



# WineWise

5655 College Avenue  
Oakland, CA 94618  
Tel (510) 848 6879  
Fax (510) 848 6880

## Wholesale Prices: February 2011

|   |           |
|---|-----------|
| <b>CHAMPAGNE</b> .....  | <b>2</b>  |
| FOREST-MARIÉ (Trigny).....                                      | 2         |
| <b>LANGUEDOC</b> .....  | <b>3</b>  |
| LA CAVE DE L'ABBÉ ROUS (Banyuls/Collioure).....                 | 3         |
| DOMAINE FONTANEL (Côtes du Roussillon).....                     | 3         |
| CHÂTEAU DE NOUVELLES (Fitou).....                               | 4         |
| DOMAINE LA CONDAMINE L'ÉVÊQUE (Côtes de Thongue).....           | 4         |
| DOMAINE PAUL LOUIS EUGÈNE (Siran).....                          | 4         |
| DOMAINE PEYREFICADE.....  | 5         |
| DOMAINE BELOT (St. Chinian).....                                | 5         |
| <b>SOUTH WEST</b> .....   | <b>5</b>  |
| CH. CAHUZAC (Côtes du Frontonnais).....                         | 5         |
| DOMAINE DES PERSENADES (Côtes de Gascogne).....                 | 5         |
| <b>BORDEAUX</b> .....   | <b>5</b>  |
| VIGNOBLES REMY ROUSSELOT.....                                   | 5         |
| <b>LOIRE</b> .....  | <b>6</b>  |
| GILBERT CHON (Muscadet).....                                    | 6         |
| DOMAINE AUX MOINES (Savennières – Roche Aux Moines).....        | 6         |
| DOMAINE FOUET (Saumur).....                                     | 6         |
| MARC PLOUZEAU.....  | 7         |
| CHÂTEAU DE VAUGAUDRY (Chinon).....                              | 8         |
| XAVIER FRISSANT (Touraine-Amboise).....                         | 8         |
| OLIVIER DELETANG (Montlouis).....                               | 8         |
| VINCENT RAIMBAULT (Vouvray).....                                | 8         |
| JOEL GIGOU (Jasnières).....                                     | 9         |
| JOEL DELAUNAY (Touraine).....                                   | 9         |
| JEAN-CLAUDE ROUX (Quincy).....                                  | 9         |
| PASCAL BELLIER (Cheverny).....                                  | 10        |
| <b>ALSACE</b> .....   | <b>10</b> |
| BOECKEL (Mittelbergheim).....                                   | 10        |
| <b>BURGUNDY</b> .....   | <b>10</b> |
| GÉRARD TREMBLAY (Chablis).....                                  | 10        |
| DOMAINE DE LA POULETTE (Nuits. St. Georges).....                | 11        |
| DOMAINE THEULOT-JUILLOT (Mercurey).....                         | 11        |
| DOMAINE DES ROCHES (Igé).....                                   | 12        |
| RICHARD ROTTIERS (Romanèche-Thorins).....                       | 12        |
| <b>SAVOIE &amp; JURA</b> .....                                  | <b>12</b> |
| DOMAINE ANDRÉ & MIREILLE TISSOT / STÉPHANE TISSOT (Arbois)..... | 12        |
| DOMAINE LABBÉ (Savoie).....                                     | 13        |

|  |           |
|--|-----------|
| <b>RHÔNE</b> .....   | <b>13</b> |
| DOMAINE MUCYN (Crozes Hermitage) .....                       | 13        |
| DOMAINES BOUR (Coteaux du Tricastin) .....                   | 13        |
| DOMAINE VIRET (Saint Maurice, Côtes du Rhône Villages) ..... | 14        |
| DOMAINE ROUGE-BLEU (Ste. Cécile-les-Vignes).....             | 15        |
| DOMAINE DU BANNERET (Châteauneuf du Pape).....               | 15        |
| CH. LA COURANÇONNE (Séguret, Côtes du Rhône Villages).....   | 15        |
| MAS GRAND PLAGNIOL (Costières de Nîmes) .....                | 15        |
| <b>PROVENCE</b> .....  | <b>16</b> |
| DOMAINES BUNAN (La Cadière d'Azur, Bandol).....              | 16        |
| <b>SPAIN</b> .....   | <b>17</b> |
| PERE VENTURA (Pénèdes).....                                  | 17        |
| BUIL & GINÉ (Priorato / Montsant / Rueda / Toro).....        | 17        |
| R. LÓPEZ DE HEREDIA (Rioja) .....                            | 18        |
| VIÑA IJALBA (Rioja) .....                                    | 19        |
| BODEGAS VALDUERO (Ribera del Duero).....                     | 19        |
| <b>PORTUGAL</b> .....  | <b>20</b> |
| AFROS (Vinho Verde, Lima – bio-dynamic).....                 | 20        |
| ANSELMO MENDES (Vinho Verde, Moncão).....                    | 20        |
| QUINTA DE LA ROSA (Douro).....                               | 21        |
| QUINTA DE SAES/QUINTA DE PELLADA (Dao).....                  | 21        |
| QUINTA DAS BAGEIRAS (Bairrada).....                          | 22        |
| <b>AUSTRALIA</b> .....                                       | <b>22</b> |
| SALOMON ESTATE (Finniss River).....                          | 22        |

**DISCOUNTS**      5% ON 5 CASES, 10% ON 10 CASES unless Net Priced.  
**DELIVERY**        2 cases or more - FREE; 1 case - \$8 surcharge.  
**TERMS**             Net 30 days. All items subject to prior sale. Prices subject to change without notice.

|                                       |   |                           |
|---------------------------------------|---|---------------------------|
|                                       | <b>ORDER DESK (510) 778-8227</b>                                    | <b>FAX (510) 550 2640</b> |
|                                       | e-mail <a href="mailto:orders@winewise.biz">orders@winewise.biz</a> |                           |
| <b>ALL ENQUIRIES TO HIRAM SIMON :</b> | <b>TEL. (510) 848 6879</b>  | <b>FAX (510) 848 6880</b> |
|                                       | e-mail <a href="mailto:hiram@winewise.biz">hiram@winewise.biz</a>   |                           |
| <b>OR, BRIAN GREENWOOD :</b>          | <b>TEL. (510) 524 2270</b>  | <b>FAX (510) 524 2711</b> |
|                                       | e-mail <a href="mailto:brian@winewise.biz">brian@winewise.biz</a>   |                           |

**CHAMPAGNE**

**FOREST-MARIÉ (Trigny)**

*We were not looking for another champagne producer, but Forest-Marié seemed to be sent to us from on high. A chance encounter with their Blanc de Blancs at a restaurant after attending the Salon des Vins de Loire at Angers, and the discovery that my hotel proprietor was the local agent led to a protracted but ultimately successful process of negotiation whereby we became the California importers for this exceptionally good house. Situated in Trigny, a village that shares the same Massif de St. Thierry terroir as our long-time favorite, Chartogne-Taillet, this producer has quietly developed quite a following in France, culminating in some top ratings in the latest Guide Hachette. Thierry Forest (after whom the local mountain is not named) is an unassuming but serious wine-grower who makes authentic, forceful champagnes that exemplify all we have come to love about the récoltants.*

**N.V. Brut “Tradition”**

*This is the cuvée that won the coveted Coup de Coeur from the Guide Hachette in France. Made from equal parts Pinot Noir, Chardonnay and Meunier, 45% 2005, 45% 2006 and 10% reserve wines, it has that insinuating nose that only champagne can offer, full of biscuity intrigue. Crisp and fresh, with a beguiling gingery overtone, this is a mighty satisfying “basic” champagne that is a poster-child for what makes our grower friends such a rewarding source for this most important of beverages.*

## **N.V. Blanc de Blancs Brut**

*It was a bottle of this wine that grabbed my attention in that restaurant in Saumur where I was dining with Julien and Corinne Fouet. One never expects very much of the ritual aperitif champagne in France, but this one was startling for its class, its wonderful biscuity evolution and its length on the palate. Clearly an older cuvée than the one we offer you now, it showed the potential of their Chardonnay to evolve into the sort of rococo classic beloved of champagne aficionados. This cuvee is composed of 2005 (55%) and 2004 (45%).*

## **N.V. Cuvée St. Crespin 1er Cru Brut**

*This cuvée came to Thierry from the Premier Cru village of Écueil, home of Gracianne Marié, his wife. Blended from the same two vintages as the Blanc de Blancs, it presents entirely differently, not just because of its distinctive terroir but because it is made from a base of 65% Pinot Noir (the balance is Chardonnay). An imposingly spicy, gingery champagne made in a dry style (just 6 gm. of dosage), it would serve as well at the table as as an aperitif.*

## **2002 Brut Millésimé**

*The grandeur of 2002 is clearly demonstrated in the resplendent nose. This is a classy, focused, notably dry champagne built for the long haul, composed of 70% Pinot Noir and 30% Chardonnay. **VERY LOW***

## **N.V. Rosé Brut**

*Made almost entirely from black grapes (40% Pinot Noir, 45% Meunier) and based on 70% of the ebullient 2006 vintage, this is a vinous, cherryish pink champagne that exemplifies the charming possibilities of the genre.*

## **LANGUEDOC**

### **LA CAVE DE L'ABBÉ ROUS (Banyuls/Collioure)**

*There are no vineyards in France more startling to the eye than those that cascade down to the Mediterranean Sea just north of where the Pyrennees divide France from Spain. These logic-defying vines, grown on unnumbered terraces hewn out of the cliffs, also give rise to wines of great originality and quality. La Cave de l'Abbé Rous is essentially a co-operative of small growers in the choicest sections of Banyuls and Collioure. It makes wines at the highest quality level of the two appellations.*

### **2009 Cornet & Cie., Collioure Rosé (40% Grenache, 60% Syrah)**

*This relatively deep-colored rosé packs so much flavor into its well-toned frame that its lack of heat comes as a pleasant surprise. But that seems to be the trademark of the best wines of 2009. Simply glorious pink drink.*

### **2007 Cuvée des Peintres, Collioure Rouge (80% Grenache, 10% Carignan, 10% Mourvèdre)**

*The schistous soils of Collioure give to the dominant Grenache grape a tension and clarity that are often lacking in other regions as well as a welcome light touch. Couple that with the picture-perfect 2007 vintage and you have an irresistibly delicious and smooth-textured red that brims with life.*

### **2009 Cornet & Cie., Banyuls Rimage (100% Grenache) 12 x 500 ml. NEW**

**2006 Cornet & Cie., Banyuls Rimage (100% Grenache) 12 x 500 ml.**  
*Going back to 1998, this delicious dessert wine has established itself as a brighter, less alcoholic alternative to Fort. It is also an especially pretty expression of the Grenache grape. Its affinity with bitter chocolate is by now a received truth.*

### **2002 Helyos, Banyuls 6 x 750 ml.**

*This is the apotheosis of Banyuls Rimage, conjured from the most perfectly ripe Grenache grapes of the appellation and transmuted into a supreme elixir. A wine that may change you for ever. Minute production.*

### **1995 Banyuls Grand Cru, Cuvée Christian Reynal 6 x 750 ml.**

*The finest Banyuls, aged for a minimum of six years in small oak casks, is a wine of transcendent quality. The nose is redolent of oranges macerated in brandy, giving way to a palate of silky intensity and great persistence. Superb dessert wine.*

### **DOMAINE FONTANEL (Côtes du Roussillon)**

*This splendid domaine was a great discovery, making an impressive array of modern reds and traditional vins doux naturels. Pierre Fontaneil is a painstaking grower who gives more thought to every stage of the grape-growing and wine-making process than most.*

### **1999 Rivesaltes Ambré NEW**

*This stunning dessert wine is the product of 60 year-old Grenache Blanc vines. The classic rancio nose is no preparation for the sumptuously concentrated palate, which shows a panoply of burnished, nutty flavours, elegantly married with oak. This is an excellent match for desserts incorporating baked fruits and nuts.*

## **CHÂTEAU DE NOUVELLES (Fitou)**

*The 1999 vintage of this wine slowly developed quite a following, so we are glad to offer such a worthy successor. This is a rather sleepy estate that specializes in the oxidized dessert wines beloved of the region, but they turn out to have an innate flair for concentrated yet suave red wines made along very traditional lines, and unapologetically based on Carignan, a grape variety long scorned by modernists, but now staging a remarkable comeback into the esteem of discerning drinkers. The distinctive bottle and rococo label are quite eye-catching.*

## **2002 Cuvée Augusta (50% Carignan, 40% Grenache, 10% Syrah)**

*Harmony, richness, texture, sweet fruit, spices and striking persistence on the palate, all wrapped in a scent that hints coyly of the wild side but stays on this side of good taste. This is a thoroughly satisfying southern red that achieves a huge lot without trying too hard. 2002 is an excellent, balanced vintage in the Languedoc, with none of the difficulties found in the Rhône.*

## **DOMAINE LA CONDAMINE L'ÉVÊQUE (Côtes de Thongue)**

*Another pioneering estate founded 30 years ago by Guy Bascou, who moonlights as director of Domaine de Gourgazaud and as President of the Picpoul de Pinet appellation, when he is not tending to his own 40 hectares or running his lab.. These days, son Guilhem makes the wines with great panache, but Dad keeps a friendly eye over his shoulder.*

## **2009 Petit Verdot (Côtes de Thongue)**

**NEW**

*There is a sappy clarity to the aroma and flavor of this strikingly deep-colored wine that is hard to resist. Bascous uses most of their Petit Verdot for blending, as is done in Bordeaux, but they reserve a small amount for this compelling single-varietal version which delivers an awful lot for the money, while sporting a mere 12.5% of alcohol. Super value.*

## **2007 No. 4 (Vin de Pays d'Oc – Cabernet Sauvignon, Merlot, Syrah )**

**NEW**

*We have not brought in this wine since the debut 1999 vintage, but it was irresistible in this landmark year. Just as a fine perfume blends many ingredients such that the whole is greater than the sum of its parts, so this snazzily packaged wine impresses by the seamlessness of its composition. Intellectually, you understand the contribution of each component, but you taste none of them blatantly. A really remarkable achievement that is elegantly flavorful but eschews all excess.*

## **2004 Domaine Bascou Cabernet Sauvignon (Vin de Pays d'Oc)**

*Exceptional winemaking is at work here. The best Cabernet grapes are ripened to full maturity and aged in a healthy proportion of new barriques. This is now the third vintage where Petit Verdot and Merlot have been blended in. The result is a vigorous yet fine Cabernet that has smoothed out beautifully. A joy to drink with roast beef or cheddar cheese, and excellent value.*

## **DOMAINE PAUL LOUIS EUGÈNE (Siran)**

*I have been waiting for this moment, when we can finally announce that we are importing these astonishing wines to America for the first time, since my initial, life-altering meeting with Paul Durand some ten years ago. Andrew Jefford describes him as a “peasant philosopher” (a sobriquet that Paul happily accepts), and also says, aptly, that “there is no more interesting person in the world of wine”. Paul is a man of his region, speaking a wonderfully eloquent French in the heavy accent of the south-west. Devoted to the heritage of the Languedoc, he is nonetheless not above making wines from utterly non-traditional grapes if he feels that they have a statement to make about his terroirs. His life in recent years has not been easy, but he has emerged from his troubles with a clarity of vision and a modest determination that translate into wines of unabashed power, endowed nonetheless with a grace and poise that are almost unheard-of in this region. Ever his own man, he was one of the very first producers in France to shun the Appellation Contrôlée system and make only “Vins de Table”. Without any special efforts on his part (he is somewhat averse to the hurly-burly of commerce), his wines have developed a cult following amongst a small band of cognoscenti. It is our confident belief that Americans will be added to their numbers when they experience these unique wines for the first time.*

## **(2005) Vin Blanc (Marsanne, Sauvignon Blanc, Grenache Blanc)**

*This inspired blend resembles Bandol crossed with Sancerre and a dash of Châteauneuf du Pape. The pale color belies its origins in the 2005 vintage (it cannot, of course, be stated on the label. I have had seven year old bottles of this wine that are fresh and incredibly nuanced). Stony and dry, but with a swell of roundness lurking under the surface, it blossoms beautifully with air, gaining gras and subtlety. An exceptionally satisfying but quiet wine.*

## **(2005) La Pierre des Sons (Pinot Noir)**

*It goes without saying that there is a certain audacity involved in making Pinot Noir in the Languedoc, but Paul has been doing it for a very long time, and he knows exactly what he is up to. This is not a curiosity or a freak. It is an authentic and unmistakable Pinot from head to toe. Beginning with its reassuringly transparent colour and continuing with its celestially cherry-infused aroma, it delivers the most perfectly-judged palate, that pays proper homage both to the burgundian archetype and the Languedoc's warmth and terroir. A 1995 drunk at the domaine with Paul (over a well-aged can of one of the magnificent pâtés he used to make from his sadly-missed pigs) was an unforgettable experience. We hope that this wine will open your eyes to the possibilities of Pinot Noir in unlikely places. It did that to us.*

## **DOMAINE PEYREFICADE**

### **2008 Picpoul de Pinet**

*As "local" a wine as can be imagined, this is a paradox – a sprightly, dry, mouth-watering white grown in the torrid climate of France's Mediterranean sandy beach resorts, where most of it is consumed. Ludovic Gaujal is a talented winemaker who does this one thing really well. Perfect with grilled sardines or oysters.*

## **DOMAINE BELOT (St. Chinian)**

*Karine and Lionel Belot preside over this relatively young domaine in the sun-bowl that is St. Chinian. They make an interesting range of wines and are achieving increasing notoriety in France. We selected one that stood out from the pack.*

### **2003 L'Argilière (75% Syrah, 25% Grenache)**

*As its name implies, this wine derives from old vines planted in clay and limestone soils, which so often give rise to the kind of muscularity that marks this bottling. This second vintage is dark-toned, intense and long, with a core of sweet Syrah fruit that is more immediately accessible than its predecessor. Intelligently aged in 2nd and 3rd year barriques, it is now at a perfect stage of its development where spicy Syrah fruit is melded seamlessly to the oak.*

## **SOUTH WEST**

### **CH. CAHUZAC (Côtes du Frontonnais)**

*Fronton is home to the Negrette grape. When well made, it offers one of those perfect amalgams of variety and place which make the notion of "terroir" a palpable sensual and intellectual pleasure, not just an abstract fancy. The Ferran family, who tended this estate since 1766, recently sold it to Nicolas Gelin, another experienced Frontonnais producer. He has made some interesting changes and we look forward to trying more new wines from him.*

### **2009 Rosé (80% Negrette, 20% Gamay)**

*Fale, uncompromisingly dry rosé in a more serious vein than of yore. The palate coverage and length are not what you would expect of such a modestly-priced wine, making it a truly remarkable value.*

### **2008 Rouge (60% Negrette, 20% Cabernet Sauvignon, 20% Cot)**

*This deep-colored, masculine wine offers a remarkable lashing of robust blackberry fruit and south-western structure for the money. Less flowery and charming than the wines made by Ferran, it shows the determination of Nicolas Gelin to wring some serious head-turners from his Fronton terroir. Ridiculously good wine for the money.*

## **DOMAINE DES PERSENADES (Côtes de Gascogne)**

*This domaine was an exciting discovery in an appellation that rarely offers more than good quaffing wine. What sets it apart is the stylishness and concentration of the wines, as well as a clear seriousness of purpose. The modest prices were a great attraction, too.*

### **2009 Côtes de Gascogne Blanc (Colombard and Ugni Blanc)**

*As usual, a crazily aromatic and deft wine whose 11.5% of alcohol allows it to slip down the throat like lemonade.*

### **2003 Gros Manseng Moelleux (Côtes de Gascogne)**

*After the improbably floral and pretty 2002, this new vintage comes as a reassuring surprise, in that it offers all the strength of flavor and regional typicité that one would expect from this variety in this place. It remains, however, uncommonly elegant and well-proportioned, and makes a good match for double-cream cheeses and stewed fruit desserts.*

## **BORDEAUX**

### **2008 Ch. Carbonneau (Ste. Foy ~ 40% Merlot, 60% Cabernet Sauvignon)**

*It is many a year since we tasted a petit château Bordeaux worth its classic \$10 retail price-tag, so our hearts leapt when we encountered this old-fashioned beauty seemingly caught in a commercial time-warp. Wilfrid Franc de Ferrière, despite his aristocratic-sounding French name, speaks an unaffected English with a disconcerting New Zealand twang to it (he's married to a Kiwi). More importantly, he makes seriously tasty Bordeaux at a silly price that will please the purists for its structure and the hedonists for its fruit. Ste. Foy is in the extreme south-eastern part of Bordeaux.*

## **VIGNOBLES REMY ROUSSELOT**

*This quiet but unmistakably serious winemaker has provided us with a series of irreproachable, honest and unflashy wines over the years. His genius is to prove that the Merlot is a grape which, when grown in the right place, can offer more than easy charm.*

**2007 Ch. Les Roches de Ferrand (Fronsac - 80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon)**

*Many of you have fond memories of the 1999 vintage of this wine. The 2007 was an absolute standout in a comparative Bordeaux tasting that we conducted for its classy scent, silky texture and overall sheen of aristocracy. Really super wine.*

**LOIRE**

**GILBERT CHON (Muscadet)**

*We waited a very long time until importing our first Muscadet, but now believe that we have found a winner. The Chon brothers practice organic viticulture in a patchwork of crus that show the subtle but clear distinctions of terroir that exist in this popular but little-understood area. They make impeccably clean, vividly expressive wines at reasonable prices, and have been hailed by David Schildknecht as offering exceptional quality and value.*

**2009 Clos de la Chapelle (Muscadet Sèvre-et-Maine Sur Lie)**

**2008 Clos de la Chapelle (Muscadet Sèvre-et-Maine Sur Lie)**

*A single-vineyard wine of unusual authority and texture, but unmistakable origin, from schist-grown vines over 60 years old. A Muscadet for those who appreciate fruit as well as the authentic saline minerality of the genre.*

**2008 Chardonnay “Le Bois de Laca” (Vin de Pays Du Val de Loire)**

*If only all inexpensive chardonnay was this stylish and discreet. Fresh, flowery and kissed with oak, this low-alcohol wine has no pretensions beyond giving pleasure and nodding assent at the table.*

**2009 “Le Tristan” (Cabernet Franc, Vin de Pays Du Val de Loire)**

*Little did we know that les frères Chon also make an unspeakably delicious and soft Cabernet Franc that offers all the uncomplicated charm of which this grape is capable. And what a bargain! This has understandably developed a following.*

**DOMAINE AUX MOINES (Savennières – Roche Aux Moines)**

*Monique and Tessa Laroche, the charming mother and daughter team who run this pocket-sized (2500 cases) estate in La Roche Aux Moines (an appellation now with all of five proprietors), evidently have little need to make a living. How else to explain the mind-boggling fact that they continue to offer many vintages back to 1992 in commercial quantities? All the more amazing in view of the exemplary quality of the wines. Now, after an adulatory review from David Schildknecht in a well-known wine journal, everybody wants them. Future vintages will be certified organic. The adventurous would consider adorning their list with a vertical showing the “four lives of Savennières”.*

**2004 Savennières - Roches Aux Moines**

*There is a school of thought (mistaken, we believe) that says one should drink Savennières either young or old. But it can be fascinating at every stage, as this wine is. It has shed its youthful brashness and is relaxing into a dignified middle age, redolent of flowers and spice, and making civilized conversation at the dinner table – the place where all good Savennières shows at its best.*

**2001 Savennières - Roches Aux Moines**

*This was Tessa’s first vintage after returning to the domaine from her “Wander Years” in Bordeaux, Burgundy and the Languedoc. And what a début! Authoritative, high-toned wine with a long salty finish that has entered its prime and can look at a long and healthy future.*

**1999 Savennières - Roches Aux Moines**

**NEW**

*This is not a mis-print! This “new” vintage is the latest to have crossed over to what one might describe as its tertiary stage. There is a smoky quality to the aroma that does not exactly prepare you for the delicious fusion of marmalade fruit and piquant minerality on the palate, nor the intriguing chocolate nuance in the tail. A poetic wine that offers endlessly changing stimulation.*

**1994 Savennières - Roches Aux Moines**

*As is so often the case, it was this supposedly “minor” year which rendered the choicest wine. Its glorious nose of acacia and sandalwood leads into a palate of ravishing texture and completeness, demonstrating for all doubters that Savennières is at its best when the grapes are not too ripe and after several years of bottle-age. This is heart-stoppingly lovely wine at a price that is ridiculous when you see what the neighbours are asking for theirs.*

**DOMAINE FOUET (Saumur)**

*In short measure, this domaine has become a blue-chip with a succession of irresistibly pure and generous wines which demonstrate all the fruity charm that the Loire can offer. A classic father-and-son operation, with dad tending (organically, of course) to the vineyards, and young Julien making the wines and selling them. We have steadily increased our range of selections as the domaine’s exceptional quality becomes recognized and as we find more and more wines to our taste.*

**2009 Saumur Blanc, “Julien Fouet” (100% Chenin Blanc)**

**2008 Saumur Blanc, “Julien Fouet” (100% Chenin Blanc)**

*There has not been a single disappointing vintage of this wine since we started importing it with the 2002. Even the difficult 2003 was a standout. The 2008 is a beautifully scented, bracing, suave and faintly herbaceous wine that dares to be absolutely dry but brims with inner sweetness. France’s famed Guide Hachette just gave it Two Stars. Schildknecht loves it, too. The 2009, by contrast, is round, fruity and hugely charming – un vin de plaisir, typical of this flattering vintage.*

**2009 Saumur Champigny, “Julien Fouet”**

*We were delighted to be presented this year with this new cuvée, drawn from the young (5-10 year-old) vines of the domaine. Lighter in color than the “Grand Vin”, it sports a charming nose and bell-clear Cabernet Franc expression on the palate. A lighter red that offers an exceptional quotient of pleasure.*

**2008 Saumur Champigny**

*Fouet’s unique approach often shines in the “lesser” years because he tends to go for the maximum of possible ripeness. Not that 2008 was an especially difficult year, but it offered the possibility for making serious, well-constituted wines endowed with excellent color and ample fruit, with the added pleasure of pronounced mineral expression. This is a wine that expands magically on the palate and also improves markedly with air – always an indicator of serious quality.*

**N.V. Crémant de Loire (80% Chenin Blanc, 20% Cabernet Franc)**

*This ravishing sparkler radiates finesse, from the tiny mousse that it sports, through the first whiff of its unmistakably Chenin honeysuckle notes to the bracingly pure palate and its extended finish. Importantly, it has the kind of harmony that derives from extended aging on the lees. A worthy alternative to champagne.*

**N.V. Crémant de Loire Rosé (100% Cabernet Franc)**

*With Champagne Rosé costing ever-more-ridiculous sums, it is a pleasure to discover such a compelling escape as this. Stylish, Loire-ish and dry, this coral-colored gem has all the authenticity of its white counterpart but an added fruitiness appropriate to its hue. We never seem to buy enough.*

**MARC PLOUZEAU**

*Pierre Plouzeau was a visionary man who, in his all-too-short life, created a negociant business like no other while running his own two domaines as well. His sons, François and Marc, are worthy successors, both firmly committed to the rigorous joys of bio-dynamic farming. Marc, who took over the family’s historic Chinon property, Ch. de la Bonnelière, also functions as a négociant, working with a small number of top-quality growers to produce a range of dependable Loire classics.*

**2009 Ch. de la Bonnelière, Touraine Sauvignon (bio-dynamic)**

**2008 Ch. de la Bonnelière, Touraine Sauvignon (bio-dynamic)**

*Musky, dry, stone-infused Sauvignon that delivers a refined flavor and texture and avoids all hint of overtness. The virtues of biodynamic farming are reflected in the calmly intense, unexaggerated character that this wine shows at every step. The 2009 has a lifted aromatic quality characteristic of the year.*

**2008/9 Ch. de la Bonnelière, Touraine Cabernet Franc Rosé (bio-dynamic)**

*A perennial winner, this pale and delicate rosé does not disappoint in 2008, whose restricted yields show more in the intensity than the weight of the wines. Stony, dry but endowed with a sneaky inner sweetness, this is a poster-child for the singular pleasures of Loire pink wine made from Cabernet Franc. The 2009 doesn’t disappoint, either.*

**2009 Ch. de la Bonnelière, Touraine Cabernet Franc (bio-dynamic)**

*This wine is actually true Chinon both in origin and in style. With the ample fruit endowment expected of the vintage, it provides as a bonus an exceptional mineral component characteristic of the estate’s bio-dynamic practices. Great value.*

**2009 Chinon ~ 5 LITER BAG-IN-BOX**

**4 X 5 L.**

*The future is here with this absurdly cheap, delicious and classic Chinon. Do the math – equivalent to \$70 per case of 12-bottles!*

**2009 Bourgueil**

**2007 Bourgueil**

*The occasional rough edges of Bourgueil are smoothed out by the sheer ripe loveliness of 2009’s fruit. Another classic raspberry-toned Cabernet Franc that slips down the throat like Beaujolais but also leaves a tell-tale reminiscence of the earth in its wake. Small stock only remains of 2007.*

**2009 Dom. des Hautes Troglodytes, Saumur Champigny**

*The return of an old favorite in a banner vintage. High-toned, silky wine that walks a thrilling tightrope between pleasure and seriousness. Exceptional concentration, good grip and a compelling black licorice finish.*

## **CHÂTEAU DE VAUGAUDRY (Chinon)**

*Over the years, this unassuming property hard by the picturesque home-town of Rabelais has given us a series of quietly satisfying but perfectly precise renditions of Cabernet Franc as grown in the sandy soils of Chinon.*

### **2008 Chinon**

*Old-fashioned Chinon that pays proper respect to the appellation's potential for making serious, age-worthy wine at a price-level almost unheard-of elsewhere in France (or the world, for that matter!).*

### **2005 Clos Du Plessis Gerbault**

*This velvety, imposing wine derives from a small, enclosed parcel of 60-year-old Cabernet Franc vines. Unsurprisingly, the combination of Vaugaudry's best and oldest vines with a vintage for the ages has resulted in a bottle of magisterial class. Our experience of oak-aged Chinon of this caliber leads us to expect a wine of sensuous warmth and depth after a further three or four years in bottle. In the meantime, enjoy it for its flamboyant punch and sense of style. **LOW STOCK.***

## **XAVIER FRISSANT (Touraine-Amboise)**

*We shall be eternally grateful to Vincent Raimbault for introducing us to his friend in the village of Mosnes – one of only two vigneron making it their home!. After tasting a compelling range of his wines at the Salon in Angers, we selected two that offered something quite unique, and have now added his singular rosé (currently sold out). This fellow is a star.*

### **2009 “Les Roses du Clos”, Touraine Blanc (Fié Gris)**

*This rare cousin of Sauvignon (also known as Sauvignon Rose and Surin Gris), which is tinted like Gewurztraminer, when ripe renders in Frissant's hands a wine of surprising substance and authority. Fermented in old 400 litre barrels, it is quite unmarked by wood flavours but offers an excellent texture. It has developed quite a following for its dramatic, almost exotic nose of roses and mastic. It is lively, dry and spicy, brimming with vigor and animation.*

### **2006 “Cuvée Renaissance” (Cot, Cabernet Sauvignon, Cabernet Franc)**

### **2006 “Cuvée Renaissance” (Cot, Cabernet Sauvignon, Cabernet Franc)**

**6 x 1500 ml**

*After the remarkably dense and authoritative 2005, this new vintage comes as a pleasantly relaxed surprise. It lacks nothing in color and fruit endowment. Indeed, its plummy nose flirts with sur-maturité. But it remains faithful to its roots by dint of its vibrancy and familiar earthiness, while seducing with its roundness and fleshiness.*

## **OLIVIER DELETANG (Montlouis)**

*After a decade's absence from the California scene, Deletang made a triumphant return with his ravishing 2002 wines. These were Chenin Blanc wines of the highest class, made by a jovial man regarded as a statesman of Montlouis. This appellation, just across the river from Vouvray, is enjoying a period of resurgence, after being buried in its illustrious neighbour's shadow for many years. Such classically poised expressions of the terroir as these make it easy to understand why. Rigorously hand-harvested and separated by trie, fermented long and cold with native yeasts, and minimally treated with sulphur, these are cool and expressive wines.*

### **2007 Montlouis Demi-Sec, “Les Bâtisses”**

*If a wine can be judged simply by the beauty of its aroma, then this one would sweep the field. Fortunately, it offers much more besides. Above all, its synthesis of vivid, silex-inspired minerality with sheerly beautiful Chenin honey transports you to a realm of other-worldly beauty where all is cool, limpid and at ease.*

### **2007 Montlouis Sec, “Les Bâtisses”**

*It is a measure of Olivier's human quality that he chose to give us this, his top dry cuvée of 2007, in preference to the one we bought in previous vintages, because he wanted to show California his best stuff. Those who follow the happenings of Montlouis know that it is an appellation in ferment. There are newcomers aplenty attempting to recreate the wheel. But our man quietly goes about his business, dependably producing the classics against which everything else can be measured. If you like Chenin Blanc rendered clean, aromatic, unencumbered with wood, free of malolactic fermentation, comfortable in its skin and built for the ages, please look no further. This wine is as close to textbook as can be imagined, and we offer it you at a price that is frankly a little embarrassing when you consider its sheer innate quality and capacity for aging.*

## **VINCENT RAIMBAULT (Vouvray)**

*No explorer in search of El Dorado ever experienced the thrill we did on discovering this property. Jaded over the years by a succession of uninteresting Vouvrays, we called “Eureka” on tasting this beautiful line-up. Vincent Raimbault is a disarmingly quiet and modest man, but his wines bespeak exceptional seriousness. Their hallmark is beauty and purity of fruit, and faith in tradition. The enthusiasm with which they have been embraced by our customers shows that our excitement was well placed. Dare we mention that Schildknecht likes them, too?*

### **2008 Vouvray Sec, “Bel Air”**

*Expressive and fine wine that offers tender fruit and vibrant minerality in equal measure, all underpinned by firm but not excessive acidity.*

## **2008 Vouvray (Demi-Sec) “Les Terrages”**

*Vincent seems to have really hit his stride the last couple of years with this classically off-dry cuvee. 2008 shows off the concentration and searing cut of the year, and offers a notably beautiful aroma.*

## **JOEL GIGOU (Jasnières)**

*Joel Gigou continues to be the iconic producer of Jasnières. This miniscule appellation is 25 miles north of Tours in the Coteaux du Loir (itself an appellation barely larger, where Gigou also has holdings). The whites are a product of that magical Loire symbiosis between Chenin Blanc and tufa. Arguably, the expression here is the most singular and extreme in all the Loire region. Gigou is a conscious archaist. One look at the ancient photograph on his labels of peasants tilling the vineyards will confirm that. But the wines will hold their own against all that modern wine-wizardry can throw forth. They have that thrilling fusion of fruit and mineral which only the greatest Rieslings, white burgundies and Savennières can offer, surmounted by an ethereal floral perfume that brings tears to the eye. Son Ludovic has been groomed to take over the estate, and he has proved to be as attuned as his father to the qualities that are Jasnières’ hallmark. When tasted amongst other wines of the appellation, they were as palpably dominant as any producer we have ever encountered in a comparative tasting. A big hit with David Schildknecht.*

## **2006 Coteaux du Loir Blanc**

*This, our first importation of Gigou’s “entry level” wine, is a masterly demonstration of the scented possibilities of Chenin in this special locale. Only marginally lighter than the Jasnières cuvees, this is a brisk and scintillating wine with the faintest whisper of sweetness to temper its rampant earthiness.*

## **2004 Cuvée du Paradis, Jasnières**

*Joel Gigou bought this beautiful site a few years ago for his son, Ludovic. It is a perfect introduction to the unique world of Jasnières, with its soaring scent of jasmine and spice, its resolute dryness (in contrast to many of the new-wave), its taut acidity and its endlessly long mineral finish. Drink it now or keep it 20 years – you will love it all the way.*

## **2006 Cuvée Clos St. Jacques, Jasnières**

**NET**

## **2004 Cuvée Clos St. Jacques, Jasnières**

*Always the flagship of the estate, the old vines of Clos St. Jacques give rise to greater vinosity and texture without sacrificing in any way the signature ethereal scent of Jasnières nor its searing minerality. It bears mentioning that Gigou patiently ages his wines in small old casks in his perfect cellar until he deems them ready for release. This is very much the exception to the rule in the area, but the resultant benefits are easy to appreciate. Until very recently, these barrels were exclusively made of traditional chestnut, but, starting in 2006, oak has begun to play a role in the aging as well, with a gain in finesse.*

## **JOEL DELAUNAY (Touraine)**

*Thierry Delaunay has firmly established the estate he runs with his father in the forefront of this sprawling appellation. The village of Pouillé where he resides is home to several of the top Touraine growers and would seem to be exceptionally privileged, perhaps by dint of its relative elevation. His Sauvignon has developed a devoted following over the last few years for very good reason.*

## **2009 Sauvignon “Le Grand Ballon” (Vin de Pays du Val de Loire)**

*We try not to get caught up in vintage mania, but it is hard to deny the uncommonly high standard of 2009 Sauvignon in the Loire Valley. It lifted the quality of this entry-level wine to uncommon heights. Aromatic, fruity and brisk.*

## **2009 Touraine Sauvignon**

*This cuvee offers real typicité year in and year out. 2009 brings to it a discretion and elegance that transcend the norm, while Thierry’s decision to subject 30% of the wine to skin contact imbues it with an understated gras into the bargain.*

## **2009 “Les Cabotines”, Touraine Rosé (Gamay, Pineau d’Aunis)**

*This coral-colored beauty makes a strong case for the notion that pink wine is the best purpose for Gamay and that truly weird orphan, Pineau d’Aunis. Roughly half and half, and co-fermented, they yield in Thierry’s hands a wine that impeccably balances fruit and earth in the authentic manner of the Loire, and shows surprising length on the palate.*

## **JEAN-CLAUDE ROUX (Quincy)**

### **2009 Quincy**

*Grain-farmer turned wine-grower Jean-Claude Roux makes just one wine, and he turns out to have a deft hand with Sauvignon Blanc. With its vivid musky nose, brisk palate and exemplary balance, this is a perfect fallback from Sancerre or Pouilly Fumé in today’s market. The 2009 is as charming and aromatic as can be imagined.*

## **PASCAL BELLIER (Cheverny)**

*Pascal Bellier makes an array of splendidly clear and authentic wines in this little-known corner of the Loire, just south of Blois. Typical of the young generation taking over in the region, he is an adherent of Terra Vitis, a group of practical but forward-thinking growers practising “La Lutte Intégrée”, an essentially organic, but undogmatic, approach to viticulture.*

### **2009 Cheverny (80% Sauvignon Blanc, 20% Chardonnay)**

*Where you might expect to be taken aback by the foreign aspect of Chardonnay in this blend, that most plastic of grapes instead serves to intensify its Sauvignon character, to make the wine grassier and imbue it with more lemon-and-lime perfume and cut. For the THIRD year in a row, Bellier won the “Liger d’Or” at the Angers fair for his scarily good Cheverny. Yields were low throughout the Loire in this vintage. The recompense is wines like this one, offering unusual concentration and flavor, as well as ridiculous value for money.*

### **2007 Cour-Cheverny (100% Romorantin)**

*Who knows how long the Romorantin grape, introduced by Francis I in the 16th century, will survive in this miniscule appellation? In the meantime, connoisseurs of the original can enjoy this uniquely savory and piquant wine. It ages remarkably.*

### **2009 Cheverny Rouge (80% Pinot Noir, 20% Gamay)**

*After years of admiring Pascal’s red wine, 2009 provided an irresistible case for pulling the trigger. The sheer prettiness of the Pinot fruit was reason alone, but this is one of those wines whose whole is greater than the sum of its parts. It is an animated, proportionate and thought-provoking wine that also happens to be awfully easy to drink. Perfection of its understated kind.*

## **ALSACE**

### **BOECKEL (Mittelbergheim)**

*This ancient family firm has become a dependable source for some heart-warmingly traditional examples of Alsace wines. They are full-flavored, varietally distinct and properly dry. Starting with the 1999 vintage, there is a new sense of ambition here and they have gone from strength to strength.*

### **2008 Pinot Noir**

*At its best, Alsatian Pinot can be the most sheerly pretty expression of this grape. Over the years, Boeckel’s examples have developed a following with their pale color, cherry-laden nose, and incisive, slightly firm palate. This is a wine which blossoms at the table, revealing unsuspected depths of sweetness within. A true original.*

### **2009 Riesling**

*Amazingly good entry-level dry Riesling. Beautifully scented, substantial, clear, juicy and delicious, at an insanely low price. Country Riesling in its Sunday best.*

### **2008 Pinot Blanc Réserve**

*Another well-endowed vintage to follow 2006 but with the hallmark restraint of flavor and fruit that we expect from Boeckel.*

### **2009 Sylvaner Vieilles Vignes**

*Apple-nosed, full-flavored, well-balanced and long. A compelling demonstration of why Zotzenberg, which provides half of the grapes for this wine, has been uniquely accorded Grand Cru status for this Cinderella grape.*

### **2009 Gewurztraminer**

*Absolutely classic, unflamboyant Gewurztraminer nose leading to a beautifully judged palate with just the right lick of sweetness and a hint of redeeming bitterness in the tail. It is hard to recall a better vintage of this dependable wine.*

### **2009 Pinot Gris**

### **2008 Pinot Gris**

*The trick with this grape is to pay respect to its capacity for weightiness and flavor, but not to let it become flabby and sweet. This has the mysterious almond and spice tones beloved of aficionados, an imposing palate presence, and a reassuringly dry finish. 2008 was a vintage whose innate qualities were especially well suited to this varietal. 2009 is discreet and charming, with a caressingly lovely nose.*

## **BURGUNDY**

### **GÉRARD TREMBLAY (Chablis)**

*Once considered a “Young Turk”, Tremblay has developed into a refreshingly sane protagonist of the traditional values of Chablis infused with the best of modernity. There is absolutely no mistaking the provenance of these wines, which Clive Coates rightfully places in the top rank.*

## 2007 Chablis Vieilles Vignes

*Tremblay's old vines cuvée has become a dependable paradigm for all that is wonderful in Chablis. Chardonnay at its most expressive and mineral-inflected, with a haunting scent of sandalwood and a secret inner sweetness.*

## 2007 Chablis 1er Cru, Fourchaume

*With its powerfully resinous nose, this is an authoritative, suave wine with a palpable minerality and great length.*

## DOMAINE DE LA POULETTE (Nuits. St. Georges)

*We know no more honest producer than François Michot. He scrupulously vinifies separate lots of even his "basic" Côtes de Nuits Villages from Langres and Vierville. Just because the labels are the same does not make the wines identical. We appreciate such an approach because we find the differences marked enough for us to have distinct preferences. Interestingly, although he owns several parcels in Premier Cru vineyards of Nuits St. Georges, he believes that they do not produce inherently superior wines to the cuvées that we choose to bring in. This domaine quietly goes about its job of doing the right thing. Perhaps it is no coincidence that it has been passed from mother to daughter for several generations, a tradition that will continue when one of the two Michot daughters take it over on Papa's retirement.*

## 2005 Côtes de Nuits Villages "En Vierville"

*We were unprepared for the relatively pale colour and generally "light" character of this wine, but were blown away by the piercing clarity of its Pinot expression and the polished sheen of its surface. A contrarian's 2005, and a marked contrast to the 2003 that impressed in its own way.*

## DOMAINE THEULOT-JUILLOT (Mercurey)

*"Old fashioned" burgundy producer, in the best sense of the words. Serious, age-worthy wines which show off both the unique aromatic joys of Pinot Noir and the particular character of the six premier cru sites of Mercurey that they cultivate. These are wines of the utmost integrity, not prettified in any way, because they do not need to be. Jean-Claude Theulot, Emile Juillot's son-in-law, has steadily raised the renown of this estate to the top echelon of Mercurey. Fittingly, the name has been changed from "Emile Juillot" to "Theulot-Juillot" in recognition of the transformation that he has wrought.*

## 2005 Mercurey Blanc 1er Cru, Champs Martin

*From a tiny plot of Chardonnay vines, there is a juiciness and style that lift this burgundy out of the ordinary, with absolutely no hint of exaggeration or heat. The finish is pure and prolonged, the balance exceptional.*

## 2008 Mercurey 1er Cru, Champs Martin

NEW

## 2008 Mercurey 1er Cru, Champs Martin

12 x 375 ml

*Characteristically firm and reserved but packed to the gills with salty, cherryish Pinot fruit.*

## 2006 Mercurey 1er Cru, Champs Martin

*At its most typical, Champs Martin offers a square-jawed, Hestonesque vigor that emphasizes strength and purity more than finesse and beauty. Age confers its own benefits, but, for the moment, this wine is a monument to burgundy in its most masculine vein.*

## 2005 Mercurey 1er Cru, Champs Martin

*The unmissable velour of 2005 has transformed this wine from its usual somewhat rustic self into a plush, almost opulent burgundy. Darker-flavoured than usual, with more coffee and spice, it will soften and unfold into a minor classic.*

## 2008 Mercurey 1er Cru, La Cailloute (Monopole)

NEW

## 2008 Mercurey 1er Cru, La Cailloute (Monopole)

12 x 375 ml

*With its fine dark-toned kid-leather nose and its elegant, slinky, sweet-toned palate, this vintage exemplifies the finesse for which "La Cailloute" is known. **LOW STOCK OF HALVES.***

## 2005 Mercurey 1er Cru, La Cailloute (Monopole)

*This wine flirts with perfection in its class. Lighter coloured and more femininely flowery in scent, it nonetheless has all the amplitude of fruit one could wish for, enlivened by a super vein of sustaining acidity. **LOW STOCK.***

## 2006 Mercurey 1er Cru, Les Combins

*It is a rare vineyard whose distinguishing character transcends vintages, but Les Combins is such a place. Always the plushest and most immediately seductive of Juillot's crus, it does not disappoint in 2006, especially with its potent, complex nose.*

## 2005 Mercurey 1er Cru, Les Combins

*It comes as no surprise to find that 2005 elevated this wine to a magisterial level. There is a depth of color and fruit here suggestive of places further north, but the purity of fruit expression characteristic of this estate is unaffected.*

## **DOMAINE DES ROCHES (Igé)**

*We are hugely excited by the discovery of the Carpi-Gobet family's wines. They offer a splendid combination of clarity, purity and value. The market seems to have embraced them, too.*

### **2005 Ch. London, Mâcon Igé**

*Hailing from a tiny parcel in the privileged commune of Igé, this is an unexpectedly authoritative white burgundy at a lovely stage of development. Without trying too hard, it presents a stony, limestone-infused character, a subtly nuanced and unexaggerated palate and a pleasingly long finish. A lovely rendition of Mâcon at its best, not an ersatz Côte d'Or wine.*

## **RICHARD ROTTIERS (Romanèche-Thorins)**

*We have always had a soft spot for Moulin à Vent, a cru that can produce wines of burgundian richness and longevity. Nonetheless, commercial prudence has always deterred us from taking the plunge in Beaujolais – until we encountered Richard Rottiers. This young man, the son of renowned Chablis producer Lyne Marchive of Domaine des Malandes, has had a meteoric rise to success since launching his tiny domaine with this vintage. Already envisioning a full conversion to organic viticulture within five years, his wines brim with the kind of vibrant vivacity that bespeaks natural winemaking.*

### **2007 Moulin à Vent**

*In a year considered "difficult" in Beaujolais, Rottiers conjured a wine for the ages – clean, forceful, harmonious and long – testimony both to the age of his vines (40 to 80 years) and the meticulousness of his care. Steven Spurrier rated it the top Cru Beaujolais of the vintage in Decanter magazine. Who are we to argue?*

## **SAVOIE & JURA**

### **DOMAINE ANDRÉ & MIREILLE TISSOT / STÉPHANE TISSOT (Arbois)**

*39 year old Stephane Tissot returned to the family domaine 12 years ago and has since converted all 32 hectares to bio-dynamic viticulture and dramatically reduced yields. Vinifying terroir by terroir, he makes Chardonnay and Pinot Noir of Burgundian quality with a distinctive mineral expression. He also honors the family traditions with brilliant versions of the semi-oxidized wines of the region. One of the world's most restlessly innovative producers, he never ceases to come up with daring new ideas relating to viticulture, wine-making and hitherto unthought-of products.*

### **N.V. Crémant du Jura (55% Chardonnay, 40% Pinot Noir, 5% Poulsard)**

*We have been waiting a long time for the return of Stéphane's "normal" cuvee – this time from the glorious 2009 harvest. This is as close to champagne as one can get, with a little twist of Jurassien Poulsard to up the intrigue.*

### **N.V. Crémant du Jura "Indigène"**

*Who but Stéphane would have contrived the notion of conducting a secondary fermentation with his yeast-and-sugar-rich Vin de Paille? The result is fascinatingly different – fruitier, deeper, more mysterious – and has quickly developed a cult-like following. This is the model that he intends to follow in the future.*

### **2008 Traminer (Arbois, Savagnin)**

*It is characteristic of Stéphane Tissot's questing nature that he should want to see what Savagnin can do when made "ouillé" i.e. insulated from all oxidation. It is also characteristic of him that he should puckishly call his wine "Traminer", both to alert the world to Savagnin's genetic relationship to that variety and also to cock a snook at the famously self-protective Alsatians. The result is a bracing, taut and vibrant dry wine with a discreet spiciness and impressive length.*

### **2006 Selection (Arbois, 70% Chardonnay, 30% Savagnin)**

### **2005 Selection (Arbois, 70% Chardonnay, 30% Savagnin)**

*A revelation for people who think they dislike oxidative wines, this medium weight offering possesses lovely fruit and freshness in contradiction of its initially sherried nose. But that is the miracle of great Fino sherry, too. **LOW STOCK OF 2005.***

### **2007 Savagnin (Arbois)**

**NEW**

*Think of this as "baby" Vin Jaune. It has all the flor-induced characteristics beloved of the true believers in a slightly less intense, one might argue more useful form. Stéphane was ecstatic about this particular vintage of the wine. How could we resist?*

### **2009 Chardonnay "Classique" (Arbois)**

**NEW**

*This is Stéphane's vineyard blend of vines with 25 and more years of age, made with exactly the same technique as his grander single-cru offerings. Lip-smacking, citrusy freshness combines with a mineral core and, before you know it, the bottle is gone, as if one were drinking a Riesling...*

### **2008 Chardonnay "Les Bruyères" (Arbois)**

**NEW**

*The "Marnes Bleues" of this vineyard produce the most structured and tense of Stéphane's cru chardonnays. Emphatically mineral in 2008, the wine seduces with its jasmine scent and taut, incisive palate. Previous vintages suggest that this should be capable of long aging.*

### **2007 Chardonnay “En Barberon” (Jura)**

*Primarily known as the source of Tissot’s Pinot Noir, this southerly vineyard also makes a considerable Chardonnay that Stéphane has generously made available at a reduced price so that we should have continuity of “glass-pour” Chardonnay.*

### **2009 Poulsard Vieilles Vignes “San Souffre” (Arbois)**

*Lively, minerally, smoky and thoroughly charming, this “little” wine has more character than any international fruit bomb you could name. Made without added sulfur, it shows that in the hands of a world-class winemaker there is no danger in the practice. 2009 is an uncommonly graceful vintage here.*

### **2008 Trousseau “Singular” (Arbois)**

*The “singular” moniker is appropriate to the unusual rowanberry quality of this wine’s aroma, which is truly unlike anything else. Firm, briary, typically Trousseau wine that also manages to be fine and lyrical.*

### **2003 Vin Jaune (Arbois)**

**6 x 500 ml.**

*The quintessential wine of the Jura, now available to us in 500 ml. as opposed to the strange (and banned) 620 ml. “clavelins” typical of the region. As reverently a wine of a previous age as some of Stéphane’s wines are emphatically new.*

### **2006 “Spirale” (60% Savagnin / 40% Poulsard)**

**6 x 375 ml.**

### **2005 “Spirale” (60% Savagnin / 40% Poulsard)**

**6 x 375 ml.**

*Too sweet (295 grams residual sugar!) to be a table wine, and too low in alcohol (8%) to be a dessert wine, this extraordinarily rich and pungent nectar comes from grapes laid out to dry for five months and then pressed. The closest analogy is something between Vin Santo and TBA. This needs to be tasted to be believed.*

## **DOMAINE LABBÉ (Savoie)**

*The Savoie region, hard by Lake Geneva, can barely produce enough to meet the demands of winter sports enthusiasts and summer hikers, but we’ve been lucky enough to secure one of its top estates. Abymes, and its slightly better-known neighbor Apremont, produce light, aromatic, exquisitely balanced wines from the Jacquère grape. The brothers Labbé keep yields low to extract maximum flavor from this delicate variety, while retaining freshness and sheer pleasure-giving gulpability.*

### **2009 Abymes**

*We cannot remember a more successful vintage of this perennial pleaser. To be simultaneously so light and incisive and satisfying is the achievement of all-too-few wines, but this one brings it off with aplomb, and sports just 11.5% alcohol!*

## **RHÔNE**

### **DOMAINE MUCYN (Crozes Hermitage)**

*It is ironic that we, who love Syrah almost more than any other black grape, have never before imported a producer from the northern Rhône. In truth, it is only because we have never encountered one available to us who was special enough to warrant the move. All that has now changed due to our discovery of Hélène and Jean-Pierre Mucyn, a young couple introduced to us by Jean-Marc Espinasse of Rouge-Bleu. Established in Crozes and St. Joseph since 2001, they have quietly charted their own course and developed a European following for their stylish, unexaggerated wines. We are pleased to be their first American wholesale importer.*

### **2008 Crozes Hermitage Blanc (100% Marsanne)**

*Initially suggestive more of Burgundy than the Rhône on account of its subtly smoky notes and firm underpinning of acidity, with air this wine blossoms beautifully to display a succulent, apricotty palate. Fermented and aged in four-year-old Vosges barrels, it is a remarkably intelligent synthesis of burgundian technique and Rhône character. An original.*

### **2008 Crozes Hermitage Rouge (100% Syrah)**

*One whiff and we were smitten. This is the ancestral scent of Rhône Syrah from the days before global warming and technique. Exquisitely floral, bereft of all hint of excess, it is simply an exemplary type we feared was lost for all time. Perhaps it took a “difficult” year like 2008 for this kind of scented, lighter beauty to be rediscovered and embraced. Unfined and unfiltered to preserve all the precious matter that Nature doled out, the wine is delicate but persistent and will bring a smile to the face of anyone old enough to remember how things were in the good old days.*

## **DOMAINES BOUR (Coteaux du Tricastin)**

*Considered this Rhône district’s leading producer, Henri Bour makes wines of head-turning aromatic quality and strikingly accurate Syrah character. He sells out fast in every vintage and always dominates the annual local tasting competition. 2007 was a landmark vintage at this estate. By a strange quirk of fate, Henri had to make the wines entirely by himself, without the aid of his injured cellar-master, and the results were awe-inspiring. In future, wines from this district will bear the appellation of Grignan-les-Adhémar – and our man is President of the appellation!*

**2007 Domaine de Grangeneuve Cuvée Tradition (60% Grenache, 30% Syrah, 10% Cinsault )**

*Every Bour wine performed one step above its norm in 2007. So we decided to defer the arrival of the remarkable Cuvée Vieilles Vignes and offer you as an appetizer this sensational “basic” wine. Showing the same cocoa scent we have come to associate with the great “La Truffière”, it shows unusual heft and character, lovely firm texture and sheerly delicious fruit.*

**2007 Domaine de Grangeneuve Vieilles Vignes 50% Grenache, 50% Syrah)**

*This wine is an absolute triumph and quite the best vintage ever in a very distinguished lineage. The nose is regal, bursting with juice, while the body can only be described as Bellucci-like – voluptuous yet sculpted. Endlessly long. Miss at your peril.*

**2006 Domaine de Grangeneuve La Truffière (90% Syrah, 10% Grenache)**

*We hesitate to talk of “Cult Wines”, but have always been gratified that this modestly priced tête de cuvee has developed such an avid following over the years. Always sporting a signature cocoa scent, the 2006 impresses by its sheerly delicious Syrah flavor and supple texture.*

**DOMAINE VIRET (Saint Maurice, Côtes du Rhône Villages)**

*We owe the discovery of this extraordinary domaine to Randall Grahm, who was kind enough to recommend us as a good match for a family estate that can claim to be making the most fanatically natural and powerful wines in the Côtes du Rhône category today. For several generations, the Viret family has owned their dramatically beautiful domaine, aptly called, since Roman times, Le Clos du Paradis, in the spectacular bowl that is St. Maurice. In 1985, Alain Viret had an epiphany, when he realized that there was no future here unless a reliable source of water could be found, and, at the same time, that the terroir had to be restored to natural health after a long period of depletion. He then embarked on a protracted search for a spring (by old-fashioned divination) which was finally rewarded with the discovery of a source some 300 meters underground. Thus assured of water for the vines, he embarked upon the restoration of the vineyards. Joined by his son Philippe in 1989, the two generations created a system which they call “Cosmoculture”. It is essentially biodynamie taken to another degree, with a special emphasis on the role of light, energy and orientation. Their inspiration is manifold: Egyptian cosmology, Maya and Inca civilizations and the principles of monastic and cathedral architecture. (Please visit their website for a properly detailed explanation of their philosophy). The domaine only felt ready to sell wines under their own label for the first time in 1999. They have now developed quite a following in France. Not everyone will subscribe to the somewhat mystical aspects of this approach, but we challenge you not to be awed by the wines they make. These are monumental wines of huge integrity with an absolutely unmistakable fidelity to their Rhône roots. Made entirely without sulfur, both in the vineyard and the winery, their cleanliness and ability to withstand oxidation is testimony to the claims of those who say that this ubiquitous element is not a necessity.*

**(2007) Solstice VII (Mourvèdre, Merlot, Cabernet Sauvignon, Caladoc, Grenache, Carignan)**

*What an astonishing conciliation of warm Mediterranean and cool oceanic, or Bordelais, character in this utterly singular wine. There have been vintages where a certain greenness obtruded, but the triumphant beauty of 2007 sweeps all resistance aside. It is hard to imagine how more character and virtue could be packed into a bottle at this price.*

**2006 Renaissance (Grenache, Syrah, Mourvèdre)**

*Drawn from an average of 40-year-old vines throughout the estate, this is an excellent introduction to the strengths of Viret wines. Made entirely without wood, it is a brooding, fleshy, dense wine which, with air, develops the wild spiciness which one hopes for in serious Rhône. The 2006 shows a powerful mineral aspect at the moment and will repay keeping.*

**2004 Maréotis (Grenache, Syrah)**

*The Virets’ approach for Maréotis is to produce a wine that is lighter than might be expected from a special parcel of old vines – a “touch of femininity” is the phrase Philippe uses to describe this fragrant wine. Let’s not get carried away by the analogy, however - it’s still a powerhouse at 15%!*

**2004 Les Colonnades (Grenache, Mourvèdre, Carignan)**

*The basis of this gargantuan wine is century-old Grenache. Long maceration (35 days) and two years’ aging before bottling (only the Mourvèdre is put in oak) give the wine a chance to relax into its giant frame. What results is a miracle of contrast, between its sheer dimension and the vibrancy of flavor. Never has a wine with 15% alcohol seemed lighter on its feet and suaver in texture. The length of the finish defies belief.*

**2001 Emergence (Syrah, Grenache, Carignan)**

*This cuvee is founded on the estate’s oldest Syrah vines. Not surprisingly, the wine distinguishes itself with a higher tone and a more evident minerality. Another dense, coiled, subtly gamy wine with the power and structure to encourage very long cellaring. It should be stressed that none of these wines is fined or filtered, and that the use of new wood is minimal. They rely entirely on the power of their fruit and offer an object lesson in how to make large-scaled wine of the highest quality. **LOW STOCK***

### **DOMAINE ROUGE-BLEU (Ste. Cécile-les-Vignes)**

*Jean-Marc Espinasse is an irresistible character. Impossibly good-looking, with a talented literary American wife Kristin to match, he had little difficulty in persuading us to take on the wines of his new domaine just east of Orange. They are lusty, honest and vivid, showing a quality that belies the relative modesty of their appellation. Our confidence that you would embrace them as exemplars of an increasingly rare authenticity in a world of vinous artifice has been amply borne out. The production is completely organic, and involves many biodynamic practices. Jean-Marc is a tireless advocate for his wines and they have quickly garnered high critical acclaim.*

#### **2009 Dentelle Rosé (55% Carignan, 45% Grenache)**

*This unusually pale and fresh rosé sold out in a trice when we brought it in in March. A fascinating contrast to the fuller-colored, spicier examples from our other Rhône producers, it offers a lovely conciliation of delicate fruit and understated earth tones with exceptional freshness. And a stronger dollar at payment time enabled us to lower the price!*

#### **2008 Dentelle (55% Carignan, 45% Grenache)**

*Carignan is thought of as the Languedoc variety par excellence, but it can make distinctively brambly and authentic wine in the Rhône as well, especially when blended with the local kingpin grape Grenache.*

#### **2008 Mistral (71% Grenache, 19% Syrah, 8% Mourvèdre, 2% Roussanne)**

*The 2007 was a very hard act to follow, but Jean-Marc is nothing if not a quick study. Unusually clear and sappy for the year, this 2008 is a poster-child for the possibilities of good vineyard work and attentive winemaking. Quite delicious.*

### **DOMAINE DU BANNERET (Châteauneuf du Pape)**

*We have resisted until now the temptation to import any wines from this iconic but often under-performing appellation. It is therefore with particular pleasure and some pride that we present to you the wines of a vigneron who is as rooted in his milieu as any we have ever encountered. Jean-Claude Vidal is the uncle of Jean-Marc Espinasse (see Rouge-Bleu above). An engineer by profession, he has lovingly tended his pocket-sized domaine since inheriting it twenty years ago. A fierce traditionalist, he makes a wine that will bring tears to the eyes of any nostalgists who believe that Châteauneuf's best days are behind it. Making just 500 cases a year, he proves that it is possible against all odds to harness the benefits of today's climate to the aesthetic standards of yesteryear.*

#### **2006 Châteauneuf du Pape**

*Although heavily based on Grenache, this wine contains all thirteen authorized varieties, and is made in traditional foudres, where it resides for two years before bottling. The moderate color and seductively gamey nose are the first indicators of its classicism. The silky palate, with its insistently spicy and delicious flavor, leaves no doubt. 2006 has all the requisite strength of the genre allied to a pleasing lift and clarity of flavor.*

### **CH. LA COURANÇONNE (Séguret, Côtes du Rhône Villages)**

*Séguret (like Mittelbergheim, home of Boeckel) is one of France's officially designated "100 Most Beautiful Villages". With its strikingly pebbly soils, it is also the source of some of the best-structured and finest wines of the Côtes du Rhône, albeit some of the least known of those enjoying the superior "Villages" status. Ch. La Courançonne is a perennial gold medal winner at the local and national wine fairs, and with good reason. They make wines that are strong, unflashy, pure and faithful to local tradition. Judging by how fast we have been selling out, California is waking up to their quality.*

#### **2009 Séguret Rosé (50% Cinsault, 30% Grenache, 20% Syrah)**

*This is a rich, bracing, swashbuckling rosé perfectly suited to the table and totally faithful to its roots. Exceptional value.*

#### **2009 Séguret Blanc (40% Viognier, 40% Roussanne, 20% Grenache )**

#### **2007 Séguret Blanc (40% Viognier, 40% Roussanne, 20% Grenache )**

*We have always found this to be one of the most stylish and compelling whites of the Rhône, and it does not disappoint in these vintages. Stressing elegance and balance above flamboyance, it offers an understated authenticity to those who appreciate quiet but characterful wine as a dining companion.*

#### **2007 "Gratitude", Plan de Dieu (40% Grenache, 30% Syrah, 30% Mourvèdre)**

*Proving again that 2007 is an exceptionally attractive vintage in the southern Rhône, this juicy, heady and concentrated wine offers a portion of unalloyed drinking pleasure that beggars belief for the price. It will not disappoint the many aficionados of the unforgettable 2005 vintage. "Plan de Dieu" is fast developing a reputation as a new appellation of distinctive quality.*

### **MAS GRAND PLAGNIOL (Costières de Nîmes)**

*Cyril Marès has several vintages under his belt now and father Roger has happily handed over title to the domaine . The wines always show exceptional aromatic appeal, supple texture and uncannily intelligent balance between fruit and oak. We never seem to buy enough of them, mainly because they have little to sell. Wines like these offer incontrovertible proof that not much money can buy you a lot of love. In a market now brimming with Nimois wines, these remain at the top of the pile.*

**2009 Blanc “Tradition” (40% Roussanne, 55% Grenache Blanc, 5% Viognier)**

*Tired of always being accused of making a Viognier, Cyril finally decided to season his perennially scented, succulent and fresh white wine with a little. The insiders have always known, of course, that Grenache Blanc is just as aromatic and sumptuous a grape variety. Rhône white gets no better than this – certainly not at this absurdly low price. This has become over the years our most sought-after French white wine. Alas, while 2009 conferred unusual concentration and authority on the wine, it also restricted yields to a niggardly level, so our allocation was severely cut. Get it while you can.*

**2009 Rosé (30% Syrah, 50% Grenache, 20% Cinsault)**

**2008 Rosé (30% Syrah, 50% Grenache, 20% Cinsault)**

**2007 Rosé (30% Syrah, 50% Grenache, 20% Cinsault)**

*That heady combination of outrageously perfumed fruit and succulent texture that has made this wine a winner year-in and year-out are present in 2007, too, with a refreshing lick of acidity in the tail. It is exceptionally elegant - a little herbal and less exuberant than usual. The 2009 is shapely and generously flavored. As good as pink Rhône gets.*

**2008 Rouge “Tradition” (50% Syrah, 50% Grenache)**

*Rather as he did in the famously difficult 2002 vintage, Cyril has made a mockery of the supposed pitfalls of 2008 and offers us as beautifully high-toned and sweet-centered a wine as we can remember. Absurdly good wine and value.*

**2006 Rouge “Excellence” (100% Syrah)**

**NEW**

**2005 Rouge “Excellence” (100% Syrah)**

*There is a swaggering flamboyance to this wine that is impossible to ignore. What differentiates it, as usual, from the long parade of big, ripe wines is the rigorous fidelity to Syrah of its punchy aroma and the gloss and thickness of its texture, so exemplary of the Gard in a great vintage. Even with a weak dollar, this wine offers unmatched value. Now at a peak of drinkability*

**PROVENCE**

**DOMAINES BUNAN (La Cadière d'Azur, Bandol)**

*The Bunan family, without fanfare or hyperbole, have quietly become the single largest proprietors in the increasingly well-regarded appellation of Bandol. Unlike many of their neighbours, they have not rushed headlong into a love-affair with new oak, but have judiciously employed it as a fine chef might use seasoning. The wines – across the board – show a sober respect for tradition allied to an openness to change. They have, for instance, recently begun a conversion to organic viticulture. Their red Bandols age very well, and the Kosher wine is a category-leader. Many satisfied customers have commented on the reasonableness of the prices.*

**2005 Moulin des Costes, Bandol Blanc (100% Clairette)**

*Only 2% of Bandol is white, and Bunan makes 40% of it. They go from strength to strength in this difficult genre, as exemplified by this ravishingly flavoured wine, with its vivid almondy aroma and caressing texture. Provençal white wine at its best.*

**2008 Ch. La Rouvière, Bandol Rosé (40% Mourvèdre, 20% Cinsault, 40% Grenache)**

*The unusually high proportion of Mourvèdre in this wine, allied to the exceptional quality of the 2008 vintage, has produced a rosé of stunning magnitude that opens with air like a great red wine. This is no southern charmer but a wine of brooding authority and richness that demonstrates for doubters why Bandol is considered to produce the world's greatest pink wine. It even ages well.*

**2003 Moulin des Costes, Bandol Rosé (Mourvèdre, Grenache, Cinsault)**

*Classically full and pale-colored Bandol Rosé at a relatively friendly price. An all-purpose match for fish and meat.*

**2005 Moulin des Costes, Bandol Rouge (Mourvèdre, Grenache, Syrah)**

**2005 Moulin des Costes, Bandol Rouge**

**12 x 375 ml.**

*One of the special pleasures of working with Bunan is that they are in no hurry to release new vintages, preferring instead to offer their wines to the world when they have softened somewhat. 5 year-old Bandol is far from fully mature, but it does offer a seductively rich and potent brew of dark fruits and iron-tinged, faintly animal Mourvèdre character.*

2005 Ch. La Rouvière, Bandol Rouge

2003 Ch. La Rouvière, Bandol Rouge

2001 Ch. La Rouvière, Bandol Rouge

6 x 1500 ml.

*Paradoxically, Bunan's flagship vineyard gives rise to the most forward of their reds - though it is essentially pure Mourvèdre - on account of its full-south exposure and steep slope, which result in wine of exceptional, but not excessive, ripeness. In the famously hot French year of 2003, Bandol benefited from its innately tempered maritime climate to yield wines of discreet power and clean fruit expression. Bandol of this stature remains one of the great values in wines for aging that the world has to offer.*

2002 Moulin des Costes "Charriage", Bandol Rouge

6 x 750 ml.

*This "tête de cuvée" from a tiny parcel of 80 year-old Mourvèdre vines in the heart of the Moulin des Costes has developed quite a following. Aged in a combination of barriques, demi-muids and muids, of which 25% are new, it has great fruit density to sustain the oak, and nothing can suppress the sweet blackberry flavour of the variety, nor the innate silkiness of the texture. A relatively modestly-priced "trophy wine", with superb aging potential. "Decanter" Magazine listed the first 1998 vintage among the "100 Wines You Have to Drink Before You Die". This 2002 has a beguiling svelte sweetness and is now entering its period of peak maturity.*

2006 Côtes de Provence Rouge

KOSHER

*A long-time standout among Kosher wines, this delicious blend, heavily based on Cabernet, does not disappoint in this sunny vintage. It sports the popular label designed by the well-known French painter, Olivier Tobiasse.*

2006 Mourvèdre (Vin de Pays du Mont Caume)

*A lovely example of unadorned Mourvèdre - gamy, slightly "sauvage" fruit from Bandol vines not old enough to make A.C. wine. Although vinified in a softer style, previous vintages have shown remarkable longevity. Think of it as "mini-Bandol", in a vintage that yielded uncommon depth of color and fruit.*

## SPAIN

### **PERE VENTURA (Pénèdes)**

*We waited a long time before we found the Cava we liked, and our patience was rewarded by the discovery of this young but grounded estate owned by the dynamic and ambitious Pere Ventura. His namesake ancestor was one of the founders of the modern Cava industry of Pénèdes 100-plus years ago. After a few years of dabbling with table wines, Pere Jr. has decided to make only Cava, which becomes finer and more elegant year by year. It does not hurt that the packaging, with its repeated pattern of small diamonds, is eye-catching and unmistakable.*

#### **N.V. Cava Brut Nature "Tresor"**

*A blend of the classic Catalan varieties (Xarel-lo, Parellada and Macabeo), this brings off the tightrope act of traditional Cava freshness with minimal dosage and enough vinosity to create a harmonious palate impression. 30 months of aging on the lees, which is way above average, partly explains their success. An impressive debut for an ambitious new force.*

#### **N.V. Cava Brut Nature "Maria del Mar"**

*The admixture of 15% barrel-fermented Chardonnay to the normal Catalan varieties, and 48 months of lees aging, impart to this superior cuvée a degree of refinement on both nose and palate that is quite palpable. Daringly dry, but far from austere.*

#### **N.V. Cava Rosé Brut (100% Trepát)**

*This is a boisterous pink sparkler, quite contrasted to the Fouet and Dom. des Roches wines from France. Trepát is an indigenous variety that really does evoke strawberry and raspberry. Vinified to emphasize fruit, this will prove to be an especially useful aperitif sparkler.*

### **BUIL & GINÉ (Priorato / Montsant / Rueda / Toro)**

*The Buil and Giné family returned to their winemaking roots in the rapidly evolving Priorat region in 1996 and since then have expanded into neighboring Montsant, as well as Rueda and Toro. The defining thread linking their wines seems to be pure fruit expression, richness without heaviness, and excellent price-quality ratio. Young Xavier Buil, the proprietor, shows an uncanny sensibility and instinct for proportion for one so new to the craft.*

#### **2008 Nosis, Rueda Blanco (100% Verdejo)**

*It would be immodest of us to claim that this is the best Rueda that money can buy, but so many satisfied customers have said it that we at least allow ourselves to repeat the compliment. It is Xavi Buil's conviction that only pure Verdejo yields a wine true to the region. In the face of this wine's explosively musky nose, its suave texture enlivened by vivid acidity, and its prodigious palate coverage, there is little room for argument. A benchmark if ever there was one. Especially attractive in 2008 by dint of its lower (12.5%) alcohol.*

**2009 Rosat, Priorat Rosé (80% Garnacha, 20% Merlot)**

*What a luxury to be offered pink wine from Priorat – you don't get it from Hermitage, after all! We were simply bowled over by the joyous fruit offered by this wine that nonetheless retained the essential dark, brooding earth tones that are Priorat's distinctive mark. This gives Bandol a run for its money and, like Bandol, is better in its second year than its first.*

**2007 Giné Giné, Priorat (Garnacha, Cariñena)**

*2004 was the first vintage that Xavi Buil vinified in his spanking new showcase winery, the first “real” one in Priorato. We think that the wines show an extra degree of polish on their always admirable raw material. Consequently, this unoaked old-vines cuvee remains an exceptional bargain in this pricey neighborhood. The 2007 has a knockout purity of cherry fruit flavor – perhaps the best vintage yet.*

**2004 Joan Giné Giné Roure Classic, Priorat  
(45% Cariñena, 40% Garnacha, 15% Cabernet Sauvignon)**

**2003 Joan Giné Giné Roure Classic, Priorat  
(45% Cariñena, 40% Garnacha, 15% Cabernet Sauvignon)**

*The 2004 is a hugely satisfying wine from an unsung but essentially perfect vintage. All of Xavi Buil's hallmark qualities are there : sweet but not over-ripe fruit, frank but unexaggerated oak, relatively moderate alcohol and licorella tang.*

**2004 Pleret, Priorat (Garnacha, Cariñena, Cabernet, Syrah, & Merlot) 6 x 750 ml.**

**2003 Pleret, Priorat (Garnacha, Cariñena, Cabernet, Syrah, & Merlot) 6 x 750 ml.**

*Crafted from the best selection of grapes at the estate, with an underpinning of 40 year-old Garnacha, this is as stylish and harmonious as top Priorato can be. It holds its 100% new French oak beautifully and promises a long future.*

**2007 17-XI Montsant (Garnacha, Cariñena and Tempranillo)**

*It could be said that Montsant is to Priorato what Crozes is to Hermitage, except that it lacks nothing in the way of spectacular landscape. The main distinguishing feature actually is the soil, which is not licorella. Endowed with the kind of richness derived from old vines (maximum age 45 years) this beauty sings of stone fruits and a distinctive minerality.*

**2004 Mas d'en Combe, Baboix (Montsant-Falset)**

*This pocket-sized estate was founded in 1999 in Falset, a privileged niche of Montsant. The wines are made by Buil & Giné. Blended from Garnatxa Negra, Carinyena, Ull de Llebre, Cabernet Sauvignon and Merlot (we deferentially list the names in Catalan), it is a luscious, coffee-flavored brew for a robust cuisine. The first vintage made in Xavi Buil's new winery, this 2004 goes to a new level of polish and fruit purity. **VERY LOW STOCK***

**2004 Buil, Toro (100% Tempranillo)**

*After the triumphant debut of 2003, it is reassuring to report that the 2004 shows the same panache and ebullience, with perhaps a tad of unexpected finesse. A tamer Toro, but therefore one that you might want to join you at the table more often.*

**R. LÓPEZ DE HEREDIA (Rioja)**

*This family-owned winery makes highly individual wines in a style essentially unchanged since its inception in 1877. They grow all their grapes using organic methods, ferment using only natural yeasts and do not filter their wines. They employ four full-time coopers to make their barrels. Gravonia, Tondonia, Bosconia and Cubillo are all individual vineyards which have been in the family for generations. Patience is a family watchword, as this bodega thinks nothing of waiting twenty years before releasing a wine. Their “Crianzas” are aged like others’ “Reservas”; the “Reservas” as long as others’ “Gran Reservas”. And the ultimate accolade of “Gran Reserva” is accorded to only the very greatest vintages. Rarely are there more than three of these in a decade. These are uniquely traditional Riojas of international repute. Both red and white are capable of staggering longevity. We are immensely proud to represent them.*

**2000 Viña Gravonia, Crianza Blanco (100% Viura)**

*Few Rioja producers make this style anymore, and none make it as well - waxy, floral, delicate wine with the character of a top-quality Graves. This gives intellectual and sensual pleasure in equal parts. It is not for everybody, but that is a true mark of character.*

**1991 Viña Tondonia Reserva Blanco (85% Viura, 15% Malvasia)**

**1989 Viña Tondonia Reserva Blanco (85% Viura, 15% Malvasia)**

*If Gravonia resembles Graves in general, here we have a dead ringer for Laville Haut-Brion. Honeysuckle, coconut and citrus notes with a core of rich fruit and layers of acidity that will give it decades more life.*

**1981 Viña Tondonia Gran Reserva Blanco (85% Viura, 15% Malvasia)**

*The latest release from the property still benefits from aeration - as the immortal 1957 and 1973 poured at our recent San Francisco tasting demonstrated, the whites from this property age celestially. Still pale, it expands and lasts on the palate grandly.*

**2000 Viña Tondonia Gran Reserva Rosado**

*"But have you tried the rosé?," people kept asking us. Well, we did, and were agape at the burgundian extravagance of its nose and the improbable freshness displayed by a pink wine left in small casks for five years. This is the same wine hitherto offered as Crianza. Since, in typical Lopez de Heredia fashion, it actually conforms to the standards of Gran Reserva, they have re-labeled it – without raising the price. A freak for the freaks.*

**2005 Viña Cubillo Crianza (75% Tempranillo, 25% Garnacha)**

**NEW**

*Redolent of red fruits, tomato and mint, equal parts rustic and refined, this earthy, lively red bears no resemblance to the current "international" style of Rioja, nor to the pale, oaky, "smooth" overcropped wines of the 1970's. Cubillo stands out in today's wine universe for the mannerliness and clarity of its expression and its unmistakable class.*

**2002 Viña Bosconia Reserva (80% Tempranillo, 15% Garnacha, 5% Mazuelo & Graciano)**

*Bosconia tends to be rounder and earthier than Tondonia, leading to Burgundy / Bordeaux comparisons. The antiquity of the vines and the steadiness of their methods ensure that in vintages where others stumble, such as 2002, Lopez de Heredia finds it possible to turn out classics like this.*

**2000 Viña Tondonia Reserva (75% Tempranillo, 15% Garnacha, 5% Mazuelo & Graciano)**

**2000 Viña Tondonia Reserva**

**12 x 375 ml.**

*Tondonia typically stays in the oak a year longer than Bosconia, so this was released later. Despite the extra wood, sweet fruit and lead pencil notes dominate this wine, whose brightness and liveliness promise decades of potential.*

**1991 Viña Tondonia Gran Reserva (75% Tempranillo, 15% Garnacha, +Mazuelo, Graciano)**

**1991 Viña Tondonia Gran Reserva**

**6 X 750 ML.**

*Not without reason is 1991 considered a landmark vintage at Lopez de Heredia. "Only" nineteen years old now, this will become a classic in the line of 1964, 1976 and 1985.*

**1991 Viña Bosconia Gran Reserva ((80% Tempranillo, 15% Garnacha + Mazuelo, Graciano)**

**6 X 750 ML.**

*Perfectly mature but holding beautifully, the nose of the 1991, all cinnamon, toasted nuts and orange peel, is alone worth the price of admission. Like many of these López de Heredia classics, it shows a remarkable ability to withstand oxidation once opened. How characteristic of this house to jump forward ten years from the sold out 1981 to the next release, judging it to be the vintage that shows to the best advantage at present.*

**Limited quantities of old vintages back to 1942 shipped directly from the bodega are available. Please inquire.**

**VIÑA IJALBA (Rioja)**

*At first glance this newcomer to our portfolio might seem to have little in common with its illustrious companion above, but in fact Maria Jose was pleased to hear we would be representing the property. Ijalba has set the standard for environmental awareness in the region, from its organic production to its extensive re-cycling and environmental certification for the winery. Already a hit in California through its previous importer, we are thrilled to be bringing it back.*

**2008 Livor (100% Tempranillo)**

*This is an unabashedly easy-drinking version of Rioja's dominant grape, but it nonetheless pays tribute to its origins by dint of a certain pleasing nervosity and precision. Exceptional value for money.*

**2007 Graciano (100% Graciano)**

*Ijalba's mission statement is to resurrect the traditional grapes of Rioja, and this wine from their 20 hectare Graciano vineyard (the largest in the world) has been the flagship since they premiered the varietal bottling in 1995. Growers moved away from Graciano because of its inconveniently low yields, but the high acidity and intoxicating perfume of the grape are a huge part of what makes Rioja blends distinctive. By itself it's a fascinating wine, earthy, spicy and floral - wine by the glass for Rioja fans of all persuasions, which expands magically once open.*

**BODEGAS VALDUERO (Ribera del Duero)**

*Although Ribera del Duero is now well established in international markets, one forgets how comparatively new the DO is - the Valduero estate, established in 1984, was only the sixth in the appellation at the time! During the intervening 25 years, they have built up an impressive resume as a winery offering quality and value from grapes sourced from their 200 hectares of bush-trained, low yielding vineyards. We are proud to re-introduce them to California.*

### **2009 Yunquera (100% Albillo)**

*This, the solitary white wine that they produce is a head-turner. The Albillo is an autochthonous varietal that renders a golden-hued, fullish dry white with a startlingly floral aroma not unlike Viognier. We scored 100 cases from their tiny production, most of which we pre-sold in a jiffy. Grab it while you can!*

### **2007 Arbucala Esencia (Toro) (100% Tinta de Toro)**

*Produced from vineyards owned by their winemaker, this is Toro as seen through Ribera del Duero eyes - exuberant and fruity, deliberately lower in alcohol than most in the market (i.e. under 14%), raspberry-scented and thoroughly engaging.*

### **2007 Crianza (100% Tempranillo)**

#### **2006/7 Crianza (100% Tempranillo)**

**24 x 375 ml.**

*A veritable puppy dog of a wine, this practically rolls over in the glass to show its eagerness to please with its sheer deliciousness. Crunchy berry fruit, lovely oak integration, surprising power and seamless texture all contribute to its charm, without the appearance of trying too hard.*

### **2005 Reserva (100% Tempranillo)**

#### **2005 Reserva (100% Tempranillo)**

**6 x 1500 ml.**

*Intense raspberry fruit leads the way, and though the wine shows much more reserve than its younger brother, it's still quite approachable for the DO. One of those wines that will never last quite as long in the cellar as its owners intend, but not because it won't age impeccably!*

## **PORTUGAL**

*We visited Portugal in February of 2009, frankly on something of a whim, and were astonished to find producers of this quality available for California. As late entrants to the field we are truly honored to represent this range of producers, from the biodynamic hipster Vasco Croft at Afros to the solidly grounded Mário Sérgio of Quinta das Bageiras. Isolated for years from the "happening" areas of Europe, the Portuguese have been free to make wine their own way, for better or worse. Things are changing, and we feel we have caught this country (and our producers) riding a wave towards international recognition for their coiled, snappy whites and mysterious, minerally reds. We look forward to sharing them with you.*

### **AFROS (Vinho Verde, Lima – bio-dynamic)**

*What more do you need to know than that Vasco Croft, an architect, teetotaler and devotee of Rudolf Steiner, discovered wine in his mid-thirties through the intervention of a Brazilian Buddhist monk? From there you know the path leads directly to starting a winery and farming biodynamically, right? We are proud to be the first to import his wines into the USA, but he has already blazed a path through the English press, with luminaries like Jamie Goode and Sara Ahmed leading the praise.*

#### **2009 Loureiro**

**NEW**

*One lovely aspect of our Portuguese whites is that though they mostly play in the same field - lively, snappy, unoaked - they are as different from each other as night and day. This one starts off citrusy/grassy and fills out with honey, before ending with a hint of fennel. Need we say that it's much more than a simple palate cleanser?*

#### **2009 Vinhão**

**NEW**

*How much red Vinho Verde have you had recently? You'll want more after tasting this, though from the reviews it may be the exception that proves the rule among these wines. Crazy deep purple in the glass, sappy, wild berry fruit, huge acidity and freshness and more fun than a barrel of monkeys. Just when you thought you had tried everything, along comes this!*

### **ANSELMO MENDES (Vinho Verde, Monção)**

*Why two producers from one region? When the producers are as different as their wines, there is room for both. Anselmo Mendes is the quintessential inside man - born the son of grape growers in Montcão, one of the two top regions ((along with Melgaco) for Alvarinho, he has studied agronomy and oenology, worked in Bordeaux and now consults for many wineries in Northern Portugal. These wines are his babies, however, and they are both excellent and relatively plentiful, should they sell the way we expect them to.*

#### **2009 Muros Antigos Escolha (70% Loureiro, 30% Alvarinho)**

**NEW**

*2009 was a warm year in the region, so Mendes picked early for better acidity and emphasized the citrus side of Loureiro for the upfront fruit, with the Alvarinho providing a mineral undercurrent and structure and length. The closest we offer to "traditional" Vinho Verde, but at 12% alcohol and with concentration and length it's quite a mouthful.*

#### **2009 Muros Antigos Loureiro**

**NEW**

*Day Two on a wine trip can be the hardest, as jet lag conquers adrenaline and hard floors start looking comfortable. But our group perked right up when we sniffed this. Skin contact gives this a creamy, leesy note, but there is flint and sap on the palate as well and a lovely saline edge we found often on the trip.*

**2009 Muros Antigos Alvarinho****NEW**

*Alvarinho went from zero to 60 in terms of market penetration and now there are many indifferent examples on the market along with benchmarks like Soalheiro. Anselmo makes a number of different styles of Alvarinho and we selected his entry level for its precise rendition of the form and all around lip-smacking goodness.*

**QUINTA DE LA ROSA (Douro)**

*Port was not what drew us to Portugal, but it was hard to resist the offerings from this singular estate. Whether as one of the first wineries to make table wines in the Douro or one of the only to use A level (top quality) grapes throughout all of their ports, they are always ahead of the curve here, and owner Sophia Bergqvist deserves much of the credit. Since hiring Jorge Moreira, Portugal's "Winemaker of the Year" in 2010, they have gone from strength to strength in both table and fortified wines.*

**2009 DouRosaWhite (40% Gouveio, 30% Viosinho, 30% Rabigato)****NEW**

*Perhaps these three varieties served as the mother ship for Viognier, because the flowery, honied fruit here resembles that grape right now to the slightly amaro apricot pit finish. An easy, generous wine with no pretensions to anything but offering enjoyment.*

**2008 Red (40% Touriga Nacional, 30% Touriga Franca, 30% Tinta Roriz)****NEW**

*The knock on the Douro is that the wines can be alcoholic and over the top, but that is not Jorge's style. There is plenty of ripeness here, but also a sense of restraint which keeps the wine fresh and shows its potential for the future.*

**N.V. Tawny Port****6 x 750 ml. NEW**

*Yes, even this entry level wine is made with 100% A rated grapes. Think grower Champagne here folks - all Grand Cru, and less expensive than the big boys' blends. It's not a bad analogy for the whole Port trade. This gets an average of five years of oak and, like all of their ports, seems a little finer and dryer than the competition.*

**N.V. Finest Reserve Ruby Port****6 x 750 ml. NEW**

*Did I mention that all the ports are wild yeast fermented? This one shows deeper color (well, it's a Ruby), more breed and more intensity.*

**2005 Late Bottled Vintage Port****6 x 500 ml. NEW**

*Although in theory an LBV port is ready to drink and lighter than a true vintage, this still shows some of the color and intensity of its vintage cousins, while dispensing with the tannins and sediment. A nice step up, and a lovely BTG wine, especially in its eye-catching short bottle.*

**2007 Vintage Port****6 x 750 ml. NEW**

*From a heralded vintage, this youngster is fairly opaque now but shows structure and a surprising supple character on the back palate. Perhaps it is time to re-start the tradition of buying a pipe to lay down for your children. Since that's about 50 cases, you'll have to let us know if you want one so we can re-order...*

**QUINTA DE SAES/QUINTA DE PELLADA (Dao)**

*Alvaro Castro is a true original in the world of wine and his two estates (separate properties, but the same wines are bottled under both names) are among the leaders of the appellation. The Pellada estate dates back to the 16<sup>th</sup> century and wine was made there until 1945, when the family reverted to selling to the local co-op. Alvaro took control in 1989 and established the winery at Saes and has been building a reputation for both red and white wines of great complexity since.*

**2009 Quinta de Saes White (40% Encruzado, 30% Cercial and Bical, 30% Malvasia)****NEW**

*Alvaro does a long, slow fermentation on his whites and then 2 months of batonnage to add volume to their mineral-base. The results are stirring (pun intended). Citrus and passion fruit aromas and an almost Veltliner-like spice make for a compelling entry level white from the estate.*

**2009 Quinta de Saes Reserva White (60% Encruzado, 40% Cercial and Malvasia)****NEW**

*We tasted an older example of this wine (from 2005) and found a kinship to Chablis. Even in its youth, it is minerally, but there's more fruit in this relatively ripe vintage, and over time it will blend into the minerality until they are inseparable, supple and flinty at once. Encruzado appears to be the key to upper quality wines here, as we tasted a 100% trial effort which was sublime.*

**2008 Saes Red (70% Tinta Roriz/Jaen, 30% Touriga Nacional/Alfrocheiro)****NEW**

*Let me introduce you to your house red for 2011. It's fresh (stainless fermentation), spicy (a little time in old French oak) and thoroughly charming in an old school way. The traditionalist in me finds it almost too easy to drink, but luckily nobody listens to him.*

**2008 Quinta de Saes Red (40% Tinta Roriz, 60% Touriga Nacional and Alfrocheiro)****NEW**

*The granite soil which lies at the base of all of the Saes/Pellada estate expresses itself here. The fruit is similar to that of the 2008 Saes, but it's a finer wine due to the interplay with the soil elements.*

## QUINTA DAS BAGEIRAS (Bairrada)

Luis Pato has put this region on the map for many wine drinkers, although he has recently hitched his star to the larger region of Beiras, which gives him more flexibility in the use of grape varieties. Baga is the region's claim to fame - a tannic, acidic and just plain old-fashioned grape which needs coaxing to express its charms. Mario Sergio makes Baga the traditional way, fermented in concrete lagares and aged in large, old oak ovals. With some age, it develops a stunningly expressive nose and a powerfully structured wine perfect with the local specialty, roast suckling pig.

### 2009 White (Maria Gomes, Bikal, Cercial)

NEW

Imagine Muscadet made by a Baga producer and you would have an inkling of the style of wine here. Powerful, earthy wine with a firm palate which begs for shellfish. Not for the faint of heart, but I like it immensely.

### 2008 Reserva Red (60% Baga, 40% Touriga Nacional)

NEW

Yes, the stems are included in the fermentation. Savory, spicy, dense and undeniably a tad grippy, but with plenty of juicy fruit and a lovely clove spice bouquet hinting at what is to come with age (see notes on the 2004 Garrafeira). Approach with caution and you may make a friend.

### 2004 Tinto Garrafeira (Baga)

6 x 750 ml. NEW

Mario makes this from a parcel of vines over 75 year old vines and it is world-class wine. Old-style Nebbiolo is perhaps the best cognate, but married with some Roussillon (think Gauby) opulence, with toasted walnut and coffee notes in the bouquet and powerful structure. Not cheap, but well worth the price for a flavor from the past.

## AUSTRALIA

### SALOMON ESTATE (Finniss River)

The popular perception of Australia's reds (jammy, soft, huge) stands in stark contrast to that of Austria's whites (lean, muscular, piercing) so what on earth convinced Bertold Salomon of Austria's Undhof-Salomon Estate to begin producing wine so far from home? Diversification of assets? Tax evasion? Corporate re-shuffling? No, it was history - a branch of his family emigrated to Australia over 100 years ago, and Bert was just bringing it back together. The Finniss river site, 25 miles South of McLaren Vale, was chosen because of its temperate climate (halfway between Coonawarra and McLaren Vale in degree days), long ripening season, and location near the Boar's Rock winery of ex-Penfolds red wine maker Mike Farmilo (yes, he was responsible for Grange). The initial releases are made at Boar's Rock.

### 2003 Finniss River Shiraz

12 X 375 ml.

### 2002 Finniss River Shiraz

### 2001 Finniss River Shiraz

It is gratifying to see that, after just a few years of production, the Finniss River Shiraz has been recognized by the press as standing amongst Australia's top Shiraz, despite its modest price. Indeed, the 2003 vintage was rated second only to Grange Hermitage in a recent Wine Enthusiast tasting. Most customers probably don't look to Aussie Shiraz to supply finesse and elegance, without stinting on power, but this terroir seems to produce those sometimes mutually exclusive elements without effort. Showing classic blueberry and plum aromas, great texture from its 18 months in mostly new, mostly French oak, this Syrah is a delight from beginning to end.

### REPRESENTATIVES

San Francisco, Marin, Sonoma  
East Bay, Contra Costa, Napa  
Peninsula, San Francisco  
Santa Cruz, Monterey, Big Sur  
San Francisco  
Los Angeles  
Orange County, Long Beach, San  
Diego  
Sacramento, Central Valley, Tahoe  
Central Coast

Matthew Plympton (415) 425 5277  
Marc West-Teixeira (510) 599 5566  
Davoe Price (831) 359 9118  
Jim Rollston (831) 521 0589  
Nick Alcivar (415) 285 9463  
Adam Zuckert (310) 867 5424  
George Pavlov (949) 842 4644  
  
Michèle Hébert (916) 622 8203  
Jenna Congdon (805) 801 5509

matthew@winewise.biz  
marc@winewise.biz  
davoe@winewise.biz  
jim@winewise.biz  
nick@winewise.biz  
adam@winewise.biz  
george@winewise.biz  
  
michele@winewise.biz  
jenna@winewise.biz