

PRIVUS BRANDS

Privusbrands.ca

Portfolio

Spring 2023



Introduction

Privus is Latin for: “One’s Own”, “Private” and “Particular”. Privus Brands is a fine wine, spirits and related products importer and sales agency. Privus Brands is about products that I like, made by people that I like. Selections of authentic products, the type of wines that you would discover when visiting a wine region. Wines that will bring back your travel memories or if you hail from wine country give you a taste of home.

With the cover of this addition we are paying tribute to our friends at Dievole. Their Chianti Classico Petrignano was awarded “Tre Bicchieri (Three Glasses)” and “Red Wine of the Year” in the Gambero Rosso 2023 Italian Wine Guide. This is quite the accomplishment as the process for selecting the “Red Wine of the Year” involved reviewing over 25,000 wines. We will see 72 bottles of this wine arriving in Manitoba shortly at a price of about \$40 per bottle. Please see page 101 for more information. Congratulations Dievole!

A few words about prices. In preparing this catalogue we have noted the typical published retail price at the time of preparation. Almost our entire offering is available only at Manitoba Private Wine Stores. The price of items may vary a bit by store as each store has its own pricing policy + almost our entire portfolio is imported so the price will change based on the prevailing rate of exchange and freight costs as stock arrives.

A few words about availability. In preparing this catalogue we have noted where you can find a particular product based on availability at the time of preparation + orders that are anticipated to arrive shortly. We deal with many small family owned wineries + many of our wines are specialty products which are only available in small quantities so wines may be out of stock from time to time.

We hope that you enjoy this catalogue and check out some new wines to try! Cheers!



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Upper Bench

Situated in Penticton, at the gateway to the picturesque Naramata Bench, Upper Bench offers a unique experience to locals and visitors by offering pairings of their two passions: artisan wine and hand-crafted cheese.

Winemaker, Gavin Miller now has a full portfolio of wines. All of Upper Bench's wines come from their mature vines on Upper Bench's unique seven-acre Estate where they naturally farm and hand tend seven varietals as well from a select few partner vineyards on the Naramata Bench.

Cheesemaker Shana Miller continues to create her unique and highly sought-after handcrafted artisan cheeses in her on site, CFIA registered state-of-the-art creamery. She now has eight delectable cheeses in her aging rooms: U&Brie, Gold, Gold French, Gold Italian, Okanagan Sun2, Grey Baby, King Cole, and occasionally Moody Cow.

Come and watch Shana hand-craft her cheeses through the creamery window, speak to Gavin about his award-winning wines and latest releases, and enjoy a wine flight perfectly paired with one of our cheese platters on our sunny Naramata Bench patio.

Carte Blanche

Naramata, Canada

Item #36545, Est. Price SOLD OUT

A delightful blend of Chardonnay, Riesling, Pinot Blanc, Pinot Gris & Viognier.

Welcome to your perfect any time sipper! This white blend goes best with sunshine, good friends and Upper Bench cheese of course.

Awards:

Certifications:

Food Pairings:

Comments:

Curry dishes

Available at: *The Pourium*



Pinot Noir

Naramata, Canada

Item #27425, Est. Price \$57.00

This is not a wimpy Pinot. Our Pinot Noir is bold with beautiful colour, good structure and lots of earthy tones.

Nose: baking spice, chocolate brownie, cranberry, strawberry jam, cola

Palate: red currant, raspberry, cherry cream soda, sage, cedar

Awards:

Certifications:

Food Pairings:

Comments:

Grilled Vegetables, Salmon, Tuna

Available at: *The Pourium*



Yard Wine

Naramata, Canada

Item #36543, Est. Price \$61.00

This is a great wine with a great story. Yard Wine is a tribute to a wine that Gavin lovingly made for years, from the tiny vineyard at their old home in Naramata.

It is a blend of 60% Merlot and 40% Cabernet Franc, co-fermented, exactly the same way he always made it. This is a wine that has been enjoyed with good friends and family for years and now we have recreated it to share with you.

Awards:

Certifications:

Food Pairings:

Comments:

BBO

Available at: *The Pourium*





Aresti

In 1951, Vicente Aresti Astica acquired the Bellavista Estate in Curicó, a renowned wine-growing valley, and started building a family tradition of excellence in wine-making with passion at the core of their philosophy.

The experience gained in making superior wines helped strengthen the presence of Aresti wines in Chile and around the world.

In 1999 major renovations were undertaken, state-of-the-art technology was introduced in the winery, modern processing techniques were incorporated, and an underground wine cellar was built for premium wines.

In 2012, the founder's daughters Begoña and Ana María Aresti López took over, keeping their father's legacy and the family passion alive.

2018 marks the completion of extensive investment plan under which vineyards were reconverted, new plantations were developed, new wine-making techniques were introduced and a world-class bottling line was implemented.

ARESTI

— PASION FAMILIAR —

Family Collection Assemblage

Chile

Item #40179, Est. Price \$55.00

With an intense and deep red color, this blend is firm and dense with rich and chewy tannins. Lovely aromas of blackberries and spices paired with mocha and vanilla come out in the nose. Elegant and complex in its full bodied palate, it comes together in a long and pleasant finish.

A beautifully balanced blend produced from our best vineyards and made with the careful work of the winemakers.

Awards:

94 points - Descorchados

92 points - Tim Atkin MW

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Grilled Sausages, Chops or Steak

Comments:

Available at: *The Pourium*



Código de Familia 380

Chile

Item #40180, Est. Price \$95.00

To commemorate Viña Aresti's 65th anniversary, Ana María and Begoña Aresti sought to produce a wine to continue to further the family's legacy.

They thus crafted Código 380 using a backbone of the Cabernet Sauvignon vines that their Father planted in 1951, a modern wine, full of nuances, that honors its origins and finds its inspiration in the deep love for the land, the vineyard, and the wine they both learned from their Father.

Awards:

95 points - Descorchados

94 points - Tim Atkin MW

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Steak

Comments:

Available at: *Denardi Wines*





Espíritu de Chile

Our ancestors based their living spirit on the concept of the sun. For all the cultures that inhabited this wild territory, the sun was essential for their daily subsistence.

At ESPÍRTU DE CHILE we create wines that express the Living Spirit of our wild territory. These are wines that evoke and accompany. ESPÍRTU DE CHILE is a way of living life. It's the moment of pause during the day in which the senses are allowed to expand with a glass of ESPÍRTU DE CHILE.

Enjoy ESPÍRTU DE CHILE and feel the living spirit!

All Espiritu de Chile wines are Certified Sustainable Wines of Chile.

ESPÍRTU DE CHILE wines are owned and produced by Vina Aresti, a multi generational family owned winery situated in Molina, Curicó valley. Since 1951 they have passionately grown their family project.



Viajero Sauvignon Blanca

Central Valley, Chile

Item #9399, Est. Price \$13.00

The journey of this Sauvignon Blanc comes directly from the Central Valley of Chile. It is among the best growing areas in the world for this grape varietal. Where thanks to the influence of the sea this Sauvignon Blanc stands out with intense scents and freshness.

Clear and bright at a glance its fruit scents are wrapped in guava and passionfruit, providing the perfect preamble to embark on the freshest and most acidic travel for your palate.

Awards:

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Comments:

Appetizers, Salads

Available at: *Manitoba Private Wine Stores*





Intrépido Reserva Carménère

Curicó Valley, Chile

Item #36823, Est. Price \$15.00

Near the Andes Mountains at an altitude between 500 to 700 meters above sea level, there is a valley with one of the greatest wine-making traditions in Chile, the Curicó Valley.

This Carménère from Curicó Valley boldly displays a deep cherry red color with berry, pepper and cloves in its scents. Your palate will embark on a juicy heightened and balanced journey.

Awards:

Bronze, Decanter

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Nachos, Empanadas, Pizza, Pork

Comments:

Available at: *Manitoba Private Wine Stores*



Cabernet Sauvignon Gran Reserva Explorador

Maipo Valley, Chile

Item #40205, Est. Price \$22.00

Deep and intense ruby red color. Complex in the nose, it reveals fruity notes such as cherry and blackberry intertwined with sweet and spicy aromas of black pepper and mocha from the barrel.

Sweet and juicy tastes with a good structure and ripe, smooth tannins.

Awards:

91 points - James Suckling

Certifications:

Certified Sustainable - Wines of Chile

Food Pairings:

Burgers, Cubano Sandwich, Grilled Steak

Comments:

Available at: *Manitoba Private Wine Stores*





Flaherty

Ed Flaherty and Jen Hoover are two Californians who came to Chile in 1993 to work a harvest and then never left. Chile also has some of the best whitewater kayaking in the world, which had more than a little to do with their decision to stay. Their kayaking days are sadly over, but the local wines just keep getting better.

Over the years, Ed has worked with some of the top wineries in the Chilean industry, including Cono Sur, Errázuriz, and Tarapacá. As an executive winemaker, Ed spent more time in the office and the tasting lab than in the winery. He started Flaherty in 2004 so that he could get his hands dirty again—or at least a little wine stained during crush.

Flaherty is one of the few boutique wineries in Chile. The business started with about 1,200 bottles of a single red blend in 2004 and has grown to a current production of just over 58,000 bottles. As a small, boutique winery, Flaherty Wines have chosen to make red blends that create complexity and consistent quality by working with several different varieties. Their hand-crafted wines aim to reflect the regional differences of the areas where the grapes are grown. All their fruit is hand harvested, fermented in small open-top bins, basket pressed, and aged in French and American oak barrels.

Aconcagua Red Blend

Chile

Item #40259, Est. Price \$36.00

The Aconcagua blend dates to 2004, when they made two barrels each of Cabernet Sauvignon and Syrah from the Manzur Vineyard just outside San Felipe.

Over the years, it has grown into their signature blend, with a Syrah base that brings the juicy fruit flavors and soft, lush tannins of the Aconcagua terroir, Cabernet Sauvignon to tighten up the structure and add spice, and small amounts of Tempranillo, Petite Sirah, and Petit Verdot for increased complexity. This medium-bodied wine has a twist of acidity on the entry and finishes with silky, juicy tannins.

Awards:

93 points - James Suckling

Certifications:

Food Pairings:

Mexican dishes, Pork Belly

Comments:

Available at: *Kenaston Wine Market*



Cauquenes Red Blend

Chile

Item #40262, Est. Price \$41.00

The Cauquenes blend, first released with the 2014 vintage, is about half Tempranillo and half Petite Sirah, with a bit of País from the hundred year old vines on the property. The blend clearly reflects its origins, grown from dry-farmed, head-trained vines on the deep red clay soils that dominate the area. The wines from this vineyard feature well-structured tannins, wild blackberry and cherry flavors, and lots of earthy spice.

This is a wine that will age well, gaining complexity with time in the bottle.

Awards:

93 points - James Suckling

Certifications:

Food Pairings:

Braised Meats, Ribs

Comments:

Available at: *Kenaston Wine Market*





Kutjevo

Kutjevo is the most prized Croatian wine producer and the company is very proud of the fact that the export of their wines makes up nearly half of the overall wine export of all Croatian wines. The philosophy of the Kutjevo winery includes the production of fresh, modern, elegant wines that are ready for tasting immediately after launch on the market. They are also dedicated to making a special and limited selection of wines from the best appellations and its micro-locations for the production of premium and archived wines prepared and aged in order to give wine connoisseurs an insight into all the richness of the oldest wine terroir in Croatia - Kutjevo's terroir.

Kutjevo winery, oldest winery in the region, lays in the middle of continental Croatia's region of Slavonia, Vallis Aurea or Golden Valley, the cradle of wine-making in Croatia. Recognized around the world by the unique drops of crystal-golden Graševina grape variety, Kutjevo winery offers much more - a complex portfolio of labels along with distinctive history that springs from every stone of a eight-hundred-year old cellar founded in 1232.



Top Quality Graševina

Slavonia, Croatia

Item #34317, Est. Price \$20.00

Graševina represents the first white wine with protected designation of origin in Croatia.

It is a wine of golden-yellow color with greenish notes, harmonious herbal and fruity aromas, refined and full taste, rich in extract that ends with a characteristic and mild bitterness.

Awards:

*Gold - Mundus Vini
94 points + Silver - Decanter*

Certifications:

Food Pairings:

Charcuterie, Ham, Freshwater Fish

Comments:

Available at: *Manitoba Private Wine Stores*





Top Quality Rosé

Slavonia, Croatia

Item #40203, Est. Price \$20.00

Bright and lively reddish color. Created by blending Zweigelt, Cabernet Sauvignon and Syrah.

It is characterized by freshly matched aromas of delicate raspberry and strawberry fruitiness. The taste is characterized by exceptional drinkability and mild acidity.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood Appetizers, Salads, Salmon

Available at: *Manitoba Private Wine Stores*





Maximo Oro

Slavonia, Croatia

Item #40181, Est. Price \$30.00

Maximo Oro is an award-winning, premium quality wine obtained by blending two varieties - Graševina and Chardonnay. Unique yellow colors with a greenish tinge, rounded varietal aromas and discreet minerality specific to the terroir, delights with its complexity.

Primarily, floral notes open up to the aroma while the fullness of the taste and delicacy is given by the fruitiness of ripe apples and pears. It has a harmonious and pleasant body of refreshing acids. Very food friendly and served at the top tables in Croatia.

Awards:

Gold - Mundus Vini

Certifications:

Food Pairings:

White Fish, Seafood in Cream Sauce

Comments:

Available at: *Calabria Wine Market, The Pourium*





Ackerman

Maison Ackerman was founded in Saumur in 1811, a mythical date in the history of oenology. Also known as the Year of the Comet, 1811 is reputed to be one of the greatest vintages of all time.

That same year was also born the Prince Imperial of France, future King of Rome, son of Napoleon I. It is interesting to note that this reference appears clearly in the coat of arms of the House of Ackerman-Laurance, under the features of the imperial crown.

Maison Ackerman is the heir to Maison Ackerman-Laurance founded in 1811 by Jean Baptiste Ackerman and Jean Pierre Apollinaire Laurance-Olivier, a skilled grain and wine merchant, in Saumur.

In 1838, he presented his 1836 cuvée at the Angers industrial exhibition.

The jury, after the oenological examinations and analyses, awarded him a gold medal: it was the beginning of the adventure of fine wines bubbles for Jean Baptiste Ackerman and a new identity for the city of Saumur.



Cremant de Loire Rosé Brut

Loire, France

Item #49189, Est. Price: \$32.00

A prestigious cuvée for all your celebrations!

All the bicentenary know-how of Maison Ackerman is found in this Crémant de Loire: fine and elegant bubbles thanks to meticulous aging, a fruity and gourmet wine.

The black and gold label of this vintage will bring a touch of elegance during privileged moments.

Awards:

Certifications:

Food Pairings:

Comments:

*Shrimp or Sushi, Desserts,
Butter Chicken*

Available at: *Manitoba Private Wine Stores*





Calvados Drouin

In 1960, Christian Drouin senior became the owner of the Fiefs Sainte Anne on the Gonneville hills, near Honfleur. The farm was planted with cider-apple trees and Christian was soon seized by the desire to produce his own calvados. Christian was both rigorous and enterprising: with the help of Pierre Pivet, a licensed distiller well known in the northern part of the Pays d'Auge, he spent the first twenty years distilling his cider production.

In 1969, Christian Drouin junior went into partnership with his father, but it was only in 1979 that stocks were considered sufficient to allow marketing to begin. Christian envisaged a quite different future for his spirits. He was fascinated by the art of aging and with the benefit of the stocks produced by his father, he specialized in the production of the rarest and oldest calvados that he was soon delivering to the world's great hotels and finest restaurants.

In January 2004, The third generation joined the firm. Guillaume Drouin trained as an agricultural engineer and winemaker. He devoted his first five years in the business to developing exports before taking over production management and then general management of the company in 2013. Today the blends are still created jointly by Guillaume and his father, who also share responsibility for the export markets.



Pommeau de Normandie

Normandy, France

Item #30316, Est. Price \$33.00

Pommeau de Normandie is a blend made of three parts of fresh cider apple juice and one part of calvados. The appellation requires a minimum aging of 14 months in oak barrels after the blend is made. However our Pommeau de Normandie is aged from three to four years. This extra aging enables us to obtain a better balance with no apparent alcohol. We also take particular care in the choice of apples used so as to obtain the perfect flavor, neither too sweet nor too heavy.

Pommeau de Normandie should be served chilled (8° to 10°c) in a tulip glass. Its apple aromas, fruit exuberance and moderate sweetness make it many people's favoured aperitif. Before dinner, one can have it pure or in cocktails as a long drink with Champagne or even mixed with numerous spirits. An excellent match with many desserts,

Awards:

92 points - Wine Advocate

90 points - Gilbert & Gaillard

Certifications:

Food Pairings:

Apple Desserts

Comments:

Available at: *Denardi Wines, Kenaston Wine Market,
The Winehouse*





Pommeau de Normandie with Gift Box

Normandy, France

Item #30317, Est. Price \$35.00

Pommeau de Normandie is a blend made of three parts of fresh cider apple juice and one part of calvados. The appellation requires a minimum aging of 14 months in oak barrels after the blend is made. However our Pommeau de Normandie is aged from three to four years. This extra aging enables us to obtain a better balance with no apparent alcohol. We also take particular care in the choice of apples used so as to obtain the perfect flavor, neither too sweet nor too heavy.

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Available with this beautiful gift box.

Awards:

*92 points - Wine Advocate
90 points - Gilbert & Gaillard*

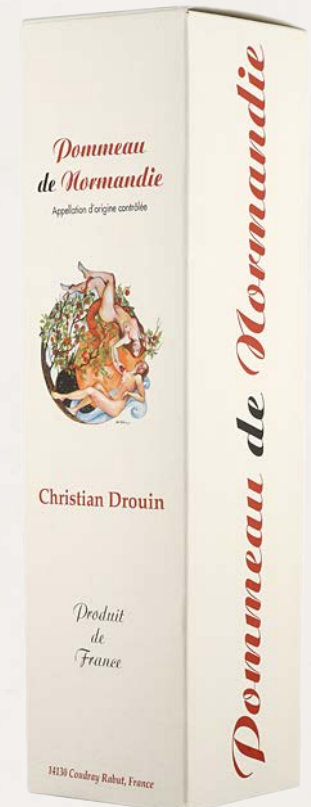
Certifications:

Food Pairings:

Apple Desserts

Comments:

Available at: *The Winehouse*





Cidre Bouché Brut de Normandie

Normandy, France

Item #26460, Est. Price \$13.00

The orchards are managed according to the rules of organic farming. Cows graze the orchards, contributing to production by fertilizing the soil and eating the wormy apples in September.

Before being crushed the apples are carefully washed and sorted. On emerging from the grater the apple pomace remains for several hours in a stainless-steel hopper. This allows more colour to be extracted, and produces cider with tannins that are softer and less bitter. The apples are then pressed in a pneumatic press specially adapted for the transformation of cider apples, with a moderate champagne-type pressing programme that extracts juice with low yields of only 65%.

Awards:

Certifications:

Food Pairings:

Comments:

Chicken, Roast Pork

Available at: *Denardi Wines, Ellement, Kenaston Wine Market
The Winehouse*





Calvados XO

Normandy, France

Item #28766, Price \$99.99

Produced in the Normandy's Pays d'Auge from bitter, bitter-sweet, sweet and sharp cider apples by double distillation in copper stills. XO is aged in small previously-used casks, including some former wine casks. The blend also contains some spirits aged in former fortified wine casks and brandy casks which add further sweetness and complexity.

Dense, rich, with notes of baked apples and tarte tatin.

This is the only XO grade Calvados that is available in Manitoba.

Awards:

Gold, San Francisco World Spirits Competition

Certifications:

Food Pairings:

Caramel, Chocolate or Apple Desserts

Comments:

Only XO Calvados in Manitoba

Available at:

Select Manitoba Liquor Marts incl. Grant Park, Garden City, St. Vital, Southdale, Sage Creek & Madison Square.



COVER



La Cave de Roquebrun

La Cave de Roquebrun , created in 1967, is located in the Haut Languedoc Regional Park, 30 km north of Béziers between the two regional capitals Montpellier and Toulouse. The village of Roquebrun benefits from an exceptional microclimate allowing the cultivation of orange trees, lemon trees, mandarin trees in the open ground, which produce a citrus harvest for local consumption.

Mimosas, olive trees, laurels, so many colors and scents that have earned Roquebrun to be presented as “the little Nice of the Hérault” and make it a tourist hotspot in the Orb Valley.

Located on a terroir of shale typical of Languedoc, enjoying a unique and very sunny Mediterranean microclimate, the vineyard of the winery allows the production of original wines of great quality.



Sir de Roc Brun Red AOC Saint-Chinian-Roquebrun

Languedoc, France

Item #45528, Est. Price \$42.00

A blend of Mourvèdre, Syrah, & Grenache. The grapes are grown in Schist soil with a reduced yield of 40 hL/Hectare. Vinification in whole bunches (carbonic maceration) with between 25 to 30 days in vat. Aged in new French oak barrels for 12 months.

Bottled at the property in a Languedoc bottle. Nice ruby red color. Complex nose with small red fruits aromas. Ample, rich, harmonious mouth with smoky notes. Very persistent with a slight vanilla finish.

Decant before serving. This wine is very pleasant with red meat, game or with strong cheeses.

Awards:

Certifications:

Food Pairings:

Comments:

Cassoulet, Lamb

Available at: *G.J. Andrews*





De Venoge

For more than 175 years, de Venoge has maintained a reputation of excellence among wine connoisseurs and to this day pursues the same ambition of being an ambassador of exceptional champagne. All of our champagnes are produced with the “Cuvée”, first pressing of the grapes, the most qualitative ones.

The wines of the House are today exported in more than 40 countries, only in a very selective network: specialty stores, hotels and the best restaurants.

Our cellar master enforces high quality standards for their elaboration: the best vintages, low dosage, use of the only first press and long aging times.

The House de Venoge also holds a true treasure: one of the most plentiful wine libraries of Champagne composed of nearly 20,000 vintage bottles.



Cordon Bleu Brut

Champagne, France

Item #207134, Est. Price \$88.00

Bright gold colour, wide aromatic complexity ranging from Granny Smith, lemon and honey. Fresh and elegant, perfect for the aperitif.

At least 3 years of aging sur lies.

A blend of:

Pinot Noir 50% Pinot Meunier 25% Chardonnay 25%

Awards:

91 points - Wine Spectator

Certifications:

Food Pairings:

Seafood, Fish, Sushi

Comments:

Check out Large Formats!

Available at: *The Pourium*



COVER



Cordon Bleu Rosé

Champagne, France

Item #26508, Est. Price \$117.00

Intense nose, the first sip is fruity and persistent. Bringing roundness and vivacity together, this champagne is a pleasure. At least 3 years of aging sur lies gives this champagne the weight to make it an excellent pairing with appetizers and main courses.

A blend of:

Pinot Noir 60% Pinot Meunier 20% Chardonnay 20%

Awards:

91 points - Wine Spectator

Certifications:

Food Pairings:

Salmon, Tuna

Comments:

Available at: *The Pourium*





Cordon Bleu Blanc de Noirs

Champagne, France

Item #26507, Est. Price \$117.00

The Blanc de Noirs is exclusively made from black grapes varietals. It is a blend from about 15 crus among the most prestigious ones. De Venoge was the first Champagne House to elaborate a wine entirely made of black grapes.

Three years of aging sur lies.

A blend of:
Pinot Noir 80% Pinot Meunier 20%

Awards:

91 points - Wine Spectator

Certifications:

Food Pairings:

Arctic Char, Duck

Comments:

Available at: *The Pourium*



COVER



Cordon Bleu Extra Brut

Champagne, France

Item #26505, Est. Price \$117.00

Very slightly dosed, this cuvée presents a fresh attack which is strongly appreciated by connoisseurs. Notes of citrus and white fruits, which make it full-bodied. Perfect with seafood, especially oysters. The Extra Brut sees additional aging (at least 4 years sur lies) which adds to its complexity.

A blend of:
Pinot Noir 60% Pinot Meunier 20% Chardonnay 20%

Awards:

92 points - Wine Advocate
91 points - Wine Spectator

Certifications:

Food Pairings:

Shellfish, Sole

Comments:

Available at: *The Pourium*





Cordon Bleu Demi-Sec

Champagne, France

Item #539635, Est. Price \$91.00

The result of a blend of Pinot Noir (Grand & Premier Cru) and Chardonnay and of the best growths of Pinot Meunier, the Cordon Bleu Demi-Sec is a very special Champagne reputed for the regularity of its well-balanced and fragrant character. Increased dosage distinguishes this champagne from the standard Cordon Bleu Brut S elect.

In order to guarantee a constant quality and the typical de Venoge taste year after year, a significant proportion of its composition is that of reserve wines. Aged at least three years sur lies to reach its qualities.

Awards:

Certifications:

Food Pairings:

Comments:

Desserts

Available at: *The Pourium*





Cordon Bleu Brut Vintage 2012

Champagne, France

Item #529958, Est. Price \$140.00

The Cordon Bleu Vintage 2012 from De Venoge is the reflection of the style and elegance of this great Champagne House. This champagne from the great 2012 Vintage is a blend of predominately Pinot Noir (75%) along with a component of Chardonnay (25%).

This champagne is elegant and versatile. It can be enjoyed as a celebratory drink or paired with a meal. Its freshness allows for pairing with seafood dishes and the rich back bone of the Pinot Noir provides sufficient structure to pair with richer dishes such as salmon or duck.

Awards:

Certifications:

Food Pairings:

Comments:

Lobster, Oysters, Scallops

Available at: *The Pourium*





Domaine Belleville

Domaine Belleville came into being at the beginning of the 20th century in the land surrounding Rully. It owns 22 hectares of vineyards including land extending from Gevrey Chambertin in the north to Mercurey in the south. The vineyards in Rully represent the vast majority of the Domaine's vineyards and are planted with 8.25 ha of Chardonnay and 2.25 ha of Pinot noir.

The well-known Cloux and Raborcé climates give rise to supple, ample wines, with excellent consistency and an exquisite texture, whilst the similarly well-known Pucelle climate produces a white wine that stands out as a result of its more apparent minerality and its full, lasting flavour.

The red wines are tender and fruity with a marked liveliness and exquisite minerality.

The vines in Mercurey represent the second cluster of the Domaine's vineyards and 1 ha is planted with Chardonnay and 4.5 ha with Pinot noir. The terroir of the village of Mercurey enjoys exceptional geological diversity, which creates extensive variety in the wines produced there. The red wines, which are predominant, produced on stony soil resulting from layers of hard limestone are highly sought after for their complexity and ability to age well.



Gevrey-Chambertin “Creux Brouillard”

Burgundy, France

Item #30100, Est. Price \$128.00

Nice deep ruby robe, limpid and brilliant. Open and pleasant aromas of blackberry and other black berry fruits so typical from the wines from Côte de Nuits, backed by nice touch of toasted bread.

Full of fruits, powerful and complex at the same time! Flavours of undergrowth and blueberry. Tannins are well integrated and the wine is very elegant and long lasting.

Awards:

Certifications:

Food Pairings:

Comments:

Duck, Game, Lamb, Mushrooms

Available at: *The Pourium*





Mercurey “Les Perrières”

Burgundy, France

Item #30095, Est. Price \$62.00

Nice deep garnet-red robe, clear and brilliant. Open and pleasant nose on fresh black fruits, such as blackberries, with a spicy touch.

The tannins are round, delicate and well integrated. Good length.

Awards:

*17 points - J. Robinson
Bronze - Decanter*

Certifications:

Food Pairings:

Poultry, Salmon, Tuna

Comments:

Available at: *The Pourium*





Domaine des Grand Maisons

Domaines des Grands Maisons is the name of the company formed to market and sell the Bordeaux wines of the Armand family. The most famous of which is Château La Rame and also includes Château La Caussade and Château des Graviers.

Château La Rame was purchased by Claude Armand, the father of the current owner in 1965. This is a family business with three generations working together dedicated to the quality and prosperity of this family property.

Château La Rame has been certified HVE Level 3 since the 2017 vintage.



Ch. La Rame “La Charmille”

Cadillac Cotes de Bordeaux, France

Item #40131, Est. Price \$39.00

Good aging potential, Ch La Rame “La Charmille” is an authentic, generous, concentrated, fruity wine with great finesse. Over time, it develops bouquets of subtle complexity, both powerful and refined.

On the palate, it has roundness, opulence, spicy tastes and good tannic support. A very pleasant sensation of fullness with a beautiful and long finish.

Awards:

91 points - Wine Enthusiast

Certifications:

HVE Level 3

Food Pairings:

Meat Dishes, Mushrooms, Lentils

Comments:

Available at: *Manitoba Private Wine Stores*



COVER



Quintessence du Château des Graviers AOP Margaux

Bordeaux, France

Item #29489, Est. Price \$107.00

Gleaming and sharp garnet color with purple highlights. Pretty nose complex and expressive.

Notes of red fruit (cherry, raspberry ...) and black fruits (blackcurrant, blueberries,...). Very balanced bouquet with a beautiful fruity expression.

Tasty, generous tannins, long and well coated, give a nice dynamic to a final characterized by the delicacy and flavors of ripe fruit.

Awards:

Certifications:

Food Pairings:

Comments:

Braised Meats, Lamb, Stews

Available at: *The Pourium*



COVER



Château La Freotte AOP Pomerol

Bordeaux, France

Item #340043, Est. Price \$38.00

With a deep purple-red color, this wine excites gluttony. Its extremely fine nose envelops us with velvety scents, blackcurrant, black cherry, blackberries. In the mouth, the olfactory sensations are confirmed. The supple attack is followed by velvety sweet tastes, reflecting blackcurrant and blackberry. From the extremely ripe tannins, these sensations persist to offer great length in the mouth.

The grape varieties are 80% Merlot and 20% Cabernet Franc.

Awards:

Certifications:

Food Pairings:

Comments:

Charcuterie, Cheese

Available at: *The Pourium*





Ch. Moulin de Lagnet Saint Emilion Grand Cru

Bordeaux, France

Item #40270, Est. Price \$68.00

Chateau Moulin de Lagnet has been certified organic since 2001. Their Grand Cru is produced from 100% old vine (over 50 years old) Merlot.

The best lots from their small 1.5 hectare Grand Cru are chosen for the elaboration of this wine which is aged in French oak barrels for 1 year. No collage and a minimum amount of sulphites are used.

Displays a nose of red fruits with a hint of vanilla. In the mouth it shows slightly spicy notes with a structure as elegant as it is full-bodied. A final example of a wine to keep 10 years and more. Best served with red meats main courses.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Beef, Lamb

Available at: *The Winehouse*





Remy Pannier

Francois Remy founded his Loire Valley wine house in 1885 with first and foremost the desire of offering highly refined wines. To this end, he bought grapes made from premium Loire Valley grape varieties (Chenin, Sauvignon, Pineau d'Aunis, Cabernet Franc...) and then elaborated and blended the grape must in his own cellars. He was recognized as a genuine wine-growing craftsman, thanks to the elaboration of fresh, fruity and aromatic Loire Valley wines.

His son Louis, but most especially his grandson, Maurice went on to build Maison Remy Pannier's dynamic and forward thinking image notably through the development of exports. In the 1940s, Maurice Remy was one of the first operators in the Loire Valley to work with major retailers and to launch wine advertising campaigns. He was also a visionary as he avoided the competition announced on the French market by selling increasingly abroad.

As of 1950, the first Remy Pannier wines were exported to the United States. The House's accessible products were extremely successful and were rapidly distributed in over 30 countries throughout Europe and Asia. In view of guaranteeing the best possible standard of quality, in 1990 Maison Remy Pannier invested in a modern production center, adjacent to its «Les Dames de la Vallée» estate, situated on its cool terroirs, adapted to the best grape varieties of the Loire Valley. At present, the 105-hectare property allows us to perfectly control all of the different stages of production.



Muscadet

Loire, France

Item #45920, Est. Price \$23.00

The word Muscadet appeared for the first time in 1635. AOP Muscadet wines are the only ones in the world derived from the Muscase (Melon de Bourgogne) grape. They express a large palette of aromas chiefly due to the way in which they are made, their more or less long maturing period, and the diversity of their terroirs. These characteristics shape these wines' structure (body).

Beautiful light yellow color, tinged with green. Intense and fine nose with notes of pear, apple and a light touch of honey. The palate is clean and fresh, with a good balance, roundness and liveliness. A lemony note prevails on the finish.

Awards:

Certifications:

Food Pairings:

Comments:

Shellfish, Oysters

Available at: *Manitoba Private Wine Stores*





Rosé d'Anjou

Loire, France

Item #50809, Est. Price \$16.99

This Rosé d'Anjou is produced from a selection of early and fruity harvests from young vines to produce a rosé wine with a beautiful aromatic intensity.

Intense pink color. The nose shows aromas of red fruits and citrus.

The palate is very fruity with a beautiful balance and length.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Salads

Arriving in June!

Available at: *Manitoba Liquor Marts,
Manitoba Private Wine Stores*





Donatien Bahuaud

Born in 1906 in the Pays Nantais, into a family of clog makers, coopers and winegrowers, Donatien Bahuaud has been exploring the vines since his early youth. Here, between land and sea, he likes to observe the barges loaded with barrels, going up the Loire and will become a winegrower. In 1929, at the age of 23, he founded the Maison Donatien Bahuaud and also began to travel through the vineyard with his wines in barrels in a cart.

Day after day, he rigorously works the vines and observes the soils of the region, convinced that it is the terroirs that allow him to produce wines with flavors full of subtlety and finesse. He thus took part in the recognition of Muscadet, until the creation of the AOC in 1936.

In 1957, he bought the Château de Cassemichère, birthplace of Muscadet since 1740, in La Chapelle-Heulin. It is at the heart of this vineyard that Donatien revolutionizes the region with his audacity, his dynamism and his innate business sense. He then spent more time on the roads surveying the vineyards in search of the most beautiful appellations of the Loire Valley. This work of “crus scout” is quickly associated with the creation of audacious aging in the cellar, using different techniques. Over time, Donatien Bahuaud has become a recognized master in the art of aging wines.

Le Secret des Vignes Cabernet Franc

Loire, France

Item #48664 , Est. Price: \$21.00

Expressive with notes of red fruits and black fruits (blackberry and blackcurrant).

Beautiful structure and beautiful intense aromatic sweetness with notes of red and black fruits.

Awards:

Silver, Concours National

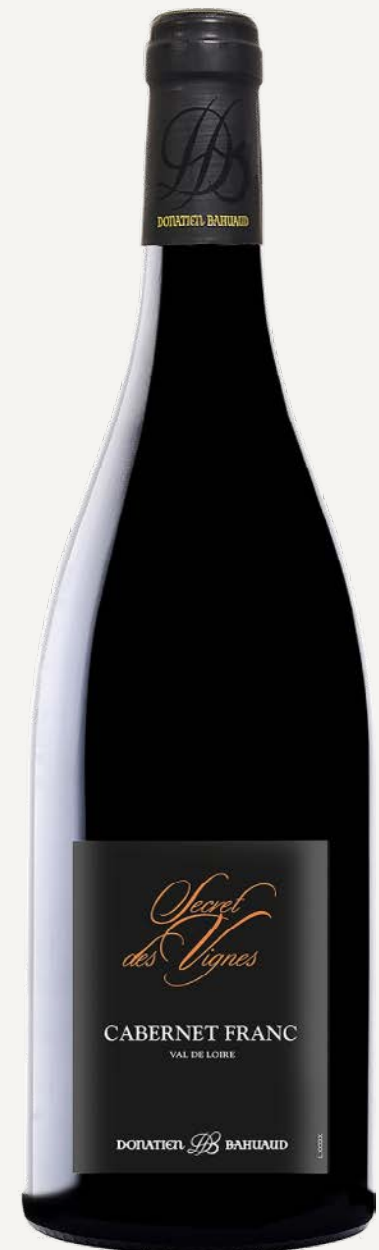
Certifications:

Food Pairings:

Beef, Grilled Sausages

Comments:

Available at: *G.J. Andrews*



Le Secret des Vignes Sauvignon Blanc

Loire, France

Item #45922, Est. Price \$22.00

It is the combination of the terroir and the sunshine of the Loire that is the key to the quality of this Sauvignon Blanc. Grown on warm soils on carefully selected parcels that are harvested early, the vines produce smaller, more concentrated berries with an optimum sweetness/acidity balance.

This wine offers intense vivacity with agreeable notes of citrus fruit and broom flowers.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood, Salad, Asian Dishes

Available at: *Manitoba Private Wine Stores*





Maison Jean Loron

The story begins more than 300 years ago, with Jean Loron in the steep hillsides of Beaujolais, in the heart of the village of Chénas. Unlike his parents who worked in various crops - including vines - like many farmers at the time, Jean decided to specialize in viticulture.

Jean Loron begins by vinifying a few places already classified in the 1st category (future climates) in Beaujolais and Burgundy, with the ambition of obtaining a perfect raw material to create wines of superior quality.

Over the years, 9 generations of Jean Loron's descendants have built solid partnerships with some prestigious names in the region. This has resulted in Maison Jean Loron becoming one of the oldest and largest Houses in Burgundy.

MAISON
JEAN LORON
DEPUIS 1711

Rift 69 Beaujolais

Burgundy, France

Item #44524, Est. Price \$26.00

Seductive pale pink color. Fine and subtle nose of red fruits. Aromatic finish with a lot of finesse.

A blend of:

90% Grenache Noir
10% Syrah

Awards:

Certifications:

Organic, Sulfite Free

Food Pairings:

Comments:

French Onion Soup, Lentils

Available at: *Ellement*



Terra Occitana Cabernet Sauv. IGP Pays d'Oc

Burgundy, France

Item #40269, Est. Price \$19.00

Terra Occitana is a land of contrasts nestled between cold mountains and the warm Mediterranean.

A mythical land with a strong culture, it offers a range of soils and micro-climates.

This is where our wines are born, each variety will develop its own character and typicity.

Awards:

Certifications:

Food Pairings:

Comments:

Burgers

Available at: *The Winehouse*



Beaujolais Villages Domaine du Sabot

Burgundy, France

Item #40150, Est. Price \$23.00

Domain du Sabot bears the name of the mountain which surrounds it, the mountain of “Brosse Sabot”. Located in Quincié-en-Beaujolais, this 3 generation family owned property covers 14 hectares of vineyards.

This wine is made from hand harvested very old vines (50 - 125 years of age). The garnet colour of this Gamay is deep and shiny with attractive purple hints. The nose develops intense notes of very ripe black fruits and strawberry jam.

Awards:

Certifications:

Food Pairings:

Comments:

Vegetarian Soups

Available at: *Calabria Wine Market*



Chateau Belleville Les Charmes Morgon

Burgundy, France

Item #40152, Est. Price \$31.00

Chateau Bellevue is one of their family owned properties in the Jean Loron portfolio. "Les Charmes" is one of the six climates of the Morgon appellation. 7 hectares of the Chateau Bellevue estate fall within this climate. The vines face east/south-east and offer a magical view of Mont Blanc.

This is a well-balanced, seductive wine with a wide, aromatic palette.

Awards:

93 points - James Suckling

Certifications:

Food Pairings:

Chicken, Lamb, Turkey

Comments:

Available at: *Calabria Wine Market*





Marrenon

Winegrowers between the Rhône and Provence, Marrenon is a cooperative organization of the producers of Luberon and Ventoux. It ensures the economic vitality of the region by developing premium wines, with a unique style and by magnifying the terroir. True to its roots, Marrenon is building an international brand by focusing on the respect of the environment and innovation.

The mythical mountains, Luberon to the south (1,125 m) and Ventoux to the North (1,912 m), forge the character of these appellations: maximum exposure to the sun, tempered by the altitude and the thermal amplitude thanks to the proximity of the Southern Alps, gentle slopes and limestone hillsides, rolling hills exposed to the benefits of the Mistral wind... All these factors favor the outstanding expression of this mosaic of terroirs Marrenon benefits from.



Classique Chardonnay

IGP Mediterranee, France

Item #886457, Est. Price \$15.00

This Classic Chardonnay gets its liveliness and freshness from the Marrenon vineyard, which is entirely within a beautiful Regional Natural Park, on the slopes of the Luberon Massif, in southern France.

With a very bright pale color, this Chardonnay offers a very aromatic nose marked by exotic fruits. In the mouth, it reveals minerality and citrus notes. Balanced, both round and fresh, this wine has a good length.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood, Fish, Poultry

Available at:

*Denardi Wines, Kenaston Wine Market,
The Pourium, The Winehouse*





Classique Merlot Rosé

IGP Mediterranee, France

Item #29446, Est. Price \$15.00

Its intense pink color is tinged with cherry reflections. Its aromatic palette combines small red fruits with passion fruits and mineral notes.

Ample on the palate, it seduces by its balance between freshness and sweetness.

Awards:

Silver - Japan Women's Wine Awards

Certifications:

Food Pairings:

Appetizers

Comments:

Available at:

*Denardi Wines, Kenaston Wine Market,
The Pourium, The Winehouse*



WINE



Classique Merlot

IGP Mediterranee, France

Item #7499, Est. Price \$15.00

Beneath a brilliant purple color appears an intense nose of fresh fruit (raspberry, blueberry) and liquorice.

The mouth is both supple and well structured, we find the aromas of red fruits in a beautiful overall harmony.

Awards:

Certifications:

Food Pairings:

Comments:

Grilled Vegetables

Available at:

*Denardi Wines, Kenaston Wine Market,
The Pourium, The Winehouse*





Rosace AOP

Ventoux, France

Item #40084, Est. Price \$19.00

Seductive pale pink color. Fine and subtle nose of red fruits.

Aromatic finish with a lot of finesse.

90% Grenache Noir
10% Syrah

Awards:

Gold - Elle a Table

Food Pairings:

Fish, Sushi, Sashimi

Available at: *Manitoba Private Wine Stores*

Certifications:

Comments:





Roséfine

France

Item #29520, Est. Price \$19.00

The cuvée "Roséfine" presents a nice pale salmon color with pink tones. The nose is elegant with flavors of citrus and floral notes.

In the mouth, the style is very lush and pleasant with a long and delicate finish on the palate. Freshness and delicacy are the key words for this Cuvée.

Awards:

Gold - Elle a Table

Certifications:

Food Pairings:

Shellfish, Sushi, Sashimi, Smoked Salmon

Comments:

Available at: *The Pourium*



POURUM



Les Grains Syrah IGP Med

France

Item #40143, Est. Price \$19.00

Deep ruby color, vivid nose of fruits (cherries) and spices. The mouth is forward, frank with tastes of blackcurrant and soft spices.

Luscious body. Best served between 16°C and 18°C. You will enjoy it with an aperitif, strong cheese or a Mediterranean dish.

Awards:

Gold - Concours National

Certifications:

Food Pairings:

Meat Dishes

Comments:

Available at: *Kenaston Wine Market, The Winehouse*





Les Grains Pinot Noir IGP Med

France

Item #40139, Est. Price \$22.00

An intense nose of black cherry, jammy and toasted hazelnut. On the palate, a beautiful sweetness that continues with an explosion of fruit, fine and very pure that fills the mouth, despite a light tannic structure.

Carried by its freshness, this dominant of very ripe cherry stretches in length, then evolves on notes of roasted hazelnuts.

Awards:

Certifications:

Food Pairings:

Comments:

Lentils, Poultry

Available at: *Kenaston Wine Market, The Winehouse*





AOC Luberon Doria

Luberon, France

Item #29519, Est. Price \$24.00

A blend of 60% Vermentino, 30% White Grenache and 10% Roussanne. The grapes are night harvested with a short pellicular maceration followed by pneumatic pressing. Fermented 20% in oak barrels with 6 months aging. The remainder is fermented in stainless steel vats. Aging on fine lees.

This is a very elegant wine. The colour is straw-yellow with silver reflects. The nose is intense and complex. It reveals yellow-flesh fruits and a milky wood aroma, milky caramel. Some spice and infusion aromas shape this aromatic complexity. In mouth lots of roundness and smoothness with an acidity that gives length and persistence to this wine.

Awards:

Silver - Mundus Vini

Certifications:

Food Pairings:

White Fish Dishes

Comments:

Available at: *The Winehouse*





Monmousseau

The tradition began with the audacity and expertise of Alcide Monmousseau who founded in 1886, this fine wine merchant house in Montrichard (Loir et Cher), where he discovered one of the most important quarries of regional, tuffeau stone. Abandoned after having been used to build the royal castles of the Loire, the quarry was brought back to life by Alcide, who transformed it into magnificent wine-making cellars. It became a network of 15 km of hygienic and solid underground galleries, the constant temperature of which - both summer and winter - is always about 12°C, with a hygrometry perfectly suited to the production and the conservation of wine.

At the beginning of this century, Justin-Marcel Monmousseau, the nephew and successor of Alcide at the head of the House of Monmousseau, discovered great similarities between the terroirs and grape varieties of the vineyards of Champagne and those of Touraine. He managed to make a Great Wine, according to the method used by Dom Pérignon. Within 5 years, he entered "The Fine Sparkling Wine Market" and became internationally renowned.

As of 1930, the sparkling wines of Justin Marcel Monmousseau were distributed throughout Europe, including at the dinner table of Gustav IV Adolf of Sweden.



MONMOUSSEAU

Brut Etoile

Loire, France

Item #26380, Est. Price \$23.00

This wine was made according to the Traditional Method process in our underground cellar.

During the bottle fermentation (secondary fermentation) and its maturation, it was kept lying down on laths for some 12 months minimum and a temperature of 12°C.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Brunch

Available at: *The Pourium, The Winehouse*





MONMOUSSEAU

Brut Etoile Rosé

Loire, France

Item #42331, Est. Price \$23.00

This wine was made according to the Traditional Method process in our underground cellar. During the bottle fermentation (secondary fermentation) and its maturation, it was kept lying down on laths for some 12 months minimum and a temperature of 12°C.

Ideal as an aperitif or to pair with dessert.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Dessert

Available at: *The Pourium*





MONMOUSSEAU

AOP Crémant de Loire Monmousseau Rosé Brut

Loire, France

Item #26671, Est. Price \$28.00

This wine is based on Cabernet Franc, Pineau d'Aunis and Pinot Noir. This grape variety gives all the personality of our wine. Specifications for the Crémant de Loire require the strict implementation of the following rules:

- hand picking in 'comportes' or baskets, which are necessarily full of holes so that the grapes are not crushed before being pressed.
- Champagne-like pressing without chains or helical screw so as to avoid any damaging of the grapes.

Our cuvée is made according to the Traditional Method process. Its secondary fermentation on laths and a maturation of 18 months in our troglodyte caves.

Awards:

Certifications:

Food Pairings:

Comments:

Crab Cakes, Smoked Salmon, Sushi

Available at: *The Pourium*





MONMOUSSEAU

Chinon Justin Monmousseau

Loire, France

Item #226332, Est. Price \$28.00

Chinon: the place is well known for the historic meeting of Charles VII and Joan of Arc in 1429. Joan of Arc came to convince the King of his mission: the reconquest of the kingdom of France from the British.

A beautiful ruby color. A subtle and intense bouquet of red fruit with a note of violets, you can find this again in mouth. Fleshy but elegant, this wine also has a good structure which will enable it to age nicely for several years.

Awards:

Certifications:

Food Pairings:

Comments:

Cheese, Charcuterie, Veal

Available at: *The Pourium, The Winehouse*



WINE



MONMOUSSEAU

Rosé d'Anjou Justin Monmousseau

Loire, France

Item #26382, Est. Price \$23.00

The Anjou wines, celebrated by the poets of La Pléiade, were famous well before the 16th century.

Indeed, in the 6th century, Appolinus already praised the city of Angers that 'Bacchus gratified with its gifts' ! This popularity has maintained till today.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Salad

Available at: *The Pourium, The Winehouse*



COVER



MONMOUSSEAU

Sancerre Justin Monmousseau

Loire, France

Item #26381, Est. Price \$48.00

This Sancerre is produced with grapes pressed immediately after they were picked.

After a slight decanting, the fermentation temperature is kept between 18 and 20°C (64- 68°F) as a maximum so that the aromas are preserved.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood, Goat Cheese

Available at: *The Pourium, The Winehouse*





MONMOUSSEAU

Vouvray Justin Monmousseau

Loire, France

Item #26379, Est. Price \$27.00

For this semi dry wine in full youth, there exists a beautiful straw yellow robe. The nose and the mouth are very complimentary seduced by some sweet apple aromas which then goes to lime. A remarkable balance between a tender and very aromatic structure, and the elegant touch of bitterness of the Chenin Blanc grape-variety.

It is a wine for aging that will develop over 5 to 6 years keeping all its freshness. Drunk young they are vibrant and fresh with aromas of fruit. Its color will go to some golden tones then slightly amber with age.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Salad

Available at: *The Winehouse*



WINE



Osmose Vins

Osmose is a small wine trading company from the Rhône Valley. It comes from the L'Or de Line estate, which is organic in Châteauneuf-du-Pape. The estate has belonged to the same family for many generations. The estate and the Osmose wine trade have the same owners. Osmose wines is the continuation of an ancient tradition of production and sale of wines.

The L'Or de Line estate is a family estate in Châteauneuf-du-Pape which only produces Châteauneuf-du-Pape wine. They have been specialized in the production of this wine for several generations. Its size is a modest 9 hectares. The estate is very fragmented: the plots of Châteauneuf-du-Pape come from the history of the family. Indeed, our families have been in the region for a long time: we find traces of a Pierre Jacumin six generations before me as well as of a Marius Farnoux who settled as a farmer in Châteauneuf-du-Pape after having participated in the battle of Sébastopol. It is a family domain so far from being a recent creation.



Dom. de Gigognan Marguerite Chardonnay

Rhone, France

Item #26336, Est. Price \$14.00

This Certified Organic wine is straw yellow colour in color. Nose opening on dominant aromas of almond, lime and pear. This white shows a pleasant freshness. Its supple mouth finishes in a rather persistent finale.

It has a wonderful clean taste and is a definite crowd pleaser.
It is excellent as a simple aperitif with friends, on fish, seafood and Asian cuisine.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Appetizers, Poultry

Available at: *Ellement, The Pourium*





Châteauneuf-du-Pape L'Or de Line

Chateauneuf-du-Pape, France

Item #26332, Est. Price \$47.00

Very typical of the appellation, the flavours of white flowers and the spicy notes of type laurel, mushrooms and of resin mixed with kirsch and with blueberries. It is a full bodied with elegance: beautiful intensity, soft tannins, and a long after taste.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Meat Dishes, Mushroom Dishes, Braised Eggplant

Available at: *The Winehouse*





Cantina Vignaioli Scansano

The Vignaioli del Morellino di Scansano winery was founded in 1972, when a small group of producers from Scansano decided to join their forces to produce wine together. The group quickly grew larger and in the Eighties they took an important decision: while other cooperatives decided to focus on quantity, we took the harder road, the road of quality. This required significant investments on behalf of our members and a huge effort in the vineyard. Not everyone decided to stay, but those who did were especially motivated.

A few decades later, their sacrifices have been rewarded. Guided by president Benedetto Grechi, who guaranteed continuity in the mission of this winery for over 30 years, we can now count on some 700 hectares of vineyards spreading mostly in the area of Scansano, Magliano in Toscana and Pitigliano totaling around 170 members. The production is always focused on high quality wine. Over the years, we have reinforced our presence in the Tuscan market, and then on a national scale. Today our goal is to continue to focus on quality and in coherence with this mission, we've developed our presence in the HoReCa channel, both in Italy and abroad.



Bianco di Pitigliano Rasenno Superiore DOC

Maremma, Italy

Item #29536, Est. Price \$19.00

A deep straw yellow. Delicate and elegant on the nose, with clear fruity notes enriched with floral and bergamot nuances.

Dry, rightly round, on the palate it is characterized by a mineral character which is reinforced by the evident freshness making it very pleasant to drink. The long persistence is focused on fruity and mineral notes.

Awards:

Certifications:

PEF Certification

Food Pairings:

Comments:

Calamari, Shrimp

Available at: *The Winehouse*





Sangiovese Toscano IGT

Maremma, Italy

Item #38119, Est. Price \$19.00

A rich ruby red with a sweet and pleasant note characterised by fresh, wine and fruity scents with notes of plums, blueberries and blackberries on a spicy background.

Juicy and medium structured, on the palate it is dry, rightly round, well balanced by the subtle fresh note and the round tannins. Long, clean and characterful finish.

Awards:

Certifications:

PEF Certification

Food Pairings:

Comments:

Pasta, Pizza

Available at: *The Winehouse*





Morellino di Scansano Roggiano DOCG

Maremma, Italy

Item #29541, Est. Price \$23.00

A rich ruby red, with lively purple highlights. The bouquet is full of character and pleasantness, width and depth, with fruity, floral and spicy notes mixed with hints of underwood.

The pleasantness on the palate is completed by persistence and balance: the tannins are well defined but elegant, subtle and balanced, together with the freshness, by a fruity roundness.

Awards:

Bronze - Decanter

Certifications:

PEF Certification, VIVA Sustainable

Food Pairings:

Pasta, Pizza

Comments:

Check out Small Format!

Available at: *Kenaston Wine Market*





Morellino di Scansano Roggiano Riserva DOCG

Maremma, Italy

Item #29537, Est. Price \$35.00

Morellino di Scansano DOCG Roggiano Riserva is a concentrated ruby red, on the nose it is characterised by an elegant, complex and varied bouquet of dark fruits, flowers, spices and underwood.

On the palate it is sleek, fine, balanced. Warm, fresh and rightly sapid, it shows round tannins and a nice softness. Lengthy and fine finish.

Awards:

*Gold - Decanter
Silver - IWSC*

Certifications:

PEF Certification, VIVA Sustainable

Food Pairings:

Pasta with Meat Sauce, Veal

Comments:

Check out Large Formats!

Available at: *The Winehouse*





Casa Emma

Casa Emma is located in the heart of Chianti Classico, in San Donato in Poggio (Barberino Tavarnelle), at an altitude of 430m. above sea level. Casa Emma is owned by Bucalossi family and is characterized by a original location, surrounded by 28 hectares of vineyards and 1000 olive trees. Sangiovese together with Merlot, Ciliegiolo and black Malvasia grape dominate the valley, tinging it in Summer with a bright green and in Autumn with a romantic red yellow.

The area surrounding the estate has unique climatic condition, due to its proximity to the sea. The valley that hosts the estate has an amphitheater-like shape with a different microclimate than other sub-areas of Chianti Classico. In this natural amphitheater, weather fronts coming from the North usually stop at San Donato and they do not cross Colle di Pietracupa, while weather fronts coming from Siena remain trapped in Poggibonsi area. Consequently, the estate is characterized by little rainfall, compared to the surrounding area. Constant winds are a natural defense for the vines and they allows us not use treatments based on copper, thus safeguarding the soil.



Rosa (Bio)

Chianti Classico, Italy

Item #40248, Est. Price \$25.00

Brilliant rose color.

Very fresh and elegant.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Appetizers, Caprese Salad

Available at: *The Winehouse*



CASA EMMA

Chianti Classico

Chianti Classico, Italy

Item #40097, Est. Price \$34.00

Casa Emma Chianti Classico DOCG is an elegant wine with a floral bouquet and cherry hints. It has a balanced freshness, good structure and velvety tannins.

Aged for 1 year in 500 litre barrels, it has an intense ruby red color with purple reflections. A lingering finish with good acidity and minerality, it is perfect to pair with pasta and cold cuts.

Awards:

92 points - Wine Spectator

Certifications:

Organic

Food Pairings:

Charcuterie, Cheese, Pasta

Comments:

Available at: *Denardi Wines*





Chianti Classico Vignaparco Riserva

Chianti Classico, Italy

Item #40100, Est. Price \$45.00

A Chianti Classico Riserva made with Sangiovese grapes, produced in a single vineyard of 2 hectares worked and fertilized with geese. These creatures naturally fertilize the land, they eat the grass between the rows and the insects harmful to the vine, acting as natural protectors for the soil.

Vignaparco Riserva is a strong personality wine with good structure, freshness, soft tannins and excellent persistence. Aged 2 years in 500 litre barrels it has an intense ruby red color with purple reflections. Perfect wine to pair with grilled red meats.

Awards:

93 points - James Suckling

Certifications:

Organic

Food Pairings:

Grilled Meats and Vegetables

Comments:

Available at: *Denardi Wines, Kenaston Wine Market*





Castellare di Castellina

Founded in 1977, Castellare di Castellina winery is located in Castellina in Chianti, one of the most famous of Chianti Classico's terroirs. 80 hectares in total, 12 occupied by olive groves and 33 by vineyards with a perfect exposure facing south-east on a soil rich in galestro stone.

The so-called "Renaissance" of Italian wine had begun in the 1970s. A Renaissance to which Paolo Panerai made his own contribution by establishing the Castellare di Castellina winery in Castellina in Chianti - a little village in the heart of the Chianti Classico area; whose production philosophy is based on tradition, innovation and respect for the environment.

The Chief Winemaker and Vice President of Castellare di Castellina is Alessandro Cellai, a proud pupil of Giacomo Tachis, the father of the Italian wine Renaissance.

CASTELLARE
DI CASTELLINA



Governo di Castellare

Chianti Classico, Italy

Item #49354, Est. Price: \$29.00

This wine is produced with the traditional Tuscan vinification technique, called "Governo", which sees the addition of a small quantity of dried grapes after the first fermentation.

Ready in the spring, this wine is soft, lively, easy to drink and can also be enjoyed cold in the fridge during the summer.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers

Available at: *Denardi Wines, Kenaston Wine Market*



CASTELLARE
DI CASTELLINA



Le Ginestre

Chianti Classico, Italy

Item #49351, Est. Price: \$29.00

This wine serves as tangible evidence of Tuscany's ability to produce high-quality white wines, despite the fact that it is made mainly from international grape varieties.

Enjoyable to drink, it combines the depth of a Chardonnay with the distinct aroma of Sauvignon Blanc in a delicate and equally full-flavoured blend.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Fish

Available at: *Kenaston Wine Market*



CASTELLARE
DI CASTELLINA



Canonico

Chianti Classico, Italy

Item #49398, Est. Price: \$37.00

A Chardonnay of great structure and minerality, complex, to drink even after few years.
Capable of withstanding even the most flavourful dishes, thanks to the vinification in
barriques and a long aging period in the bottle.

A Burgundian style Chardonnay for those who love a wine with a depth of taste.

Awards:

Certifications:

Food Pairings:

Comments:

Fish, Poultry

Available at: *Denardi Wines*



CASTELLARE
DI CASTELLINA



Spartito

Chianti Classico, Italy

Item #49399, Est. Price: \$37.00

100% Sauvignon blanc, the most charming, yet also the most challenging white grape. Like its twin, recommended for those who love complex wines and characterized by rich fragrances, aromas and a long texture, even if made with white grapes.

A wine ideal to savour as if reading the score of a great musical composition.

Awards:

Certifications:

Food Pairings:

Comments:

Risotto

Available at: *Denardi Wines*



CASTELLARE
DI CASTELLINA



Poggio ai Merli

Chianti Classico, Italy

Item #49657, Est. Price: SOLD OUT

Tuscany is a land of excellence for Merlot.

Thanks to the special location of the vineyard, Castellare Merlot has a rare personality.
Since the first vintage it was defined as a monument to wine excellence.

Awards:

94 points - Wine Spectator

94 points - James Suckling

Food Pairings:

Beef, Lamb

Available at: *The Pourium*

Certifications:

Comments:

Allocated - only 6 bottles available



CASTELLARE
DI CASTELLINA



I Sodi di San Niccolo

Chianti Classico, Italy

Item #49092, Est. Price: \$160.00

Castellare di Castellina I Sodi di S. Niccolò, is one of the few Italian Supertuscans made exclusively with native vines: 85% Sangiovese and 15% Malvasia Nera.

The name derives from the word used by Tuscan peasants to describe those lands that must be worked by hand, being too hard (Sodi) or too steep to allow the use of oxen.

San Niccolò is the name of the 14th century church that rises on the property around which are some of the most suitable vineyards are located.

Awards:

97 points - Vinous

96 points - Decanter

95 points - James Suckling

Certifications:

94 points - Wine Spectator

Tre Bicchieri - Gambero Rosso

Food Pairings:

Beef, Game, Lamb, Strong Cheese

Comments:

Allocated - only 84 bottles available for Manitoba

Available at: *Calabria Wine Market, Denardi Wines, Ellement, Kenaston Wine Market, The Pourium*





Ciavolich

The Ciavolichs were wool merchants who, in 1500, arrived in Miglianico. In 1853 the family constructed their first wine cellar, which is one of today's most ancient wine-making buildings in Abruzzo. Francesco Ciavolich built in Miglianico, opposite his private residence, the first winery, nowadays one of the most ancient and suggestive in Abruzzo. At the end of the XIX century an important marriage marked the future path of the winery on Loreto Aprutino's side: the one between Giuseppe Ciavolich and the noblewoman Ernesta Vicini from Loreto Aprutino.

Her son Giustino was a cavalry officer during World War I and on returning during his retirement, he took care of the family's properties passing down to his son Giuseppe Ciavolich the love for the land and a burning desire to hand down the estate. In autumn 1943 just after harvest, the German troops while retreating placed their general headquarters on the higher floors of the private residence in Miglianico allowing the family to stay in the underground winery. On 8th December of that same year the SS forced their evacuation. That was the last harvest to be produced in the ancient underground winery.

Nowadays Chiara Ciavolich continues cultivating to pass on an ancient history throughout wine, a red thread connecting past, present and future.

CIAVOLICH
1853

Aries Pecorino IGT Colline Pescaresi

Montepulciano, Italy

Item #745729, Est. Price \$32.00

The grapes of our Pecorino come from one hectare of pergola abruzzese planted in 2000 on our estate of Pianella and from one hectare of cordon-double guyot in our Loreto Aprutino estate planted in 2011.

Herbal scents such as rosemary, thyme, sage and peppermint go along with hints of yellow pulp fruit. A high acidity with a mineral ending enhances the taste. This is a very elegant wine which pairs extremely well with fall cuisine.

This is a small production wine with an average of 15.000 bottles being produced each vintage.

Awards:

Certifications:

Food Pairings:

Comments:

Fish, Risotto

Available at: *Kenaston Wine Market*



CIAVOLICH
1853

Divus Montepulciano D'Abruzzo DOC

Montepulciano, Italy

Item #26913, Est. Price \$29.00

Divus was born in 1987 and tells proudly about the land where it comes from, the most ancient vines of the winery.

The grapes are selected and harvested by hand and taken in the winery to be destemmed and crushed. The must ferments in steel vats under controlled temperature and following delestage and remontage are done. The wine is then transferred in old barrels and barriques where it ages for a year. Aging continues in bottle to then present a fresh, tannic, soft, bodied, mature wine that gets better with time.

Awards:

Certifications:

Food Pairings:

Comments:

Rich Meat Sauces, Meatballs

Available at: *Calabria Wine Market*





Dievole

Dievole is set in tranquil surroundings, nestled in the beautiful Tuscan hills, long known as a little piece of heaven on Earth. The name Dievole officially appeared for the first time in a contract in which Rodolfo and Vinizio paid two capons, three loaves of bread, and 6 silver Lucca denari for a promise of the divine vineyard. It was on the 10th of May 1090.

Eight centuries and countless generations later, another contract mentions Dievole. This time it was a wedding gift. Count Giulio Terrosi-Vagnoli gave the Estate to his future wife Ildegonda Camaiori, who was to be the last noblewoman of Dievole. She is responsible for an invaluable document that has survived to this day: Dievole's Ledger of Balances containing all the names of the peasant families at the time, and the name of the holding entrusted to them. These are names that hint at the passion of Chianti's people for their own land. Many descendants of those families are still here. Since the 1980's, their age-old wisdom has returned to care for Dievole's vineyards: 16 vineyards, just like the 16 holdings into which the property was divided.

In 2012 Dievole began a harmonious and gradual renewal that aims to bring out the deepest identity of these places. Yesterday's dreams become tomorrow's goals, ancient certainties are confronted with new ideas. It is an evolution, in the name of respect, which started from listening to the earth and which has one common thread: quality.

DIEVOLE
DAL 1090

Chianti Classico (Organic) DOCG

Chianti Classico, Italy

Item #40130, Est. Price \$32.00

Dievole Chianti Classico DOCG is the company's star wine, an ambassador for Dievole's other labels.

Intense ruby red. Very floral, with hints of dried violets and ripe red fruit nuances. On the palate, aromas of red fruits, including cherries with a pleasant, long finish. Excellent drinkability.

Awards:

92 points - Wine Spectator

Certifications:

Organic

Food Pairings:

Antipasto, Pasta, Pizza

Comments:

Check out Large Format!

Available at: *Manitoba Private Wine Stores*



DIEVOLE
DAL 1090

Le Due Arbie Chianti Superiore DOCG

Chianti Classico, Italy

Item #29842, Est. Price SOLD OUT

Quintessential Tuscany: a gentle whirl of the ripest red fruits, violets and cherries. A vivacious ruby red with the tannins that are youthful yet harmonious and rounded. The result is a complex, elegant wine, with a long finish, easily paired with food.

Bright intense red ruby color. Perfume of ripe red fruits such as violets and cherries. Fresh and juicy taste flavoured with tannins that are youthful yet harmonious and rounded. Elegant with a long finish.

A blend of 80% Sangiovese 20% Merlot

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Pizza

Available at: *Kenaston Wine Market*



DIEVOLE
DAL 1090

Novecento Chianti Classico Riserva DOCG

Chianti Classico, Italy

Item #29533, Est. Price SOLD OUT

Novecento Chianti Classico Riserva was made to celebrate 900 years of history at Dievole.

95% Sangiovese, 3% Canaiolo, 2% Colorino.

Intense ruby red with garnet highlights. Intense bouquet of red ripe red fruit and spiced notes. Bodied and balanced wine, with elegant, pleasant tannins. Good acidity and a distinct minerality. Long, elegant finish.

Awards:

93 points - Wine Spectator

Certifications:

Organic

Food Pairings:

Pasta with Mushrooms or Meat Sauce

Comments:

Available at: *The Pourium*



DIEVOLE
DAL 1090

Dievole Chianti Classico Petignano

Chianti Classico, Italy

Item #48660, Est. Price: \$39.00

The Chianti Classico DOCG Petignano was born from the desire to enhance the identity characteristics of particularly suitable vineyards, leading to ever-changing expressions of Sangiovese.

Petignano, as the name suggests, is an area with highly stony and highly mineral soils, where there are outcrops of limestone rocks typical of the Geological Formation of Monte Morello.

Awards:

*"Three Glasses" + "Red Wine of the Year"
- Gambero Rosso*

Certifications:

Organic

Food Pairings:

Berkshire Pork, Pasta Bolognese

Comments:

*Allocated - only 36 bottles available
per store!*

Available at: *G.J. Andrews, Kenaston Wine Market*



DIEVOLE
DAL 1090

Vigna di Sessina Chianti Classico DOCG Gran Selezione

Chianti Classico, Italy

Item #29532, Est. Price \$74.00

Vigna di Sessina is made using the best selection of grapes from its namesake vineyard, part of the Dievole property.

The fossil-rich soil, originating from a sandstone known as “Macigno”, bestows the wine with a unique elegance and freshness.

Awards:

95 points - Wine Advocate
93 points - Wine Spectator

Certifications:

Food Pairings:

Braised or Grilled Meat

Comments:

Available at: *The Pourium*



DIEVOLE
DAL 1090

Vin Santo del Chianti Classico DOC - 500ml

Chianti Classico, Italy

Item #29529, Est. Price SOLD OUT

From an authentic tribute to the ancient peasant custom, this Vin Santo is never in a hurry and is never idle. Grapes of Trebbiano Toscano and Malvasia Bianca with drying in the vineyard and aging in casks for over three years.

Sweet and warm, with an elegant aftertaste of almond, biscuit and walnut. The finish is very complex and persistent.

Awards:

Certifications:

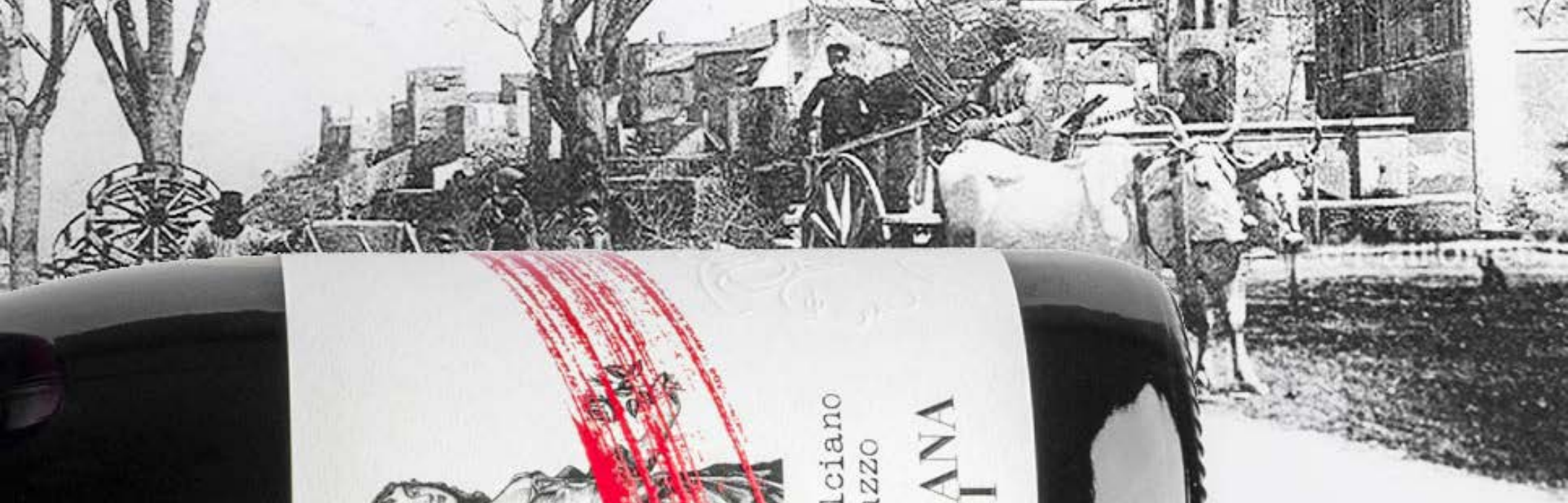
Food Pairings:

Comments:

Desserts

Available at: *The Pourium*





Giuliana Vicini

Giuliana's story is that of a woman from the beginning of the century who was born into a patriarchal family in the town of Ortona with the Italian region of Abruzzo.

Due to the conditions for women at the beginning of the 20th century in Italy, it was always impossible for her to manage her part of the property. At that time young ladies were a burden for their families, who had to manage their destiny with good marriages for which 'a dowry' was necessary.

Giuliana's brother, Giuseppe Ciavolich, was born 5 years later and after their Father's death, took over the land ownership of the Ciavolichs. He was only 16, but at the time it was that way. Giuliana, who spent a whole life without a ransom, at the age of 95 left her estate in Miglianico to her niece Chiara Ciavolich, so that she could somehow redeem her name and history. She did so on two conditions: the first is that the wine produced in her name was not called Ciavolich but Vicini, in the name of her bond with the only loved one in her life: her beloved grandmother Donna Ernestina Vicini. The second is that the wine in her name had a purpose: to support all women in their process of emancipation and self-affirmation. Hence the rebirth of Giuliana, the rebirth of a woman: Giuliana Vicini.



**GIULIANA
VICINI**

Giuliana Vicini Montepulciano D'Abruzzo DOP

Montepulciano, Italy

Item #36320, Est. Price \$19.00

Montepulciano grapes come from the younger vineyards, then harvested and selected by hand. Fermentation takes place in stainless steel at a controlled temperature, refines in steel and then it is generally bottled within the next harvest.

It is an enjoyable, fresh and ready-to-drink Montepulciano, the nose expresses fruity hints of cherry and plum with notes of licorice. In the mouth, it is persuasive with an excellent balance between young tannins and softness.

Awards:

Gold - Mundus Vini

Certifications:

Food Pairings:

Antipasto, Pasta, Pizza

Comments:

Available at: *The Winehouse*





Guado al Melo

Guado al Melo, a family-owned winery directed by Annalisa and Michele Scienza, is committed to the goal of producing great terroir wines, following a philosophy based on artisanality and sustainability. We are located in the Bolgheri DOC zone, in the Tuscan hills that face the Tyrrhenian Sea, immersed in a pristine natural landscape by Mediterranean scrubland.

The heart of our winery, completely underground and constructed in accord with ecological principles, is a Wine Library, which boasts several thousands of books about wine. Around it, in the vineyard and in the cellar, we have created a museum itinerary that tells the history and culture of the territory and of this product, through historical vineyards, books and ancient work tools, stories explained with panels and videos.



Guado al Melo

Atis Bolgheri DOC Superiore

Bolgheri, Italy

Item #26751, Est. Price \$69.00

Atis was the name of a mythic king, grandchild of Zeus, which is at the origin of Etruscan people, according to legend. The drawing represents a grape vine "married" to a tree, like it was grown by Etruscans. In ancient poetry, it was the indissoluble love metaphor. Atis is a wine in which Mediterranean power is mitigated by the innate elegance of the territory and its main variety, Cabernet sauvignon, with a little part of Merlot and Cabernet franc.

An important red wine that can have a very long life if well-conserved.

Available bottle sizes: 750 ml, (Magnum) 1.5 litre, (Jéroboam) 3 litre, (Mathusalem) 6 litre, (Salmanazar) 9 litre, (Balthazar) 12 litre

Awards:

Tre Bicchieri - Gambero Rosso

Certifications:

Food Pairings:

Grilled Beef, Lamb or Game

Comments:

Check out Large Formats!

Available at: *The Pourium*



POURUM



Guado al Melo

Bacco in Toscana Toscana IGT Rosso

Bolgheri, Italy

Item #26777, Est. Price \$28.00

Francesco Redi has written the playful poem "Bacchus in Tuscany", BACCO IN TOSCANA, in the XVII century. It is a glorification of the Tuscan wines. He imagined that the God arrived in Tuscany and choosing it as his new homeland because the best wines in the world are produced here. Bacchus comes with his wife Ariadne and his funny entourage of satyrs and nymphs. They are singing and dancing the BOMBABABÀ, a Tuscan dance in vogue at that time. Its name is perfect to remember us the joy of living that the wine gives us!

Bacco in Toscana is a young red wine, very pleasant and fruity, with a good body. It is a blend of Sangiovese and Syrah.

Awards:

Certifications:

Food Pairings:

Comments:

Pizza, Pasta

Available at: *The Pourium*





Guado al Melo

Criseo Bolgheri DOC Bianco

Bolgheri, Italy

Item #27291, Est. Price \$38.00

Criseo is an artisan wine, a field-blend from single vineyard Campo Bianco, made up of Vermentino (70%), Fiano, Verdicchio, Petit Manseng and Manzoni bianco. The field-blend is their oldest way of the wine production, usual in pre-phylloxera period. Criseo is a complex and elegant white wine, which can have a medium-long life.

The dancing satyrs on the label, with a wine cup in a hand and a rattle instrument in the other, are a tribute to Etruscan people, first civilization of this area and first wine-growers in Italy.

Awards:

94 points - winescritics.com

Certifications:

Food Pairings:

Rich Fish Dishes, Poultry

Comments:

Available at: *G.J. Andrews, The Pourium*





Guado al Melo

L'Airone Toscana IGT Vermentino Bianco

Bolgheri, Italy

Item #27295, Est. Price \$23.00

It is born from 100% Vermentino from our vineyards along the Fossa di Bolgheri stream. We manage them with care and expertise, according to the best practices of the sustainable winegrowing.

L'AIRONE is a young white wine. It is very pleasant, fresh and fragrant. During the cooler seasons, we often see small white cattle egrets ("L'Airone" means "The Egret" in Italian), that are moving gracefully in our vineyards in search of food. That on our label is represented in a nice bright yellow, as the color of the wine.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood

Available at: *Kenaston Wine Market*





Guado al Melo

Rute Bolgheri DOC Rosso

Bolgheri, Italy

Item #27297, Est. Price \$35.00

Rute is an artisanal wine that represents the essence of the contemporary Bolgheri for us, the one born from the history of the last century. If we take off every superstructure and let only the grapes and the territory speak, a wine elegant and fresh is born, that tells of our land of sea and hills, the cool summer nights in the vineyards and the warm days, full of sun and wind.

A blend of Cabernet Sauvignon and Merlot. Grapes are selected from homogeneous vineyard parcels. Each of them is harvested and fermented separately. Aging took place for 1 year in old oak barrels on the lees, with weekly stirring. It is clarified with some racking (not filtered). Then it is aged in bottle for one year, in the best conditions of storage.

Awards:

2 Glasses - Gambero Rosso

Certifications:

Food Pairings:

Grilled Sausages or Pork

Comments:

Available at: *G.J. Andrews*





Lionello Marchesi

Thirty years ago, a successful industrialist decided to devote himself to his great passion: winegrowing. And so began a fascinating and complex story that culminated in the acquisition and valorization of three very important estates in Tuscany.

The purchase and restoration of an historic monastery (dating from 1000) at Castelnuovo Berardenga, in the heart of the Siena Chianti Classico area, saw the creation of a prestigious agricultural and residential complex, the present-day Castello di Monastero. Montalcino, the homeland of one of the most famous wines in the world, saw the acquisition and renovation of the Coldisole estate joined.

Lastly, the foundation of Poggio alle Sughere in the Tuscan Maremma area.

Chianti Superiore DOCG

Chianti Classico, Italy

Item #26470, Est. Price \$25.00

The Castelnuovo Berardenga vineyards exclusively produce Chianti. Yield is strictly limited to 45 hectolitres/hectare. This means that Castello di Monastero produce a Chianti Superiore ensuring two characteristics: a fresh and agreeable wine accompanied by a fine body. It is made from 85% Sangiovese grapes with 15% Merlot and Cabernet Sauvignon, and is refined for seven months in small oak barrels.

This Chianti Superiore is an all-meal wine: its dry bouquet has hints of vanilla, with a persistent and harmonious taste.

Awards:

Certifications:

Food Pairings:

Comments:

Pasta, Pizza

Available at: *Kenaston Wine Market*





Masut da Rive

The Gallo family, whose passion for cultivating growing vineyards and research in winery has been handed down generation after generation since 1900, have always been known as “Masùt da Rive”. Their philosophy has revolved around a knowhow that while respecting the tradition of their forefathers however pays attention to the more evolved taste of the present day.

The wine estate’s 28 hectares of vineyards are nestled in the Isonzo valleys of Friuli. The estate lies along the 46th parallel, at the same latitude as Burgundy, which tends to spur in these winemakers, who are so mindful of the terroir’s vocation, not only to make great white wines but also to hold high the banner of Pinot Nero in Italy as well as throughout the world.



MASUT DA RIVE

Gli Scudi Pinot Grigio

Friuli, Italy

Item #45961, Est. Price \$29.00

An intense yellow with warm coppery highlights. A challenging aroma characterized by fruity notes which evoke golden delicious apple and sweet citrus. Notes of wildflowers.

A mineral touch opens a full and refine taste characterized by a pleasant acidity and flavour. It is a balanced wine and it has a long-lasting finish. It is superb with appetizers and charcuterie. It matches well with squid ink spaghetti, white meat and charcoal grilled fish.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Calamari

Available at: *The Pourium*





MASUT DA RIVE

Masut Black Label Semidis

Friuli, Italy

Item #40265, Est. Price \$48.00

The best reward to the Masut da Rive's winemakers for their undivided and painstaking work among the rows of vines and the winery comes from the recognition of the excellence and quality of their wines from the most prestigious guides to restaurateurs.

Always well regarded in Italy's Gambero Rosso guide their wines do not disappoint! Semidis is a 100% Merlot that graces Italy's top tables. A full-bodied wine which displays aromas of spice, tobacco, black pepper and cloves. A fine dining wine to be paired with elegant main courses.

Awards:

Certifications:

Food Pairings:

Comments:

Mushroom Risotto

Available at: *The Winehouse*





MASUT DA RIVE

Masut Black Label Pinot Grigio Jesimis

Friuli, Italy

Item #40267, Est. Price \$48.00

100% Pinot Grigio from 30 year old vines, handpicked, the grapes are de-stemmed and carefully selected. The fermentation begins in stainless steel tanks and continues in new 500L French oak barrels. The wine ages on the lees for 12 months, it is then bottled and ages for a further 6 months before being released on the market.

Intense onion skin color with bright reflections. Challenging aroma of ripe fruit, hints of rose petals and white chocolate. Intense and sharp on the palate, rich and warm, mineral with sweet toasted notes which remind toffees. Dry and very elegant.

This is a true treat!

Awards:

Gold - Japan's Women's Wine Awards

Certifications:

Food Pairings:

Pumpkin Gnocchi

Comments:

Available at: *The Winehouse*





Podere BRIZIO

Podere Brizio

Despite the winery's relatively recent founding, Podere Brizio vaunts historical provenance, as displayed on the labels depicting the old Pargagliola coin. Minted in 1556, towards the end of the Great Wars of Italy, this coin symbolized the Siena Republic in the year when 600 or so local noble families sought refuge in Montalcino Fortress in order to keep the republic alive. The piece of silver stood for the resistance, determination and fortitude of a place whose history resembles an epic novel.

On the Podere Brizio estate, the marine-origin sand and loam soil cover marl and limestone dating back more than 100 million years, making this the perfect terroir for our vineyards, according to a sustainable philosophy that is respectful of the soil and the natural lifecycle of the vines. A jewel in the Montalcino hills, Podere Brizio comprises 33 hectares of land, including over 11 hectares planted to Sangiovese and two hectares of olive trees.



Podere
BRIZIO

Podere Brizio Brunello di Montalcino DOCG

Tuscany, Italy

Item #29251, Est. Price \$83.00

Brunello di Montalcino is made from vineyards located in the southwest of Montalcino at an altitude of 300- 350 meters above sea level facing the sea and the Maremma. This is Montalcino's hottest area. Here the soil consists of sandstone and rocky marl, which allows the production of well-structured, mineral wines.

Ruby red with garnet highlights. Opulent and intense on the nose, with nuances of ripe red fruit and intriguing herbal notes. Well-balanced on the palate with a lively acidity that lends vitality and freshness to a very elegant and complex wine.

Awards:

96 points - Wine Spectator

Certifications:

Food Pairings:

Grilled Red Meat

Comments:

Available at: *Denardi Wines, The Pourium, The Winehouse*





Podere Brizio Brunello di Montalcino DOCG Riserva

Tuscany, Italy

Item #29841, Est. Price \$105.00

Brunello di Montalcino Riserva is made from vineyards located in the southwest of Montalcino at an altitude of 300-350 meters above sea level facing the sea and the Maremma. This is Montalcino's hottest area. Here the soil consists of sandstone and rocky marl, which allows the production of well-structured, mineral wines.

Clean and intense bouquet with very ripe fruit and herbal nuances. Well balanced, fresh and intense in the mouth. Lasting and mature tannins. Black fruit and spice accompany soft vanilla flavours. Intense finish.

Awards:

96 points - Wine Spectator

Certifications:

Food Pairings:

Braised Red Meat or Game, Strong Cheeses

Comments:

Available at: *Denardi Wines*





Poggio Landi

Poggio Landi wines are an elegant expressions of Montalcino. They are the result of a one-of-a-kind territorial biodiversity and deepest devotion to the art of wine-making that goes back centuries.

The estate is located in one of the most distinctive terroir in the wine world. The grapes originate from some of the most prestigious vineyards in Montalcino, located in different zones and altitudes varying between 175 and 500 metres above sea level.

Because of different geological ages, in this appellation, there are several pedological environments. From the Quaternary period we have relatively loose soils, mainly concentrate in the lowest areas; in the highest ones, the soil becomes dense with rock formations, mainly limestone and marl. Biodiversity, a product of the difference in soils and other aspects, is essential to make a wine that is at once expansive, harmonious and complex.



POGGIO LANDI

Brunello di Montalcino

Tuscany, Italy

Item #40332, Est. Price SOLD OUT

The Brunello di Montalcino DOCG Poggio Landi rises from a mono-varietal selection of top-choice Sangiovese grapes picked from the Poggio Landi vines growing at an altitude of 180-500 meters above sea level. Brunello di Montalcino Poggio Landi speaks of vigor and elegance, sounding out the very characteristics that have won this wine variety worldwide fame and acclaim.

Complex on the nose, with distinctive nuances of ripe red fruit and spices such as black pepper and licorice. The same ripe red fruits continue on the palate, accompanied by vanilla notes.

Awards:

*2016 Vintage
97 points - #12 Top 100 - Wine Spectator*

Certifications:

Food Pairings:

Osso Bucco, Roast Pork, Veal

Comments:

Check out Large Formats!

Available at: *Currently Sold out*





Rocca di Frassinello

The Rocca di Frassinello project was inspired by a very simple idea – or should we say a very simple need: to replicate the model of excellence set in motion by the Castellare di Castellina winery in a new region. We set our sights on the central Maremma area, between Bolgheri and Scansano, where a sort of geological foot can be found, with the same characteristics as the Chianti and Montalcino terrains (of which this foot is in fact a kind of extension towards the sea). Land, therefore, similar to Tuscany's most famous wine regions, but with one important difference: an average temperature 4 to 5 and even 6°C higher, with grapes therefore characterized by the ability to ripen even three to four weeks earlier.

It is here where the first – and so far only one of its kind – French-Italian joint venture project for the production of wine took shape. The agreement between Castellare and Domaines Barons de Rothschild (Lafite), leading French wine brand in the world, aimed from the very beginning to bring together the experience of Castellare in the cultivation and vinification of Tuscany's main vine variety, the famous Sangiovetto, with Lafite's long standing know-how of classical French vines like Cabernet, Merlot, Petit Verdot and Shiraz. It took two years to bring together the five small farms that make up the 500 hectares of the Rocca di Frassinello, a continuing project which today already sees close to 90 hectares of planted vineyards with equally divided grape varieties: 50% Italian and 50% French.

Rocca di Frassinello

M A R E M M A T O S C A N A

Poggio alla Guardia

Maremma, Italy

Item New, Est. Price: \$31.00

This benchmark wine, the third label from the great project of Rocca di Frassinello, has a very marked personality; spicy but very easy to drink.

An introduction to the companies other labels of great aged wines.

It is a pleasure to drink.

Awards:

92 points - James Suckling

Certifications:

Food Pairings:

Roasted Meats, Stews

Comments:

Available at: *MB Private Wine Stores*



Rocca di Frassinello

M A R E M M A T O S C A N A

Rocca di Frassinello

Tuscany, Italy

Item #49397, Est. Price: \$99.00

The first label, le grand vin according to the Bordeaux classification, the highest expression of this Italian-French project. A wine that succeeds in combining strength, intensity and elegance, with soft tannins to give it a roundness in the mouth.

It achieved the highest critical acclaim right from the first harvest, the 2004 vintage. A great competition wine according to Christian Le Sommer, winemaker at Les Domaines Baron de Rothschild-Lafite, who created it together with Alessandro Cellai.

Awards:

94 points - Wine Spectator

Certifications:

Food Pairings:

Mature Cheeses, Rack of Lamb

Comments:

Available at: *Denardi Wines*





Tasca d'Almerita

For eight generations, the life of our family is devoted to the land of Sicily, its unique nature, its surprising and inimitable resources. A love that began in 1830 with the purchase of the Regaleali Estate, a green oasis in the center of the island. Well recognized both domestically and internationally:

“Winery of the Year” 2012 by Gambero Rosso
“European Winery of the Year” 2019 by Wine Enthusiast
Wine & Spirits world ranking “Top 100 Winery” for 2020 + 2021



For years the Tasca family has taken steps to protect the environment and support the development of Sicily. They follow one basic principle: “the influence of agricultural activities goes beyond the fields we cultivate”. They follow a scientific approach – the SOSTain approach – to go beyond organic and bio-dynamic methods focused primarily on the health of the soil and the plant, so as to take into account other aspects that concern the well-being of workers, the health of consumers, the enhancement of the surrounding area and the conservation of natural resources. In 2017 they became the first Viva - SOSTain certified winery Tasca d'Almerita is the first and only Sicilian winery and one of 24 only wineries in the world to receive the Robert Parker “Green Emblem”.



Regaleali Bianco DOC

Sicily, Italy

Item #360941, Est. Price \$19.00

For the past 61 harvests, this wine has truly embodied the estate from which it takes its name. It expresses the full aromatic potential of the territory.

This wine is a blend of three local varietals, cultivated on the high hills: Inzolia, Grecanico and Catarratto, with a small addition of Chardonnay.

Awards:

92 points - James Suckling

Certifications:

VIVA SOStain

Food Pairings:

Seafood, Light Fish Dishes

Comments:

Available at: *Manitoba Private Wine Stores*





Regaleali Le Rose IGT

Sicily, Italy

Item #880047, Est. Price \$19.00

Produced using Nerello Mascalese grapes planted in 1974. This Rosé combines the savoury notes of white wines with the fruity elegance of reds, giving it several pairing options.

The name recalls the floral hints of this variety and the roses that grow at the Regaleali Estate.

Wonderful minerality!

Awards:

90 points - James Suckling

Certifications:

VIVA SOStain

Food Pairings:

Pizza, Tuna

Comments:

Available at: *Manitoba Private Wine Stores*





Regaleali Nero d'Avola DOC

Sicily, Italy

Item #12723, Est. Price \$19.00

This 2018 vintage of Regaleali Nero d'Avola is the 63rd harvest of their "Estate" red. 100% Nero d'Avola, 50% aged in steel and the other 50% aged in 300L and 600L Slavonian oak barrels.

This is an elegant Nero d'Avola with dark berry aromas and polished tannins.

Awards:

90 points - Wine Enthusiast

Certifications:

VIVA SOSTain

Food Pairings:

Antipasto, Pasta

Comments:

Available at: *Manitoba Private Wine Stores*





Leone IGT

Sicily, Italy

Item #880138, Est. Price \$32.00

A sum of the aromatic freshness provided by the white grapes cultivated on the high hills, reaching up to 900 meters above sea level.

Made chiefly from Catarratto grapes, blended with Pinot Bianco, Sauvignon Blanc and Traminer grapes for structure, aroma and acidity.

The lion is the historic symbol of the Tasca family.

Awards:

*91 points "Editors Choice"
Wine Enthusiast*

Certifications:

VIVA SOSTain

Food Pairings:

Asian Dishes

Comments:

Check out Small Format!

Available at: *Manitoba Private Wine Stores*





Perricone - Guarnaccio DOC

Sicily, Italy

Item #40173, Est. Price \$29.00

Described for the first time in 1735, Perricone -nicknamed "Guarnaccio" by the Regaleali winemakers - has been cultivated at the Estate since 1959.

A selection from the historical San Lucio vineyard, provided new vines to enable the making of this one, rich in spicy aromas, evoking memories of ancient wine traditions.
Wonderful blue fruit flavours.

Awards:

91 points - Vinous

Certifications:

VIVA SOSTain

Food Pairings:

Spicy Meat or Pasta Dishes

Comments:

Available at: *Manitoba Private Wine Stores*





Cygnus DOC

Sicily, Italy

Item #880229, Est. Price \$35.00

The name of this wine is tied to the history of the Tasca family. A tribute to the composer, Richard Wagner, who in 1881 finished the third act of "Parsifal" in the gardens of Villa Tasca, inspired by the swans (cigno) that lived on the lake.

A selection of Nero d'Avola, cultivated on the high hills and Cabernet Sauvignon blended to fully express the potential, elegance and austerity of the Sicilian grape varieties.

Awards:

91 points - James Suckling

Certifications:

VIVA SOSTain

Food Pairings:

Pork Chops, Steak

Comments:

Available at: *Manitoba Private Wine Stores*





Cyngus Magnum in Gift Box

Sicily, Italy

Item #47149, Est. Price SOLD OUT

Its name is tied to the history of the family. A tribute to Richard Wagner, who in 1881 finished the third act of "Parsifal" in the gardens of Villa Tasca, inspired by the swans that lived on the lake. A selection of Nero d'Avola, cultivated on the high hills, and Cabernet Sauvignon blended to fully express the potential, elegance and austerity of the Sicilian grape varieties.

Awards:

91 points - James Suckling

Certifications:

VIVA SOSTain

Food Pairings:

Pork Chops, Steak

Comments:

Available at: *G.J. Andrews, Kenaston Wine Market, The Pourium*





3 Bottle (Leone, Perricone, Cygnus) Gift Box with Accessories

Sicily, Italy

Item #40193, Est. Price \$129.00

Three 750ml bottles of premium Tasca d'Almerita wines from their Regaleali Estate:
Perricone, Leone and Cygnus presented in a latched keepsake wooden gift box.

Also included are a number of complimentary accessories including a corkscrew and an AntiOx bottle stopper.

This gift pack makes a very impressive client or hostess gift.

Awards:

Certifications:

Food Pairings:

Comments:

Available at: *Manitoba Private Wine Stores*





Tascante Contrada Pianodario

Sicily, Italy

Item #49400, Est. Price: \$99.00

Pianodario, one of the four contrade (districts) in which we live and work, is located at an average elevation of 775 meters a.s.l., between Montelaguardia and Randazzo. The territory in which the vineyards are located is characterized by formations of volcanic origin between 15,000 and 4,000 years old.

It is possible to hypothesize a stratigraphic succession below the vineyards of Contrada Pianodario in which, under a covering of soil, there are lands between 15,000 and 4,000 years on top of much older lands (40,000-30,000 years).

Awards:

94 points - James Suckling

Certifications:

VIVA SOSTain

Food Pairings:

*Berkshire Pork, Charcuterie,
Chicken, Duck*

Comments:

*Allocated - only 54 bottles available for
Manitoba*

Available at: *Denardi Wines, Ellement,
The Pourium, The Winehouse*





Tascante Contrada Sciaranuova

Sicily, Italy

Item #49651, Est. Price: \$99.00

Sciaranuova, one of the four contrade (districts) in which we live and work, is located at an average elevation of 730 meters a.s.l., between Montelaguardia and Passopisciaro. It has a degrading morphology from South-West to North-East with an average slope of 8.5%.

The territory in which the vineyards of the Contrada Sciaranuova are located is characterized by formations of volcanic origin between 40,000 - 4,000 years old.

Awards:

94 points - James Suckling

Certifications:

VIVA SOSTain

Food Pairings:

*Berkshire Pork, Charcuterie,
Chicken, Duck*

Comments:

*Allocated - only 18 bottles available for
Manitoba*

Available at: *Ellement, The Pourium, The Winehouse*





Tascante Contrada Rampante

Sicily, Italy

Item #49653, Est. Price: \$99.00

Mt Etna, Europe's highest active volcano, is situated on the eastern side of Sicily and is home to some of Italy's most dramatic wine landscapes. The Etna DOC is divided into 132 Contrade, or wine districts. Each Contrada is characterized by its soil components and the age of the lava formations in the vineyards.

Tasca works in four Contrade located on the northern side of Mt. Etna. Contrada Rampante is located between Passopisciaro and Randazzo and is a 4.28 ha vineyard that has large dry-stone wall terraces at an average slope of 4.7% with volcanic formations that date from 4,000 - 15,000 years ago.

Awards:

*94 points - James Suckling,
Tre Bicchieri - Gambero Rosso*

Certifications:

VIVA SOSTain

Food Pairings:

*Berkshire Pork, Charcuterie,
Chicken, Duck*

Comments:

*Allocated - only 12 bottles available for
Manitoba*

Available at: *The Pourium*





Tenuta Le Colonne

Part of Alejandro Bulgheroni Family Vineyards, a global project that talks about the passion for the territory and its people. Tenuta Le Colonne is located few meters from the sea, set in a scenery of stunning beauty; located in an almost magical environment, the estate has a still intact nature, characterized by woods, ancient olive trees, green vineyards, as well as by the extraordinary scents and colors of the Mediterranean scrub. Nestled between the bluest of skies and the cobalt of the Tyrrhenian Sea, Tenuta Le Colonne is a pinnacle in the prime wine region of Bolgheri.

Over 64 hectares devoted to vineyards in a strategic location that yields unforgettable and extraordinary wines.

Vinification and aging takes place in a natural way: in fermentation cement vats are used; maturation, differently from what usually happens for the wines of this DOC, takes place in large barrels made of fine French oak, in order to fully enhance and safeguard the characteristics of the terroir.



TENUTA
LE COLONNE

Bolgheri Superiore DOC

Bolgheri, Italy

Item #40331, Est. Price \$82.00

Tenuta Le Colonne Bolgheri Superiore DOC has an intense ruby red colour. A blend of Cabernet Sauvignon, Cabernet Franc and Petit Verdot.

The aroma is complex and elegant, with notes of ripe black fruits, such as blackberry and marasca cherry. Subtle hints of vanilla also feature. Intense on the palate, bodied yet very fresh and elegant. Excellent, mature tannins. Long finish. Steak please!

Awards:

95+ points - Wine Advocate

Certifications:

Food Pairings:

Rich Stews

Comments:

Available at: *The Pourium*





Vivera

Vivera is located on the side of the highest volcano in Europe, an extraordinary place, extreme and surprising. Their wines are born from the heights of Etna, a breathtaking landscape that overlooks this incredible Island of Sicily.

Their award-winning wines are appreciated around the world. They narrate the uniqueness, the force and also elegance of this territory in a sincere expression. They are the results of our love and respect, dedication and experience, tradition and experimentation.

Family owned they have three domains: in Etna where there are vineyards and a winery, in Corleone where they have vineyards and olive groves and Chiaramonte Gulfi where there are also olive groves.

All the production is organic and in total they manage about 40 Hectares.

VIVERA

Salsire (Organic)

Sicily, Italy

Item #40155, Est. Price \$44.00

A wine dedicated to Antonino Vivera, the sire and King, who traveled a long way uphill. A name that advises his children: if you want to do something big, you have to work hard.

Salsire is an Etna white made from 100% Carricante. The goal was to create a long-lived wine that perfectly characterized the territory and its volcanic soil. Salsire is a vertical, austere wine of great minerality that reveals strong notes of flint. Straw yellow colour, this wine has citrus and balsamic fragrances, sulphurous and mineral notes. Savoury and fresh taste with a very long finish. We advise to leave the wine to breathe in the bottle or glasses for 5-10 minutes to enjoy the progressive explosion of aromas.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Fish

Available at: *Kenaston Wine Market*





Imako Vino

Wine-making has been blessed from traditions, enabling Macedonian winemakers a sense of uniqueness and continuity of customs for over 2000 years.

The tradition of wine-making comes from the ancient times of Alexander the Great and the royal family for whom it is well known to be admirers of good wine. The tradition of vine growing and wine-making continues throughout the centuries and it is present today.

The history of IMAKO VINO Winery begins in 1989 when the International Macedonian Company - IMAKO is established. In 2002, winery IMAKO VINO was built as a green-field investment in a picturesque hillside region near the city of Štip. The capacity of the winery is around 10 million litres of wine annually, acknowledging IMAKO VINO as the third largest wine cellar in Macedonia. The capacity is not the sole advantage of the winery, but also its state-of-the-art production equipment as well as expertise.



IMAKO VINO

Black Label Vranec

North Macedonia

Item #32255, Est. Price \$13.00

100% hand harvested old vine vranec.

Exceptional value for the price. This wine is definitely worth a try.

Awards:

Certifications:

Food Pairings:

Comments:

Burgers, Pizza, Pasta

Available at: *The Winehouse*





IMAKO VINO

Majestic Temjanika

North Macedonia

Item #32254, Est. Price \$25.00

Fresh and crisp semi-dry white wine with straw yellow color mixed with green tone nuances. This sophisticated Temjanika will captivate your senses with its pronounced aromas of elderberry flower and basil as well as its long aftertaste.

Perfect when chilled to 10°C.

Awards:

Certifications:

Food Pairings:

Comments:

East Indian Dishes, Thai Dishes

Available at: *The Pourium, The Winehouse*





IMAKO VINO

Majestic Vranec

North Macedonia

Item #32253, Est. Price \$25.00

Delightful red wine from the Macedonian indigenous grape variety Vranec. Intense ruby-red color, fragrant aromas of blackcurrant and red-berries in the nose. A complex palate of red and black fruits, tingling spice and black chocolate notes in the finish. Full bodied with an elegant long aftertaste.

100% hand harvested Vranec from the controlled origin Ovcepolsko wine growing area.

Awards:

Certifications:

Food Pairings:

Comments:

Red Meat, Mushrooms

Available at: *The Winehouse*





Julia Kemper

In 2000, Julia de Melo Kemper, lover of cities and urban life, a lawyer in Lisbon, was called by her father, also a Melo, named António, to continue the legacy of the Melo family in DÃO. And it was in DÃO, and in Quinta do Cruzeiro at Oliveira-Mangualde, that Julia Kemper (also) became a farmer.

But one day Julia Melo Kemper accepted the challenge ... and in 2003 “I started one of the most beautiful experiences that I think one can have”; perhaps because in the end we humans are recently urban and coming into direct contact with the laws of nature and the demand for their understanding, awakens something that we were previously unaware of. In my case, “she continues,” the experience of agriculture has been intensified by the fact that I have opted for organic and bio-dynamic agriculture – it did not occur to me to treat my land as my family did before me: “bio-dynamically” by Rudolf Steiner or the philosophy behind his anthroposophical homeopathy.” Or the demand for natural wine: “our vineyards have become meadows where all forms of life take place, to help me produce the best and healthiest grapes for our wine.”

In Julia’s own words, “Do not look at Julia Kemper vines as the destiny for a chosen heiress. I refused the inheritance for several years!”



JULIA KEMPER WINES

Elpenor Red (Organic)

Dão, Portugal

Item #26644, Est. Price \$25.00

This wine is the result of the combination of four main grape varieties of the Dão region: Touriga Nacional, Tinta Roriz, Alfrocheiro and Jaen.

Deep ruby colored with an intense aroma of wild berries and bergamot. In the mouth it is full-bodied, without losing its elegance. The aftertaste is long and complex.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Braised Vegetables

Available at: *Denardi Wines*





JULIA KEMPER WINES

White

Dão, Portugal

Item #26658, Est. Price SOLD OUT

This wine presents a magnificent citrus colour with greenish reflections. Very young and fresh with notes of orange blossom, soft lime, custard apple and mango.

It reveals a rich acidity and good mouth volume, with a pronounced character, expresses a unique minerality, elegance and personality. The “in mouth” sensation is fresh and long and well balanced.

Awards:

90 points - Wine Advocate

Certifications:

Food Pairings:

Salt Cod Dishes

Comments:

Available at: *The Pourium*





JULIA KEMPER WINES

Selecionadas Red

Dão, Portugal

Item #26577, Est. Price \$31.00

Red with complexity, young notes, balanced and round body with fresh and persistent acidity.

This wine results from the combination of three of the main grape varieties of the Dão region: Tinta Roriz, Alfrocheiro and Jaen. Deep ruby coloured with an intense aroma of wild berries and bergamot. In the mouth it is full-bodied, without losing its elegance. The aftertaste is long and complex.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Mushrooms, Pork

Available at: *Kenaston Wine Market*





JULIA KEMPER WINES

Touriga Nacional

Dão, Portugal

Item #26578, Est. Price \$63.00

The Touriga Nacional is a Dão grape variety and is considered one of the finest varieties of the country. This grape variety, used in our Julia Kemper Touriga Nacional wine, is produced in the Dão wine region, where the grapes are produced on a high plateau, based on a granitic mass that the fine root of the vine will patiently pierce until it reaches water.

At the end, we will present you an elegant and complex Touriga Nacional Wine, where you can foresee great longevity. Let yourself be enchanted by the aromas lent by the forest and the notes of toast and coffee.

Awards:

Certifications:

Food Pairings:

Comments:

Beef

Available at: *Kenaston Wine Market*





Quinta de Chocapalha

The vineyards of Quinta de Chocapalha are situated in the sunny hills of the Lisbon Demarcated Region, located in Alenquer, 45 km northeast of Lisbon. They have been referred to since the XVI century as for its excellent vineyards and wines.

Situated in the outskirts of Aldeia Galega, this Estate belonged to Constantino O'Neil since the beginning of the XIX century, and was later donated to Diogo Duff, a Scottish aristocrat ennobled by the King D. João VI with the Tower and Sword Distinction.

The property remained in the Family Duff until 1987 when it was acquired by Alice and Paulo Tavares da Silva who dreamed of a "Family Project" where they could make great quality wine. They started with important improvements to the 45 ha of vineyards including the introduction of new cultivation techniques. Since the beginning, the project has been based on using the best tradition has to offer and combining it with modern knowledge and technology. Only in the vintage of 2000, when the vines reached the desired maturity and quality, it was decided to vinify the best grapes.

Today every member of their family is part of creating and building the spirit of this project.

QUINTA DE
CHOCAPALHA

Lisboa White

Lisboa, Portugal

Item #27524, Est. Price SOLD OUT

Intense bright colour, very fresh and aromatic nose with citric and tropical fruit notes.

On the palate it is fresh, with fine intensity.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood Appetizers, Asian Dishes

Available at: *The Pourium*



QUINTA DE
CHOCAPALHA

Lisboa Red

Lisboa, Portugal

Item #27477, Est. Price \$18.00

Deep colour of violet tonality and good concentration in the nose. Rich perfume with notes of mature black fruit.

Very fine on the palate with soft tannins combined with good acidity and long aftertaste. It is a wine to enjoy with or without food.

Awards:

Certifications:

Food Pairings:

Comments:

Burgers, Pizza

Available at: *The Pourium*



QUINTA DE
CHOCAPALHA

Arinto

Lisboa, Portugal

Item #40239, Est. Price \$19.00

Intense bright colour, very fresh and aromatic nose with citric and tropical fruit notes.

On the palate it is fresh, with fine intensity and long aftertaste.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood appetizers, sushi

Available at: *The Winehouse*



QUINTA DE
CHOCAPALHA

Cabernet Sauvignon

Lisboa, Portugal

Item #40240, Est. Price \$29.00

This old vine Cabernet Sauvignon sees 12 months of barrel aging.

Intense violet colour with ripe red fruit flavours. On the palate shows a great balance with discreet acidity, red fruit and silky tannins.

The aftertaste is long and very elegant.

Awards:

Certifications:

Food Pairings:

Comments:

Burgers

Available at: *The Winehouse*



QUINTA DE
CHOCAPALHA

Reserva White

Lisboa, Portugal

Item #39987, Est. Price \$36.00

A blend of Arinto and Chardonnay that is barrel fermented followed by 9 months of aging in the same barrels with "batonnage".

Beautiful intense colour. Very good balance between the smooth texture, bright acidity and mineral flavours.

Elegant with long aftertaste.

Awards:

Certifications:

Food Pairings:

Comments:

Elegant Fish or Seafood Dishes

Available at: *Kenaston Wine Market*





Quinta de Curvos

Considered to be one of the most fantastic estates of the Minho region, the Quinta de Curvos has its own history, full of stories and happenings that made their mark on it over the course of the last four centuries.

Located in a valley with influence from the Neiva River, within the Demarcated Region of Vinho Verde (Entre-Douro e-Minho), the vines at Quinta de Curvos are strongly influenced by the Atlantic, at the same time benefiting from granite soils as well as the generous exposure to the sun, all of which define the unique character of the wines produced there. The 27 hectares of vineyards are distributed among four properties located in Forjães, Ponte de Lima and Barcelos.

The different types of vinho verde produced at Quinta de Curvos are marked by a mixture of aromas, resulting in wines of renowned quality, refreshing, fruity and balanced, which stems from careful selection of grape varieties and strict monitoring during the wine-making process. The vineyards underwent a major process of restructuring, thus, in 2014, the production of wine rose to a volume of 275,000 liters.



Afectus Branco

Portugal

Item #29441, Est. Price \$16.00

Floral with hints of citrus and tropical fruits.

Refreshing, light and very alive, with a slight touch of saltiness from the sea breezes.

Awards:

Certifications:

Food Pairings:

Comments:

Salads, Seafood, Sushi

Available at: *The Pourium*





Superior

Portugal

Item #26544, Est. Price SOLD OUT

A blend of Loureiro 75%, Trajadura 15% and Arinto 10%.

Citric tones with delicate and floral aromas with citrus and tropical fruit notes.

Fresh in the mouth, youthful and lively.

Awards:

Silver - Mundus Vini

Certifications:

Food Pairings:

Salads, Seafood, Sushi

Comments:

Check out Small Format!

Available at: *Kenaston Wine Market*





Quinta da Falorca

We are an independent Family business, making distinctive wines with a sustainable farming certification, combining tradition and innovation after 5 generations.

Our goal is to express the diversity of our terroir and our indigenous grapes.

All of our wines have been rated with 90 points or more by the Wine Advocate - Robert Parker.



Garrafeira

Dão, Portugal

Item #49675, Est. Price: \$120.00

Garrafeira is a term used in Portuguese winemaking to reference something that is very special.

In the case from Quinta da Falorca we have a very special handcrafted Touriga Nacional based blend from vines that are over 100 years old.

The wine was aged for 4 years before release and this 2017 vintage offering is shipped directly from their cellars.

Awards:

95 points - Robert Parker

Certifications:

Sustainable

Food Pairings:

Braised Red Meats, Duck, Game

Comments:

Available at: *Denardi Wines*





Van Zellers

Van Zellers & Co since 1620, the oldest Port Wine Family. The magic of time of many generations of our family in the business, putting together the experience and skills passed down by each generation provides a steady hand to the current leadership who is from the 14th generation. Together with the “impulsive” youth and fresh innovation of the 15th generation our company continues to innovate and move forward.

We are a family of permanent reinvention. We witnessed time being transformed into legacy, knowledge into creativity and passion into wine. In everything we have done and do, we challenge and dare. 400 years in the industry is a long time. It made us wiser, stronger and better. But that is not what makes us rare. Our wines do. We wish for our wines to have a rare and unique impact on you.

Respect for the Douro, for its heritage, diversity, expression, tradition and people is what keeps us in the wine trade. Through experience, we have come to see Port wine in a new light. For us, Port can be expressed in three different categories – wines that have been CRAFTED BY HAND, BY TIME OR BY NATURE. These are the three main factors that differ between style, flavour, texture and complexity in each bottle of Port wine and which make our Douro wines unique.

VAN ZELLERS & Co
SINCE 1620
THE OLDEST
PORT WINE FAMILY

White Port

Douro, Portugal

Item #49383, Est. Price: \$32.00

Van Zellers & Co. White Port has a creamy and delicate sweet taste, issued from traditional and indigenous white grapes of the Douro region and is carefully aged in old wooden casks for a minimum of two years until blended and bottled at its premium.

Ideal as an aperitif or as a long drink.

Serve chilled.

Awards:

Certifications:

Food Pairings:

Comments:

As an aperitif

Available at: *Denardi Wines, Kenaston Wine Market,
The Pourium*



CV Red

Douro, Portugal

Item #49377, Est. Price: \$165.00

During the life of any winemaker, there are wines and moments that mark our lives, which deserve to remain on our curriculum. This wine is one of them.

We called it CV - Curriculum Vitae. Violet, dark red colour, with black currant, black cherries, plums and spices on the nose and an extremely balanced and fine wine with a long fruity finish. Perfect to pair with game meats, veal and pork, grilled, steamed or stewed, with oven baked vegetables or spicier side dishes.

Serve at 16°C.

Awards:

96+ points - Robert Parker

Certifications:

Food Pairings:

Burgers, Steak

Comments:

*Allocated - only 42 bottles available for
Manitoba*

Available at: *Ellement, Kenaston Wine Market, The Pourium*



VAN ZELLERS & Co
SINCE 1620
THE OLDEST
PORT WINE FAMILY

VZ Douro Red

Douro, Portugal

Item #49679, Est. Price: \$49.00

Van Zellers & Co 2019 VZ Douro Red is a wine Crafted by Hand, where the blend of different grapes and vineyards from three main valleys: Torto, Pinhão and Douro.

This blend produces a wine that is marked by red fruit aromas, is full-bodied, round and with a long finish.

Awards:

92 points - Robert Parker

Certifications:

Food Pairings:

Beef, Game, Lamb

Comments:

Available at: *The Pourium*



VAN ZELLERS & Co
SINCE 1620
THE OLDEST
PORT WINE FAMILY

20 Year Tawny in Gift Box

Douro, Portugal

Item #49413, Est. Price: \$115.00

20 Years Old Tawny Porto is a blend of old Portos with an average age of 20 years, aged in very old wooden casks. Van Zellers & Co. 20 Years Old Tawny Port is bottled on demand, making it possible for all to enjoy this beautiful Porto over many years, sharing with us their natural evolution throughout time.

Spicy and nutty with orange flower aromas, figgy ripeness and silky honey finish.

Serve slightly chilled.

Awards:

92 points - Robert Parker

Certifications:

Food Pairings:

Caramel or Vanilla Desserts

Comments:

Available at: *Denardi Wines*





Wine & Soul

Sandra Tavares da Silva and Jorge Serôdio Borges began their venture in 2001. This young couple had no vineyards and no wine, but they shared a dream. The name Wine & Soul is the product of their passion and total commitment to wine. From the start, the work of this company has focused on a tireless search for exceptional vines in the Pinhão valley - the historic heart of the great Port wines - and on giving them voice.

In 2009 they purchased the celebrated Quinta da Manoella, a beautiful property where vines over a hundred years old grow side by side with young vines planted 30 years ago and even more recent ones. Quinta da Manoella Vinhas Velhas was instantly hailed as one of the great Douro wines. With this repertoire, Wine & Soul has become the image of the modern Douro: a Douro in which the nature and personality of each vineyard speak more loudly. With minimal intervention during vinification, it is their unique terroir that every growing year moulds to its taste, which determines the expression of each individual wine.

Sandra Tavares da Silva was named “Most Notable Winemaker in the World” by Jancis Robinson - Financial Times, November 2020

Wine & Soul received the world ranking “Top 100 Winery” from Wine & Spirits for 2022.

Manoella Rosé

Douro, Portugal

Item #39992, Est. Price \$36.00

100% Touriga Nacional. Beautiful light color, showing a very delicate rosé.

Intense, complex and fresh aromas of red berries, flowers and mineral notes. Refreshing acidity and great persistency on the palate.

Awards:

Certifications:

Food Pairings:

Comments:

Sashimi

Available at: *Kenaston Wine Market*



Manoella Douro Red

Douro, Portugal

Item #29461, Est. Price \$38.00

Beautiful purple color, intense and fresh notes of bright cherry, raspberry and indigenous herbs

This red wine shows amazing purity of flavor, with dark plum and spices, supported by elegant tannins and good freshness.

Awards:

Certifications:

Food Pairings:

Comments:

Available at: *Kenaston Wine Market*



Pintas Character Field Blend Douro Red

Douro, Portugal

Item #30438, Est. Price \$60.00

The younger brother of the celebrated Pintas. Like its older brother it has complexity but it is also more vigorous and seductive.

A slightly shorter aging period and a lower percentage of new wood enable its floral and fruity notes to come to the fore in a strategic way. Beautiful violet color. Very rich and powerful red, with notes of fresh black cherry, plum and raspberry.

Long aftertaste with very well integrated and velvety tannins associated with beautiful ripe fruit.

Awards:

92 points - Wine Advocate

Certifications:

Food Pairings:

Mushrooms, Pork, Poultry

Comments:

Available at: *Kenaston Wine Market*



Pintas Douro Red

Douro, Portugal

Item #30440, Est. Price \$168.00

In 2001 Pintas was born, the result of a couple's dream, which they named in honor of the family's dog. At this time Sandra & Jorge owned just a small plot of vineyards with no winery so Pintas started as a "garage wine".

A field blend of over 30 grape varieties harvested from 80 year old vines. It is intense purple in color. Floral, peppery spice aromas combined with blackberry and dark chocolate.

This wine showcases the elegance and potential of Douro reds.

Awards:

2017 Vintage

96 points - #87 Top 100 - Wine Spectator

Certifications:

Food Pairings:

Osso Bucco, Short ribs

Comments:

Available at: *Kenaston Wine Market, The Pourium, The Winehouse*



Quinta Da Manoella VV Douro Red

Douro, Portugal

Item #29456, Est. Price \$153.00

From a 106 year old vine parcel that is a veritable relic, grapes from a field blend of more than 20 varieties are harvested. From these a wine has been crafted with exceptional complexity and concentration.

Deep cherry red, very silky and elegant. A lovely combination of dark chocolate, fruit sweetness and a dry mineral texture.

This wine is hailed as one of the great Douro wines.

Awards:

*2017 Vintage
97 points - Wine Spectator*

Certifications:

Food Pairings:

Game, Lamb, Short ribs

Comments:

Available at: *The Pourium, The Winehouse*



Ruby Reserva Port

Douro, Portugal

Item #39989, Est. Price \$32.00

Ruby Finest Reserve is aged in large oak vats for approximately 6 years.

Deep color, excellent intensity of fruit predominating blackcurrant and cherry notes.

Great mouth feeling, silky tannins and fresh wild blackberries on the palate.

Awards:

Certifications:

Food Pairings:

Comments:

Chocolate

Available at: *Kenaston Wine Market*



Tawny Reserva Port

Douro, Portugal

Item #39990, Est. Price \$36.00

Tawny Finest Reserve sees 6 years of aging in 630 litre seasoned old wood casks.

Beautiful amber color, fresh and intense nose with nuts, figs and very integrated wood.

Smooth and round on the palate, rich flavors of dry fruits and apricot.

Awards:

88 points - Wine Enthusiast

Certifications:

Food Pairings:

Caramel Desserts

Comments:

Available at: *Kenaston Wine Market*





Clos de Lôm

Clos de Lôm owes its origins to French ancestor S. Dupuy De Lôme. In 1836, he founded the privileged place, where he decided to use his knowledge of wines and to recover the French wine-making tradition of its origins. In the “Valle Dels Alforins”, he created what would become our present estate of Clos de Lôm, where it still retains the traditional underground cellars where they produced wine for familiar self-consumption.

Seduced by this unique location, in 1950 our grandparents decided to expand the estate and to start their project of common life continuing with the wine-making tradition, inherited from their ancestors.

The vineyards of Clos De Lôm are characterized by their distribution in terraces with a small field, which require that the work is carried out manually and that daily contact with the earth helps to listen to what they need in every moment.

They have found a respect for the environment and minimize the use of chemical substances and the take advantage of the use of technology such as drones which help to manage the health of the vine and apply precision viticulture.

Red - Garnacha

Valencia, Spain

Item #43907, Est. Price \$27.00

It shows a deep red colour with purple hues. High intensity, complex, the nose is intense, with hints of black fruits; redcurrant, raspberry, blueberry jam, balsamic notes and subtle toast.

The palate is intense, meaty, tasty and very fruity, with hints of well-integrated ripe tannin, silky with great acidity and a very nice final. The aftertaste is long and classy.

Awards:

Silver - Decanter
Gold - Mundus Vini

Certifications:

Food Pairings:

BBO

Comments:

Available at: *The Pourium*



Isidra Crianza

Valencia, Spain

Item #43912, Est. Price \$39.00

With a bright and deep ruby colour, Clos de Lôm Isidra shows a significant and open nose, combining perfectly the ripe red fruit with the nuances of new wood. It brings back memories of aromatic herbs.

Elegant palate, velvety, well-balanced and polished tannins. Lively acidity and very persistent.

Awards:

93 points - James Suckling
Gold - Mundus Vini

Certifications:

Food Pairings:

Charcuterie, Cheese, Pork

Comments:

Available at: *The Pourium*





Cofama Vins

COFAMA VINS I CAVES was founded in 2002 in order to represent different wineries internationally.

In 2016, COFAMA VINS I CAVES obtained their own Bottling Register and additionally began operations as a winery.



Cami de Flors Brut Nature (Organic)

DO Cava, Spain

Item #26110, Est. Price \$19.00

Pale straw yellow colour. Fine and persistent bubbles. Clean and bright appearance. Soft aging aroma with signs of flower, ripe fruit and toasted tones.

Vivacious in the mouth with a correct carbonic presence. Nice equilibrium between acidity and sugars. The aftertaste is long and soft. Very clean retro nose.

Cava labeled as "Brut Nature" has no added sugar which results in a very dry sparkling wine that is the purest expression of Cava.

Awards:

Certifications:

Organic

Food Pairings:

Comments:

Appetizers, Seafood, Asian Dishes

Available at: *The Pourium*





Cami de Flors Semi Sweet

DO Cava, Spain

Item #43610, Est. Price \$19.00

This Cava is semi-sweet with a dosage of 35 g/l.

Perfect for the sweet wine lover or to pair with desserts!

Awards:

Certifications:

Food Pairings:

Comments:

Curry Dishes, Desserts

Available at: *The Pourium*





Marquis de Terrabona Brut

DO Cava, Spain

Item #34376, Est. Price \$18.00

Straw yellow colour with green tones. Fine persistent bubbles. Bright appearance. Soft aging aroma with signs of flower, ripe fruit and citric. Extremely vivacious in mouth compensated with a pleasant elegance and equilibrium. The aftertaste remains to white fruits and some signs of citric.

Fresh, pleasant, balanced and a fine bubbling structure.

Perfect for a sunny day!

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Salads

Check out Small Format!

Available at: *The Pourium*





Marquis de Terrabona Rosé

DO Cava, Spain

Item #34377, Est. Price \$18.00

Bright and clean. Lively pink colour with violet highlights. Fine and persistent bubble with abundant formation of rosaries and a thick crown.

A fresh and clean aroma, with signs of ripe fruit. Characteristic of the variety, fruity and complex. With a particular emphasis to wild fruits, above all the strawberry and cherry. Its aging confers it a long, balanced flow in the mouth, maintaining it fresh and lively.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Sushi, Smoked Fish

Available at: *The Pourium*





Resso White

Spain

Item #26109, Est. Price \$15.00

Very fresh aroma with tropical notes of citrics. Its taste reinforces the first impression in the nose.

A very crisp and sweet entrance with a nice body and roundness and a lasting aftertaste.

Awards:

Certifications:

Food Pairings:

Comments:

Poultry, Seafood

Available at: *The Pourium*





Resso Red

Spain

Item #26108, Est. Price \$15.00

Very fresh aroma with mature red fruits. Its taste reinforces the first impression in the nose.

Very clear and persistent with a nice body and well structured. Warm and luscious.

Awards:

Certifications:

Food Pairings:

Comments:

Poultry, Pizza

Available at: *The Pourium*





Clos de Dia

Spain

Item #26086, Est. Price SOLD OUT

Vibrant white wine with golden hue. Expressive aromas of wild blossom and ripe white fruit.

Refreshing and crisp, with a nice body which results from its aging on lees.

Long and delightful finish.

Awards:

Certifications:

Food Pairings:

Comments:

Salads

Available at: *The Pourium*





Clos de Nit

Spain

Item #26085, Est. Price \$23.00

Deep red cherry red color with violet reflections. This wine offers an elegant aroma of ripe red fruits, with fine nuances of oak and mineral notes.

In the mouth, it is fleshy, sweet and potent with a good balance. Its aftertaste is very fruity, with good balance and excellent varietal expression.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Pizza

Available at: *The Pourium*





Aureola Reserva Red

Spain

Item #26084, Est. Price SOLD OUT

Deep garnet colour with persistent tear. Its aroma reminds us of well-ripened black fruits, with toasty notes and balsamic.

Silky on the palate, powerful, with fine dry tannins and a long aftertaste.

Awards:

Certifications:

Food Pairings:

Comments:

Pork

Available at: *The Pourium*





Josep Ventosa

Josep Ventosa Cavas i Vins are made with vineyards between 25 and 55 years of age which are located between the Penedès plateaus on the east and south side. They enjoy the best hours of sunshine and achieve excellent ripeness in each of the varieties of grape.

The family history focuses on quality viticulture in the Penedès and Cava region. The Ventosa-Mañé family has lived through the entire evolution of Cava and bottled wines from the Penedès region from 1941 to the present day. Always at the forefront of the best elaboration and the most innovative oenological standards to offer top quality natural and ecological products to its customers.

History, passion and constant innovation have made it possible to transform the values of our family into special cavas and wines.

*Josep
Ventosa*

Josep Ventosa Brut Premium

DO Cava, Spain

Item #41451, Est. Price \$19.00

Josep Ventosa Cava Brut Selección Premium has been elaborated by Ventosa-Mañé family, who have a long vitivinicola history, within the cava region.

Selected varieties of grapes Xarel·lo, Macabeu, Parellada and Chardonnay achieve a fresh, fruity, aromatic style that makes it unique. 14 months of aging.

Awards:

Certifications:

Food Pairings:

Comments:

Appetizers, Seafood, Asian Dishes

Available at: *Calabria Wine Market*



*Josep
Ventosa*

Josep Ventosa Brut Rosé

DO Cava, Spain

Item #41452, Est. Price \$19.00

The excellence of our vineyards transformed into Cava Josep Ventosa Brut Rosé.

A selection of grape varieties, including Trepát and Pinot Noir, cultivated in higher areas produces a Cava with an exceptional wealth and freshness.

12 - 14 months of aging.

Awards:

Certifications:

Food Pairings:

Comments:

Seafood, Sushi

Available at: *Calabria Wine Market*





Camaraderie Cellars

Camaraderie Cellars has been recognized for making consistently high quality wines for over twenty-five years. We are in Port Angeles, Washington, on the North Olympic Peninsula where great wines and iconic Pacific Northwest scenery combine in a setting that's hard to beat. Our wines are made to honor the grape variety and the vineyard the grapes come from ... our growers are true partners in our craft.

The name Camaraderie Cellars represents our philosophy of sharing life's best gifts ... friendships, hearth, food and the world class wines we produce. When visiting our winery you will be greeted by cordial staff, beautiful gardens, the warmth of an outdoor fire pit, sculptures, soft music and a very inviting Tasting Room.

Washington State 2022 Heritage Winery of the Year



Tempranillo

Washington, U.S.A.

Item #26038, Est. Price \$40.00

Definitely a wine known for its fullness, acidity, youthful tannins, eruptive aromas of dark cherry / cranberries and mouth-filling wow-wow.

Awards:

Certifications:

Food Pairings:

Comments:

BBO

2022 State Heritage Winery of the Year

Available at: *The Pourium*





Groth

It was 1981 when Dennis Groth, a successful executive at Atari, and his wife, Judy, purchased a 121-acre vineyard property in Oakville, in the heart of Napa Valley. Though the vineyard needed attention, the Cabernet Sauvignon it produced was exceptional. With a long-term vision, the couple designed a wine label with an image of their mission-style winery before it was even constructed. But by 1990, hard work and excellent wine reviews had put a winery on the property and Groth firmly on the map.

Today, under the leadership of Suzanne Groth, Dennis and Judy's daughter, our family's two estates are flourishing. A decades-long plan to replant the vineyards is under way, ensuring the continuity of the estate wines and leading to the first new wines to join the Groth portfolio in decades. Rooted in Oakville and with the winery firmly under our family's control, we are determined to leave a legacy for the next generation. Our winery produces critically acclaimed Cabernet Sauvignon, Sauvignon Blanc and Chardonnay, along with an estate-grown white blend and a proprietary red.



Groth

Sauvignon Blanc

Napa, U.S.A.

Item #464107, Est. Price \$49.00

Our Sauvignon Blanc is produced from grapes grown in various micro-climates of the Napa Valley. The warmer Napa Valley microclimate gives us grapes with melon and citrus characteristics in both aroma and flavor.

The cooler areas of Napa Valley provide fruit with a solid, crisp backbone that gives the wine an exciting liveliness and balances the rich creaminess from “sur lie” aging.

Awards:

*2020 Vintage
93 points Wine Enthusiast
7 consecutive years of 90+ ratings*

Certifications:

Food Pairings:

Shellfish, Sushi, Sashimi

Comments:

Available at: *Ellement, The Pourium,*





Groth

Chardonnay

Napa, U.S.A.

Item #414102, Est. Price \$80.00

Long, cool fermentation in a mixture of old and new barrels gives our Chardonnay layers of fruitiness and complexity that result in a wine that is very enjoyable when young or after several years of bottle age.

This method of fermentation, in conjunction with whole cluster pressing and “sur lie” aging add layers of toastiness and creaminess to the wine. Together these components meld together harmoniously to create a balanced wine that is both lively and rich in aroma and flavor.

Awards:

*2020 Vintage
91 points - James Suckling
8 consecutive years of 90+ ratings*

Certifications:

Comments:

Food Pairings:

Rich Fish or Seafood Dishes, Poultry

Available at: *Denardi Wines, Ellement, The Pourium,
The Winehouse*





Groth

Cabernet Sauvignon

Napa, U.S.A.

Item #289538, Est. Price \$129.00

The Oakville Cabernet Sauvignon is big and lush with huge gobs of fruit in the aroma and flavor. The texture of the wine is soft and supple, typical of Cabernet Sauvignons grown in our area of the Oakville AVA.

The sweet vanilla character derived from 22 months in the barrels blends well with the black cherry and blackberry flavors and aromas of the wine.

Awards:

*2018 Vintage
94 points - Vinous*

Certifications:

Comments:

Check out Large Formats!

Food Pairings:

Beef Dishes

Available at: *Denardi Wines, The Pourium*





Groth

Reserve Cabernet Sauvignon

Napa, U.S.A.

Item #26349, Est. Price \$273.00

All the Reserve Cabernet Sauvignon fruit is from the 27.78-acre Reserve Block on the Groth Oakville estate vineyards. This Reserve Cabernet Sauvignon opens with aromas of sweet plum and black cherry, complemented by oak spice notes of nutmeg, anise and vanilla.

A smooth entry on the palate builds quickly into lush, ripe, dark cherry and black currants, backed up with sweet oak and an excellent tannin structure.

Awards:

*2016 Vintage
96 points - #4 Top 100 - Wine Spectator*

Food Pairings:

Lamb, Steak

Certifications:

Comments:

Check out Large Formats!

Available at: *Denardi Wines, The Pourium*





Groth

Vertical Collection Reserve Cabernet Sauvignon

Napa, U.S.A.

Item #26352, Est. Price \$1700.00

The Reserve Collection is a unique art edition and vertical offering of the Groth Reserve Cabernet Sauvignon. It includes two bottles each of the 2009, 2010, and 2011 vintages of the Groth flagship Reserve wine. These bottles have been preserved in ideal aging conditions in the Groth wine library until re-release.

Inspired by views of the home ranch, artist Suzanne Groth paints a scene from the vineyard to correspond with the release of the Reserve Cabernet Sauvignon. Many of her original works are on display throughout the winery, and a favorite theme is the tractors used to tend the Estate Reserve vineyard. A limited edition giclée of three of her works is printed on canvas and featured on the inside of the lid of the Reserve Collection: Kubota, Runs Like a Deere, and Ben's Tractor. This collection is truly unique and limited.

Awards:

Certifications:

Food Pairings:

Comments:

Slow Cooked Red Meats

Available at: *The Winehouse*





Lavinea

Founded in 2014, Lavinea is committed to becoming a benchmark producer of wines of place in the Willamette Valley. Crafting wines that represent the purest voice of site-specific terroir from each of our vineyards.

Co-owner and Winemaker, Isabelle Meunier hails from Quebec. After studying wine-making and viticulture at the University of Dijon and in New Zealand at Lincoln University she embarked on a career in Burgundy at Domaine de la Vougeraie followed by New Zealand's Felton Road. In 2007 she relocated to Oregon joining Evening Land. Isabelle quickly became one of Oregon's most acclaimed winemakers. Her wines were selected for the Wine Spectator Top 100 wines of the Year from 2009 through 2015, including producing the highest rated Oregon Pinot Noir and highest rated Oregon Chardonnay ever, culminating in Wine Spectator recognizing her 2012 'La Source' Pinot Noir as the #3 wine in the world in 2015.

Recognition for her wines has continued with the inaugural release of LAVINEA's 2014 vintage. Josh Reynolds of VINOUS recently proclaimed "...I'm betting that LAVINEA will, in short order, be widely considered among Oregon's elite producers."



Pinot Noir Lazy River Vineyard

Oregon, U.S.A.

Item #29477, Est. Price \$69.00

Shiny and ruby red with violet hues, deep in color yet crystalline. The first nose reveals approachable boasting aromas of sour cherry, earthy minerals on a finely tightened core. Pure and elegant, the nose opens up towards blueberry and black raspberries as you swirl with hints of earl grey tea and baking spices. Rich and lush with a smooth entry on the palate that carries a lovely velvety texture of refined tannins wrapping finely around the sour cherry & iron fist minerality.

Broader, yet with a long finish and a beautiful texture that provides a lasting impression. This highly complex wine with its silky open mouthfeel is a crowd pleaser.

Awards:

*2017 Vintage
94 points - Wine Spectator*

Certifications:

Food Pairings:

Mushrooms, Poultry, Sashimi

Comments:

Available at: *The Winehouse*





Pinot Noir Tualatin Vineyard

Oregon, U.S.A.

Item #40141, Est. Price \$80.00

Brilliant and deep ruby with a youthful purple edge, lovely initial aromas of raspberry cobbler, fresh red cherries and hints of rose petals opens in the glass to fragrant orange peel, and mixed berry aromas intertwined with bergamot notes and hints of cardamom.

A smooth entry and soft palate travels along exquisitely, with an elegant texture that lingers on a fresh and focused cherry core.

Awards:

2018 Vintage

94 points - James Suckling

92 points - Wine Spectator

Food Pairings:

Game, Salmon, Tuna

Certifications:

Comments:

Available at: *Kenaston Wine Market, The Winehouse*





Pinot Noir Temperance Hill Vineyard

Oregon, U.S.A.

Item #40142, Est. Price \$90.00

Lovely deep garnet with black cherry hues and a youthful bluish edge. The first aromatic impression showcases earthy aromas with blackberry fruit, mixed wild berries and flinty notes lifted by lovely fragrant herbs: wild thyme & rosemary.

Full bodied yet elegant, this is a truly compelling wine from this acclaimed site.

Awards:

2018 Vintage

95 points - James Suckling

94 points - Wine Spectator

Food Pairings:

Duck, Lamb, Poultry

Certifications:

Comments:

Available at: *Kenaston Wine Market, The Winehouse*





Tooth & Nail

Founded by grower Rob Murray who has followed a path of true grit and determination to find success in Paso, a tough place to grow grapes and make wine. Rather than battle nature, we bottled it—fighting tooth and nail to create wines we could be proud of. Sustainably crafted wines that embrace the elements in the pursuit of excellence. Wines that are bold, unconventional and unapologetic. Wines for people who simply love wine.

Each wine is distinctively devised to avoid the dominance of the winemaker's hand and to express the native energy of this region. Led by winemaker Jeremy Leffert, our process accentuates the character of our product instead of obstructing it. The results are wines that are as adaptive and exciting as the journey we take in crafting them.

Tooth & Nail Wine Company is a member of 1% for the planet.



Tooth & Nail “Squad” Sauvignon Blanc

Central Coast, U.S.A.

Item #40801, Est. Price \$36.00

The Tooth & Nail Sauvignon Blanc presents a uniquely intentional and complex rendition of this classic white variety.

The nose offers lively aromas of juicy grapefruit and white peach with hints of pineapple.

Bright flavours of tangerine, Meyer lemon and young mango harmonize on the palate with hints of fresh herbs and bright minerality.

Awards:

Certifications:

Sustainable

Food Pairings:

Comments:

Fried Chicken, Wings, Asian Dishes

Available at: *Manitoba Private Wine Stores*



TOOTH & NAIL
WINE COMPANY

Tooth & Nail "Squad" Cabernet Sauvignon

Paso Robles, U.S.A.

Item #40798, Est. Price \$37.00

This Cabernet Sauvignon is not for the faint of heart. On the nose, notes of blue fruits, blackberry, and cassis are the driving force.

Flavors of plum, black cherry and chocolate explode on the palate with enough structure to keep things serious. The mid palate's rich fruit flavors and luxurious texture make this Cabernet Sauvignon an absolute pleasure to drink.

Awards:

91 points - Wine Enthusiast

Certifications:

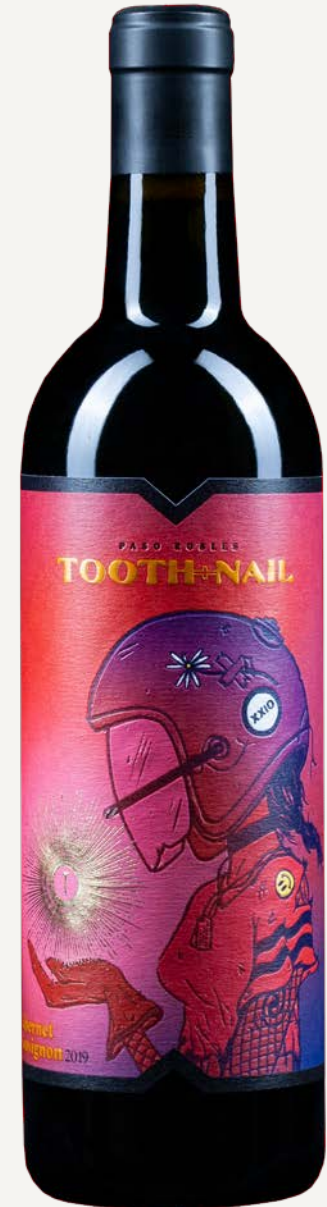
Sustainable

Food Pairings:

Burgers, Steak

Comments:

Available at: *Manitoba Private Wine Stores*



Tooth & Nail "Squad" Red Blend

Paso Robles, U.S.A.

Item #40800, Est. Price \$35.00

The Tooth & Nail Red Blend is a rich and inspired cuvée of Cabernet Sauvignon, Merlot and Petite Sirah.

This wine explodes from the glass with aromas of black cherry, plum, cinnamon and sweet oak. The flavor profile is hard hitting driven by blackberry and spice, while the finish is framed by soft velvety tannins and wonderful acidity.

Sustainably farmed.

Awards:

91 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Mexican Dishes, BBQ, Ribs

Comments:

Available at: *Manitoba Private Wine Stores*



Squad Series Tempranillo

Paso Robles, U.S.A.

Item #45351, Est. Price \$35.00

The Squad Series is a line of Tooth & Nail wines made in admiration for those who inspire us most: our loyal followers. Sustainably grown, high in character and digitally alive—taste the future of wine.

Bursts from the glass with aromas of candied black fruit, purple flowers and wet stone. The palate delivers full-bodied flavors of brambleberry, cinnamon and blueberry, all intermingling into a balanced finish with soft tannins and hints of sweet oak. This is a wine that manages to strike a fine balance between the rustic and the vibrant.

Awards:

Certifications:

Sustainable

Food Pairings:

Comments:

BBQ, Sausages, Pork

Available at: *G.J. Andrews*



Tooth & Nail The Possessor

Paso Robles, U.S.A.

Item #29681, Est. Price \$60.00

The Tooth & Nail labels are John James Audubon originals; beasts of the early 1830s fighting "Tooth & Nail" to survive. Here Audubon depicts two Red Tailed Hawks fighting to become the sole POSSESSOR.

A beautiful full-bodied Cabernet Blend! Red currants, cassis and red fruit dominate the nose while nuances of Christmas spice, pine and dried fall leaves add to the intriguing aromatics. The layered palate offers great weight and density with ripe flavors of black berries and plums. The surprisingly bright acidity and mouthwatering texture weaves into a firm finish with lingering tannins.

Awards:

91 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Beef Ribs, Roast Beef

Comments:

Available at: *Ellement*



Tooth & Nail The Stand

Paso Robles, U.S.A.

Item #29683, Est. Price \$60.00

The Tooth & Nail labels are John James Audubon originals; beasts of the early 1830s fighting "Tooth & Nail" to survive. Here Audubon depicts the brave boar protecting its den. No matter if one falls, there will always be another to STAND sentinel.

A daring and decadent blend of Petite Sirah, Syrah, Grenache. Ripe black fruit, figs, and boysenberry jam lift from the glass while intoxicating oak aromas of coffee, caramel and coco powder add to the complexity of this full bodied lush wine. The palate finishes with sweet lingering tannins which rounds out this truly hedonistic wine.

Awards:

93 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Burgers, Ribs

Comments:

Available at: *The Pourium*



Tooth & Nail The Fiend

Paso Robles, U.S.A.

Item #29682, Est. Price \$60.00

The Tooth & Nail labels are John James Audobon originals; beasts of the early 1830s fighting “Tooth & Nail” to survive. Audobon shows ferociousness of a jaguar. Stalking her prey and attacks with the fury of an incarnate FIEND.

Check in at 79% Malbec, 12% Petite Sirah, and 9% Cabernet Sauvignon, “The Fiend” explodes with black fruit, white cake batter and sage. The flavor profile begins with blackberry followed a healthy dose of currant flavors supported by refreshing acidity. The finish is long and driven with cocoa powder and coffee flavors from the French oak dancing around purple flower and blue berry flavors.

Awards:

94 points - Wine Enthusiast

Certifications:

Sustainable

Food Pairings:

Lamb, Poultry

Comments:

Available at: *The Pourium*





Large Formats

Large formats make an outstanding impression at your special event.

Perfect to cellar and perfect as a gift, most of our large format wines are packaged in single bottle wooden gift boxes.

Large Format Listing

Vineyard	Region	Country	Wine	Item #	Est . Price	Awards	Certifications	Available at:
De Venoge	Champagne	France	Cordon Bleu Brut 1500ml	19992	\$180.00	91 points - WS		Pourium
De Venoge	Champagne	France	Cordon Bleu Brut 3000ml in wood gift box	269910	\$500.00	91 points - WS		Pourium
De Venoge	Champagne	France	Cordon Bleu Brut 6000ml in wood gift box	269928	\$1,000.00	91 points - WS		Pourium
Cantina Vignaioli	Maremma	Italy	Morellino di Scansano Roggiano Reserva 1500ml	29538	\$65.00		PEF Certification, VIVA Sustainable	Winehouse
Cantina Vignaioli	Maremma	Italy	Morellino di Scansano Roggiano Reserva 3000ml in wood gift box	29539	\$140.00		PEF Certification, VIVA Sustainable	Winehouse
Dievole	Chianti Classico	Italy	Chianti Classico 3000ml in wood gift box	42588	\$130.00	92 points - WS	Organic	Denardi, GJ Andrews
Guado al Melo	Bolgheri	Italy	Atis 1500ml in wood gift box	26774	SOLD OUT	Tre Bicchieri - Gambero Rosso		
Guado al Melo	Bolgheri	Italy	Atis 3000ml in wood gift box	26775	SOLD OUT	Tre Bicchieri - Gambero Rosso		Pourium
Guado al Melo	Bolgheri	Italy	Atis 6000ml in wood gift box	26776	\$410.00	Tre Bicchieri - Gambero Rosso		Pourium
Guado al Melo	Bolgheri	Italy	Atis 9000ml in wood gift box	35758	\$610.00	Tre Bicchieri - Gambero Rosso		Pourium
Guado al Melo	Bolgheri	Italy	Atis 12000ml in wood gift box	35759	\$810.00	Tre Bicchieri - Gambero Rosso		Pourium
Poggio Landi	Tuscany	Italy	Brunello di Montalcino 1500ml in wood gift box	42586	\$183.00	2016 vintage - 97 points - #12 Top 100 - WS		Denardi, Pourium

Large Format Listing

Vineyard	Region	Country	Wine	Item #	Est . Price	Awards	Certifications	Available at:
Poggio Landi	Tuscany	Italy	Brunello di Montalcino 3000ml in wood gift box	42584	\$363.00	2016 vintage - 97 points - #12 Top 100 - WS		Denardi, GJ Andrews, Pourium
Tasca d'Almerita	Sicily	Italy	Cyngus 1500ml in wood gift box	47149	SOLD OUT	91 points - JS	VIVA SOStain	GJ Andrews, KWM, Pourium
Groth	Napa	USA	Oakville Cabernet Sauvignon 1500ml	26344	\$260.00	2018 vintage - 94 points - Vinous		Denardi, Pourium
Groth	Napa	USA	Oakville Cabernet Sauvignon 3000ml in wood gift box	26345	\$750.00	2018 vintage - 94 points - Vinous		Ellement, Pourium
Groth	Napa	USA	Oakville Cabernet Sauvignon 6000ml in wood gift box	26346	\$1,425.00	2018 vintage - 94 points - Vinous		Winehouse
Groth	Napa	USA	Reserve Cabernet Sauvignon 1500ml	26350	\$535.00	2016 vintage - 96 points - #4 Top 100 - WS		Pourium
Groth	Napa	USA	Reserve Cabernet Sauvignon 3000ml in wood gift box	26351	\$1,270.00	2016 vintage - 96 points - #4 Top 100 - WS		Pourium
Groth	Napa	USA	Reserve Cabernet Sauvignon 6000ml in wood gift box	37440	\$2,500.00	2016 vintage - 96 points - #4 Top 100 - WS		Pourium



Small Formats

Good things come in small packages! Check out our small formats offering!



Gift Packs

We work with our winery partners to design exceptional gift packs with world class wines and complimentary items.

Our gift items are not just seasonal, they are available year round. Perfect for the holidays and also perfect for anniversaries, birthdays, hostess gifts and housewarmings.

Not just for giving ... treat yourself to one!



3 Bottle (Leone, Perricone, Cygnus) Gift Box with Accessories

Sicily, Italy

Item #40193, Est. Price \$129.00

Three 750ml bottles of premium Tasca d'Almerita wines from their Regaleali Estate:
Perricone, Leone and Cygnus presented in a latched keepsake wooden gift box.

Also included are a number of complimentary accessories including a corkscrew and an AntiOx bottle stopper.

This gift pack makes a very impressive client or hostess gift.

Awards:

Certifications:

Food Pairings:

Comments:





Available at: *Manitoba Private Wine Stores*





Thank You for your Business!



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