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# Dakota Shy

From carefully selected vineyards, produced in very small quantities and artfully crafted to reflect a sense of place, Dakota Shy wines are a testament to Napa Valley's reputation for producing the greatest Cabernet Sauvignon-based wines in the world.

It was trust, drive and experience that brought Todd Newman and Tom Garrett to believe that together they could make their own mark on Napa Valley. After years of working under numerous winemaking legends, these two friends set out with a determination to craft wines that would rival the best of what Napa Valley had to offer - and to build their own world-class estate. Todd and Tom share a mutual passion for the history, wines and vineyards of Napa Valley. They craft a collection of wines - from the pinnacle of quality and luxury to world-class Cabernet Sauvignon that can proudly be placed on the table and enjoyed every day.

## 2019 Cabernet Sauvignon (Napa Valley) .....

Powerful, lush and dense in the mouth revealing complex layers of dark fruit, chocolate and cassis that shift toward blackberry and mocha notes balanced by dried herbs and spice. Powerful but also beautifully bright and energetic. Impressive combination of concentration and purity. A dark, silky and seductive foreground layered over polished, elegant structure. Delicious now and sure to unfold new layers of flavor and complexity for decades.

- 94% CS, 4% CF, 2% PV
- 2,500 cases produced
- 18 months, 70% New French Oak

**JEB DUNNUCK**

92

The base 2019 Cabernet Sauvignon checks in as 94% Cabernet Sauvignon, 4% Cabernet Franc, and 2% Petit Verdot that spent 20 months in 70% new French oak. It's certainly worth seeking out. Loads of red and black currants as well as tobacco and spicy oak emerge on the nose, and it's medium to full-bodied, with a round, sexy mouthfeel, ripe tannins, and a great finish. It's happily drink it any time over the coming 10-15 years. 2500 cases.

Antonio Galloni  
**vinous**

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The 2019 Cabernet Sauvignon (Napa Valley) is fabulous. Rich, deep and explosive, the 2019 possesses tremendous vertical lift. Inky dark fruit, crème de cassis, gravel, menthol, licorice, plum and chocolate are all kicked up. This is a great example of the year, and a superb value in the world of high-end Napa Valley Cabernet Sauvignon.

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## 2021 Dakota Shy Social Currency (1.5L) .....



Seductive aromas of violets, blackberry, chocolate, coffee bean and black licorice. Shows Social Currency's classic textured core and sophisticated framework of lush, fine-grain tannin. Long, complex, powerful and refined with great palate presence and a beautiful, integrated finish that expands with endless dark fruits and mineral notes.

- 100% CS
- 300 cases produced

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## 2021 Cabernet Sauvignon (Napa Valley) .....



Dense, textured and powerful. Wow, this is sexy, lush, layered and so complex. Refinement in concert with power – with a juicy core supported by luxurious silky tannin and dark fruit flavors. Cassis, balsamic, plum sauce, black cherry, baking chocolate and thyme lead to a long complex finish. Impossible to resist now but will gain even more complexity and nuance with bottle age.

- 96.4% CS, 3.6% CF
- 2,888 cases produced

# DETERT

FAMILY VINEYARDS

Martin Stelling purchased the majority of the To Kalon Vineyard in 1943 and planted what is thought to be the first Cabernet Franc in Napa Valley on the future Detert Vineyard in 1949. He also planted Cabernet Sauvignon, Johannisberg Riesling and Chenin Blanc on the property.

## *2019 Cabernet Sauvignon (Oakville / Napa Valley) .....*

Gorgeous aromas of violets, minerals, black cherry and mocha. The flavors are equally seductive, with an energetic spine supporting a rush of black currant, cherry and anise over dried herbs, mineral and spice. Very long and complex – this is so tempting now but will reward patience.

- Production: 350 cases
- Bottled: April 19th, 2021
- Harvest Date: September 20th – October 12th, 2019
- Recommended Drinking: 2024 to 2046



Oakville, Napa Valley



# DEPERT

FAMILY VINEYARDS

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## *2019 Cab Franc – East Block (Oakville / Napa Valley) .....*

The Detert East Block is a rare jewel – 7 acres within the historic To Kalon Vineyard of old-vine Cabernet Franc whose lineage stretches back to the early history of grape growing in Napa Valley. Planted in 1949, it is thought to be the first planting of Cabernet Franc in Napa Valley and has been farmed by our family for over 60 years.

The ultimate expression of the Detert Vineyard, the 2019 East Block exudes old-vine character with complexity and sophistication. Spectacularly aromatic, showing a range of thyme, grilled herbs, cassis and baking chocolate. Textured, powerful but also elegant and energetic in the mouth. Lush and palate coating, with complex flavors of black cherry, cured meats, black licorice, gun flint and cassis. Great density but also precise, lively and beautifully layered. Finishes with fine grained-tannins and flavors that keep gliding. Awesome.

- Production: 200 cases
- Bottled: April 19th, 2021
- Harvest Date: September 24th – October 8th, 2019
- Recommended Drinking: 2024 to 2050



Oakville, Napa Valley



# GRACE FAMILY

## GRACE FAMILY ESTATE VINEYARD

Grace Family Vineyards has been producing world-class Napa Valley Cabernet Sauvignon for over 40 years. Throughout its storied history, “wine as a catalyst for good” has been a guiding principle. Each wine produced is crafted from our small Napa Valley vineyards and farmed by our team to exacting standards. These organic farming methods, combined with our meticulous approach to winemaking, are consistent across all vineyards and provide an opportunity to express the unique terroir of each site, all the while maintaining the integrity and exceptional quality expected of Grace Family wines. The winery’s mission statement is “Wine as a catalyst towards healing our planet.” The programs of the Grace Family Vineyards Foundation are primarily in India, Nepal, Mexico, Tibet, and America.

Dick Grace was working as a stockbroker in San Francisco when he and Ann purchased an old Victorian home on Highway 29 north of St. Helena in 1976 and planted a single acre of Cabernet. By 1978, he was looking for winemaking help, and he called Charlie Wagner of Caymus Vineyards. Wagner liked the fruit so much that he made the wine for Grace at Caymus, labeling it Caymus Vineyards Grace Family Vineyard. Production was just 300 cases and the winery has never been open to the public, giving rise to one of Napa’s first ever cult wines. The Graces established their own label in 1982. Wagner was replaced as winemaker by Gary Galleron, who was succeeded by Randy Dunn and then Heidi Peterson Barrett, giving the estate an all-star history of winemakers. The current winemaker is Helen Keplinger.

### *2017 Grace Family Estate .....*

The 2017 Grace Family Vineyard Cabernet Sauvignon is a serious wine of concentration, power, and finesse. This wine possesses an intensely dark nose with cassis, black licorice, forest floor, mission fig, pipe tobacco, peppercorn, and dried sage. This wine opens to reveal notes of black cherry, cedar, coriander, dried violets and rose petals. The silky entry leads to a core of black fruit and spice framed by ultrafine tannins and a lingering finish.

- 100% Cabernet Sauvignon
- St. Helena, Napa Valley
- Harvest Date: September 27 and October 14, 2017
- Bottled: June 12, 2019
- 122 cases produced

### *Grace Family Vineyard*

The Grace Family Estate comprises less than three acres divided into two blocks just 300 feet apart. For such a small property, the variability of the soils between and even within blocks is astounding, imbuing the wine with energy and complexity. Both blocks are planted to the renowned Grace Cabernet Sauvignon clone. Red, rocky soils make vines struggle for nutrients in the upper block. In these ancient, volcanic soils, the backbone of the wine is created. As small as it is, the Grace Estate is harvested in several passes as the winemaking team flags the rows to be picked next. The idea is to capture optimal ripeness but not too much sugar; balance is the goal. Cover crops are one of the practices integral to the team’s regenerative approach to farming. Sensors to trace water use, bird, bat and owl boxes, and integrated pest management are just a few of the others, a range of old traditions and new technologies that puts the health and longevity of the vineyard and surrounding property first.

# GRACE FAMILY BLANK VINEYARD

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## *2016 Blank Vineyard Cabernet Sauvignon .....*

Napa Valley benefitted from a near perfect growing season in 2016 resulting in stunning wines. The 2016 Blank Vineyard is no exception with its nuance, depth and texture. The 2016 Blank exhibits deep aromas of blueberry, black plum, forest floor, dark chocolate, tobacco, and fresh aromatic herbs. The rich palate is round and soft, with flavors of blue and black fruit, slate, cigar spice, and a hint of eucalyptus and plush tannins driving a long finish.

- 100% Cabernet Sauvignon
- Rutherford, Napa Valley
- Harvest Date: October 7, 2016
- Bottled: June 5, 2018
- 223 cases produced

## *Blank Vineyard*

Blank Vineyard is tiny, just 1.7 acres located in the sweet spot for Rutherford Cabernet. Here the Napa River bisects the valley, acting as the central backbone with hillsides that gently slough down to the middle. Featuring alluvial soils from the hillsides mixed with river cobble deposits, the vineyard was planted entirely to the Grace clone of Cabernet Sauvignon. Blank’s vigorous vines are tamed with a permanent grass cover and a meticulous irrigation regimen. Blue fruit-driven, Blank Cabernet Sauvignon is accessible yet complex, with a soft, velvety, round texture. Pretty and plush, the fruit from this vineyard makes a complete wine with great length. Blank Vineyard became part of the Grace Family Vineyards portfolio in the late 1990s.



# GRACE FAMILY

RELIQUUS

Grace Family Vineyards has been producing world-class Napa Valley Cabernet Sauvignon for over 40 years. Throughout its storied history, “wine as a catalyst for good” has been a guiding principle. Each wine produced is crafted from our small Napa Valley vineyards and farmed by our team to exacting standards. These organic farming methods, combined with our meticulous approach to winemaking, are consistent across all vineyards and provide an opportunity to express the unique terroir of each site, all the while maintaining the integrity and exceptional quality expected of Grace Family wines. The current winemaker is Helen Keplinger.

## *2018 Reliquus (St. Helena / Napa Valley) .....*

Cultivated to the same exacting standards, each of our vineyards varies in aspect and soil type, and is made up of a series of blocks that whilst they are farmed with the same organic methods, are treated differently depending upon their conditions and the combination of clone and rootstock that is planted to it.

Our fastidious approach to winemaking means that from year to year our single vineyard wines are made up of varying proportions of these blocks, as we seek to create a wine that celebrates and expresses the unique beauty of each terroir. As such, there are meticulously farmed, quality grapes from each of our vineyards that will not make it to their respective final blends. Reliquus is an annual blend of these grapes, and as such tells more the story of the vintage than its individual components.

### Tasting Notes

The 2018 Reliquus Cabernet Sauvignon is generous and fleshy, with a delicious nose of red cherry, black plum, leather, roasted red pepper, pot pourri, and dried violets. The palate is round and sublimely textured, with flavors of red fruits, black fig, cocoa powder and baking spices in an effortless balance. This wine pairs beautifully with food and is perfectly accessible now, and will also continue to integrate and develop with time in the cellar.

- Varietal: Cabernet Sauvignon
- Release Date: October 2021
- Viticulturist: Kendall Smith
- Statistics:
  - Harvested October 2018
  - 14.7% alcohol
  - Aged 20 months in French oak



**PARALLEL™**  
NAPA VALLEY

Started in 1999, Parallel Wines is now celebrating its 23rd year with Principal Winemaker Philippe Melka. In conjunction with Philippe, Parallel Wines has carefully selected its fruit source vineyards. The foundation in any vineyard is matching the soil type to the vine. When the soil, microclimate, rootstocks, clones and farming practices are in concert the vineyard will yield the best that it can offer. At the end of the day, we are able to carefully select the barrels for blending and for achieving the best possible Cabernet Sauvignon and Chardonnay wines. We have been fortunate indeed, with these select vineyards providing a symphony of focused layers of different flavors in the wine. Now add the wonderful vineyard managers, our philosophy and a truly gifted winemaker.

*2018 Parallel Black Diamond Reserve Napa Valley Cabernet Sauvignon "Captivator" .....*

**Winemaker Philippe Melka's Tasting Notes**

The wine is dark in color with excellent aromas of dark fruit, black currant, cedar box, floral and mountain herbs. On the palate layers of plum, blackberries and currants with hints of summer savory, thyme and a touch of vanilla from the French Oak. The tannin structure and acidity add a lingering complexity and length to the wine. Showing well now and will hit its prime in 5-15 years.

**JEB DUNNUCK**

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The deep purple-hued 2018 Cabernet Sauvignon Black Diamond Reserve Captivator knocks it out of the park, offering a full-bodied, ultra-pure, incredibly impressive style as well as notes of creme de cassis, jammy currants, spring flowers and high-class oak. The balance is spot on, it has seamless, silky tannins, and one heck of a great finish. It's certainly a big, ripe, powerful Napa Valley Cabernet, yet everything is in the right place and it's about as satisfying as it gets. Enjoy bottles over the coming 15 years or more.

**WINE ENTHUSIAST**

92

This unabashedly ripe and robust wine is 100% varietal and made by Philippe Melka and team. Gravel, dust, mocha and earthy sage ride atop substantial tannin, with length and breadth, strong notes of toasted oak and currant.

**About Philippe Melka**

Philippe Melka was born, educated and trained in Bordeaux. He worked at some amazing Chateaux, including Petrus and Haut-Brion. We have been fortunate to have Philippe working side-by-side with us at Parallel Napa Valley since our founding year in 1999.

Philippe's touch is clearly evident in the wines he makes, although he believes in strictly noninterventionist winemaking, designed to let the fruit produced by a great vineyard - not the art of the winemaker - shine through. "I don't use any tricks," Philippe says.

# QUIXOTE

Quixote is a boutique gem in the Stags Leap District, producing just 2,000 cases annually. The legacy of Quixote and its sought-after wines are above all, how our Winemaking chief Philippe Melka and Estate Winemaker Robert Smith looks to stay true to the vineyard and let the wines express the true meaning of our Stags Leap Appellation terroir. Our unique vineyard has four distinct soil types and both east and west facing slopes giving us wines of great balance and complexity.

Our grapes are both picked and sorted by hand from small picking bins instead of large 1/2 tons bins that can crush the grapes under their own weight. Any grapes with flaws are discarded to ensure the best quality and flavors.

## *2019 Panza Cabernet Sauvignon (Stags Leap District) .....*

Ample winter rains provided welcome soil saturation for the growing season and canopy development. Spring was a bit cooler and rainier than in the last couple of years, resulting in bud break and flowering being delayed a few weeks compared to 2018. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

### **Tasting Notes**

Bright aromas of raspberry, cherry, cardamon and cocoa permeate the glass followed by notes of cinnamon and Earl Grey tea. Nicely balanced tannins lead to flavors of mulberry, ganache, berry compote and Allspice. It has a whimsical softness on the front palate with a velvety mid-palate and sweet fruit finish.

-BLEND: 96% Cabernet Sauvignon and 4% Petite Verdot  
-ALCOHOL: 14.9%

-HARVEST DATES: October 14th, 17th & 22nd  
-BOTTLING DATE: February 26th, 2021

### **Vineyard**

The soils vary across the Quixote property and are the result of volcanic eruptions that took place millions of years ago, as well as the slow erosion of the arid Vaca Mountains. The gravelly soils, interspersed with cobblestones, are coarser and retain less water resulting in low-vigor vines that yield fruit with great intensity and flavor.

Organic farming is common sense farming, our 27-acre Estate Vineyard is farmed without the use of synthetic pesticides or fertilizers. This detail-centric, hands-on approach produces better grapes and the best wine. We call it thoughtful farming. Our home vineyard from which all of our wines are grown, is comprised primarily of Cabernet Sauvignon and Petite Sirah blocks, complemented with small plantings of Malbec, Cabernet Franc and Petit Verdot. We entrust the famed Michael Wolf with farming, within the guidance and direction of Robert Smith and Philippe Melka, our Estate Winemaking team.

# QUIXOTE

Quixote is a boutique gem in the Stags Leap District, producing just 2,000 cases annually. Our small production of Cabernet Sauvignon is only found at our winery and our Petite Sirah can be found at some of the Napa Valley's top restaurants and hotels.

The legacy of Quixote and its sought-after wines are above all, how our Winemaking chief Philippe Melka and Estate Winemaker Robert Smith looks to stay true to the vineyard and let the wines express the true meaning of our Stags Leap Appellation terroir. Our unique vineyard has four distinct soil types and both east and west facing slopes giving us wines of great balance and complexity.

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## *2018 Petite Sirah (Stags Leap District) "White Label" .....*

The 2018 growing season was relatively dry. Bud break was a little late compared to prior years and shoot growth was fairly moderate in the first phase. Late rains during the month of April and some in May helped the vines maintain steady growth with minimal to no irrigation needed up to veraison. Accompanied by moderately warm weather, flowering was excellent, leading to a healthy fruit set. Post-veraison we saw a trend of bigger and heavier clusters than average which was supporting our expectations of heavy vintage.

### **Tasting Notes**

Notes of black tea, black and blue fruits with a whisper of tobacco. Tannins are soft up front but build quickly revealing a dense, massive structure. The dark inky appearance makes this wine a showstopper that can age 20+ years.

- Wine Makers: Robert Smith & Philippe Melka
- Alcohol: 14.9%
- pH: 3.51
- TA: 6.2g/L
- Harvest Dates: October 12th, 2018
- Bottling Date: August 11th, 2020
- Blend: 100% Petite Sirah

# LAMBORN FAMILY VINEYARDS

Four Generations of Elegant Howell Mountain Wines  
Artfully Expressed by Our Winemaker, Heidi Barrett

Lamborn Family Vineyards is located at 2,200 feet above sea level, high atop Napa Valley's prestigious Howell Mountain appellation. Howell Mountain's Aiken Loam volcanic soil, combined with its distinct mezzoclimate, provides our small 8 acre organic vineyard with ideal growing conditions. This environment produces Howell Mountain Zinfandels and Cabernet Sauvignons of the highest quality and intensity, with all winemaking by Heidi Barrett of Screaming Eagle fame. The grapes which eventually become Lamborn wines are exclusively from our organic estate vineyard. We take that formula one step further by organically farming the vineyard ourselves. Our annual farming decisions are based solely on quality and nothing else.

*Lamborn Cabernet Blend 2200 Howell Mountain (2019) .....*



“Like a fragrant country summer evening, the nose offers attractive cherry, raspberry, and blueberry notes with an underlying hint of orange zest. Accentuated with an oak regimen from both French and American cooperage, the rich fruit aromas are complemented with subtle river rock and dust nuances. Similar to the nose, rich and silky layers of vine-ripened berries and tart cherry give way to dark chocolate and a luscious mouthfeel with moderate tannins. Now that these Cabernet vines are fully mature they are producing some very dense and concentrated fruit, so evident in this scintillating wine.” - Heidi Barrett, winemaker

Our 2200' red wine blend is 100% estate and organically grown by us and is comprised of 70% Cabernet Sauvignon (Clone 169) and 30% Zinfandel. It showcases the boldness of a mountaintop Cabernet, lightly softened by the lushness of our Zinfandel. Extremely limited production at 400 cases.

# LAMBORN FAMILY VINEYARDS

## Four Generations of Elegant Howell Mountain Wines Artfully Expressed by Our Winemaker, Heidi Barrett

Lamborn Family Vineyards is located at 2,200 feet above sea level, high atop Napa Valley's prestigious Howell Mountain appellation. Howell Mountain's Aiken Loam volcanic soil, combined with its distinct mesoclimate, provides our small 8 acre organic vineyard with ideal growing conditions. This environment produces Howell Mountain Zinfandels and Cabernet Sauvignons of the highest quality and intensity, with all winemaking by Heidi Barrett of Screaming Eagle fame. The grapes which eventually become Lamborn wines are exclusively from our organic estate vineyard. We take that formula one step further by organically farming the vineyard ourselves. Our annual farming decisions are based solely on quality and nothing else.

Dubbed "The First Lady of Wine" by Robert Parker, Heidi's reputation as a winemaker is second to none. She is the only winemaker to have achieved consecutive 100 point scores (Screaming Eagle/Dalle Valle) from Parker; and doing it twice. Heidi has been making Lamborn wines since 1997.

### *Lamborn Cabernet Sauvignon Howell Mountain (2019) .....*



"Beautiful aromas permeate immediately after pulling the cork: wild blueberries and blackberries, currant, wildflowers, river rock, chocolate and dust, all complimented by vanilla and mocha from the tight grain, medium toast French oak. Similar to the aromas, the prominently luscious dark and blue fruits are accompanied by dark chocolate, slight white pepper, and toasty oak. The finish is as long as the wine is dark and rich. Structured yet elegant, this is a beautiful mountaintop Cabernet." - Heidi Barrett, winemaker

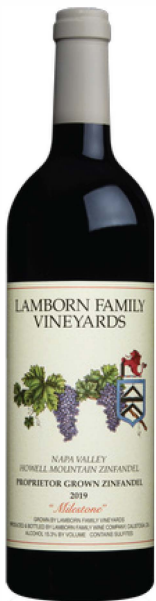
Cabernet is 100% varietal (not blended) of Clones 007 and 337, 100% estate and organically grown by us, and is the only Howell Mountain Cabernet made by Heidi Barrett. Extremely limited production at 500 cases annually.

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*Lamborn Zinfandel Howell Mountain (2019) .....*



“Another beautiful Zinfandel in the style that the Lamborns have become known for. Bing cherry, raspberry and blackberry compote, stewed plum, roses, and chocolate meet the quintessential Lamborn pepper on the nose. Quick to open and equally quick to please, flavorful notes of cherry, raspberry, lavender, clove and spice intermingle with the vanilla and maple of the medium toast American oak, offering each sip luxurious fruit, feel, and elegance found only in this Zin.” - Heidi Barrett, winemaker

Zinfandel is 100% varietal (not blended), 100% estate and organically grown by us, and is the only Howell Mountain Zinfandel made by Heidi Barrett. Extremely limited production at 900 cases annually.

# MAISON D'AMIS

Maison d'Amis translates as "house of friends" and was started in 2013 by friends and neighbors, Alisha Woodford, Michael Villas, Nicolae & Pavlina Florea.

Our winery was created by a chance opportunity to work with Steve Matthiasson and an exceptional vineyard site in Coombsville. It has since grown to include sites in the Rutherford benchland and a cool climate site in the Oak-knoll District, as well as Clarksburg.

Classically made Cabernet Sauvignon is our primary focus, and we are influenced by the great Cabernet's made in Napa during 1970's and early 1980's. We cannot say enough, how grateful we are for the opportunity to produce wine that we love, with people we love in this stunningly beautiful and abundant valley called Napa

## *2015 Napa Valley Cabernet Sauvignon .....*

This is our nod to the old school Napa Valley. It is a combination of all three Cabernet Sauvignon vineyards we source from with a splash of Cabernet Franc. For this wine, there are flavors of pomegranate, ripe raspberry, and just ripened black cherry, Rutherford dust, and a beautiful silky texture. Nice bits of herbaceous sage, earl grey tea and eucalyptus aromatics. Hints black fruits of plum, blackberry, and currant finishings with a savory, mineral streak. A rich mouthfeel and plush tannins on the finish.



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## *2020 Chardonnay* .....

Beautiful crisp white wine. The nose has notes of jasmine, white tea, golden apple, lime blossom and slate. The wine drinks well within has high acidity. The wine has a medium body and a rich mouthfeel. Flavors of apple, beeswax, citrus blossom and creme brûlée linger to give a long finish to this wine.

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## *2020 Chenin Blanc (Clarksburg AVA) .....*

This wine is Crisp, clean with bright acidity. We bring this wine in from the Clarksburg AVA in Sacramento delta area of California. On the nose, this wine has lime blossom, lychee, pear, lanolin. The palette reflects these flavors and adds a bit of sea spray and chamomile. This is an easy drinker with just 11% alcohol.



## RED STITCH

Red Stitch was founded by former San Francisco Giants infielder Rich Aurilia, former Boston Red Sox outfielder, and now Los Angeles Dodgers manager, David Roberts, and San Francisco businessman John Micek. The group first met when a friend hosted a blind tasting group and since then their families have become close friends.

After the baseball season the group headed to Napa Valley and Sonoma and met legendary winemaker Rolando Herrera of Mi Sueño Winery. Shortly thereafter Red Stitch Wines was formed. With Rolando's knowledge, relationships and enthusiasm for Red Stitch they have been able to source incredible grapes from some of the finest vineyards in the Napa Valley.

Since their inaugural 2007 vintage, Red Stitch has deepened its relationships with the wine community. They now source grapes from renowned vineyards such as Rosella's Vineyard (Santa Lucia Highlands) and Sun Chase Vineyard (Sonoma Coast).

### *2021 Rosella's Vineyard Santa Lucia High Pinot Noir .....*

"A bold bottling from professional baseball veterans working with a regionally iconic vineyard, this is a hearty style, showing blended boysenberry, dried beef and chipped graphite on the nose. The palate picks up herby, peppery spices, giving depth to the generous strawberry jam flavors, with anise on the finish."

- Matt Kettmann, Wine Enthusiast

"Delivers a juicy tumble of raspberry and mulberry fruit, wrapped in licorice and backed by red tea and fruitcake on the plump finish. A crowd pleaser. Drink now through 2026."

- James Molesworth, Wine Spectator

- Vintage: 2021
- Appellation: Santa Lucia Highlands
- Vineyard Designation: Rosella's
- Harvest Date: 10/07/2021
- Bottling Date: 09/2022
- Alcohol %: 14.5
- Wine Spectator: 91
- Wine Enthusiast: 93



## RED STITCH

Red Stitch was founded by former San Francisco Giants infielder Rich Aurilia, former Boston Red Sox outfielder, and now Los Angeles Dodgers manager, David Roberts, and San Francisco businessman John Micek. The group first met when a friend hosted a blind tasting group and since then their families have become close friends.

After the baseball season the group headed to Napa Valley and Sonoma and met legendary winemaker Rolando Herrera of Mi Sueño Winery. Shortly thereafter Red Stitch Wines was formed. With Rolando's knowledge, relationships and enthusiasm for Red Stitch they have been able to source incredible grapes from some of the finest vineyards in the Napa Valley.

Since their inaugural 2007 vintage, Red Stitch has deepened its relationships with the wine community. They now source grapes from renowned vineyards such as Rosella's Vineyard (Santa Lucia Highlands) and Sun Chase Vineyard (Sonoma Coast).

### *2021 Friends & Family Sonoma Coast Pinot Noir .....*

"Presents raspberry and boysenberry notes that mingle with hints of mulling spices and red tea, with a zip of blood orange knitting up the finish. Reveals a pretty late flash of chaparral that adds range and texture. Drink now through 2028."

- James Molesworth, Wine Spectator

"Rich in fruit and oak spices, this wine also has good, moderate tannins and tangy acidity to balance it beautifully. Black cherries, black tea, cinnamon and redwood forest nuances make for complexity and interest. Drink now-2030."

- Jim Gordon, Wine Enthusiast

- Vintage: 2021
- Appellation: Sonoma Coast
- Vineyard Designation: Campbell Ranch & Esmeralda Vineyards
- Harvest Date: 10/02/2021
- Bottling Date: 09/2022
- Alcohol %: 14.5
- Wine Spectator: 93
- Wine Enthusiast: 92



The gem of the Santa Cruz Mountains, Byington Vineyard & Winery sits on 95 mountainous acres surrounded by redwood forests with a view to the Monterey Bay. Byington produces award-winning Pinot Noir, Cabernet Sauvignon, and Chardonnay wines and other exciting varietals that highlight the diversity of Northern California. Our high quality, small production wines come from our Estate vineyards: 8 acres of premium Byington Estate Pinot Noir in the Santa Cruz Mountains and 36 acres of ultra-premium Tin Cross Vineyards Cabernet Sauvignon, Chardonnay, Cabernet Franc, Merlot, and Petit Verdot from Alexander Valley. We purchase additional varietals from select vineyards for an expansive array of wines.

The winery is focused on growing and producing premium wines, farmed sustainably using biodynamic growing methods. The wines are handcrafted with focus on natural fermentation methods from handpicked grapes.

Byington's history dates back to before 1987 with the release of its first vintage. In 2013, Los Altos Vineyards purchased Byington, investing significantly in the vineyard, wine production, and facilities and grounds.

*2017 Byington Pinot Noir Estate .....*

This Pinot Noir was grown in the high elevation and cool climate of the Santa Cruz Mountains on Byington Estate, finding the perfect terroir to bring vivid flavors of cherry & strawberry to life. 30% 1 year old French Oak adds a hint of toasty vanilla, and enhances the light yet rich mouthfeel of this Pinot Noir. Whole clusters and 100% native yeast were used in fermentation, allowing this wine to fully exhibit all of the natural character that our unique region has to offer.



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*2019 Alexander Valley Chardonnay (Tin Cross Vineyard) .....*



Naumes Family Vineyards embodies 100 years of farming heritage with a deep commitment to quality and integrity. Our wines celebrate three generations of sustainable growing and our most important priorities – family, friends and farming. For three generations the Naumes Family has grown premium pears and apples in Southern Oregon. True to our farming background, we are a little obsessed when it comes to growing fruit. We’ve spent our lives in the orchards training trees, grafting branches, picking pears and learning the best practices first hand. We are very excited that our commitment to growing quality fruit through sustainable farming practices can now be experienced in our vineyards and enjoyed in our wines.

In 2013 the Naumes Family decided to enter the wine industry and converted an old apple orchard into a six-acre, Pinot Noir vineyard. Fast forward to today and we have expanded our vineyards in the Rogue Valley region of Southern Oregon to include Grenache, Chardonnay, and Pinot Gris varietals. Then and now, each vine is painstakingly planted and trained by hand to ensure the best possible growing conditions. We believe only the highest quality fruit can produce the best wines.

## *2018 Rouge Valley Pinot Noir .....*

Harvested from our first vineyard in the Rogue Valley region of Southern Oregon, our 2015 Pinot Noir features ripe flavors and a full body, balanced with freshness and elegance. From hand-picking and sorting the grapes to aging the wine in 100% French Oak barrels, we spared no expense in crafting this complex and layered Oregon Pinot for our first release.

# ANÓNIMAS

## VITICULTORAS

Anónimas Viticultoras is the project of winemakers Cris Yagüe Cuevas and Maria Falcón. Based in Rias Baixas, where Cris has made wine for many years, and where Maria's family has done so for generations, they also source fruit from around Galicia. Fresh and elegant wines. In Cris' words, "Anónimas is a project from the vine to the consumer, a tribute to the anonymous women that should have had their place in history and were never recognized. We collaborate with other women in the world of wine—growers, winemakers, enologists—to make these personal wines."

### *Os Dunares Albariño Atlántico 2021 .....*

- Grapes: 100% Albariño, less than a mile from the ria (ocean). Thirty year-old vines.
- Soils/Climate: Granitic sand. Ultra-coastal, classic Salnés climate: rainy, wet and always humid. Cool days and nights with a small diurnal shift (10-15F), which caters to high toned, mineral aromas and purity in white wines.
- Viticulture: Sustainable. Rías Baixas, owing to the humidity and small diurnal shift, is famous for difficult viticulture, and organics was long thought impossible. Anónimas relies primarily on manual leaf pulling and shoot thinning for canopy and grape health. No herbicides (they use a scythe!).
- Winemaking: 10-hour cold maceration prior to fermentation (Albariño is a very pulpy grape). Cool fermentation. Four months lees aging in stainless before bottling. No malolactic fermentation.
- Aging: Stainless fermented and aged
- Vineyard: Sustainable
- Alcohol: 13% Alc by Vol
- Production: 1,000 cases

Peñín

90

Penin - Anónimas Viticultoras  
Albariño 2021

- Color: Straw.
- Nose: White flowers, dried herbs, citrus fruit, white fruit.
- Palate: Flavorful, fruity, balanced.



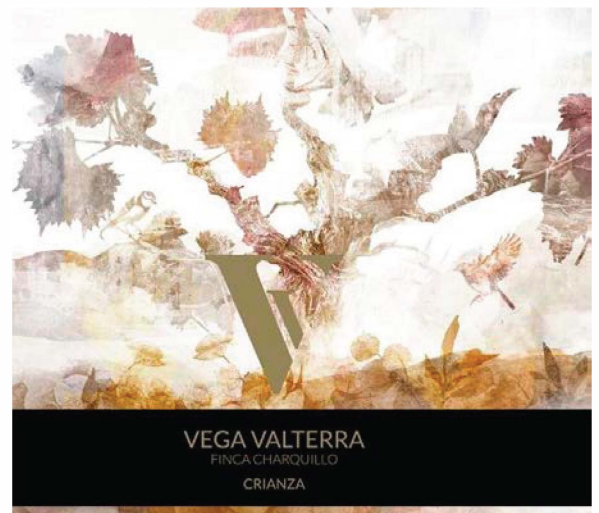
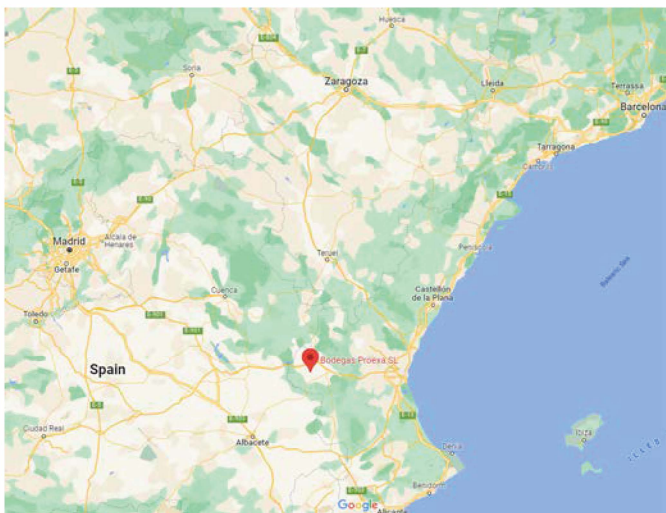


# Vega Valterra

The first organic certified bodega in the Utiel-Requena DO. In a region known for immense over cropping and tanker truck wine, Vega Valterra is produced with low yields, old vines and thoughtful winemaking practices from Jose Luis López family's 40 hectares of vines. The winery was built in 1935.

## 2018 Vega Valterra Tempranillo Crianza .....

- Grapes: Tempranillo from organic vineyards at 2,600 feet. Planted in 1984.
- Soils/Climate: Very poor limestone soils with good balance between clay and sand (i.e., water retention and drainage). Warm days with cool nights and low rainfall. Calcium from limestone results in thick skins and high-altitude sun helps develop phenolics in the skins. Clay and high altitude cold nights maintain acid/freshness.
- Viticulture: First certified organic bodega in the DO.
- Winemaking: Spontaneous fermentation and aged for 10 months in used French and American oak. Racking by gravity for most of the winemaking process. Bottled unfined and unfiltered.
- 100% Tempranillo
- Aging: 10 months in used French and American Oak
- Vineyard: Certified Organic
- Alcohol: 14.8% Alc by Vol
- Production: 400 cases



# AKILIA

After his training at La Fleur Petrus and Quintessa, Mario Rovira set out to find a region with old vines, indigenous varieties, with interesting soils, slopes, and a cool climate. He settled on the San Lorenzo district of Bierzo. The San Lorenzo district of Bierzo is higher and cooler than where most small producers work. Mario crafts his wines in a highly specific and intentional way, with great thought behind each decision and a focus on minimal intervention - gentle processing, slow and cool spontaneous fermentations, and low SO<sub>2</sub>.

## *“Villa de San Lorenzo” Mencía 2019 .....*

- Grapes: 98% Mencía/2% Garnacha Tintorera (Alicante Bouchet). 90% from the 75-year-old Fontairo vineyard and 10% from the 95-year-old Villarín vineyard.
- Soils/Climate: Cool climate with cold nights. Fontairo is a 2.5ha west facing slope with slate/sand/quartzite over clay soils. Villarín is a 1ha east facing slope with slate and quartz over clay soils.
- Vintage: Moderate temperatures with some heat spikes in August, rainfall somewhat below average. A well-balanced vintage with good acid, good yield, and healthy fruit.
- Viticulture: Organic in practice. Mario lightly tills in alternating rows each year to encourage deep rooting, as these vines were abandoned for so long and developed some superficial roots.
- Winemaking: Hand harvesting in small bins. Spontaneous fermentation, 30% carbonic maceration in a separate fermenter. 18-day maceration, max temperature 74F. Aged 8 months in concrete and used oak. Low total SO<sub>2</sub> (26 ppm). Bottled unfiltered and unfined.
- Aging: 8 months in concrete (80%) and used oak (20%)
- Vineyard: Organic in practice
- Alcohol: 13% Alc by Vol
- Production: 900 cases





This exceptional project is the personal brainchild of Elena Pacheco and Isio Ramos aimed at making 100% Monastrell wines from select DOP Jumilla vineyards. Working organically and using winemaking techniques acquired from local viticulturists, they skillfully craft their wines to reach their full expression with regard to microclimate, soil, location, and the age of the vines.

## *Viña Elena Paraje Marín 2022 .....*

- Grapes: 100% Monastrell (Mourvèdre) from 15-35 year-old organic vines planted at 1,200-1,300 feet elevation.
- Soils/Climate: From a combination of different plots, located in the Marín Valley, southern sub-zone of the DO Jumilla. Limestone soils. Dry Mediterranean climate.
- Viticulture: Organic in practice and awaiting final certification (a 4year process). Non-irrigated, bush vines, hand harvested. All plots planted in low density (around 1,400 to 1,600 vines per hectare).
- Winemaking: Hand harvested in September 2022. Fermented in stainless steel at a controlled temperature of 24-26 °C using natural yeasts. Malolactic fermentation in concrete vat and aged in concrete for 7 months. Bottled unfined without cold stabilization in April 2023.
- Aging: 7 months in concrete
- Vineyard: Organic in practice
- Alcohol: 14% Alc by Vol
- Production: 1,700 cases





# PINUAGA

BODEGAS Y VIÑEDOS

Bodegas Pinuaga, located on a plateau high (800m) above the Spanish region of Toledo, is a family-owned, organic winery with a rich history that dates back to 1960. The founder of the winery, Esther Pinuaga's grandfather, built a facility in the center of the city as was traditional at the time. The first winery was lost upon his death, but the vineyards remained, and the Pinuaga estate, as we know it today, was built in the center of the vineyards.

## 2021 Pinuaga Tinto .....

- Grapes: 60% Garnacha and 40% Tempranillo (a local Cencibel clone with smaller grapes and silky tannins) planted at 750-800 meters. 8 to 40year-old vines from 2 single plots totaling 10ha.
- Soils/Climate: Clay and sandy soils with continental influence. The high elevation results in significant thermal variation (diurnal shift) between daytime and night.
- Viticulture: Certified organic, hand harvested at night, and hand sorted before entering the winery.
- Winemaking: Placed into stainless steel vats by gravity flow. Spontaneous fermentation with minimal pump over and punch down. Low total SO<sub>2</sub> (25-30 mg/L).
- Aging: Stainless fermented and aged
- Vineyard: Certified Organic
- Alcohol: 13.5% Alc by Vol
- Production: 2,500 cases





Domaine des Verchères is a family domaine located in the northernmost part of the Macon region, just south of the Cotes Chalonnaise. Owner Andre Dupuis is now succeeded by his two sons, Remi and Jean-Christophe. Dupuis pioneered the use of the “Guyot simple” pruning method, then more common in the Côte d’Or, but not in the Macon region. By using this method, which leaves one fruit-bearing branch (cane) on the vine, the grower is able to reduce yields and obtain more concentrated fruit. More recently, the Dupuis sons have planted grass in every second row and placed straw in the others in order to control erosion on the steep slopes and preserve the health of the soil. The soils in their two parcels of Chardonnay are a mix of clay and limestone, covered with small white pebbles. In one parcel, the subsoil is deep and cool clay, which makes for a slow ripening process and the development of complex pit-fruit and citrus flavors. The other parcel has an almost pure rock soil where the vines’ roots go deep into the limestone. This parcel warms up early and provides ripe, generous Chardonnay fruit with a distinct minerality.

## 2021 *Domaine des Verchères Macon Villages* .....

The Domaine des Verchères Macon Villages is a blend of the fruit from these two vineyard sites, with 30 year-old Chardonnay vines. The grapes are quickly pressed in a pneumatic press, in order to extract all the fruit and aromas while avoiding any bitterness. The juice ferments (using only native yeasts) and is aged entirely in temperature-controlled, stainless-steel tanks. The wine is assembled and bottled after the malolactic fermentation finishes in the Spring.

Made 100% in stainless steel, this wine is fresh, vibrant, and fruity. It undergoes 100% malolactic fermentation, which gives this wine a very pleasant mouth feel. This wine has an expressive white-flower aroma, especially acacia. White-fruit flavors (pear, apple, and white peaches) carry over to the palate. This is a refreshing and easy-drinking wine that can be enjoyed often. This Macon Villages offers excellent value.

- Vineyard Data: 13 hectares
- Grape: Chardonnay (commune of Royer)
- Age of Vines: 30 years average
- Exposure: All sloping
- Soil Type: Limestone-clay
- Pruning: Guyot simple (for lower yields)
- Viticulture: Sustainable
- Cases: 1,500



Domaine Hubert Bouzereau Gruère is a family business, named for the union of two old winemaking families: Hubert Bouzereau in Meursault, and Marie-France Gruère in Chassagne-Montrachet.

Hubert Bouzereau is the 7th generation of winemakers of his family and it was in 1970 that he established his own estate with his wife Marie-France. Today, two of their daughters have joined them in the family business: Marie-Laure has been working at the Domaine since 1995 and Marie-Anne since 1999.

In 2001, the daughters partnered with their father and created Domaine Hubert Bouzereau Gruère et Filles. Marie-Laure and Marie-Anne represent the 8th generation of the winemaking family. They are at the head of a 10-hectare estate spread out over 6 communes in the Côte de Beaune, the production of which is three quarters white wine and one quarter red. The Domaine is quite varied and is composed of Grand Cru, Premiers Crus, Villages, and Regional appellations.

Marie-Laure is in charge of administrative duties and marketing, as well as hospitality. Marie-Anne is responsible for vinification, order preparation, receiving clients, and some aspects of marketing. In addition, both women work an equal amount of time in the vineyards.

Hubert is a passionate winemaker, and has transferred his love for and knowledge of the craft of winemaking to his daughters. To this day, he continues to work with great pleasure and care among his vines and in the cellars.

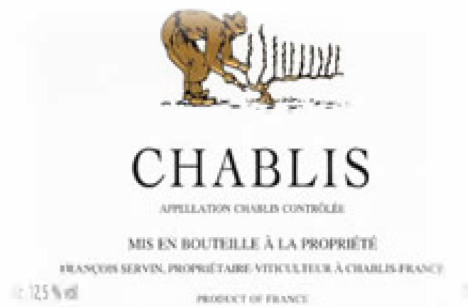
The wines of the Domaine are regularly cited in wine guides such as Guide Hachette, Guide Bettane & Desseuve, Bourgogne Aujourd'hui, la Revue des Vins de France, etc.

## *Bouzereau-Gruere 2021 Meursault Grands Charrons .....*

The Grand Charrons vineyard is exactly in line with the major Premier Cru parcels on the slope in Meursault. It's as close to being a Premier Cru as possible. This single-vineyard village wine is also just behind the family's home. When they look out at the slope of Meursault, they are looking up at this vineyard.

- Region: Cote do Beaune
- Town: Meursault
- Vineyard: Grands Charrons
- Winemaker: Bouzereau-Gruere, Hubert
- Classification: Village
- Grape Makeup: Chardonnay
- Color: White
- Age of Vines: 35
- Case Made: 100
- Cellar Potential: 4 - 6 years
- % of New Oak Barrels: 25





Francois makes wine because he loves to make wine. He uses old-world traditions and also benefits from modern technology. Francois feels that the winemaker is more important than the barrel maker. He says that making wine is an art, whereas so many people reduce it to a science. The Servin family traces its roots in Chablis all the way back to 1652.

Francois sells to our importer because they are friends. There is great demand for his wines; so he could sell to whomever he chooses. While the Domaine Servin estate wines are widely marketed, Francois has given our importer the exclusive right to import his PERSONAL wines, which he sells under his dad's name, Marcel. These are only bottled when they turn out perfectly. As such, they are extremely limited and exclusive. And they are only available in Francois' personal cellar and through our importer (and Still Tap & Press in Colorado).

Bourgogne Aujourd'hui, the trade journal in Burgundy, rates Francois as one of the TOP TWO winemakers out of 120 in all of Chablis. In a recent "bragging rights' competition (which is not publicized) in Chablis, Francois took home 2 of the 9 medals, including a gold medal. At the recent wine competition at the Hotel Bellagio in Las Vegas, several hundred Chardonnays were ranked. Francois only submitted 3 wines and all 3 of them were awarded places in the top eleven. At the Atlanta Int'l Wine Challenge, Francois' basic Chablis earned the silver medal. The list of awards could go on and on.

In short, Francois makes quality Chardonnay year in and year out. They are made in the true Chablis style (full and rich with good minerality) while respecting tried and true Chablis traditions that Francois learned from his grandfather. These are memorable wines.

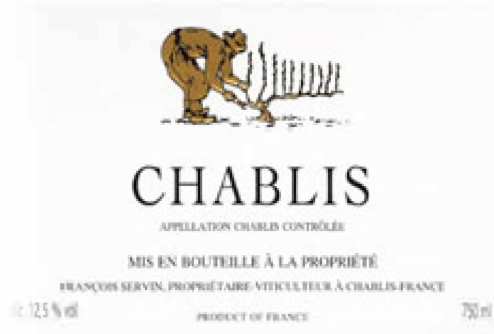
## *Servin 2022 Chablis Vaillons Premier Cru .....*

Characterized by a bit more minerality and natural acidity, making it a good candidate for aging, and a wonderful wine for the dinner table.

Muscular, with a firm streak of minerality underlying the lemon cream fruit. Quite crisp on the finish in its youth. Needs food to show its full character.

- Region: Chablis
- Town: Chablis
- Vineyard: Vaillons
- Classification: Premier Cru
- Winemaker: Servin, Francois
- Type: White
- Grape: Chardonnay
- Age of Vines: 30
- Case Made: 375
- Cellar Potential: 4 - 8 years
- % of New Oak Barrels: old oak





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## *Servin 2021 Chablis "Blanchot" Grand Cru .....*

- Background. This is the most southeastern of the Grand Crus. Francois does this Grand Cru entirely in stainless steel. This wine has plenty of "staying power".
- Tasting Notes. Opulent, incredibly layered and structured for a wine that sees no oak whatsoever. Rich, with earthy citrus and exotic spice notes.
- Region: Chablis
- Town: Chablis
- Vineyard: Blanchot
- Classification: Grand Cru
- Winemaker: Servin, Francois
- Type: White
- Grape: Chardonnay
- Age of Vines: 35
- Case Made: 100
- Cellar Potential: 7 - 15 years
- % of New Oak Barrels: stainless





  
— DOMAINE —  
*Alain & Christiane*  
**PATRIARCHE**  
—  
MEURSAULT

The key word for Alain is PASSION. The man is passionate about Meursault, one of the most famous white wine towns in the world. He is passionate about Chardonnay, which he feels gains its greatest expression in the Cote de Beaune region of Burgundy. He is passionate about quality wine making and “les grands vins de Meursault”, which he likes to share with loyal friends.

Alain says that the quality of a great wine owes nothing to chance. The soil in his well-situated vineyards must be environmentally maintained. The vines must be worked and harvested by hand only. Only the highest quality fruit is chosen for the wines. Then, the winemaking process is watched every step of the way with complete respect for the traditions with which the great Chardonnays from Meursault have always been made.

His family has been making wine in Meursault since 1830. The entire estate is only Alain, his wife (Christiane), his two daughters, and one son in law — a true family affair. The son-in-law, Marc, has been assisting Alain for 15 years. Marc has now taken over the winemaking. He is the 7th generation winemaker in this talented family.

Without hesitation, Alain states that his wines are food wines. That is, they are made to go with a meal. Burgundy has one of the greatest food reputations in the world and Alain makes his wines to complement each course of a dinner. He says that when you share time with friends, you should punctuate that time with great food and great wines.

*Alain Patriarche 2021 Meursault Poruzot Premier Cru .....*

*Alain Patriarche 2022 Meursault Poruzot Premier Cru .....*

One of the lesser known Premier Cru wines from Meursault. For those who know this wine, however, it is unforgettable. Alain’s Poruzot is stunning.

Very nice balanced power, with a touch of earth underlying the white peach fruit. Nicely layered, with good power continuing through the finish.

- Region: Cote de Beaune
- Town: Meursault
- Vineyard: Poruzot
- Classification: Premier Cru
- Winemaker: Patriarche, Alain
- Type: White
- Grape: Chardonnay
- Age of Vines: 55
- Case Made: 150
- Cellar Potential: 5 - 8 years
- % of New Oak Barrels: 33





Jean-Luc's father drove a Chrysler car (Jeep Cherokee) when he was alive; so he was nicknamed "l'Américain" (the American) by the other winemakers. Now, Jean-Luc drives a similar American car. He and his lovely wife, Lydia, like America and enjoy all things that are American.

Jean-Luc had the misfortune of being very young when his father died. So, the Joillot estate was held in trust by his mother for him until he was 21 years old. Then, he was instantly thrust into the position of landowner / winemaker. That was in 1982.

Now, Jean-Luc is the "diaper dandy" of Pommard. While he is in his 40s, he has the experience and maturity of a winemaker who is 65 years old and ready to retire. And he has earned the respect of the entire winemaking community. In fact, Jean-Luc was President of the Winemakers' Association in Pommard until 2009 ... a big honor to be selected out of the 70 winemakers in Pommard.

Jean-Luc is vigorous and energetic, which is reflected in the robust style of his wines. He uses traditional Burgundian methods and enthusiastically oversees every aspect of the winemaking process. Jean-Luc, Lydia, and 3 workers do everything from pruning the vines to bottling.

Jean-Luc has learned to strike a keen balance between a wine that is cellar-able for years and a wine that is a pleasure to drink now. His wines are well structured, but also retain the elegance so characteristic of only the best Burgundies. It's no wonder that year in and year out, Jean-Luc wins so many awards for his wines. Jean-Luc puts it best when he says, "I put my heart in every bottle."

## 2020 Jean-Luc Joillot Bourgogne Passetoutgrain .....

Bourgogne Passe-Tout-Grains is an Appellation d'origine contrôlée (AOC) (July 31, 1937) for wine from the region of Burgundy in France. Unlike other Burgundy wines, which are primarily produced from a single grape variety, Bourgogne Passe-Tout-Grains is essentially a cuvée of Gamay and Pinot Noir.

Bourgogne Passe-Tout-Grains is allowed to be produced in the entire area which can use the basic Bourgogne appellation. This means 91 communes from the department of Côte d'Or, 85 communes of Rhône (not to be confused with the wine region Rhône), 154 communes of Saône et Loire region and 54 communes of Yonne.

Despite the blend of Gamay and Pinot Noir, Passetoutgrain red feels and tastes of Burgundy. They are in effect the easiest wines of the region to drink and match with food. The blend of the two varietals is a natural one, with the angular structure of the Pinot Noir and the round juiciness of Gamay. This wine (2/3rd Gamay & 1/3rd Pinot Noir) is fresh, with jammy cherry and cranberry fruit and a touch of peppery spice. You taste the fruitiness of the Gamay grape up front and then the structure of the Pinot Noir kicks in at mid-palate. A pleasing combination of fruit and body makes Passetoutgrain the great all-around wine of Burgundy. 200 Cases. 50 years old vines.

# DOMAINE PARENT

One of the most respected and well-known winemakers in all of Burgundy, the Domaine Parent moved from Volnay to Pommard in 1803. One of their early customers was Thomas Jefferson, who brought these wines back to America to share with our forefathers. Anne's ancestor, Etienne Parent, was Jefferson's personal advisor, friend, and confidant. In fact, Jefferson took cuttings from the Domaine Parent vines to plant at Monticello. Unfortunately, the climate in Virginia is not conducive to growing Pinot Noir; so the vines did not survive. Still, this is a unique tie to American history.

Anne is a lawyer by training. Along with her sister, Catherine, she took over the estate in 1998, thus becoming the 12th generation of winemakers in this family. The wines simply get better and better each year. Anne has incredible energy and drive. In fact, she founded the Women's Winemaker Association in Burgundy and was its first president.

Today, when Anne Parent replenishes her vineyards, she grafts vines onto the old rootstock in order to preserve the "history" of the family's vineyards. And this is truly a family affair. Seven family members do all of the work at the domaine. In Pommard, there are 70 winemakers and this family is proud to be counted as one of the top few.

They have some of the choicest parcels of vines in Pommard; so they want the wine to start with the best fruit. They harvest by hand. Then, they visually inspect and sort every grape. The Domaine Parent was also the first family to analyze the grapes and the soil in order to pursue more environmentally-friendly winemaking. Their wines are actually made organically, but they do not put that designation on the label.

Anne makes truly expressive wines in the traditional Burgundian style. She says that there are no bad vintages, just bad winemakers. Furthermore, she says that the great winemakers can make good wine in any year; they may just have to make less of it in a difficult year. Anne Parent is a top winemaker who makes great wines that show incredible depth, complexity, and balance.

## *Parent 2020 Bourgogne Côte D'Or .....*

The wine is hand harvested and hand sorted on a vibrating sorting table. They are also 100% destemmed.

The wine is bright red with a fruity cherry nose. On the palate, it is supple and round. It is pleasant and easy to drink in 3-5 years. It tastes like a Baby Pommard -- albeit much lighter than her Pommard wines. Pairs well with grilled chicken, most meats, BBQ, and charcuterie.

- Age of Vines: 40
- Cold Maceration: 3-4 days
- Punch Down: 1-2 times per day (during maceration)
- Fermentation: 2 weeks
- Aging: French oak barrels for about a year
- Bottling: 14-15 months after harvesting
- Cases Made: 200





The Leclerc family entered the agricultural world in 1897 when a forest ranger by the name of Louis Joseph Leclerc, René's grandfather, decided to acquire plots of vines in the village of Gevrey-Chambertin. His son Roger Leclerc continued in his footsteps, he invested more in his domain which allowed him to obtain great jewels of the Burgundy terroir such as those of the plots in the Combes aux moines and the Champeaux.

Domaine René Leclerc was founded in 1962 after René and his wife Aleth Bernollin decided to create their own estates by merging Domaine Roger Leclerc and Domaine René Bernollin. Initially working at a neighboring property, René built a modern winery on the road to Dijon from the village. Since then, René has had the good fortune to own some of the finest vineyards in the appellation and is renowned for the age of his vines, which are generally between 50 and 80 years old. But above all, René was always a real Burgundian in the best sense of the word.

Taken by surprise, it was not until 1984 that René discovered immeasurable international recognition and success. When President François Mitterrand traveled to the United States to meet Ronald Regan, bottles of Les Combes aux moines were served to the guests of the official meal at the White House.

René Leclerc and his son François are a great example of the family character of fewer and fewer remaining Burgundy domaines. In recent years, René has gradually passed on the winemaking and management of the domaine to François. As with all generational shifts in Burgundy, François also brings personal experience from work in Oregon and his own vision of what his vineyards can achieve. The irrepressible François has put his stamp upon the wines, while still maintaining an acknowledged deference to his father: a reduction in yields in the vineyards, eliminating all new oak in the cellar, and a true non-interventionist approach are all part of the current protocols at "chez Leclerc".

## *Rene LeClerc 2020 Gevrey-Chambertin Clos Prieur Côte de Nuits .....*

Clos Prieur - nearly 10 acres of this 14-acre vineyard is classified as village, the other 4 acres are classified 1er Cru. Leclerc works with the village portion (called Clos Primeur Bas) in the center of the village. Grapes are pressed utilizing an antique, manual wooden press, then the juice undergoes a short cold maceration. Fermentation is completed with all indigenous yeasts in traditional vats.

After six months the wines are raked into neutral barrels for aging, 12-15 months. While the nose is still slightly quietened, this is a beast of energy and chewy density when it roars onto the tongue, standing out tall among its tauter, refined, expensive peers. You'll be struck and marveled by how beautifully the ripe yet precise fruit, the elegant tannins, and the lively acidity, have already gelled on the palate!

- Region: Cote de Nuits
- Town: Gevrey-Chambertin
- Vineyard: Clos Prieur
- Winemaker: Leclerc, Rene
- Grape: Pinot Noir

- Classification: Village
- Age of Vines: 60
- Case Made: 200
- Cellar Potential: 5 - 12 years
- % of New Oak Barrels: old oak

# Domaine Tortochot

Owner in Gevrey-Chambertin - Burgundy

This is one of the most respected families in all of Burgundy. Since the 1800's, the Tortochot family has been making quality wine in Gevrey-Chambertin. These Tortochot wines are not widely available in America, but those who know them really like them. Even Robert Parker says that "Tortochot makes some of the best wine in Burgundy. They make quality wine year in and year out. They have known great success. I really like their wines."

The family also has a great story. When Chantal was a young girl, she was told that she would ruin a vintage if she went into the winery while the wine was being made. Chauvenism was alive and well in Burgundy in her youth. Ironically, now she is a respected female winemaker. She was one of the founders and was the initial Vice President of the Woman's Winemaker Association in Burgundy. That's a long way from being told that she would ruin a vintage because she was a girl who walked into the winery.

Chantal works all her wines in the same manner. She says that each vineyard just yields different material to work with. So, each of her wines tastes a bit different to reflect the various vineyards where she owns vines. Furthermore, she likes to let the winemaking process happen naturally. She feels that great fruit from great vineyards will make world-class wines if the winemaker simply oversees the process. And her approach works. Chantal's wines all have a similar style – powerful structure marked by finesse and elegance.

## *Tortochot Gevrey-Chambertin Lavaux-Saint Jacques Premier Cru (2021) ...*

- Region: Cote de Nuits
- Town; Gevrey-Chambertin
- Winemaker: Tortochot, Chantal
- Vineyard: Lavaux-Saint Jacques
- Classification: Premier Cru
- Age of Vines: 50
- Case Made: 250



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We take great pride in Wood Hat being carbon neutral. The major energy consumption of a distillery is cooking and distilling. We use ground up wood scrap from our neighbor, who makes barrel staves, to both cook and distill the grain. The wood scrap burns at 1,400 degrees F so we get excellent combustion without particulate discharge, once it is up and running. We start the fire with the heads from a previous distillation. The wood furnace heats a food grade oil that is piped into the distillery through insulated pipes which runs through coils inside the still to cook and distill without high pressure steam. Ash from the furnace is applied to our corn fields to recycle the mineral nutrients.

The second largest use of energy is cooling the mash after it’s cooked and cooling the condenser during distillation. Most distilleries use a mega horsepower chiller. We do not even own one. We use open tanks outside and heat exchangers to cool the mash, which provides hot water as a bonus. To cool the condenser, we use a .1 hp pump to circulate water through one of three different heat exchanger loops: 1) Geothermal loops under the concrete floor; 2) Loops within the concrete floor of the distillery to heat the building; 3) Loops through a caterpillar radiator outside the building in the summer.

Most of our spent grain and BOD material is fed to livestock on the same farm that grows one of our heritage corns. Manure from this livestock goes back on the fields to grow more corn to make more whiskey. Some spent mash is used to fertilize organic gardens.

## *Rubenesque Bourbon .....*

A full-bodied bourbon, smooth up front with the full, rounded mouth feel of blue corn, finishing with a complex flavor and delicate warmth. 100 proof.

- 75% Hopi blue corn that we raise with a neighbor; 25% soft red winter wheat
- 15-gallon barrel bade from air-dried American Chinkapin White Oak - outside for at least 3 years
- #3 char/toast
- Over 2 years in a barrel; most all approaching 3 years
- There is 3.5 times more surface area in a 15-gallon barrel and the aging is reduced by the same amount; so 2-3 years in a 15-gallon barrel is the equivalent to 6-8 years in a 53-gallon barrel
- We age in storage containers which increases the natural heat/cool cycle imparting flavor complexity

**Buy a barrel (60 bottles), have your name on the bottle, and save 10%. Plus, we'll give you the barrel.**



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## *Twin Timbers Bourbon (375 ml) .....*

Finished in a pecan barrel, Twin Timbers has lush pecan notes and the full body of Rubenesque from which it is made. 90 proof.

- 75% Hopi blue corn that we raise with a neighbor; 25% soft red winter wheat
- 15-gallon barrel bade from air-dried American Chinkapin White Oak - outside for at least 3 years
- #3 char/toast
- Over 2 years in a barrel; most all approaching 3 years
- There is 3.5 times more surface area in a 15-gallon barrel and the aging is reduced by the same amount; so 2-3 years in a 15-gallon barrel is the equivalent to 6-8 years in a 53-gallon barrel
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## *Cask Strength – Single Barrel Rubenesque Bourbon .....*

The Cask Strength – Single Barrel Rubenesque Bourbon has notes of pecan, warm pralines, and maple candy along with a complex finish. 120+ proof.

- 75% Hopi blue corn that we raise with a neighbor; 25% soft red winter wheat
- 15-gallon barrel bade from air-dried American Chinkapin White Oak - outside for at least 3 years
- #3 char/toast
- Over 2 years in a barrel; most all approaching 3 years
- There is 3.5 times more surface area in a 15-gallon barrel and the aging is reduced by the same amount; so 2-3 years in a 15-gallon barrel is the equivalent to 6-8 years in a 53-gallon barrel
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## *Bloody Dapper Bourbon .....*

A companion to our award-winning Rubenesque, Bloody Dapper is a wheated bourbon made with our heirloom Bloody Butcher Red corn. It is smooth up front with a rich, mellow yet peppery mid-palate and a pleasing warm finish. 100 proof.

- 75% Bloody Butcher Red corn which we raise with a local farmer; 25% local soft red winter wheat
- We have selected this variety over the last 6 years and continue to breed for taste.
- 15-gallon barrel bade from air-dried American Chinkapin White Oak - outside for at least 3 years
- #3 char/toast
- We put 22 months on the label but it is frequently aged for 30 months
- There is 3.5 times more surface area in a 15-gallon barrel and the aging is reduced by the same amount; so 2-3 years in a 15-gallon barrel is the equivalent to 6-8 years in a 53-gallon barrel
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## *Aged Blue Corn Whiskey .....*

With a gentle well-rounded mouth feel that only blue corn and a toasted Chinquapin Oak barrel can create, this whiskey finishes so smooth, it's hardly noticeable. 80 Proof.

- 100% blue corn which either we raise or a neighbor.
- 15-gallon barrel bade from air-dried American Chinkapin White Oak - outside for at least 3 years
- #3 char/toast
- Aged at least 2 years in storage containers
- There is 3.5 times more surface area in a 15-gallon barrel and the aging is reduced by the same amount; so 2-3 years in a 15-gallon barrel is the equivalent to 6-8 years in a 53-gallon barrel
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Tokaj and its wines are memorialized in the Hungarian national anthem. The Hungarians thank God for “dripping sweet nectar into the vineyards of Tokaj.” So, the Tokaj vineyards are truly legendary.

Chateau Pajzos is among the oldest and most respected wine producers in this storied region. In fact, it is one of the very few estates given the GRAND CRU classification. It has about 75 hectares in Tokaj. Chateau Pajzos is owned by a French company in Pomerol. Through my French connections, I have access to these wonderful dessert wines.

The wines are mostly made from Furmint and Harslevelu grapes with a bit of Muscat Blanc, too. Lots of clay in the soil helps it to retain moisture. Combined with the sunshine, these grapes become overripe and contract the benevolent and desired Botrytis fungus (nobel rot). This dehydrates the grapes and leads to highly concentrated sugar levels in each dried berry (aszu). The flavors become luscious and sublime.

Chateau Pajzos expertly marries traditional winemaking methods with modern techniques to fully take advantage of these legendary vineyards. These wines have been called the “nectar of the gods” as well as the “wine of kings”. They are undoubtedly some of the finest dessert wines on the planet.

## *Tokaji Aszu 5 Puttonyos (2016) 500 .....*

The word “Puttonyo” in Hungarian means basket; so the indication of 5 Puttonyos on the label means it takes 5 baskets of fruit in a barrel to make this wine. Each barrel is only 136 liters. That’s a huge amount of fruit per barrel, which leads to the wine’s concentration.

- Tasting Notes: Honeysuckle aroma. Beautiful golden color. Concentrated like honey and orange marmalade. Good acidity. Sweet, but not too sweet.



*Blanco / Silver* .....

*Reposado* .....

*Añejo* .....

*3-Pack 3x 50ml* .....

*Blanco – High Proof* .....

- NOM 1414 - Feliciano Vivanco y Asociados, S.A. de C.V.
- (#13 of the top 118 distilleries per Tequila Matchmaker)



#### PRODUCTION DETAILS

- NOM: 1414,
- AGAVE TYPE: Tequilana Weber,
- AGAVE REGION: Jalisco (Los Altos),
- REGION: Jalisco (Los Altos Southern),
- COOKING: Stone/Brick Ovens,
- EXTRACTION: Roller Mill,
- WATER SOURCE: Deep well water,
- FERMENTATION: Stainless steel tanks, 100% agave, Classical music, Champagne Yeast, Fermentation without fibers,
- DISTILLATION: 2x distilled,
- STILL: Copper Pot,
- ABV/PROOF: 40% abv (80-proof)

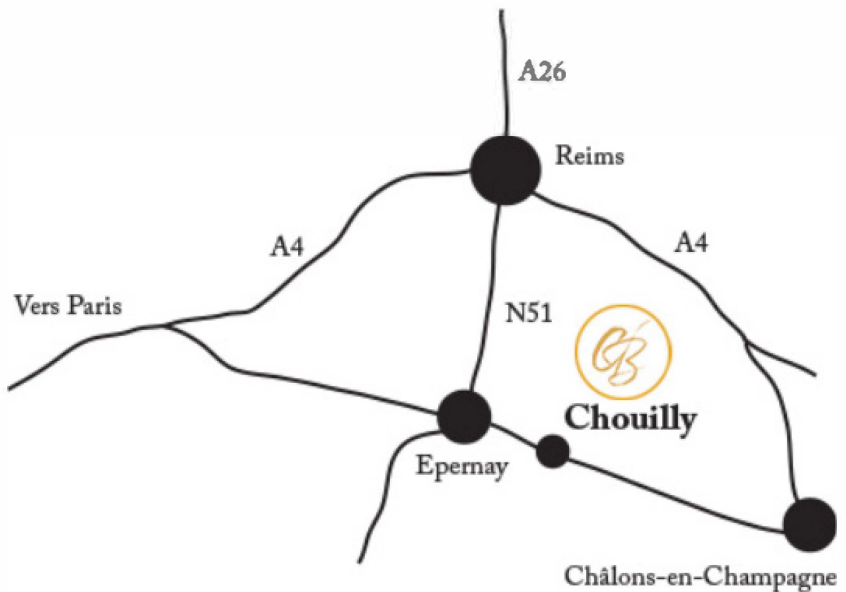


Just like my grandfather and my father, I am a wine grower. Precious and hard work that of the land and the wine which is transmitted naturally with respect for traditions and house know-how. Our family farm is located in Chouilly, in the heart of the Côte des Blancs. From harvest to bottling, each stage of the production of our champagnes is carried out by me. I offer you Champagne wines exclusively made with Chardonnay classified Grand Cru.

## *Cyril Banchet NV Brut Champagne .....*



This Blanc de Blancs is exclusively made with Chardonnay from Chouilly and comes from a blend of wine of the year and reserve wines.





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## *Cyrill Banchet Vintage Champagne (2019) .....*



Our Privilège cuvée is exclusively made with Chardonnay from Chouilly. Its privilege is to be a vintage from a single plot and a single year.

