan Petroski became the head winemaker in 2013 and is now in charge of crafting the wines at this historic Napa Valley estate. Extremely Limited.

Cabernet Sauvignon Napa	2011	6/750ml	\$320
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Grassi

Napa Valley, CA

Presented by Cassandra Grassi



Founded by Mark and Jami Grassi in 2001, Grassi Cabernet Sauvignon is produced from a small estate vineyard that was once a riverbed in the Atlas Peak AVA of Napa Valley. Mark Grassi is originally a builder by trade. His company is responsible for the construction of many wineries in the valley and is known for their green building techniques and outstanding craftsmanship. With the help of Harlan vineyard manager Mary Maher and Peter Franus of Franus Wines, their first Cabernet vines were planted in 2002. Peter Franus made the first vintages (2005-2008), and as of 2009, Robbie Meyer of Peirson-Meyer took over the winemaking responsibilities. With the help of his daughter Cassandra, Grassi Wine Company has become a go to producer for quality and balanced Napa Valley Cabernet.

Cabernet Sauvignon Napa 2011 12/750ml \$580

Kongsgaard

Napa Valley, CA

Presented by Alex Kongsgaard & Evan Frazier

Practicing Organic



After 20 years of winemaking in the Napa Valley, John Kongsgaard launched his own brand of Chardonnay with the 1996 vintage. As former winemaker for Newton Vineyards, John had already become well known for creating California’s first unfiltered Chardonnay. Since then, he and his wife Maggy have added Syrah, Cabernet Sauvignon, Albarino and a Viognier-Roussanne blend to their portfolio of wines. The core of their endeavor is the ten acre vineyard planted on a rocky hilltop in southeast Napa Valley which has belonged to the Kongsgaard family since the 1920’s. For 50 years the volcanic slopes sustained a small herd of skinny cattle and provided the idyllic romping grounds for two generations of lucky kids including John. In the 70’s John and Maggy planted eight acres to Chardonnay, adding an acre of Roussanne and Viognier in 1995 and the final acre of Cabernet Sauvignon in 2001 (which had its first crop in 2004). The Kongsgaards have also begun planting at their property on Atlas Peak in Southern Napa. These holdings are complemented by grapes purchased from some of California’s top grape growers. Extremely Limited.

Albarino Napa	2012	12/750ml	\$420
Chardonnay Napa	2011	12/750ml	\$949
Chardonnay Judge Napa	2011	12/750ml	\$1,799
Syrah Napa	2008	12/750ml	\$1,599

Arnot-Roberts

Sonoma, CA

Presented by Nathan & Jenn Roberts

Practicing Organic



Arnot-Roberts Wines is a joint project of Duncan Arnot Meyers and Nathan Lee Roberts. Their goal is to make classically styled wines that express the uniqueness and beauty of their variety and location. To accomplish this, they draw on their years of experience in some of California’s greatest wineries, plus Nathan’s craftsmanship as a cooper and the distinctive vineyards of a few meticulous Northern California grape growers. The hard work and dedication of this dynamic duo paid off as they were named "Winemakers of the Year" in the San Francisco Chronicle for 2012. Extremely Limited.

Rose	2013	12/750ml	\$220
Syrah North Coast	2012	12/750ml	\$320
Syrah Clary Ranch	2012	12/750ml	\$440
Cabernet Sauvignon Bugay	2011	6/750ml	\$380
Cabernet Sauvignon Clajeux	2011	6/750ml	\$380
Cabernet Sauvignon Fellom Ranch	2011	6/750ml	\$380

Elke Vineyards

Anderson Valley, CA

Presented by Mary Elke



One of the original producers in the Polaner Selections portfolio, Elke Vineyards creates elegant, age-worthy Pinot Noir from their family-owned vineyards in California’s premiere Anderson Valley. Elke vineyard is located at the confluence of Donnelly and Anderson Creeks, feeding into the Navarro River which runs through the Anderson Valley to the Pacific Ocean. Regarding vinification, Elke practices what can best be described as natural with as little "manipulation" as possible to allow the nuance of the fruit to shine through. Mary Elke tells it best: “There’s a balance in both life and wine that I try to reflect in the vineyard. My Pinot Noir has complexity and a vibrancy that shows off its terroir in the Anderson Valley. Our Donnelly Creek Vineyard is proof of something I never thought I’d see out here in the rural countryside: location, location, location.”

Pinot Noir Boonville Barter Anderson Vly	2012	12/750ml	\$208
Pinot Noir Donnelly Creek Anderson Vly	2010	12/750ml	\$296

Foxglove

Central Coast, CA

Presented by Bob & Diane Varner



Hailed by many critics as some of the greatest value wines money can buy, Foxglove is a project of Bob and Jim Varner of Varner Wines in the Santa Cruz Mountains. Beginning with their first vintage in 1991, Bob sourced fruit from a variety of places in the Central Coast to create wines that are giving and fruit forward but maintain a fresh, acidic balance. The freshness is highlighted with little or no use of oak, and minimal intervention. The Foxglove wines are perfect everyday wines made with the same care and dedication as Varner estate wines.

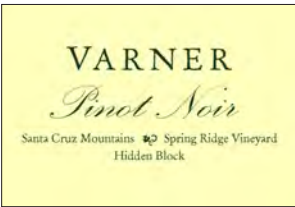
Chardonnay San Luis Obispo	2012	12/750ml	\$144
Zinfandel Paso Robles	2012	12/750ml	\$144
Cabernet Sauvignon Paso Robles	2012	12/750ml	\$144

Varner and Neely

Santa Cruz Mountains, CA

Presented by Bob & Diane Varner

Practicing Organic

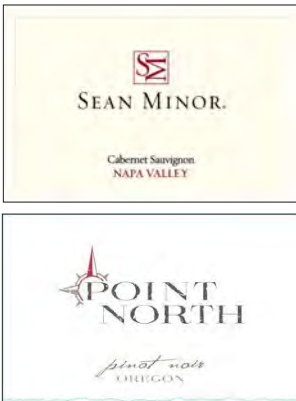


In 1980, twin brothers Jim and Bob Varner began their labor of love when they planted Spring Ridge Vineyards in Portola Valley in the northern part of the Santa Cruz Mountain Appellation. They produce wine for their Varner label from here, as well as Neely, a joint-venture between the Varners and Dr. Neely, the owner of Spring Ridge. This vineyard is made up of several separate blocks of vines, each with its own microclimate and soil. It has been dry farmed since 1988, and insecticides have never been used. The grapes are hand-harvested only in the morning into small lug boxes to allow natural cooling of the juice. Bob works in the rows during each harvest, insuring that sorting is done on the vine rather than at the winery. The wine is treated as naturally as possible, using indigenous yeast and malolactic bacteria from the vineyard. Rather than fining and filtering, the barrels are hand-racked, using a fontaine d'aspiration from Burgundy and a hand-cranked barrel lifting device. With this method, the lees are not disturbed and the wine is clarified without filtration.

Varner Chardonnay Amphitheater Santa Cruz Mtns	2012	12/750ml	\$396
Varner Chardonnay Home Block Santa Cruz Mtns	2012	12/750ml	\$396
Varner Chardonnay Bee Block Santa Cruz Mtns	2012	12/750ml	\$420
Neely Chardonnay Holly's Cuvee Santa Cruz Mtns	2012	12/750ml	\$420
Neely Pinot Noir Hidden Block Santa Cruz Mtns	2011	12/750ml	\$380
Neely Pinot Noir Picnic Block Santa Cruz Mtns	2011	12/750ml	\$380
Neely Pinot Noir Upper Picnic Block Santa Cruz Mtns	2011	12/750ml	\$380

Sean Minor Wines and Point North California & Oregon

Presented by Sean Minor & Phil Tartaglione



Sean Minor has been in the wine business for 20+ years, starting at Beaulieu Vineyards and then moving to Oregon to run King Estate and Benton Lane wineries. He returned to California to oversee Renwood Winery and started his own label in 2005.

The wines are made under two tiers - 4 Bears Winery (which refers to Sean's four children) and the Sean Minor tier. The 4 Bears wines represent great values and are made from broader appellations such as Sonoma and Central Coast. The Sean Minor wines are from sought after appellations such as Carneros and Napa while still representing great value.

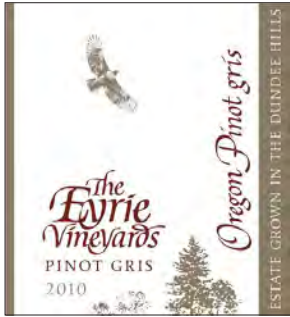
Sean is a “modified négociant”, producing his wines primarily with purchased grapes but also small amounts of wine. Sean’s goal is to keep costs down and yet maximize quality at every step. As Sean states, “My winemaking philosophy is to offer wines that exude quality and truly represent the appellation from which they’re produced, yet are affordable for everyday enjoyment.” In 2012 Sean decided to go back to his roots in Oregon to craft a Pinot Noir from this unique and special viticultural region.

4B Sauvignon Blanc California	2012	12/750ml	\$128
4B Chardonnay Central Coast	2012	12/750ml	\$128
4B Vin Gris Carneros	2013	12/750ml	\$144
4B Pinot Noir Central Coast	2012	12/750ml	\$144
4B Cabernet Sauvignon Paso Robles	2012	12/750ml	\$136
Pinot Noir Carneros	2011	12/750ml	\$184
Cabernet Sauvignon Napa	2010	12/750ml	\$184
Napa Valley Red	2009	12/750ml	\$176
Point North Pinot Noir Oregon	2012	12/750ml	\$184

Eyrie Willamette Valley, OR

Presented by Jason Lett

Certified Biodynamic



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 near their original vineyard plantings. The winery was built in nearby McMinnville and the first vintage was 1970. Just five years later, in 1975, Eyrie 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 begins by picking grapes at that elusive point of maturity where true varietal characteristics are at their peak, but before they become over-ripe. Then, 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 and minimal filtration. This gentle treatment creates wines which are very approachable when young but also capable of aging for decades.

Pinot Blanc	2012	12/750ml	\$184
Pinot Gris Original Vines	2012	12/750ml	\$248
Chardonnay	2012	12/750ml	\$256
Chardonnay Reserve	2011	12/750ml	\$384
Pinot Noir	2011	12/750ml	\$308
Pinot Noir Estate	1986	6/750ml	\$960

Johan Vineyards

Willamette Valley, OR

Presented by Dag Johan Sundby

Certified Biodynamic



Johan Vineyards was founded in 2004 when Norwegian immigrant Dag Johan Sunby came to Oregon's Willamette Valley with the goal of integrating natural farming methods with a refined, Burgundian-inspired winemaking approach in order to produce the highest quality wines from this terroir. The vineyard is located in the Eola-Amity Hills and is situated in the Van Duzer corridor, a coastal influenced wind funnel that provides a cooling influence to the vines. 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 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 beautiful purity, very savory elements and moderate alcohols.

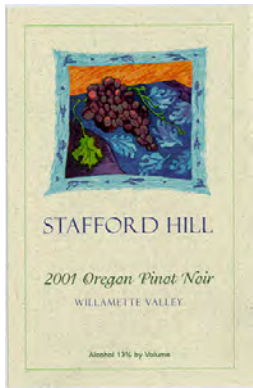
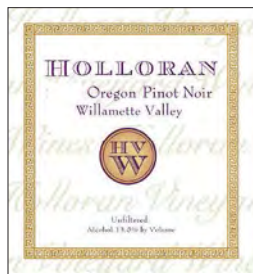
Pinot Gris Willamette Vly	2012	12/750ml	\$196
Pinot Noir Estate	2011	12/750ml	\$280
Pinot Noir Nils Reserve	2009	12/750ml	\$396

Holloran and Stafford Hill

Willamette Valley, OR

Presented by Bill & Eve Holloran

Practicing Organic & Biodynamic



Located in Oregon's Willamette Valley, Holloran is a small production winery focusing on Pinot Noir, Chardonnay, and Riesling. Owner Bill Holloran and winemaker Mark Lagasse practice organic and biodynamic farming and a light-handed approach in the cellar. Nearly all the wines are vineyard-designated, and many of the holdings are 20-30 years in age. They are typically bottled unfined and unfiltered to preserve their individual character and flavor. And don't miss Holloran's "second label" called "Stafford Hill." Unlike most second wines, it is made primarily from de-classified barrels from Holloran's estate production. An amazing value!

Holloran Riesling Pavillon	2012	12/750ml	\$220
Stafford Hill Pinot Noir Eola-Amity Hills	2012	12/750ml	\$196
Holloran Pinot Noir Willamette Vly	2011	12/750ml	\$220
Holloran Pinot Noir La Colina Dundee Hills	2010	12/750ml	\$240

J.K. Carriere

Willamette Valley, OR

Presented by Jon Sillcocks

Practicing Organic



Jim Prosser established J.K. Carriere in 1999. His incredible diverse background (from finance to the Peace Corps to winemaking stints around the world including Domaine Roumier for the '98 harvest) has given him a worldly approach to winemaking. When Jim started, the predominant style of winemaking in Oregon was slowly becoming bigger and more exuberant. But Jim felt that the great promise of Oregon lied in crafting balanced, tensile Pinot Noir by picking vineyards that could deliver complexity at moderate alcohols. Not surprisingly, he employs a very hands off approach to winemaking including native yeasts for primary and secondary fermentations and the judicious use of oak. The resulting wines, from his blended wines all the way to his single vineyard pinots, all show elegance and earthy refinement as well as an ability to age and improve in the bottle.

White Pinot Noir Glass	2013	12/750ml	\$208
Pinot Noir Vespidae Willamette Vly	2011	12/750ml	\$360
Pinot Noir Antoinette	2011	12/750ml	\$540
Pinot Noir Anderson Family Vyd	2010	12/750ml	\$540
Pinot Noir Shea Vyd	2011	12/750ml	\$540

Powers Winery

Columbia Valley, WA

Presented by Mickey Dunne

Practicing Organic



Since 1982, Powers Family Winery has selected grapes from some of the finest vineyards in Washington State's Columbia Valley. Winemaker Greg Powers oversees these grapes from vine to bottle, producing wines of character and distinction. Powers wines have been recognized by such notables as the Wine Spectator, which has referred to the winery as a "rising star". The Wine Enthusiast named Powers Family Winery as one of the "50 Great U.S. Cabernet Producers."

Chardonnay Columbia Vly	2013	12/750ml	\$112
Merlot Columbia Vly	2012	12/750ml	\$128
Syrah Columbia Vly	2012	12/750ml	\$128
Cabernet Sauvignon Columbia Vly	2011	12/750ml	\$120
Cabernet Sauvignon Sheridan Vyd	2010	12/750ml	\$240

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Thanks to ...

Stinky Bklyn



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Stinky BKLYN has searched across the globe consolidating a portfolio of the finest craft cheeses, charcuterie, and eclectic edibles. Whether through our retail location in Cobble Hill, Brooklyn or our existing restaurant and hotel clients, we strive to provide a superior customer experience and an unmatched selection.

Pedras



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Pedras is an award winning naturally sparkling, natural mineral water from the deepest mountains of Pedras Valley. It was officially named Pedras in 1871 and til this day remains untouched by man with no artificial carbonation, making it extremely rare. Pedras is defined by the exemplary balance of what is pure and genuine: the perfect bubble, the unique mineral composition and a distinctive taste. Some top chefs from around the world say that Pedras boasts the ability to enhance the flavor of food. Others say it is the perfect transposition between flavors. The fact is Pedras has placed first amongst sparkling waters due to its unique natural properties, refined flavor and natural gas.

Thanks to...

Irving Farm Coffee



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Founded in Manhattan in 1996 as a little cafe space near Union Square--that's still known simply as 71 Irving Place--Irving Farm Coffee Roasters has since grown to include relationships with coffee producers the world over, a roasting facility in the Hudson Valley, and some of the most well respected wholesale partners in the region. Not long after founders David Elwell and Steve Levin created their dream cafe, they realized that in order to fulfill their desire for a craft-focused, hands-on approach to their love of coffee, they'd simply have to roast it too.

In 1999, they transformed an old dairy farm in the Hudson Valley into a roasting facility. The country roastery and the city cafe meet in our name: Irving Farm. Set at the foot of the Catskills and the Berkshires, our base in the historic Coleman Station district near the town of Millerton is the same region whose lush dairy farms were once the main supplier of milk to New York City in the 1800s.

Nowadays, Irving Farm supplies our carefully sourced, handcrafted coffees to two beautiful cafes in Manhattan, as well as our coffee house in Millerton, keeping the focus on sustainability and building direct relationships with the coffee farmers who grow the beautiful coffees that both the country and the city love so much.
