



TERROIR WINES

Handcrafted Wines... from Vineyard to Table



Terroir... Slope, Soil and Sun...

Terroir Wines is dedicated to the principle that place *matters*. We work with winemakers around the world that cherish their land, produce wines that express the sense of place, and that work with minimal intervention in the vineyard and the cellar. Most are organic, some biodynamic, all sustainable. Our wines are as unique and individual as their makers... and their terroir.

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About Terroir Wines

Terroir Wines was founded in 2018 with a two goals:

first, to select and offer wines from smaller, family-held properties that exemplify the relationship between the winemaker, his or her vineyard lands, and the wines made therefrom;

and **second**, to offer our customers a true partnership based on shared values and a shared vision for the market.

Today Terroir Wines represents over 300 wines from some 90 producers worldwide, almost all family held, and almost all working organically, biodynamically or sustainably to manage their vineyards with respect for the land, the biodiversity found on it, and their communities.

Some of these we import ourselves, others we distribute in collaboration with like-minded importers who share our values and passion.

Our downstream partners include fine wine shops throughout Massachusetts, selected restaurants in our home state, and select distributors in other New England states.

We do not sell our wines to behemoths like Total Wines or large-scale chains, nor is our goal to be present in every corner packy in the state. We focus on finding homes for our producers where they will be appreciated and where discerning buyers will discover them, enjoy them and make them part of their own exploration of the incredibly diverse world of great wine.

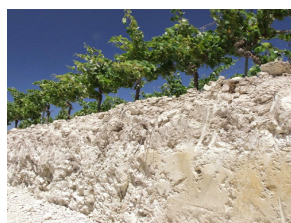
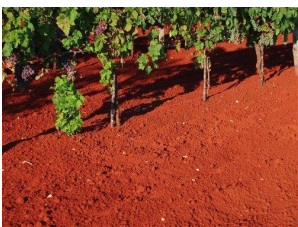
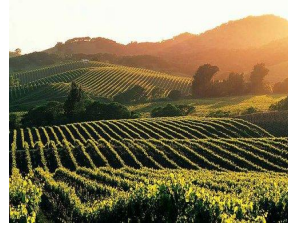
Enjoy this selection from our portfolio... the people, the stories, the wines... and to explore further, please visit our website at www.terroirwines.us.

The Importance of Terroir

“(T)erroir is not just an investigation of soil and subsoil. It is everything that contributes to the distinction of a vineyard plot. As such, it also embraces ‘microclimate’: precipitation, air and water drainage, elevation, sunlight, and temperature. But terroir holds yet another dimension: It sanctions what cannot be measured, yet still located and savored. Terroir prospects for differences. In this it is at odds with science, which demand proof by replication rather than in shining uniqueness.”

— Matt Kramer, Making Sense of Burgundy

A vineyard's terroir is what makes each wine unique. It determines which grape varieties will thrive there, what sorts of minerality they will pick up from the soil, the degree of ripeness the grapes will achieve, the acidity levels, and at the end, what the winemaker has for raw material. The best winemakers help the grapes to express their uniqueness, without technical intervention or heavy processing. Without *terroir*, the wine world is made of Yellowtail.



Clockwise from top left: the Grand Cru vineyards of Champagne's Cramant; Cinqueterre vineyards overlooking the Mediterranean; the rolling vines of Sonoma; near vertical vineyards in the Mosel; vines in volcanic ash on Santorini; terraced vineyards hewn from the granites and schists of the Cote-Rotie; the white Alizar soils of Jerez; and the Terre Rouge of Istria.

CAROL SHELTON WINES (CALIFORNIA)

Sustainable, some wines Certified Organic

Carol Shelton is one of America's most innovative and highly respected winemakers.



With over 40 years making wines from some of California's finest vineyard sites, Carol has countless gold medals for her wines and was named one of eight Pioneer Women Winemakers of Sonoma County in 2005. She continues to win awards and accolades – her Wild Thing Zinfandel was included in the Wine Spectator's Top 100 Wines of 2014 and again (yup!) in 2021.



Did you know...

- *Carol was one of the first dozen women to earn a degree in Oenology from UC Davis in 1978*
- *Carol has received more awards than any other winemaker in the country in her 44 years as winemaker*
- *Carol has been named Winemaker of the Year ten (yup, ten) times!*

With many harvests under her belt and her passion for winemaking stronger than ever, Carol Shelton has become an iconic woman winemaker. For Carol, the best is yet to come.

MENGLER FAMILY WINES (SONOMA VALLEY CA)

California Certified Sustainable



After a successful career in pharmacology, Chris and his wife Rita decided to turn their lifelong passion for wine into a vocation, and moved to Sonoma to found Mengler Family Wines. Founded in 2014 and working exclusively with Sonoma fruit sourced from several top vineyards and select American oak, they produce a range of wines including a Chard, a Viognier, Dolcetto, Sangiovese and their amazing Rita's Block, a true field blend of 18 different grape varieties.

Chris & Rita believe in working close to the land, and handle all aspects of vineyard work and winemaking themselves with help from family and friends. Their production of only about 1500 handmade cases annually showcases a range of unique and compelling styles, all designed to express the fruit and the terroir with minimal manipulation. All fruit is sourced from [California Certified Sustainable vineyards](#). The wines routinely garner 90+ scores from the Advocate, Enthusiast, and Spectator, as well as multiple Golds and "Best in Category" in the SF Chronicle's annual wine competition.

STEPHANE VIVIER (SONOMA COAST CA)

"Being a lazy winemaker is all about being patient, letting the place talk, and being gentle with the grapes." — Stephane Vivier

A Burgundian by birth and upbringing, Stephane grew up in Meloisey, a village of about 300 near the ancient Burgundian capital of Beaune. After obtaining degrees in viticulture and enology from Université de Bourgogne in Dijon, Stephane worked in Switzerland, Sonoma and New Zealand.



Today, Vivier is one of the United States' most noted practitioners of the art of Pinot Noir. To Stéphane, the best winemaker is one that largely keeps his hands to himself, allowing the alchemy of nature to do what it does best. He thinks of himself as a lazy winemaker, in the best sense that the wine is made in the vineyard and the winemaker's best skill is staying out of the way of the fruit's expression in the cellar.

MICHAEL SHAPS & VIRGINIA WINEWORKS (CHARLOTTESVILLE VA)



A Virginia native, Michael moved to France in 1990 to study at the *Lycee Viticole de Beaune* in Burgundy, and in 1995, after a *stage* with Chartron & Trebuchet, Michael returned to Virginia as head winemaker and GM of Jefferson Vineyards. Since then he has worked at or consulted for many of Virginia's most important wineries. In 2004, he launched Michael Shaps Wines, working with vinifera varietals planted in nearby Gordonsville VA.

In 2007, Michael and a partner launched Virginia WineWorks, the new home for Shaps' wines as well as other related projects. In 2014 he bought out his partner, and since then Michael has concentrated on his Virginia wines under the Michael Shaps and Shenandoah labels, and a range of superb burgundies under the Maison Shaps label.

Michael works as cleanly as possible in both vineyard and cellar, and all wines are made with natural (wild) yeast fermentation, without inoculation. His Virginia line includes a superb Chardonnay, Viognier, Petit Manseng, Petit Verdot, Cabernet Franc and a Tannat.

VAUGHN-DUFFY WINES (SONOMA VALLEY CA)

Matt Duffy and Sara Vaughn met while Sara was in grad school and Matt was working at a wine shop in Sausalito. In 2007, the newly-engaged couple moved to Sonoma so Matt could learn all he could about winemaking, and after stints with a variety of Sonoma winemakers and a stint running a tasting room out in the Sierra Foothills AVA, Matt and Sara made their first two barrels of wine in 2009. Quickly gaining critical acclaim, they've quickly become a favorite of the somm/collector class in the Bay area.



With total production now in the 2,000 case range, Vaughn Duffy is part of the new era of first-generation winemaking families in California. Sourcing grapes from farmers across the finest North Coast appellations, Vaughn Duffy crafts small lots of primarily vineyard-designate wines. The wines are compelling with brilliant, succulent fruit and long, savory finishes. Along with several Pinot Noirs, Matt produces a Rhone-style red blend, as well as a Chardonnay and a Sauvignon Blanc.

ALBERT PONNELLE (COTE D'OR, BURGUNDY)

Organic & Biodynamic



Pierre-Lazare Ponnelle founded his winery and vineyards in 1870. He developed his business successfully while conducting a number of research projects looking at wine-making processes and understanding fermentation. This led him to collaborate with Louis Pasteur, who at the time lived in Dôle, near Beaune, the wine capital of Burgundy. Today, his great-great-grandson Louis manages the Maison... the fifth generation to work the vineyards and cellars. Ponnelle owns vineyards in various Cote de Beaune appellations, and vinifies wine from purchased fruit from several Cote de Nuits vineyards as well.

Vineyard work is done the same way it was done before mechanization and chemical treatments started being used. Hardly any fertilizers are used in the vineyards apart from a little manure. No weed killers are used in order to promote biodiversity; existing plants provide sufficient organic material. The vineyards are plowed using horses, the use of heavy machinery is avoided, so as not to compact the soil.

Ponnelle make a range of Burgundies both red and white, including

Blancs

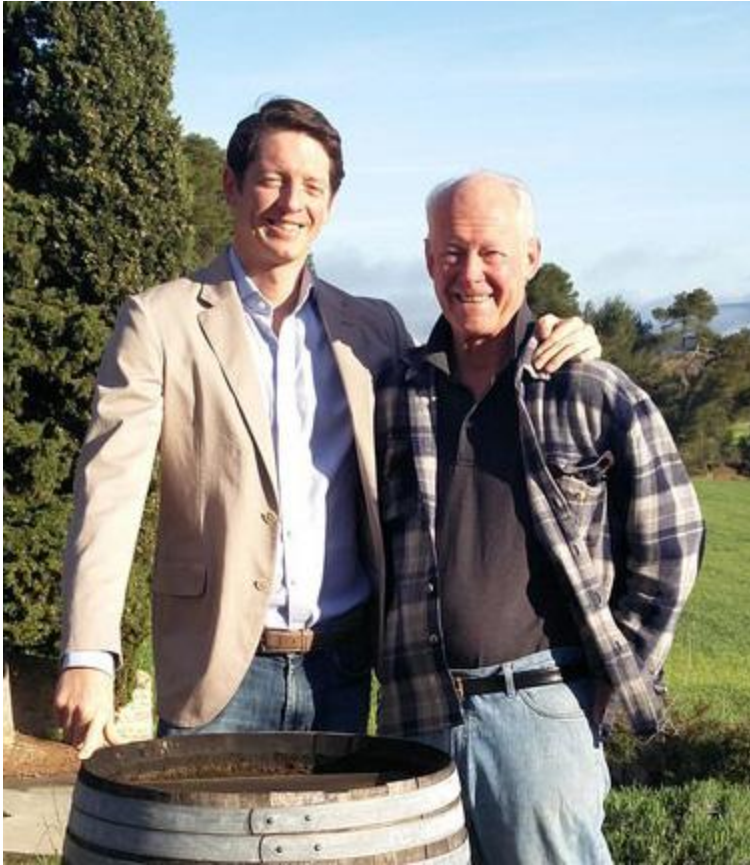
- Rully Les Saint Jacques
- Saint Romain
- Santenay Les Carmelites

Rouges

- Bourgogne Rouge
- Saint Romain
- Beaune 1er Cru Clos du Roi
- Savigny-les-Beaune 1er Cru Les Peuillets
- Nuits Saint Georges Vieilles Vignes
- Gevrey Chambertin Les Cabottes

CHATEAU ST JACQUES D'ALBAS (MINERVOIS, LANGUEDOC)

Organic & Biodynamic



Founded as an agricultural villa in the era before Roman settlement, St Jacques has seen Roman, then Visigothic, then Frankish rule before becoming part of various Occitan feudal principalities, and by the 1600's, part of the French state. From the 1800's the estate has concentrated on wine production, but mostly producing bulk juice for the local cooperatives.

Purchased in 2001 by Graham Nutter and his family (pictured here with his son Andrew), there has been a wholesale renovation of the property, uprooting much of the Carignane and Alicante to replace it with Grenache and Syrah. Today the estate is focussed entirely on estate-bottled fine wines making a range of reds, rose wines and whites.

Woodland and the local scrub, the *garrigue*, cover about 2/3 of the estate, and the remaining 68 acres of vineyard are interspersed through the natural areas. The property also contains olive and fruit trees, several beehives, ponds dug to support wildlife, and along with tourism and an active schedule of musical concerts, the estate functions as a biodiversity reservoir and bird sanctuary.

Soils are a mix of clay and sandstone, with a highly diverse underlying geology. This gives significant variation to soil chemistry, and the family has taken advantage of careful soils analysis to select specific plots for a wide diversity of grape varieties, Syrah (37%), Grenache (23%), Mourvèdre (9%), Carignan (6%), Calladoc (4%) and Cabernet Sauvignon (2%). They have also added several white varieties (Marsanne, Roussanne, Vermentino, and Viognier), now covering some 19% of the vineyard area.



DOMAINE DU PETIT MÉTRIS (ANJOU-SAUMEUR, LOIRE)

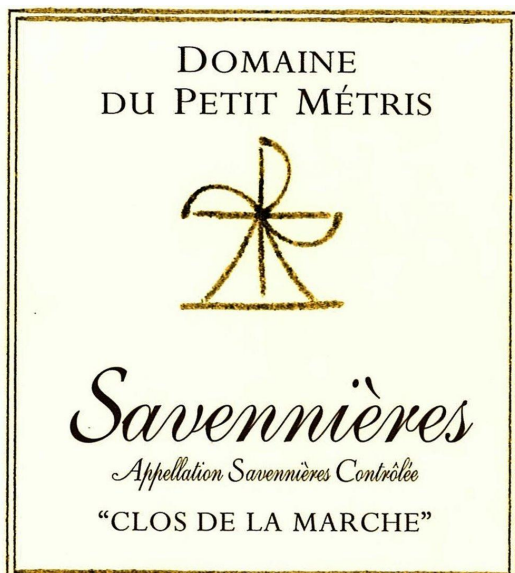
Sustainable, Lutte Raisonnée

Founded in 1742 by Francois Renou, the Domaine today is owned and managed by his great-great-grandsons Herve and Pascal. Their vines lie just outside the village of Saint-Aubin de Luigne, in the heart of the Coteaux du Layon, and in the heart of central Loire Valley, recognized as a UNESCO World Heritage Site.



Their vineyards lay in some of the finest parcels in the region, including Savennieres (dry whites of Chenin Blanc), Chaume (the region's only Premier Cru, sweet Chenin-derived wines) and the famed Grand Cru, Quarts de Chaume (also sweet whites). By the AOC regulations, both Chaume and Quarts de Chaume must be either *passerille* or else affected by *Botrytis cinerea* (noble rot).

The Renou family practices sustainable agriculture with minimal intervention in vineyard or cellar. Grass is interplanted between the rows, herbicides are not used. Every effort is made to allow the purity of the fruit to show through, expressing the nuances of their superb terroirs, and to avoid manipulative processes. The Domaine is a member of Terravitis, dedicated to eco-friendly and sustainable vineyard management. Vinification details vary from vintage to vintage, with great care to bring out the very best in that year's fruit.



- Savennieres “Les Fougeraies” (Inox)
- Savennieres “Clos de la Marche” (Barrique)
- Coteaux du Layon “Chaume”
- Quarts de Chaume

DOMAINE ST PATRICE (CHATEAUNEUF, RHONE)

Organic



Domaine Saint Patrice has at its origins the Clos Saint Patrice, one of the very few monopole *clos* in Chateauneuf. Considered one of the finest vineyards on the plateau, the Clos is planted in ancient Grenache and Mourvedre vines, growing in the distinctive silica cobbles that define Chateauneuf.

With origins dating back to the 17th Century under Louis XIV, the estate has recently been revived under the capable hands of new owners Guy Julian and his son Jerome, working with Samuel Montgermont, the *charge d'affaires* of the Maison Grandes Serres in Chateauneuf. Today the Domaine produces three wines- the Clos Saint Patrice, the Domain Saint Patrice Chateauneuf, and the beautiful Cotes du Rhone, made entirely of Chateauneuf fruit.

The wines are produced organically with deep respect for the terroir, vines are propagated via *selection massale*. Superb examples of the winemaker's art in a clean, pure and elegant style.

- Cotes du Rhone Vieilles Vignes
- Chateauneuf du Pape Vieilles Vignes
- Chateauneuf du Pape "Clos Saint Patrice" Vieilles Vignes



RONCO MARGHERITA (FRIULI-VENEZIA-GIULIA)

Organic

Ronco Margherita was founded in 2009 by Alessandro Bellio, a winemaker and vineyard management consultant with 20 years experience in vineyards all over northern Italy. The estate was formerly owned by Ruggero Forti, an ampelographer who specialized in the recovery of ancient indigenous Friulian varietals, and who is widely considered one of the fathers of modern Friulian viticulture. Working with the promising base of Forti's vines, Bellio and his wife Margherita (for whom the estate is named) have created one of the most innovative quality estates in the region.



Today the Ronco Margherita estate works its lands organically with green cover between the rows and no use of chemical fertilizers or other treatments. The vines strain to reach the subterranean water sources, and fill the fruit with beautiful minerality, focus and a great sense of their terroir.

The primary label is used for their line of pure varietal wines all vinified in stainless steel to showcase the purity of the cool-climate fruit. Varietals include Friulano, Pinot Grigio, Ribolla Gialla, Traminer Aromatico, Cabernet Franc, and Refosco dal Peduncolo Rosso.



From their property in Pinzano, the Tenuta Col Colat, the Bellios produce three barreled wines:

Tiliae: a blend of Friulano, Sciaglin and Ribolla Gialla

Ovalis: a blend of Merlot, Cabernet Franc and Refosco dal Peduncolo Rosso

Parvis: a pure bottling of the rare Picolit Neri, a variety only grown at this and one other estate.

TREVISIOL PROSECCO (CONEGLIANO-VALDOBBIADENE, VENETO)

Organic Practices

The Trevisiol family has been making wine in the Selva del Montello area of Veneto for 200 years.

In 1934, Liberale Trevisiol parted from the family firm and developed his own winemaking and sparkling wine cellar in Feltre and subsequently in Valdobbiadene.



Liberale's children, Maria, Mario and Edoardo continued to develop the vineyards and cellars, and in 1979 established the Collalto winery in the Conegliano-Valdobbiadene DOCG area. This acquisition brought the family vineyards up to some 25 acres and allowed Trevisiol to focus on the finest expressions of the Glera grape and Prosecco wines.



In the mid-80s, the third Trevisiol generation, including Luigi and the current director Dr. Paolo, took over active management of the firm, and since 2010, Paolo's sons Marco and Dario have been actively engaged in the family business, poised to lead it into its third century.

The historic vineyards of the property are located on the hills of Collalto di Susegana and spread over an area of about 24 acres. The soils are mainly calcareous and clayey, and the Glera grape is highly expressive of the calcareous minerality of its terroir.

Their **Brut and Extra Dry NV** wines, both from Collalto, are produced from 50-year-old vines grown on calcareous/clayey marine-derived soils at 650-1325ft elevation and a south-southeast exposure. All vineyard work is by hand, and the grapes are hand harvested.

Trevisiol also produces two distinctive single-vineyard, vintage-dated “*rive*” Proseccos: the **Brut Rive di Oglia** is produced from 30yo vines planted with south-southeast exposure at 900-950ft elevation, while the **Extra Dry Rive di Collalto** comes from 70yo vines planted with southeast exposure at 800-850 ft elevation.



BONFANTE & CHIARLE (MONFERRATO, PIEMONTE)

Sustainable & Vegan



Bonfante & Chiarle represents a 200-year collaboration between two of the leading families of Monferrato. Led today by Domenico Bonfante and Luciano Chiarle, the firm is recognized as one of the most important producers of wines in the Langhe.

Working a combination of domaine vineyards and vineyards under long-term contract, B&C work the land cleanly, using green cover rather than herbicides and Integrated Pest Management in place of pesticides. Their cellars are modern with a mix of temperature-controlled stainless, oak Barriques and of course the classic giant Slavonian oak barrels holding 2500 liters or more.

Their wines are clean and classically-styled with crisp acidity, focussed fruit and great balance. Most are single-vineyard wines, and all are superb.



Wines produced under the primary label include a Langhe Arneis, a Gavi, a Rosato of Nebbiolo & Barbera, a Nizza (Barbera), and a Barolo.

The families also own the 15th Century Tenuta Carretta, a famed estate which produces an Arneis Riserva, and a range of single-vineyard Barberas, Barbarescos and Barolos.



FEUDO DISISA (MONREALE, SICILY)

Organic

The Di Lorenzo family migrated to Sicily from Britain in the 1100's under the Norman King Roger (Ruggiero) of Sicily. By the 1600s, they had settled in the area of Monreale and become important members of the royal and ecclesiastical establishments.

Archpriest Santi Di Lorenzo acquired the Feudo Disisa estate following the proclamation of the Kingdom of Italy in 1865. He left it to his nephew Nicolò Di Lorenzo, and the property has remained in the hands of the Di Lorenzo family ever since.



Today the estate is managed by Renato & Maria Paola Di Lorenzo with son & daughter Mario & Laura. The family has long been at the forefront of innovation in the region, and the estate boasts the first and oldest Chardonnay in Sicily. They have also experimented successfully with Cabernet, Syrah, and even Muller Thurgau which produces a scented, aromatic wine in the warm Sicilian sun far from its German origin. Feudo Disisa also produces wines of the indigenous white varieties Catarratto, Insolia and Grillo as well as the Fiano native to Campania; and from the reds Nero d'Avola and the rare indigenous Sicilian grape Perricone. They also produce a superb late harvest wine of 100% Grillo.

The estate, located on rolling hills about 1200-1500 ft above sea level, is spread across about 1000 acres of land in the Alcamo and Monreale DOC's. Soils are mixed sand and clay, well drained and exposed to cooling breezes year-round. Temperatures never drop below freezing, even in winter. This sun-drenched region is justly famous for its wines, and the estate is farmed, and the wines are produced, organically, as they have been for the past 800 years.



ANTICA MASSERIA JORCHE (MANDURIA, PUGLIA)

Masseria Jorche was founded towards the end of the 17th century. After the Unification of Italy, the property passed into the hands of the Barone Bardoschia, whose family held the property until the late 20th century.

The Gianfreda family had been working the vineyards of the Masseria since the early 1900's. In 1990, Antonio and Mariella Gianfreda purchased the Masseria, at that time abandoned and with its left wing completely collapsed, from the heirs of Barone Vito Bardoschia and began a long and laborious restoration work of the complex, including the main building, the stables and the magnificent half-underground oil mill, going back to 18th century and today used as restaurant.

Now in the 5th generation, today Antonio's daughters Dalila and Emanuela run the business (Dalila) and winemaking (Emanuela) of this superb piece of restored Italian heritage.



Primitivo di Manduria

Primitivo di Manduria Riserva

MENHIR SALENTO (SALENTO, PUGLIA)

Organic, Vegan



Menhir Salento SpA was founded in 2002 by brothers Gaetano and Vito Angelo Marangelli. They work closely with their unspoiled land and organic vineyards in the Valle dell'Idro, down on the very tip of the heel of Italy, where the Idro River flows through the ancient city of Otranto and into the Straits of Otranto that connect the Adriatic Sea to the Ionian Sea.

Pietra Salice Salentino DOC: 80% Negroamaro, 20% Malvasia Nera, from 40-year old vines planted on argillaceous soils .

Pietra Susumaniello (Salento IGT): 100% Sususmaniello grown on red calcareous soils.

ANITCA HIRPINIA (IRPINIA, CAMPANIA)

Organic, Vegan

For centuries, land ownership in Campania has been highly fragmented. In 1959, the first cooperative in Irpinia was founded, dedicated to bringing modern winemaking technology to the ancient vineyard region. In 2016, the Antica Hirpinia coop was taken private by a group of five vineyard owners, who hired Valeria Cesari as estate manager, and Ciriaco Varrasso as winemaker. The resulting wines are clear expressions of the terroir, with pure aromas and focused, brilliant elegance. These are truly some of the finest wines in the region.

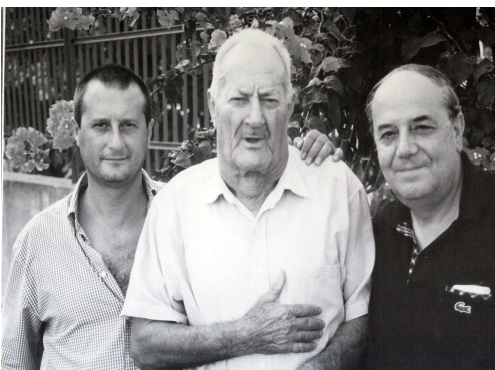


Among many claims to fame, the winery bottled the very first DOCG-designated Taurasi, in 1992. The very first bottle, n° AAA 000 0001, is still in the winery's cellars. The second bottle was given to Pope John Paul II, and the third one to the President of the Italian Republic, Oscar Luigi Scalfaro.

Antica Hirpinia owns 31 hectares of vineyards, all located 950 to 1300 ft above sea level: 9ha of Fiano, a selection massale vineyard derived from a unique, 200 year old plant, 9ha of Greco, 5ha of Falanghina, 3ha of Coda di Volpe, and 5ha of Aglianico. Antica Hirpinia rents another 15ha, with 2-3ha of each variety. The overall production is 300,000 bottles per year.

CANTINA ENOTRIA (CIRO, CALABRIA)

Enotria was founded in 1974 by Cataldo Calabretta, Gaetano Cianciaruso, and Armando Susanna. Today the winery is led by Cataldo's son Salverio, and Armando's grandson also named Armando.



Their philosophy has remained constant- to produce a wine of great value and fidelity to terroir and to the flavors of the native varieties; bringing the pleasures of simplicity and genuineness to the table.

The winery owns some 135 acres, divided into five vineyards nestled between the sea and hills in the Cirò DOC area. About 2/3 of this is in the Cirò DOC between the towns of Cirò and Cirò Marina, the remaining 44 acres is within IGT Calabria between the towns of Melissa and Strongoli. Enotria produces a range of IGT Calabria wines as well as Cirò DOC wines, largely from the indigenous varieties Greco Bianco, Pecorello, Gaglioppo, Magliocco and Nerello Calabrese.

HERMANN MOSER (KREMSTAL, NEIDEROSTERREICH, AUSTRIA)

Organic

Weingut Hermann Moser is run by Martin and his wife Carmen Moser, the 26th generation of the family producing wine from the family vineyards. The estate is nearly 400 years old and is located in the village of Rohrendorf in the Kremstal wine-growing region in Lower Austria. The vineyards cover 19 hectares and are the best vineyards from Rohrendorf. 85% of the estate is planted with white varieties such as Grüner Veltliner, Riesling, Welschriesling, Sauvignon Blanc, Chardonnay, Gelber Muskateller and Pinot Blanc, the remainder with Zweigelt.

Gelber Muscateller: spicy, aromatic Muscat from the gravelly Neubrunn "Steinernes Meer" vineyard.

Grüner Veltliner "Green Eyes": classic Grüner from the deep loess soils of the Rohrendorf district of Kremstal.

Grüner Veltliner "Per Due": from the Wolfsgraben- spicy and floral with hints of citrus.

Grüner Veltliner "Karmeliterberg": citrus, rhubarb and a mineral-scented nose... from an OTW-classified Erste Lage vineyard site.

Grüner Veltliner "Gebling": also an OTW Erste Lage vineyard, Gebling is produced from extremely deep windblown loess soils. Smoky, resinous and exotic with great minerality.

Grüner Veltliner "Fortissimo" Reserve: an exceptionally rich, concentrated and powerful Grüner from the Erste Lage-rated Gebling vineyard.

Riesling "Gebling": brilliant bone-dry Riesling with hints of apricot and honey.

Riesling "Kellerterrassen" Reserve: also from the great Gebling vineyard, lush and tropical with a backbone of steel.

Zweigelt Rose "Rosi Mosi": a beautiful, rose-pink rose made from 100% Zweigelt.

Zweigelt Rose "Rosi Mosi" Sparkling NV: lovely sparkler, finished as an extra-dry, very clean, notes of strawberry, 100% Zweigelt.

Zweigelt: Zweigelt is a cross between St Laurent and Blaufränkisch created by Dr. Fritz Zweigelt in 1922. It combines some of the best characteristics of both varieties, with a beautiful combination of earth and berry fruit.

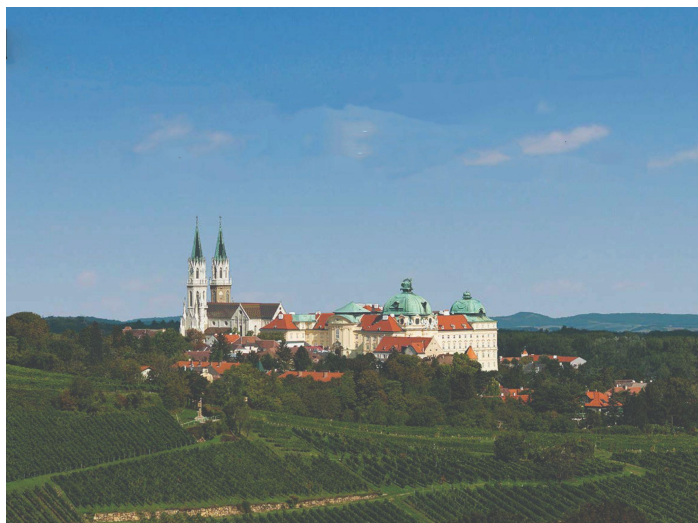
Pinot Blanc Beerenauslese: from the Wolfsgraben vineyard, a site that pairs great ripeness with high acidity. Intensely sweet yet balanced with a medley of exotic tropical fruits from passionfruit to lychee...



STIFT-KLOSTERNEUBERG

Sustainable, Organic Practices, Carbon-Neutral

The Klosterneuburg is one of the world's oldest wine estates, tracing its lineage back to the 12th



century, when the monastery was founded by Margrave Leopold III of Babenberg (now Saint Leopold, Patron Saint of Vienna and Austria). In 1114 the Margrave summoned the Order of St. Augustine to Klosterneuburg, where they were to spend centuries developing the monastery into a center of religious life, culture and scholarship. To this day the Augustinian Canons work in this spirit following closely the monastic Rule of Saint Augustine. In 2014 Stift Klosterneuburg Monastery celebrated its 900th anniversary, and continues to serve as Leopold's final resting place.

The Klosterneuburg's 260 acres of vineyards are largely planted to indigenous varieties (including Zweigelt, created by Dr. Fritz Zweigelt in 1922 while working at the National Institute of Viticulture, which is located at the Klosterneuburg). Vineyards are managed organically as they have been for nearly 1,000 years. The cellars are burrowed some 118 feet into the rock under the monastery, and all operations are fully gravity-fed. Air conditioning is not necessary in the cool darkness of these caves.

THE WINES

Whites

Sparkling Gruner Veltliner Brut NV

Wiener Gemischter Satz

Weissburgunder

Zierfandler/Rotgipfler "Gumpoldskirschen"

Weissburgunder Trockenbeerenauslese

Welschriesling Eiswein

Gruener Veltliner Eiswein

Reds

Blaufrankisch "Tattendorf"

Pinot Noir "Steinfeld"

St. Laurent "Tattendorf"

St Laurent "Ausstich Stiftsbreite"

SINE COMPROMISSO

Organic, Biodynamic, Low-SO2

Sine Compromissó was created by Dr. Tamas Kaibinger, a lawyer by trade; and Ervin Stampf, one of a family of noted architects; both local wine-lovers searching in quest of the most perfect expression of Kékfrankos expression of the terroir of their native Kőszeg, Sopron. As it turns out the two are distant cousins, sharing a set of great-grandparents.



Sine Compromissó vineyards cover just 6 acres and produce ~4,000 bottles per year. The wines are extremely minimalist in style, made entirely by hand and gravity, utilizing organic and biodynamic principles throughout.

Tamas and Ervin respect the past and feel a sense of responsibility for the future, which is why the two decided on biodynamic cultivation. The wines are made gently: the clusters are picked whole, and only fully intact berries are processed. The fermentation takes place spontaneously in a vat, and there is no pumping, just a long cool maceration using only natural/indigenous yeasts, with fermentation taking place exclusively in older oak barrels and/or stainless. Little to no sulfur is used, and the wines are bottled unfined and unfiltered.

These are, simply put, some of the finest expressions of Kékfrankos (Blaufrankisch, Lemberger...) ever put into bottle. In seriousness and complexity, and for the simple joy of exploration, these wines rival serious red Burgundies.

THE WINES

Birktohor

Hipster

Fiatal Kálvária

Oreg Kálvária

Csúcsi

Sultan

Ordog



CASTRO VENTOSA

Organic



Atop the hill overlooking the village of Valtuille de Abajo lies the ancient Roman fortification of the Castro Ventosa- the Castle of the Winds. Since 1752, the Perez family has owned and farmed vineyards around the ancient ruin, and has taken its name for their vineyard domain. With about 195 acres under cultivation, the Perez family is the most important grower and winemaker in the region. While the wines have been spectacular for generations, since 2018 the winemaking has been largely under the guidance of Raul's son Gabriel, whose deft winemaking has resulted in wines of even greater finesse, delicacy and brilliance. Farming and winemaking are completely organic, as they have been for over 270 years.

Gabriel produces a range of wines, from a bright and fresh Joven Mencia done in all-stainless through roble- and crianza-style wines to a range of single-vineyard wines produced from centenary vines, many ungrafted and pre-phylloxera. These are the *creme de la creme* of the Bierzo appellation, deep and complex with great ageing potential.

Perez also produces two whites of Godello, done in open barrique with a flor yeast cap to allow controlled oxygenation during the fermentation... unique and compelling wines.

THE WINES (all are DO Bierzo)

Godello "El Castro de Valtuille"

Godello "Valtuille"

Mencia Joven

Mencia "Valtuille" (Roble style)

Mencia El Castro de Valtuille (Crianza style)

Mencia "Vino de Vila" - a blend of the single vineyard sites

Single Vineyard Wines from Rapolao, Villegas, Cova de la Raposa, Cepas Centenarias and La Vitoriana

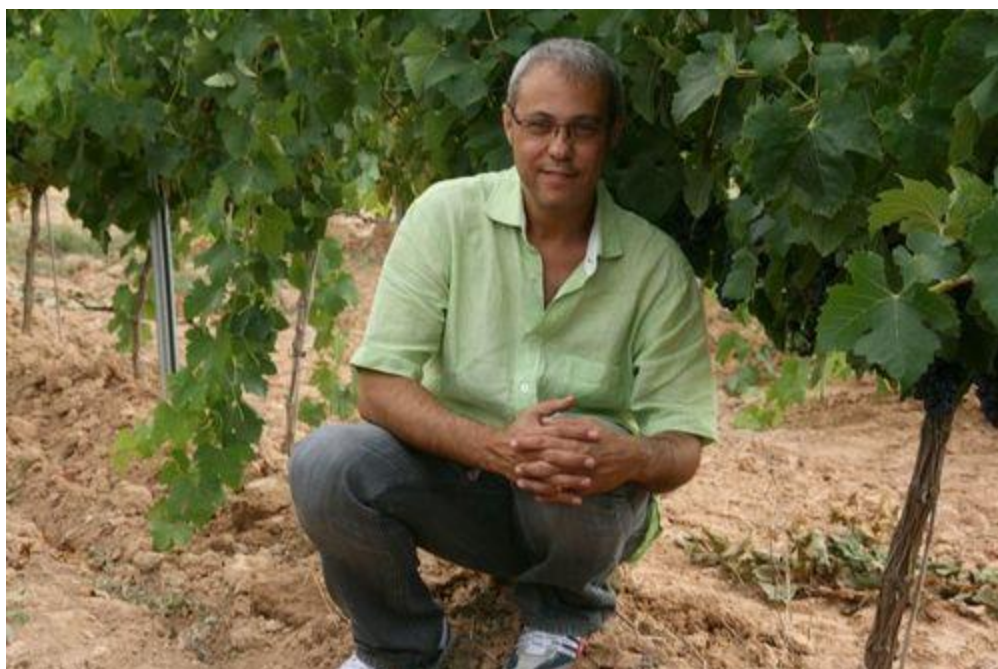


JORDI MIRO

Organic

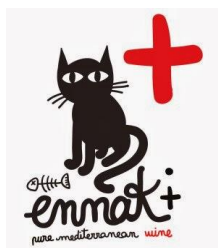
The Terra Alta is located in western Catalonia in the province of Tarragona, along the ancient Roman road from Zaragoza to Tortosa. Vines have been cultivated in the region for over two thousand years.

Jordi's Miro's passion for wine started at an early age. As a child, he worked in his family's vineyards alongside his father, Miguel. There he learned to prune, plow, cultivate, and harvest.



The family has been growing grapes in the region for generations. Jordi planted his own 12.5 acres vineyard in 1999. The soils are calcareous and poor in organic matter. The vineyard is dry farmed and the only fertilizer is an occasional spreading of composted vine cuttings and grass from the vineyard. The vines are cultivated in classic trellis style. The average yield in the vineyard is 3 lbs per vine.

In 2009, Jordi began to construct his own small winery. He built it himself, brick by brick during his free time. Today, Jordi experiments to create innovative new wines and styles. Traditionally in Terra Alta, whites and reds were produced by the skin contact maceration process. Jordi's wines combine traditional methods with a modern touch. The result is wines that are fresh and silky in the mouth.



Jordi still uses the lessons he learned from his father, doing all the work himself. He prunes, plows, thins the vines, harvests, ferments, rakes, cleans the vats and bottles the wine. Harvest starts with the first light of the day and is done by hand, into small cases. Jordi's philosophy is to do as much as possible in the vineyard to create the wine there, and then vinify with minimal intervention.

Ennak + 35% Syrah, 33% Grenache, 22% Cabernet Sauvignon, 5% Tempranillo, 5% Merlot, vinified by hand and aged for 12 months in used French oak.

CELLERS ARDEVOL

Organic & Biodynamic

The Ardèvol family has been growing vines in the village of Porrera since the 13th century. The cellar itself is located in the tiny village of Porrera and the vineyards are small parcels spread out all around the village against the steep licorella slopes. The vineyards cover 10 hectares and grow in very poor soil, perfectly orientated. Josep Ardèvol, owner winemaker, wants to create wines that express the purity of the Priorat terroir. The vineyards have very low yields and are worked by hand in harmony with nature, based on organic and biodynamic practices with no herbicides, pesticides or fertilizers. Sulphur is the only fungicide that is used.

Josep believes that each and every interaction with the vines, the vineyards and grapes have a direct impact. It is therefore important to respect nature's equilibrium in order to find balance and the true expression of the land's identity into the wine; this is achieved through integrity and respect for nature. Josep does long macerations, gentle pressing and ages his wines in French oak barrels with light toasting and fine grain. All of this in order to create a wine evoking pure natural sensations, with no excess wood or toast flavors and other elements that would not complement the ageing of the wine.

THE WINES



Priorat “Anjoli” - named for the daughter of one of the partners in the Ardevol venture, this wine is a blend of 50% Cabernet Sauvignon (grown on the Coma d'en Romeu) and 50% Grenache (from El Menescal).

Priorat “La Coma d'en Romeu” - This is a blend of 40% Cabernet Sauvignon (from Coma d'en Romeu) and 20% Merlot (from Mas d'en Cacador, a north-facing slope at 1500 ft; then 20% Syrah, 10% Garnacha from Mas d'en Pubill, and finally

10% Carignan, from the village of La Vilella Alta, another north-facing vineyard at about 1500 ft.

MOOIPLAAS ESTATE

Organic

Mooiplaas is a historic and traditional working wine estate as well as a private nature reserve with an incredible wealth of pristine natural beauty. The history of the farm dates back to 1806, when Petrus (Pieter) Bosman purchased the property and built its iconic manor house, now a national monument and a superb example of Cape Dutch architecture.



Situated in the Bottelary Hills of Stellenbosch, there is a difference of approximately 775 ft between the highest and the lowest areas on the estate. The highest point of the estate (1225 ft above sea level) provides a panoramic view over the Cape Peninsula, with False Bay to the left and Table Bay to the right.

The historic property was purchased by Nicolaas Roos in 1963. He was joined in the 1980's by his two sons Tielman, viticulturist, and Louis, winemaker, who today produce a range of environmentally friendly wines rooted in tradition, respect for the land and artisanal winemaking techniques to best express the unique terroir of the Stellenbosch Valley.

THE WINES

The Lemongrass Sauvignon Blanc

The Peach Chenin Blanc / Viognier

The Strawberry Pinotage Rose

The Coco Merlot

The Bean Pinotage

The Mulberry Shiraz



DE TRAFFORD & SIJNN

Sustainable, Organic Practices



De Trafford is the brainchild of David Trafford, an architect, and his wife Rita, a textile artist and professional chef. Their small farm on the slopes of the Helderberg in Stellenbosch turns out amazing, concentrated, expressions of their unique terroir year after year.

Most wineries start with the grape they have or want to plant, then select the best sites for that variety. David did extensive soil sampling and analysis prior to selecting the best varieties, even the best clones of those varieties, for his decomposed-granite soils overlooking the beautiful Blauklippen Valley.

Today, De Trafford wines are some of the benchmarks by which all other South African wines are measured.

THE WINES

- Barriqued Chenin Blanc
- Cabernet Sauvignon
- Cabernet Franc
- Merlot
- Elevation 393, a Bordeaux-style blend of Cabernets Sauvignon & Franc, Merlot and Syrah
- Elevation 393 Syrah
- Straw Wines- South Africa's *Vin de Paille*

Sijnn Wines are produced from a second property owned by the Traffords, in the middle of nowhere, in Malgas, where the Breede River empties into the Indian Ocean. This region was originally settled by migrants moving down from Mozambique, and so there's a history of Portuguese varietals being included in the mix. Sijnn red includes Touriga Nacional, while the white is an amazing, scented blend that includes a touch of Verdelho. These are unique and compelling wines, some of the most interesting in South Africa. **Organic & Vegan.**

THE WINES

- White Blend: Chenin Blanc, Roussanne, Viognier, & Verdelho
- Red Blend: Syrah, Trincadeira, Cabernet Sauvignon, Mourvedre & Touriga Nacional

WHY TERROIR WINES?

A Different Kind of Company: We are two partners, with no corporate overlords or giant suppliers telling us what to do. We select what we like, and hope that you will enjoy our selections as much as we do.

Quality: We have a range of items from \$80 cases to \$1200 cases, but in every case (pun intended) we truly believe there is exceptional quality, typicity and value.

Service: Simply put, we bend over backwards. Like everyone, we do make mistakes. Unlike many, we fix them. Period.

Pricing: We aim for fair pricing that allows our winery, ourselves and our customers to all make a fair profit. Every wine in our book assorts for a 5-case order discount, which generally lands the wine at its natural price point at standard markup. Where possible, we offer a 10-case book assort price, allowing our clients to make a little extra while providing their customers with the right price. On occasion, where we feel a wine justifies a volume discount, we offer a drop price or a brand assort price that dips even deeper.

Split Cases: If you're placing a reasonable order, split cases go along for the ride, if not literally then in terms of price. Order 5 assorted cases and 3 bottles of something special, the 3 bottles will get the 5-case assort price, with no split case upcharge. However, please understand that we do NOT allow our warehouse to open cases or handle loose bottles, so any split cases will typically be hand carried in separately by one of us on our next visit to your account.

Special Orders: We welcome them. Our suppliers often carry other wines we don't keep in stock on hand. We're happy to order in cases as requested- if there's something special you're looking for, please let us know!

Finally, thanks. Without you, and without your customers, we would not exist. We thank you for the business, for the support and for allowing our producers into your stores, your wine lists, and your cellars.



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