

Honest Makers Collective

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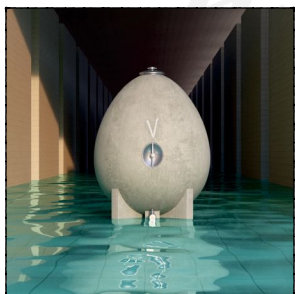
SWICK

Oregon & Washington, USA

A native of Oregon, Joe returned to his home state in 2013 after a decade of working harvests and making wine across the globe. Joe's ethos is rooted in showcasing the unique cold climate terroirs of the Pacific Northwest using a hands-off approach. Swick partners exclusively with organic and biodynamic growers to develop wines that he himself would like to drink -- fresh, lively acidity, with no conventional additives, only adding modest amounts of SO₂ on select wines when absolutely necessary.

Swick Wines integrate themselves into a movement looking to rewrite the history of West Coast winemaking. Joe uses a number of minimal intervention techniques from experimentation in skin-contact to field blends to Pét-Nats. Swick works with historically farmed regional varieties such as Pinot Noir, Chenin Blanc and Grenache and experiments with non-native grapes such as Verdelho, Melon de Bourgogne and Touriga Nacional. What ends up in the glass are energetic, vins de soif with a freshness and balanced acidity that reflect their artist, terroir, and space in time -- each year bringing new wines and a new approach. You never know what surprises you might find with Swick.

"Our philosophy is to make our wines as naked and raw as we possibly can while having them be fun and delicious. We work with organically farmed vineyards in the colder regions of Oregon and Washington State. We love wines with acid and freshness. We make the wine that we love to drink. No conventional additives. Just grapes and (sometimes) a very small amount of SO₂ to keep the wine stable in bottle. Wine is a fermented beverage that should not be a trophy or a status symbol. Wines made in this fashion are artisanal products that reflect their artist and terroir with no maquillage."



'ONE EGG' VERDELHO 2022 [white - still]

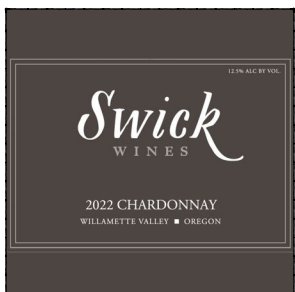
Yakima Valley, WA

Verdelho

1cs 228/19 best 216/18

Fruit harvested in September 2022 to direct press (no skin contact) and filled up one 700 liter concrete egg tanks for fermentation and aging. Fermentation lasted well over a year and the total aging before bottling was almost two years.

12.5% ABV



CHARDONNAY 2022 [white - still]

Willamette Valley, OR

Chardonnay

1cs 228/19 best 216/18

The grapes are hand-harvested from the organically farmed Finnigan Hill Vineyard. We went in a different direction for this vintage of Chardonnay — one with less oxidation achieved by approximately 80% of the wine fermented in stainless steel tanks, The remaining 20% of the wine fermented in neutral French oak barrels. After fermentation, the wine remains in contact with fine lees for a period of aging. Little to no fining. Minimal filtration. Small sulfur (SO₂) addition at bottling for stability. 12.5% ABV



ONLY ZUUL 2025 [skin contact - still]

Columbia Valley, WA

50% Gewurztraminer, 50% Pinot Gris

1cs 228/19 best 216/18

Alsacian grapes hand-harvested on the same day; Pinot Gris from Yamhill-Carlton AVA [Meoller Vineyard] & Gewurztraminer from Columbia Valley AVA [Atavus Vineyard], fermented separately, destemmed, and foot-tread/macerated on skins for 30 days in wooden barrels before pressing. The wine then spends about 6 months in élevage, is fermented with native yeast, and is bottled unfiltered and unfined. 12.5% ABV



'POOLZ #2' 2022 [chillable red- still]

Willamette Valley, OR & Columbia Valley, WA

75% Pinot Noir (OR), 25% Mourvedre (WA)

1cs 216/18 best 204/17

75% Pinot Noir from the Finnigan Hill Vineyard, 25% Mourvèdre from the Conley Vineyard. 100% whole-cluster fermentation, Semi-carbonic maceration for 1–2 weeks, Spontaneous/native yeast fermentation. Racked after fermentation. Minimal sulfur addition (SO₂), no other additives. 13% ABV



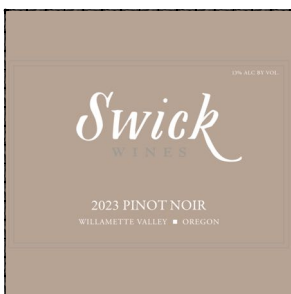
'SONRISA' GRENACHE NOIR 2022 [red - still]

Yakima Valley, WA

Grenache Noir

1cs 228/19 best 216/18

Hand-harvested grapes. 100% whole cluster fermentation takes place in open-top fermenters for 60 days. Gentle punch-downs. wine is pressed off the skins, then transferred to neutral French oak barrels (500--600L) to age for 18 months on fine lees. Minimal manipulation. No fining or heavy filtration. Small sulfur addition at bottling for stability. 13.5% ABV



PINOT NOIR 2023 [red - still]

Willamette Valley, OR

Pinot Noir

1cs 228/19 best 216/18

The grapes are hand-harvested and foot stomped. Whole cluster fermentation typically takes place in open-top fermentation vessels with naturally present indigenous yeast for 45 days. After fermentation and maceration are complete, the wine is pressed off the skins, and transferred to neutral French oak barrels for 18 months of aging. Minimal filtration. Small sulfur addition at bottling to ensure stability during aging and transport. 13% ABV



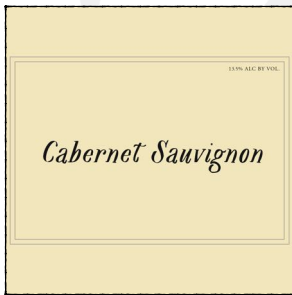
SIX SIX SEVEN 2023 [red - still]

Willamette Valley, OR

Pinot Noir

1cs 276/23 best 264/22

Grapes sourced from Morning Mist Vineyard in Sheridan, OR. Dijon clone planted at 700 feet. Whole-cluster fermentation. Native (indigenous) yeast fermentation. 45 days whole-cluster on the skins, native yeast, foot-plunged twice daily, then eighteen months aging in neutral French oak. Minimal manipulation, little to no fining or filtration, small sulfur addition at bottling. 13% ABV



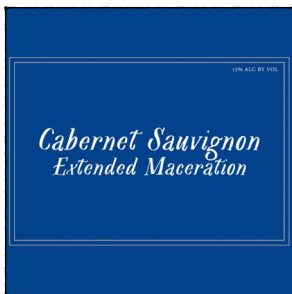
CABERNET SAUVIGNON 2023 [red - still]

Columbia Valley, WA

Cabernet Sauvignon

1cs 228/19 best 216/18

Grapes are hand-harvested from the Konnowac Vineyard. Fruit is sorted before fermentation to ensure clean clusters for whole-cluster, native yeast fermentation creating a semi-carbonic maceration effect. Grapes remain in contact with skins and partial stems for ~45 days before pressing. Ages for 18 months split between 2,000-liter oval oak casks and neutral French barrels. The big format means oxygen comes in slowly and oak flavor stays out — the wine just gets rounder and more itself. No fining/filtration. Small amount of sulfur added only at bottling. 13.5% ABV



'EXTENDED MACERATION' CAB SAUV 2022 [red - still]

Yakima Valley, WA

Cabernet Sauvignon

1cs 228/19 best 216/18

75% from Konnowac Vineyard, 25% from Conley Vineyard. We macerated this whole cluster Cabernet Sauvignon for six months before pressing. Longer macerations tend to make lighter and more structured wines as much of the color tends to drop out over time. After pressing, the wine was aged in neutral French oak barrels before bottling early this year. 13% ABV

FRUITBLOOD

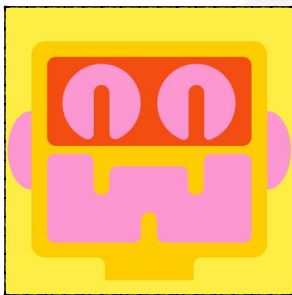
Cincinnati, OH, USA

Fruitblood is Josh Elliott, a Cincinnati winemaker who makes "fruit wine that doesn't suck."

Sharing space with Urban Artifact, a craft brewery specializing in sour fruit beers and wild ales, former head brewer Josh employs his technical experience and curious spirit to create unique wines for the growing audience in this under-tapped space. Josh sources his fruit from responsible growers in the Midwest and West Coast, seeking those who are committed to organic practices and regenerative farming. Josh is dedicated to making fruit wine that doesn't suck. All Fruitblood wines are made with spontaneous fermentation and carbonic maceration. No sulfur is added.

BOTTLES: 750ml in cases of 12, will show as best of 6 on invoices

CANS: 2-packs of 355ml cans in cases of 24, cannot be split. Each 2-pack = 710ml



WEIRDO NV [white - sparkling]

Dolgo Crabapple

(355ml - 24 cans) 1cs 168/7 best 156/6.5

Dolgo Crabapples (Connell, WA) crushed to produce 552 liters of raw juice. Spontaneous fermentation, carbonic maceration, allowed 8 days to ferment. The wine was racked off of the pulp, centrifuged, then canned when fermentation was completed. 10.5% ABV



TASTEFUL NUDES NV [rosé - sparkling]

Crabapple, Cranberry

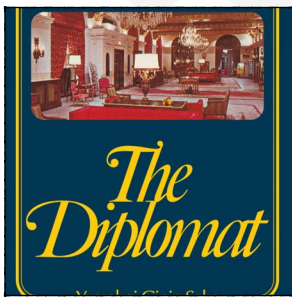
(355ml - 24 cans) 1cs 168/7 best 156/6.5

A field blend of cider crab apples (Connell, WA) crushed and co-fermented with Cranberries (Vilas County, WI) in a stainless steel tank. A spontaneous fermentation was initiated immediately via carbonic maceration and allowed 13 days skin contact. The wine was racked off of the skins/pulp, centrifuged, then canned when fermentation was completed. 182 Cases produced. No added SO2. 11% ABV

PROPER SAKE

Nashville, TN

Proper Sake Co. is Tennessee's first sake brewery, founded in Nashville in 2016 by Byron Stithem, who produces all of the brewery's sake by hand with a clear commitment to traditional Japanese technique. The portfolio centers on small-batch, pre-modern styles—often unfiltered (nigori) and unpasteurized (namazake)—made using the labor-intensive kimoto method, allowing native lactic fermentation to build depth, savory umami, and layered complexity rarely seen in contemporary sake. Using sake-grade rice (primarily sourced from Arkansas) and minimal intervention, the sakes tend toward dry, muscular profiles with notable structure and elevated alcohol around 18% ABV, offering both intensity and warmth. While best served slightly chilled (45–55°F) to emphasize nuance, they also perform exceptionally well when gently warmed. In addition to sake, the brewery produces koji-driven beers, underscoring a broader fermentation ethos. Proper Sake represents a serious, terroir-driven American expression of classical Japanese sake, appealing to consumers interested in kimoto, namazake, and bold, umami-forward styles that stand apart from polished, mass-market imports.

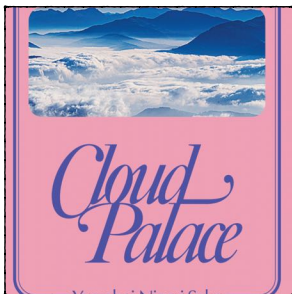


THE DIPLOMAT NV [yamahai ginjo namachozo]

Titan Rice, 55% milled, yeast type #7

1cs 276/23 best 264/22

The Diplomat is a Yamahai Ginjo Manachozo style sake made with Titan rice (55% milled) from Isbell Farms in Central Arkansas. Inspired by Byron's time spent brewing at Yoshida Shuzo in Shikawa Prefecture. Yeast Type: #7 sourced from a partner brewery in Osaka. Mineral water simulating the harder water profile of the Ishikawa region of Japan. Brewed in 3000L stainless steel tank 17% ABV

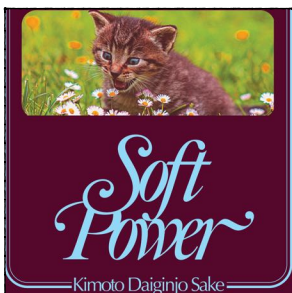


CLOUD PALACE NV [yamahai nigori namachozo]

Titan Rice, 60% milled, yeast type #7 + #9

1cs 276/23 best 264/22

Cloud Palace is a Yamahai Nigori Namachozo style sake made with Titan rice (60% milled) from Isbell Farms in Central Arkansas. Yeast types #7 + #9. Cloud Palace is a unique concept as it is quite rare to see Yamahai and Nigori styles combined. The higher acidity of Yamahai plays famously well with the sweeter profile and texture of Nigori sake. Mineral water simulating the harder water profile of the Ishikawa region of Japan. Brewed in 3000L stainless steel tank 16% ABV



SOFT POWER NV [kimoto daiginjo namachozo]

Titan Rice, 40% milled, yeast type #1801

1cs 348/29 best 336/28

Soft Power is a Kimoto Daiginjo Namachozo style sake made with Titan rice (40% milled) from Isbell Farms in Central Arkansas. Among the more elegant in the line of Proper Sake, the very modern yeast #1801 in this brew highlights the rich aromas and the highly milled rice allows the yeast to really shine. Mineral water simulating the harder water profile of the Ishikawa region of Japan. Brewed in 3000L stainless steel tank 16% ABV



'KOJI GOLD' JAPANESE LAGER NV

(16oz – 6x4pk cans) 1cs 96/4

A unique, unpasteurized Japanese-style rice lager brewed with saké-making techniques. By utilizing traditional koji (*Aspergillus oryzae*) and Sorachi Ace hops, it delivers an incredibly crisp, dry flavor profile with subtle umami and a bright citrus finish. 5% ABV



'KOJI KING' HAZY IPA NV

(16oz – 6x4pk cans) 1cs 100/4.17

Brewed with a unique citrus producing koji, this IPA has a very juicy, and refreshing palate. Plus at 5% this one is a highly quaffable, all day drinker. 5% ABV

DELINQUENTE

Riverland, South Australia

Delinquente makes small batch, minimal intervention wines from Southern Italian grape varieties grown in the Riverland, South Australia. Organically grown, minimal intervention, honest, hand-made wines that not only are great fun to drink, but represent the sun, the red dirt and uniquely Australian terroir of the Riverland.

The Riverland can be very hot and very dry, particularly through the vines growing season. For that reason, Delinquente works with Southern Italian grape varieties – varieties that are suited to the climate, need less water and are naturally drought resistant. In this way, they are more environmentally sustainable.



'TUFF NUTT' BIANCO PET NAT 2024 [white - still]

Bianco d'Alessano

1cs 216/18 best 204/17

Red sandy loam & limestone soils, the only planting of Bianco d'Alessano in Australia is found in the Sherwood Estate Vineyard; a late ripening, aromatic variety that holds acid beautifully is at home in the hot dry Riverland climate. Fermented in stainless steel with wild yeast under crown cap. 9.5% ABV



'WEEPING JUAN' PINK PET NAT 2025 [rosé - sparkling]

Vermentino, Nero d'Avola

1cs 216/18 best 204/17

Grapes from Basshams Organic Barmera Vineyard were directly pressed into stainless steel, fermented separately before being blended and bottled and the primary fermentation finishes in the bottle. The light pink color is coming from the blending of white and red and not from extraction. 9.5% ABV



'AMAYA' NEGROAMARO PET NAT 2025 [red - sparkling]

Negroamaro

1cs 216/18 best 204/17

Grapes from Sherwood Estate Vineyard in Loxton. This spicy red variety makes for a juicy cherry cola profile, fermented in stainless with wild yeast under crown cap. 11% ABV



'SCREAMING BETTY' VERMENTINO 2025 [white - still]

Vermentino

1cs 204/17 best 192/16

Grapes from Basshams Organic Barmera Vineyard. Wild fermented in stainless steel, 6 weeks on fine lees, stirred twice weekly, adding texture not often found in Australian Vermentino's; their reference point is Sardinia and Liguria. 11% ABV



'PRETTY BOY' ROSATO 2024 [rosé - still]

Nero d'Avola

1cs 204/17 best 192/16

100% Nero d'Avola from the Bassham family organic vineyard in Barmera, SA. The grapes receive short skin contact before pressing and are fermented with native yeast in stainless steel. This process produces a dry rosé with fresh red fruit flavors, subtle floral notes, and bright acidity. 11% ABV

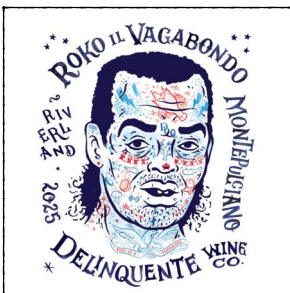


'JAYBIRD' BIANCO MACERATO 2025 [skin contact - still]

Fiano, Arinto, Malvasia Bianca

1cs 204/17 best 192/16

Each grape variety is a separate parcel of the Bassham family organic vineyard in Barmera, SA that is fermented separately. Fiano is pressed directly, while the others ferment on skins for 6 nights. They go through malolactic separately and are blended at bottling. 10.5% ABV



'ROKO' MONTEPULCIANO 2024 [red - still]

Montepulciano

1cs 204/17 best 192/16

Harvested from two different plots of the Basshams Organic Barmera Vineyard, then fermented separately and blended together just prior to bottling. The earlier pick for tart acidity and green energy from whole bunches, while the later pick gives palate weight and the deeper fruit character. 9 days maceration in a 10 ton open fermenter. 13% ABV

LOW STOCK



BIZZARRO APERITIVO NV [aperitivo]
1cs 276/23 best 264/22

Bizzarro is our take on an all natural, Australian bitter aperitivo, made in our own Delinquent way – scant regard for tradition, all about deliciousness.

We take a neutral grape spirit, infuse it with an array of fruits, herbs and other botanicals, and use this concoction to fortify a dry white wine. But, of course, we up the flavour ante, using organically grown Riverland oranges and lemons to create an intoxicating citrus hit. Traditional aperitivo ingredients such as rhubarb and gentian root provide the bitterness, while the base wine is our super aromatic, organic and biodynamic skin contact Vermentino.

The result – a perfect balance of sweet and bitter, making it incredible versatile – pour it into your pet nat spritz, mix it into your favourite cocktails or serve up over ice with a splash of soda. 16% ABV



BIZZARRO SPRITZ [cocktail]
(250ml – 48 cans) 1cs 220/4.58

Here, we have the Original Bizzarro Spritz – an artfully formulated combination of Bizzarro Bitter Aperitivo, natural white wine and bubbles, heedfully compressed into 250ml cans of liquid allurements. A subtle, complex and delicious canned cocktail; our spritz is dry, moreish and invigorating. Made from artisan ingredients, the Bizzarro Spritz is pure refreshment, ready for drinking anytime, anywhere.

11% ABV

COMING SOON



PS40 YUZU STRAWBERRY SPRITZ [cocktail]
(250ml – 48 cans) 1cs 210/4.38

Speaking of legends making incredible drinks, we're stoked to be partnering up again with our main man MC from Sydney cocktail institution PS40 on this bright yellow colab can. House made strawberry shrub, fresh Riverland yuzu, SA verjuice and of course Bizzarro combine for the most easy of drinking, and very fancy, spritzes. Lush and sweet with that characteristic yuzu twang, these cans are a part of a limited release -- snap some up for summer while you can. 5% ABV



BIZARRO & TONIC MISCHIEF BREW [cocktail]
(250ml – 48 cans) 1cs 210/4.38

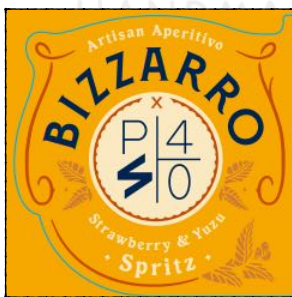
This here is the Bizzarro Tonic – a collaboration with our friends from Mischief Brew Sodas, we've blended Bizzarro with their Bengal Tonic to create an all natural, low ABV and insanely delicious canned drink. Grapefruit tang with an earthy, herbaceous edge, the Bizzarro and Mischief Brew Tonic is a completely unique beverage made for straight from the can glugging. Artisan aperitivo, natural soda, exquisite drinking. 5% ABV



BIZZARRO SPRITZ [cocktail]
(19.91) keg 350 best 335

Here, we have the Original Bizzarro Spritz – an artfully formulated combination of Bizzarro Bitter Aperitivo, natural white wine and bubbles, heedfully compressed into 250ml cans of liquid allurement. A subtle, complex and delicious canned cocktail; our spritz is dry, moreish and invigorating. Made from artisan ingredients, the Bizzarro Spritz is pure refreshment, ready for drinking anytime, anywhere.

11% ABV



PS40 YUZU STRAWBERRY SPRITZ [cocktail]
(19.91) keg 350 best 335

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CICLO

Estremoz, Évora, Alentejo, Portugal

Estremoz is a 13th-century walled city in the eastern Évora subregion of hot and dry Alentejo. Marble deposits fill the rolling hills surrounding the city; rich red limestone soil covers the bedrock. Alentejo is south of the Tejo river which bisects the country, and takes up much of Portugal's southern half.

Hello, I'm Hugo Campos, known as Hugo of Ciclo or Hugo dos Vinhos. Although I have a degree in Graphic Design, I entered the wine world early. At first I worked with the largest national producers, then went down a vertical ladder through various smaller projects until, as I entered my forties, I also entered a new phase of my career. I found the essence of Alentejo low-intervention wines; wines made using ancestral methods and meant for drinking slowly while sharing stories and cultures.

When in 2020 the world stopped, it created the opportunity to reflect, to reinvent ourselves and to explore new ideas. From this context, an experience idealized some time ago was finally born. We secured a 1.5 hectare vineyard in the Estremoz area, and began to make wine with minimal intervention, free from conventional rules and methods, in order to mark this new cycle. A cycle that means a return to the basics, valuing simplicity, nature and the essence of wine in its wildest version. After four years, we have launched around 15 wines, all small experimental productions. The desire to try new varieties and methods rules our project, and this year we will launch more new treats. While still based in Estremoz, we have expanded our presence to include northern latitudes and higher altitudes. Along with me on this adventure are my family and three pillars: Joachim Roque, Ana Paulino and Miguel Nunes, who represent knowledge, reason and experimentation in the project in that same order. Together we continue in search of our Vagar (Wander).

Anyone who knows or visits me will not learn much about wine, vineyards or oenology. We will first take a deep breath, feel the soil and sounds of the region, and from there the conversation will travel all around the world of wine and the world in general. The Alentejo that I intend to convey in a glass is exactly that, a beatmatching between me and whoever tastes it. Letting the warm aromas enter through the nostrils, letting the back slide down the chairs, letting the body lose its posture, getting deep down into the pitch of the region, tasting Alentejo.

COMING SOON



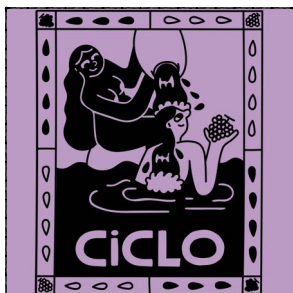
VINHO BRANCO 2025 [white - still]

Alvarinho, Arinto, Roupeiro, Rabo de Ovelha, Fernão Pires, Verdelho

1cs 228/19 best 216/18

A field blend of six native white varieties grown on limestone at 335 meters in Estremoz. The grapes are hand-picked into 20kg cases, pressed, and left to settle through a slow, gentle decanting. Fermentation is spontaneous and runs cool, carried by wild yeasts at low temperature before the wine is held until bottling. 12% ABV

COMING SOON



CLARETE 2025 [rosé - still]

Castelão

1cs 228/19 best 216/18

A light Alentejano clarete from old-vine Castelão grown on granite at over 650 meters in Portalegre. The fruit is hand-harvested into 20kg boxes, destemmed, and run into lagares for a short maceration of around two days. Once fermentation is underway the pomace is pressed off and the wine moves to stainless steel, where it finishes fermenting and rests quietly until bottling. 13% ABV

COMING SOON



CURTIMENTA 2025 [skin contact - still]

Moscatel Graúdo

1cs 240/20 best 228/19

A skin-contact white from 100% Moscatel Graúdo, grown on limestone at 335 meters in Estremoz. The grapes are hand-picked into 20kg cases and fermented spontaneously in lagar on their skins for roughly a week. After alcoholic fermentation the pomace is pressed and the wine is racked to stainless steel, where it settles on its own until bottling. 12% ABV

COMING SOON



PRIMEIRO MACERACAO 2025 [skin contact - still]

Arinto, Fernão Pires, Tamarez e Alicante Branco

1cs 192/16 best 180/15

A skin-contact orange wine built from old white varieties on vines over fifty years of age, grown on granite at over 650 meters in Portalegre. Hand-harvested into 20kg boxes, the grapes are destemmed and fermented spontaneously on their skins in lagar across seven days. After maceration and pressing the wine moves to stainless steel, where it completes malolactic fermentation and rests on its lees until bottling. 12% ABV

COMING SOON



PALHETE 2025 [co-ferment - still]

Red Varieties 50%: Aragonês, Castelão, Trincadeira; White Varieties 50%: Fernão Pires, Arinto, Alicante Branco, Tamarez

1cs 204/17 best 192/16

A traditional palhete co-fermented from a 50/50 split of red and white grapes drawn from vines over fifty years old, on granite at over 650 meters in Portalegre. Hand-harvested into 20kg boxes, the fruit is destemmed and worked together in traditional lagares, fermenting and macerating as one for around five days. The pomace is then pressed off and the wine racked to tank, where it rests until bottling. 13% ABV

GARDUNHA SUL

Fundão, Beira Baixa, Portugal

Located in the Portuguese wine region with the highest proportion of organic vineyards, Gatafunho's vineyards follow the flow of the region -- with high altitude vineyards (400-500+ meters above sea level) and soils that range from granitic sands to clay and schist mixture. The exposure is mainly south facing, in the slope of the Gardunha Mountain facing the southern plains of Portugal, and in the very fertile Cova da Beira area. The continental climate boasts hot summer days, cooling night breezes, with cold and rainy winters.

The Gardunha mountain marks the frontier between the mountains of the North and the plains of the South, with more alcoholic and full body grapes thriving in the south part of Gardunha and more delicate and acidic grapes in the north. This results in balanced wines that mirror the intent of the project -- Beira Baixa in a glass..

After almost 15 years in the mainstream winemaking business, André Duque Lourenço took a step back to embrace a more natural and uncomplicated approach to wine, searching for the true "essence" of the grape and remembering the wine his father used to make at home - as so many Portuguese families have done for generations. Primeiras Gotas has two main goals: to research and preserve old and unique varieties, and to maintain sustainable vineyards with minimal intervention and treatments.

In 2020, Andre began working with fruit from small-scale viticulturists in a friend's cellar, fleshing out his ideas while building his own small winery and acquiring/planting his own vineyards. He is now planning to build a larger space and plant 7 hectares of vineyards, which will include a "nursery" plot of ancient, nearly extinct varieties, intended to be a resource for the collective wine community. To add more variety, Andre is also working with a few tiny plots in Lafões, a bit further to the West at a higher altitude. Soils here are granitic and produce vibrant, lower-alcohol wines.

COMING SOON



GATAFUNHO BRANCO 2024 [skin contact - still]

25% each: Arinto, Moscatel Graúdo (skins), Encruzado, Bica

1cs 204/17 best 198/16.5 4cs 192/16

Encruzado & Bica from Lafões (a little further northwest), Arinto & Moscatel Graúdo from Beira Baixa (a little further inland). Moscatel Graúdo is a type of Moscatel with larger berries and slightly less intense aromatics than the smaller kind found in Portugal (Moscatel Galego). Grapes are hand harvested and de-stemmed; Moscatel is crushed into stainless steel tank for fermentation and about 10 days of skin contact while the rest of the blend is direct press. 4000 bottles produced. 12.5% ABV

VIZINHO VINHATEIRO

Farminhão, Viseu, Dão, Portugal

Dão is a cooler-climate region of Portugal, high and wet. Vizinho Vinhateiro is in the lowest part of the region with vineyards at an average of 400 meters above sea level.

From Paul: "I am only slowly getting to know my sub-region, we are pretty much alone here, so no one has been able to define it to me. What I am starting to notice is how much colder we are than others. We harvest much later than anyone, but that is accentuated by the fact that I work my vineyard in order to slow down ripening."

Soils are mainly granitic sand, with occasional schist.

Paul Chevreux and Charlotte Hugel are a young French couple, both from winemaking families, who fell in love with each other and with Portugal while collectively learning at Graham's in Porto about 10 years ago. In 2019, drawn to the area's old vines and interesting grape varieties, Paul and Charlotte purchased a falling-apart traditional Quinta in the coveted Dão region. Their new home boasted a leaky roof, a composting saw-dust toilet, gorgeous hand-painted tile work (authentically reflected as their label artwork), and a large but defunct winery. They also acquired three hectares of extremely old vines, most between 50-130 years old.

During quarantine, Paul and Charlotte buckled down, renovating and winemaking; yielding their first vintage in 2021. No herbicides or synthetic pesticides are used at Vizinho Vinhateiro, all wines are bottled without fining or filtering, and sometimes a very small addition of sulfur at bottling only. Vizinho Vinhateiro translates to "Wine Neighbor" and exemplifies their philosophy. They adapted quickly, making a home in their new neighborhood, becoming fluent in Portuguese, and befriending the local farmers and wider community. They were soon exchanging knowledge on farming practices, working together in the fields, and purchasing the resulting fruit for a higher price than the farmers had been able to fetch from the large conventional houses. This neighborhood vibe extends to anyone who shows up at the Quinta gate...there is always an open spot at the table, a task to help out with, and a bottle to share.

COMING SOON



CLARETE 2023 [co-ferment - still]

Field Blend of 15 varieties including Jaen, Alfrocheiro, Tinta Roriz, Baga, Touriga Nacional, Arinto, Fernão Pires, Sercial (plus other unspecified whites)

1cs 216/18 best 210/17.5 4cs 204/17

This is Vizinho Vinhateiro's flagship wine; an exuberant old-school style. Big field blends are a major focus for VV in order to preserve genetic diversity. Clarete is a blend of grapes from their own plot as well as some from the neighboring farm, all co-planted fields with extremely old vines. This vintage is about 80% red & 20% white and gray grapes that are hand harvested into 300 year old granite lagar for a 24 hour maceration. The grapes are foot trodden, with a bottle in hand of course. The wine is then gently pressed and moved to barrels (90% old/neutral; 10% new) for one year of aging on the lees. 12.5% ABV

ANGELO RIVANO

Calasetta, Sardinia, Italy

Angelo Rivano is located in Calasetta, a village of less than 3000 people on the island of Sant' Antioco in Southwestern Sardegna. He tends to his vines (and goats) in the hot and windy Carignano del Sulcis zone. Due to the area's sandy soil, phylloxera cannot take root and his two hectares of Carignano vines are planted "a piede franco" ungrafted. Angelo is a third generation winemaker, the first of his family to export wines for consumption outside of Sardegna.

Angelo's story begins at the age of 12, when his father, Antonio--known as Nino--brings him along to help him take their cows to pasture. His enthusiasm is born shortly thereafter, when his father has him climb up on the tractor and take the wheel. Since Angelo was young he had a passion for the countryside. From the age of 14 he was able to do all vineyard jobs, from pruning to harvest. Together with his father and brother, they decided to make wine for the family's needs. Thanks to this experience he realized that if the wine comes from good grapes, worked well, he can obtain a high-quality wine. Year after year Angelo improves his vinification techniques and, today, from that vineyard ad albarello (planted in bush vines) that he took care of with his father since he was little, his Intrigu & Puméllu Carignano del Sulcis DOC are born.



INTRIGU CARIGNANO DEL SULCIS DOC 2021 [red - still]

Carignano

1cs 204/17 best 192/16

A traditional Sardinian wine made from 2 hA of bush-trained ("alberello"), ungrafted vines. Farmed without herbicide; Copper and sulfur for disease control; one light seasonal application of a pesticide may be used; manure is produced on the farm.

Harvested in late September at low yields. Grapes are de-stemmed and fermented spontaneously with a 12-14 day maceration. Aged in stainless steel for around 6 months and 3 months in bottle. 14.5% ABV



PUMELLU CARIGNANO DEL SULCIS DOC 2021 [red - still]

Carignano

1cs 276/23 best 252/21

Made from a 1hA parcel of his oldest Carignano vines planted 1970. Bush-trained ("alberello") vines, planted ungrafted. Farmed without herbicide; Copper and sulfur for disease control, one light seasonal application of a pesticide may be used; manure is produced on the farm.

Harvested in late September at low yields. Grapes are destemmed and fermented spontaneously with a 12-14 day maceration. Aged in stainless steel for around 6 months and 3 months in bottle. 14% ABV

'A VITA

Cirò, Calabria, Italy

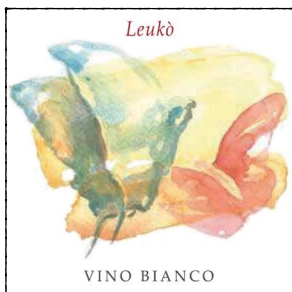
'A Vita ("the vine" in Calabrian dialect) was founded in 2008 by Francesco and Laura De Franco in Cirò, Calabria. After working for more than ten years as an architect, Francesco decided to return to his birthplace, study viticulture and enology, and take over his family's vineyards. Together with Laura, he began bottling their own wines for the first time- grapes that until then had always been sold. Their first vintage (2008) was released in January 2010.

For Francesco and Laura, being winemakers means acting responsibly within their territory, promoting biodiversity, and respecting the slow pace of agriculture. Their approach is based on naturalness, respect for varietal character, and the clear expression of terroir.

They farm 6.5 hectares divided into four vineyards, all managed organically on marly clay soils of marine origin. Copper and sulfur are used only when necessary; green manure and minimal tillage preserve soil fertility and support biodiversity. They grow Gaglioppo, Magliocco, Mantonico, and Greco Bianco, the native Calabrian varieties that best express their land. The four vineyard sites lie in the historic Cirò area and overlook the Ionian Sea, stretching from the coastal plains of Cirò Marina up to about 150 meters above sea level in the hills of Cirò, between the sea and the Sila mountains, where vines have been grown for more than 2500 years.

After the Consorzio di Cirò e Melissa successfully allowed international varieties into Cirò DOC wines in 2010, Francesco helped initiate what became known as the Cirò Revolution, alongside Cataldo Calabretta, Sergio Arcuri, Mariangela Parrilla, and other small producers. United by the idea of promoting pure Gaglioppo, they sought to revive the identity of Cirò through lighter, more elegant wines that reflect the native vines and terroir rather than international styles.

In the cellar, 'A Vita works with minimal intervention: fermentations with indigenous yeasts, no fining, no filtration except through coarse paper if necessary, and minimal sulfites. Annual production averages 25,000 bottles, and Francesco continues to oversee both vineyard and cellar as agronomist and oenologist, while Laura manages the administrative and logistical parts of the winery.



LEÚKO IGP CALABRIA 2024 [white - still]

70% Greco Bianco, 30% Gaglioppo

1cs 252/21 best 228/19

Mediterranean wine from a blend of 70% Greco Bianco and 30% Gaglioppo vinified in white. From Frassà vineyard, 10m above sea level and meters from the Ionian Sea. Limestone-clay marl soil, 21-year-old average age of vines, treated only with copper and sulfur.

Harvest takes place by hand in the first week of September. The grapes are lightly pressed separately, followed by spontaneous co-fermentation and aging in stainless steel, with six months on the lees. Light filtration, unfiltered, and minimal use of sulfur before bottling. 11.5% ABV



ROSATO IGP CALABRIA 2024 [rosé - still]

Gaglioppo

ics 252/21 best 228/19

A Mediterranean rosé from 100% Gaglioppo grown in the Fego vineyard, near the Ionian Sea.

Limestone-clay marl soil, 21-year-old average age of vines, treated only with copper and sulfur. Harvest takes place by hand in the second week of September. Only the free-run must is spontaneously fermented after maceration for 12 hours. It is aged in stainless steel for 7 months on the lees after racking at the end of fermentation. Light filtration, unfiltered, and minimal use of sulfur before bottling. 13.5% ABV



IL ROSSO IGP CALABRIA 2023 [red - still]

92% Gaglioppo, 8% Magliocco

ics 252/21 best 228/19

Mediterranean red from Gaglioppo from the hillside vineyards (Sant'Anastasia and Muzzunetto) and a small amount of Magliocco from the Fego vineyard near the sea. Limestone-clay marl soil, 21- to 55-year-old vines, treated only with copper and sulfur. 13.5% ABV



CIRÒ DOC ROSSO CLASSICO SUPERIORE RISERVA 2020 [red - still]

Gaglioppo

ics 360/30 best 348/29

A structured red made from selected Gaglioppo grapes from 'A Vita's oldest vineyard, Muzzunetto, among the North-facing hills of Cirò. 55-year-old vines planted in 1968 on Limestone-clay marl soil, treated only with copper and sulfur. Harvest at the end of September. After 15-30 days of contact with the skins, the free-run juice is extracted and aged for a year in 2000-liter oak barrels. It is released four years after the harvest, after a long aging period in the bottle. Light filtration, unfiltered, and minimal use of sulfur before bottling. 13.5% ABV

SOLD OUT

LOW STOCK

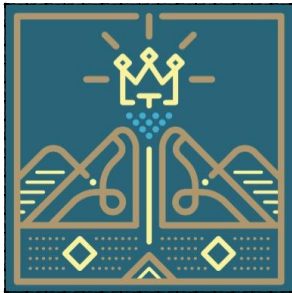
BALESTRI VALDA

Soave, Veneto, Italy

Balestri Valda is the Rizzotto family's estate, located in the Soave Classico zone in the hills near Verona. Guido Rizzotto began estate-bottling their wine in 1994 after purchasing the vineyards from Valda Balestri, giving the winery its name. His daughter Laura, who today runs the winery together with Guido and her husband Federico, joined the winery in 2016 and began the process of converting their vineyards to organic, chemical-free, sustainable viticulture.

Laura's production philosophy focuses on promoting biodiversity, whether its through her orchard of ancient types of fruit that are facing extinction, including medlars, jujubes, pomegranates and rare varieties of apples and pears from the foothills of the Veneto, or the beekeeping obsession she shares with her husband Federico. Only the indigenous varieties Garganega and Trebbiano di Soave are grown in their vineyards, where they're vinified with maximum respect for their terroir. They have also rendered the winery autonomous with regards to electricity, thanks to clean energy provided by solar panels.

Balestri Valda have said "no" to chemicals, so they cultivate their vineyards and olive groves according to the principles of organic farming; all of their agronomic practices aim to be an expression of a profound respect for nature and of harmony with the ecosystem. For this reason, they have also enthusiastically taken up beekeeping, and their happy bees bear witness to the fact that protection of biodiversity is both right and possible.



SOAVE CLASSICO DOC 2024 [white - still]

Garganega

lcs 168/14 best 156/13

This is Balestri Valda's interpretation of Soave; unmistakable due to its characteristic minerality, it is a complete expression of the volcanic terroir. It is fresh, fruity and highly appealing. Grapes are harvested in mid-September before being placed in steel vats for alcoholic fermentation without the skins using natural yeasts. The wine is aged in steel vats on lees. 12.5% ABV



'SENGIALTA' SOAVE CLASSICO DOC 2021 [white - still]

70% Garganega, 30% Trebbiano di Soave

lcs 252/21 best 228/19

"Sengio" in the local dialect is a black basaltic rock of volcanic origin. This wine is, in fact, a complete expression of the vineyard from which it comes: a little natural paradise surrounded by a wood, in which bees have also found a happy home. The Vigneto Sengialta is emblematic of what Laura is seeking to achieve with the help of her father's considerable experience; respect for nature and for biodiversity in the vineyard. Grapes are harvested in October before alcohol fermentation in steel vats without the skins using natural yeasts. Maturation takes place in stainless steel, 2000L old oak barrels, and cement eggs. It is an ideal wine for aging. 13.5% ABV

BELE CASEL

Asolo, Veneto, Italy

Bele Casel is a family-run winery located in the heart of the hills of the Asolo DOCG, where the Ferraro family lives and works 12 hectares of hillside vineyards in the towns of Cornuda, Maser, and Monfumo. Brother and sister Luca & Paola work with their father Danilo to continue the legacy they started more than 4 decades ago, producing top quality Prosecco as one of the finest estates in the region.

Their story began 40 years ago when Danilo, a winemaking student, met his wife Antonella. But above all he met his father-in-law Ilario, a great farmer. At the time Ilario owned just over a hectare of Malvasia near his home and like all farmers, he used to sell his wine production in demijohns. Once Danilo finished his studies, he began helping Ilario in the vineyards and in the cellar in his spare time. It was during these years that his son Luca and his sister Paola were born. Since these humble beginnings, the Ferraro family has been involved in every aspect of their production, from vineyard work to bottling, labeling, winemaking, deliveries, and sales and marketing.

The family is committed to sustainable and organic farming practices, and Danilo has always refused to use chemical products that could change or ruin his wines. They apply the same principle in the vineyards because they believe that quality is borne out of respect for what nature has given us. The Monfumo vineyard is the jewel of the estate thanks to its history, its exposure, and its old vines. All their grapes are harvested by hand, and the wines are left as true to their nature as possible.



ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT NV [white - sparkling]

95% Glera, 5% Local Varieties

1cs 180/15 best 168/14

Prosecco made from steep hillside vineyards in Monfumo. Soil is marl, grey, and rich in limestone. Harvest takes place between September 10-30th.

The grapes are soft-pressed with a pneumatic press followed by static racking of the must and temperature-controlled fermentation (64-68°F). Aged in stainless steel for at least 7 months. Secondary fermentation: Martinotti method. Fermentation 60-70 days. Residual sugar 4 g/L. 11% ABV



'VECCHIE UVE' ASOLO DOCG 2019 [white - sparkling]

85% Glera, 15% Local Varieties

1cs 240/20 best 228/19

Prosecco made from steep hillside vineyards in Monfumo. Average vine age 50 years old, with many vines between 80-100 years old. Soil is marl, grey, and rich in limestone and organic substances. Harvest takes place between September 10th-30th.

The grapes are soft-pressed with a pneumatic press followed by static racking of the must and temperature-controlled fermentation (64-68°F). Aging in stainless steel for 22 months. Secondary fermentation: Long Martinotti method, aged on the lees in pressurized tanks for 16 months. Residual sugar 0 g/L. 11% ABV

SOLD OUT

FRATELLI COLLAVO

Valdobbiadene, Veneto, Italy

Azienda Agricola Fratelli Collavo is the result of three brothers' desire, Massimo, Marco, and Mauro, to continue the business their father Cesare established in the 1960s. The farm spans approximately 10 hectares in Valdobbiadene's hills, the historic home of Prosecco. Their organic method is the foundation for developing the most sustainable farming approach possible, aligned with their surrounding environment and its plant species.

Fratelli Collavo's primary focus has been restoring and continually renewing soil fertility that conventional farming depleted and rendered unproductive. Using humic substances (plant compost and manure from the few remaining stalls), microorganisms, and methods to restore the rhizosphere's bacterial microflora has enabled their plants to regain an ideal environment, making them stronger, healthier, and less vulnerable to pathogens. They're confident this approach, where nature is an ally with a leading role, can create collaborative farming rather than pure exploitation, which would inevitably become unsustainable.

Fratelli Collavo don't mechanically apply a fixed agronomic method but work with their own approach, developed based on conditions and problems in their vineyards. They don't simply let nature take its course but aim to go beyond it: helping create more fertile land that will benefit future generations and producing enjoyable, high-quality wine full of life. Their organic viticulture work attempts to understand viticulture practices' meaning and scope regarding every ecosystem link. This understanding draws on both ancestral practices and current knowledge.

They vinify and age their musts following this comprehensive philosophy with the same care given to vineyard work. They minimize cellar interventions to preserve the wine's natural development and enable proper storage.



'SETTOLO' PROSECCO DOC TREVISO EXTRA DRY NV [white - sparkling]

90% Glera, 10% Bianchetta & Perera

Ics 168/14 best 156/13

Grapes are sourced from vineyards in 'Settolo' area, harvested by hand during the last week of September at peak ripeness. Soft pressing and fermentation at 64° F controlled temperature with natural yeasts. Secondary fermentation in stainless steel tanks via Charmat method with indigenous yeasts. Added SO2 < 70 mg/l. 11.5% ABV



'COLLFONDO' PROSECCO COL FONDO 2023 [white - sparkling]

Glera

Ics 192/16 best 180/15

Sparkling wine naturally fermented in bottle, aged on its lees and thus with sediment (il fondo / sur lie). Grapes are harvested by hand during the last week of September at peak ripeness. Soft pressing and fermentation at 64° F controlled temperature with natural yeasts. Secondary fermentation in bottle on lees, giving the wine the savoriness that sets it apart. Added SO2 < 50 mg/l. Held back at least one year in cellar before release. 11% ABV

BURZI

La Morra, Barolo, Piedmont, Italy

Burzi, led by the brother and sister team of Alberto & Caterina Burzi, are among the most impressive up-and-coming producers in Barolo. In 2012 Alberto began the ambitious project of taking over the family's vineyards, many of which had been leased to some of the finest producers in the area like Roberto Voerzio & Silvio Grasso, and shifted focus to estate-bottling his own wines. His sister Caterina joined him in 2018, after returning home from University and a short stint working for Oddero. Today, they own 7 hectares of vineyards all in La Morra, split between the Rocchettevino, Rive, Roncaglie, La Serra, and Capalot crus.

Meticulous attention is given to the vineyards which are managed organically, trained by guyot, and manually pruned for low yields. Burzi's aim is to produce small, optimally-ripe fruit for the harvest, which is done manually. New graftings are done by hand and Massale selection is used to preserve the uniqueness of the old vineyards, some of which are up to 90 years old. Since 2021, they've begun spontaneously fermenting their wines. The result is a range of wines which are elegant, concentrated, and maintain a territorial identity of the Langhe, La Morra, and Barolo.

COMING SOON



'PLAUSTR' BARBERA D'ALBA DOC 2022 [red - still]

Barbera

1cs 216/18 best 204/17

Located in Santa Maria of La Morra, the Plaustra vineyard is facing North-West. Planted in 2008, this plot is characterized by a very high density of plantings: 8000 plants per hectare. The aim is to reduce the yield per plant in order to achieve a better ripening of the grapes. The fermentation starts in stainless steel tanks and lasts about 7 days with daily manual pump-over. The wine is then refined in concrete for about 1 year. 14% ABV

COMING SOON



BAROLO DOCG CLASSICO 2020 [red - still]

Nebbiolo

1cs 456/38 best 420/35

These grapes come from vineyards in La Morra located in the following MGAs: Rive (250m a.s.l.), Roncaglie (300m a.s.l.) and Rocchettevino (400-450m a.s.l.). Ages range from 30-70 years old, and exposures are East to South-East. After de-stemming and crushing, the fermentation starts spontaneously inside steel tanks at controlled temperatures with maceration for 25-30 days. Nebbiolo for Barolo is aged in big oak casks of 60HL from Austria. The last months before bottling are spent in concrete tanks to let the wine acquire a better balance in the taste. 14.5% ABV

LOW STOCK



BAROLO DOCG CRU 'CAPALOT - VECCHIE VITI' 2020 [red - still]

Nebbiolo

1cs 960/80 best 900/75

Located in the Capalot cru, this vineyard is the oldest within Burzi's estate (80-90 years old) and faces South at 300m of altitude. The maceration can last between 35 and 45 days and is characterized by the old-fashioned technique of the submerged cap. The long skin contact and high concentration of the grapes give birth to complex aromas and a very persistent aftertaste. The aging continues in 30HL oak casks and then in concrete before bottling. 15% ABV

EMILIO VADA

Coazzolo, Piedmont, Italy

Emilio Vada's winery is nestled among the picturesque vineyards of the gently rolling hills near Coazzolo, a small town in an area of Piedmont that has been recognized as one of the UNESCO World Heritage sites. Coazzolo is located just east of Neive, one of the three villages in the Barbaresco DOCG. Here, the Langhe—home to Nebbiolo—meets Monferrato, an area renowned for Moscato d'Asti. Thanks to this unique location, Emilio Vada sustainably produces a diverse range of wines, including Moscato d'Asti, Dolcetto d'Alba, Langhe Nebbiolo, and Barbera d'Asti.

For four generations, Emilio's family has farmed these lands, cultivating 15 hectares of vineyards—7.5 hectares from his father Roberto's family and 7.5 from his mother Milva's. Historically, the family sold their grapes to local wineries, but in 2012, when Emilio took the helm, they transitioned from strictly selling fruit to crafting and bottling their own wines. With this shift came a renewed focus on the area's red varieties—Nebbiolo, Barbera, and Dolcetto—marking the start of a new chapter for the winery.

Combining four generations of winegrowing expertise with Emilio's fresh perspective, the result is a collection of vibrant, well-balanced wines that embody the spirit of the land.



'AMARANTO' DOLCETTO D'ALBA DOC 2022 [red - still]

Dolcetto

1cs 204/17 best 192/16

Dolcetto grown in calcareous, sandy soils by guyot. Hand-harvested in the second ten days of September. The vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May. 13.5% ABV



BARBERA D'ASTI DOCG 2022 [red - still]

Barbera

1cs 204/17 best 192/16

Barbera grown in calcareous, clay-rich soils by guyot. Hand-harvested in the middle-end of September. The vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May. 15% ABV



'CUA RUSA' LANGHE NEBBIOLO DOC 2023 [red - still]

Nebbiolo

1cs 252/21 best 228/19

Nebbiolo grown in calcareous, clay-rich soils by guyot. Hand-harvested in the first 10 days of October.

The vinification procedure involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May. 14.5% ABV



'ANSII' BARBERA D'ASTI SUPERIORE DOCG 2021 [red - still]

Barbera

1cs 384/32 best 360/30

Barbera grown in calcareous, clay-rich soils by guyot. Hand-harvested at the end of September. The vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After malolactic fermentation, the wine is aged in french barriques for 12 months. Once bottled, the Barbera d'Asti 'Ansii' rests in the cellar for 10-12 months before release. 14% ABV



'CAMP BIANC' MOSCATO D'ASTI DOCG 2023 [white - sparkling]

Moscato Bianco di Canelli

1cs 192/16 best 180/15

Moscato from 60+ year old vines grown in calcareous-clay soils by guyot. Hand-harvested in the first ten days of September. The grapes are softly pressed to obtain only the most aromatic grape juice. Must is transferred to an autoclave, where fermentation is activated by raising the temperature and allowing the natural yeasts to start processing the sugar into alcohol. When the alcohol content reaches 5%, the temperature is lowered and the fermentation stopped. Wine undergoes microfiltration before being bottled at a pressure of about 2 atmospheres. 5% ABV

SOLD OUT

NICOLA GATTA

Gussago, Franciacorta, Lombardy, Italy

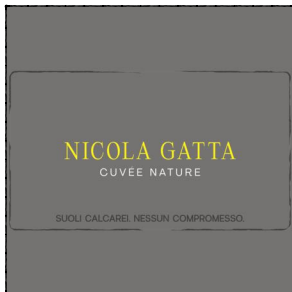
Nicola Gatta is a trailblazing vigneron, one of the new-school artisan Franciacorta producers focused on expressing the uniqueness of their territory. He produces sparkling Metodo Classico wines on the limestone amphitheater of Gussago in the Easternmost hills of Franciacorta. His 6 hectares of vineyards are 400-650 meters above sea level and farmed by biodynamic principles of viticulture, using no herbicides or synthetic chemicals.

In the cellar, the wines are made by spontaneous fermentation from the indigenous yeasts present on the skins. No fining agents or stabilizers are used and no sulfites are added. Aging times are measured in moons.

Nicola Gatta was born into a winemaking family in Gussago, a small town in the Easternmost hills of Franciacorta—today Italy's most important Traditional Method sparkling wine region. In his youth, his family tended primarily to Barbera and Marzemino vines, producing still wines. During the Franciacorta boom of the 2000s, many of those vines were replaced by Chardonnay and Pinot Noir ('Pinot Nero' in Italian), when sparkling wine became the driving force of the region.

It was in 2005 that Nicola decided to try his own hand in the vineyard, choosing to rent 5 hectares of land from his family.

He saw that the soil of Gussago could be something special. Having a different makeup than much of Franciacorta, Gussago & Cellatica's soils are of marine origin, rather than of glacial morainic origin, and much more ancient. A combination of a clay ('Argilla Rossa') topsoil rich in iron and metals, chalk, and limestone make up the high elevation hills of this unique terroir. Nicola seeks to express this uniqueness through each bottle of his Metodo Classico sparkling wines.



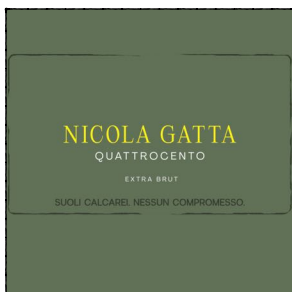
'CUVÉE NATURE' 30 LUNE NV [white - sparkling]

80% Chardonnay, 20% Pinot Nero

1cs 480/40 best 456/38 (magnum) 3pk 95

Produced from hand-harvested grapes on the limestone hills of Gussago and Cellatica. It undergoes a short maturation ("short" as far as his canons are concerned) of 2 and a half years, or 30 moon cycles (Lune). Spontaneous fermentation in oak with indigenous yeasts and refermentation in the bottle by Metodo Classico (Traditional Method). As in all his wines, there are no added sulfites. Unfined and unfiltered. Zero dosage.

The cuvée is made up of two vintages- a blend of 85% of the current vintage and 15% of the previous vintage. The 20% Pinot Noir is attained from the second pressing of grapes used in the making of Rosé de Noirs. 12% ABV



'QUATTROCENTO' EXTRA BRUT 40 LUNE NV [white - sparkling]

70% Chardonnay, 30% Pinot Nero

1cs 540/45 best 504/42 (magnum) 3pk 105

Quattrocento (400 in Italian- a reference to the altitude of the vineyards) is produced from hand-harvested grapes on the limestone hills of Gussago and Cellatica. Maturation of 40 lunar cycles (lune— about 40 months) with a blend of Chardonnay and Pinot Noir vinified in white. Spontaneous fermentation in oak and refermentation in the bottle by Metodo Classico (Traditional Method).

The cuvée is made up of about 10% perpetual reserve wine that ages for 4-5 years. No added sulfites. 12% ABV

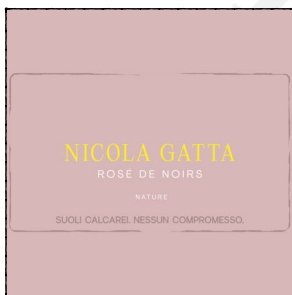


'BLANC DE BLANCS' NATURE 50 LUNE NV [white - sparkling]

Chardonnay

1cs 660/55 best 636/53 (magnum)3pk 125

Produced from hand-harvested grapes on the limestone hills of Gussago and Cellatica. Spontaneous fermentation in oak and refermentation in the bottle by Metodo Classico (Traditional Method). This 100% Chardonnay ages 50 moons on the lees. The dosage is zero, as are the added sulfites. The cuvée is made up of about 30% perpetual reserve wine that ages for 7-8 years. No added sulfites. 12% ABV

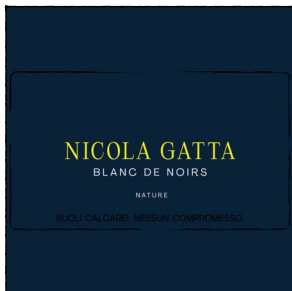


'ROSÉ DE NOIRS' NATURE 60 LUNE NV [rosé- sparkling]

Pinot Nero

1cs 660/55 best 636/53 (magnum)3pk 125

Produced from hand-harvested grapes on the limestone hills of Gussago and Cellatica. Spontaneous fermentation in oak and refermentation in the bottle by Metodo Classico (Traditional Method). The great minerality slowly blends with the well-known characteristics of low-temperature maceration. Despite the 60 moons of aging the fruit is also evident, always in its freshest and finest notes. Zero dosage. Zero added sulfites. The cuvée is made up of about 30% perpetual reserve wine that ages for 7-8 years. 12% ABV

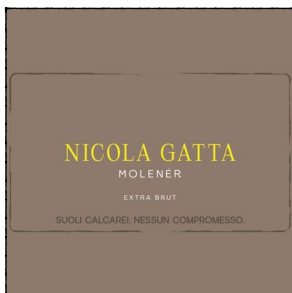


'BLANC DE NOIRS' NATURE 70 LUNE NV [white - sparkling]

Pinot Nero

1cs 660/55 best 636/53 (magnum)3pk 125

Produced from hand-harvested grapes on the limestone hills of Gussago and Cellatica. Spontaneous fermentation in oak and refermentation in the bottle by Metodo Classico (Traditional Method). This 100% Pinot Noir is matured for 70 lunar cycles (lune– about 70 months). Zero dosage. No added sulfites. The cuvée is made up of about 30% perpetual reserve wine that ages for 7-8 years. 12% ABV



'MOLENER' EXTRA BRUT RISERVA 90 LUNE - LIMITED EDITION NV [white - sparkling]

Chardonnay 60%, Pinot Nero 40%

btb 80

Produced from hand-harvested grapes on the limestone hills of Gussago and Cellatica. Spontaneous fermentation in oak and refermentation in the bottle by Metodo Classico (Traditional Method). An important maturation on the lees of 90 moons (about 90 months). The name “Moliner” was the nickname of Nicola’s family of millers. 12% ABV

COSSIGNANI L.E. TEMPO

Massignano, Marche, Italy

Cossignani L.E. is not just a winery, but a family project that tells the story of roots, passion, and dedication of two siblings: Edoardo and Letizia Cossignani.

The unique landscape of Val Menocchia, in the Marche region—characterized by chalky-limestone soils and the sea breezes of the Adriatic—gives life to the ambitious project of the winery: a production exclusively dedicated to Metodo Classico sparkling wines.

The production philosophy is based on respect for the environment and attention to raw materials: the vineyards are managed with organic, sustainable, low-impact practices, favoring manual interventions that allow every vine to be cared for throughout its entire cycle. The selection of grapes is rigorous, with the goal of producing authentic wines that convey both the identity of the territory and the personality of those who make them.

In the cellar, the entire sparkling wine process is overseen with artisanal care: from spontaneous fermentation, which preserves the purity of the fruit, to the long aging on the lees, during which Time becomes the true ally.

The Cossignani family has deep roots in Val Menocchia, passed down through generations. In the 1950s, under the guidance of Grandfather Saturnino and later his son Eddo, the family specialized in vineyard management. Since 2017, with their first experimental cuvées, Edoardo and Letizia have focused all their energy on the production of Metodo Classico sparkling wines, with the intention of expressing the native varieties of the territory—Pecorino and Sangiovese—in an entirely new form.

Today, the estate's vineyards extend over about 20 hectares. The plots most suited for sparkling wine production—selected by Edoardo and Letizia—cover approximately 5 hectares, divided into three key vineyard sites: Vigna San Pietro, Vigna Passo Cattivo, and Vigna del Crinale.



SANGIOVESE ROSÉ METODO CLASSICO BRUT NV [rosé - sparkling]

Sangiovese

1cs 408/34 best 384/32

Sangiovese grapes exclusively from a single vineyard: Vigna San Pietro planted in 1991. 100m asl w/ high concentration of limestone in the soil. Defense treatments are carried out solely with copper, sulfur and seaweed to stimulate natural defenses; kaolin or rock dust protect the plants and bunches from sunburn. Dried manure for fertilizer, soil is aerated, spontaneous grassing. Harvest by hand in mid-August. Free-run juice at low yield in contact with the skins only during pressing. The musts from each vineyard parcel are managed separately, and first fermentation takes place in cement & barrique with native yeasts via pied de cuve. ~20% of the vintage wine is kept in the cellar as vin de reserve. Second fermentation in the bottle takes place in a low-temperature environment in their natural cave in the cellar. 12% ABV



PECORINO METODO CLASSICO EXTRA BRUT NV [white - sparkling]

Pecorino

1cs 408/34 best 384/32

Pecorino grapes exclusively from a single vineyard: Vigna San Pietro planted in 1991. There is only one clone of Pecorino, 1 ISV, the original clone rediscovered in Arquata del Tronto. The first-pressing musts from each vineyard parcel are managed separately, and first fermentation takes place in cement & barrique with native yeasts via pied de cuve. ~40% of the vintage wine is kept in the cellar as vin de reserve. Second fermentation in the bottle takes place in a low-temperature environment in their natural cave in the cellar. 12.5% ABV

SILVIA ZUCCHI

Modena, Emilia-Romagna, Italy

Located in San Prospero in the heart of the Modena countryside, the Zucchi Winery has its origins in a strong and deep-rooted peasant culture.

This means an important link with the past: the business in fact dates back to the 1950s when Bruno Zucchi began to work and transform the grapes from his own vineyard located in the prestigious Lambrusco di Sorbara DOC area. This passion was then passed down to his son Davide and his wife Maura who, by renovating the cellar with the best technologies and transforming the vineyards, obtained optimal results on the produce appreciated by a vast network of both Italian and foreign customers.

Since 2010, the company has also been able to count on the youngest daughter Silvia, who graduated in Enology at the historic and renowned School of Enology in Conegliano, whose passion and perseverance have led her to the knowledge of various Italian and European wineries, thus gaining a vast experience in the methods of processing and producing wines. The attention to the smallest details in every single operation has led the Zucchi winery to achieve a high-quality standard in the Italian and foreign wine scene. Silvia intends to promote the production of organic / biological and ecological wine. In their company, the use of pesticides and herbicides is prohibited, while the use of solar energy is now a relevant reality.

"Arriving at my tenth harvest, I decided to dedicate myself to the project of this line that bears my name which currently includes 4 Lambrusco di Sorbara vinified in purity, using only 100% Lambrusco di Sorbara. Two Charmat method sparkling wines, a non-disgorged refermented and a Zero Dosage Classic Method. Everything stems from the idea of giving identity and visibility to the Sorbara territory, which is why I started this long process of clonal selection together with an important French nurseryman."

COMING SOON



'MARASCONE' LAMBRUSCO SALAMINO 2024 [red - sparkling]

Lambrusco Salamino

lcs 180/15 best 168/14

Red, dry, semi-sparkling Charmat Method wine. The Salamino grapes are hand-picked from the end of September to early October; they undergo cryomaceration for 5 days, soft pressing, the fermentation takes place, using the long Charmat Method at a controlled temperature of 57-61°F for 4 weeks. 11.5% ABV

COMING SOON



'PUREZZA' LAMBRUSCO DI SORBARA DOC BRUT 2024 [red - sparkling]

Lambrusco di Sorbara

lcs 216/18 best 192/16

The grapes are manually harvested from 60--70-year-old Massale Selection vines in the second ten days of September. To enhance their fruity character, they undergo a short period of cryomaceration for 12 hours. The fermentation takes place, using the Charmat method for 4 weeks at a controlled temperature of 57-61°F. 11.5% ABV



**'INFONDO' LAMBRUSCO DI SORBARA DOC RIFERMENTATO
EXTRA BRUT 2021 [red - sparkling]**

Lambrusco di Sorbara

1cs 288/24 best 276/23

The traditional Lambrusco, when the machinery for the production of semi-sparkling wines did not exist. The grapes are manually harvested from 60--70-year-old Massale Selection vines in the second ten days of September. Alcoholic fermentation takes place in stainless steel storage tanks under controlled temperature without addition of sulfur. After the re-fermentation takes place in the bottle, when the second fermentation is complete the wine is aged, a lengthy process of maturation occurring in the bottle. 11.5%ABV



**LAMBRUSCO DI SORBARA DOC METODO CLASSICO DOSAGGIO
ZERO 2021 [red - sparkling]**

Lambrusco di Sorbara

1cs 324/25 best 300/25

Silvia's classic method is the product of an unremitting quest in the vineyards as well as in the cellar. The grapes are manually harvested from 60--70-year-old Massale Selection vines and placed in small crates. They undergo a short period of cryomaceration for 12 hours; the must obtained is only free-run juice. After the alcoholic and malolactic fermentation takes place, the second fermentation takes place in in the bottle for 36 months; then disgorgement is carried out without the addition of liqueur d'expéditation and without addition of sulfur. 12% ABV

PODERE SOTTOILNOCE

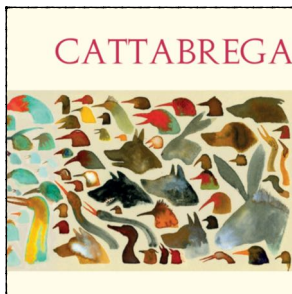
Castelvetro di Modena, Emilia-Romagna, Italy

Wine runs through Max Brondolo's family. His grandfather made wine in Piedmont, his father was a serious collector, and Max grew up with bottles always on the table, but didn't plan on becoming a winemaker. He built a career in business, though he spent his earnings on wine and developed a deep knowledge of it over the years.

At forty, Max and his wife Stefania left Milan for Modena's countryside to raise their family. The move came with what Max thought was a downside: Modena meant Lambrusco, which to him meant cheap industrial fizz. Then he tasted wines from producers like Vittorio Graziano and Gianluca Bergianti and realized Modena had serious depth--both in its sparkling wine tradition and its range of overlooked indigenous varieties. In 2016, Max bought a young Lambrusco Grasparossa vineyard plus an adjacent sixty-year-old mixed plot where a massive walnut tree grew. That tree became the estate's namesake--Podere Sottoilnoce. He studied with Gianluca Bergianti for four years, learning biodynamic farming and natural winemaking, before releasing his first vintage in 2017. Today, the estate farms 6.5 hectares biodynamically within a 14-hectare property of vineyards, woods, and meadows.

Max grows varieties most people haven't heard of: Trebbiano Modenese, Trebbiano di Spagna, multiple Lambrusco types (Grasparossa, Sorbara, del Pellegrino), and Uva Tosca with its multicolored berries. Each variety ferments separately with native yeasts. After primary fermentation, Max blends according to the vintage. The wines then referment in bottle using only reserved must from the previous harvest--no commercial yeast, no dosage. Bottling follows lunar cycles, typically in late winter. Nothing is disgorged; crown caps stay on. The wines are cloudy, unfiltered, alive--true *rifermentazione naturale*.

Max is part of "Modena: The Frizzante Revolution," a collective of nine biodynamic producers working to change perceptions about the region. They've presented in Tokyo, Copenhagen, and New York. The estate's focus is straightforward: farm carefully, intervene minimally, preserve indigenous varieties, and make wines that show what Modena can do when you approach it with craft and commitment rather than industrial efficiency.

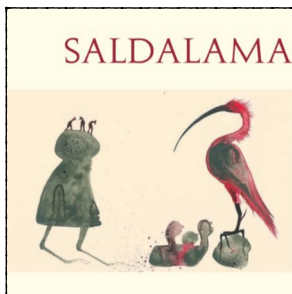


CATTABREGA VINO ROSATO FRIZZANTE 2024 [rosé - sparkling]

Uva Tosca

1cs 264/22 best 240/20

From the 2ha 'Vigna del Lago' vineyard, 300m, facing west. Harvest at the very end of August. Destemmed, maceration for 1 day, gently pressed. Fermentation and aging in concrete. Secondary fermentation in bottle, triggered with unfermented grape must during the waxing moon, on February 5th, 2025. Undisgorged. 7489 bottles made. Cattabrega is a nickname for a loud, prank-loving friend. 11% ABV



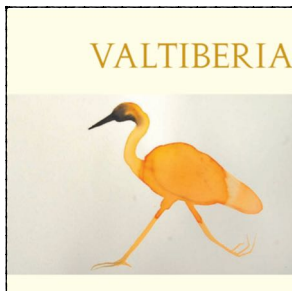
SALDALAMA VINO ROSSO FRIZZANTE 2023 [red - sparkling]

25% Lambrusco Grasparossa, 25% Lambrusco del Pellegrino,

25% Lambrusco di Sorbara, 25% Uva Tosca

1cs 264/22 best 240/20

Harvested late September to mid October. Macerations average around 6 days; Pellegrino receives punchdowns rather than pumpovers. Fermented and aged in concrete and stainless. The four varieties were united for secondary fermentation in bottle, triggered with unfermented grape must under the waxing moon of February 21, 2024. Released undisgorged in winter 2024. 6435 bottles made. 12.5%ABV



VALTIBERIA VINO BIANCO FRIZZANTE 2024 [white - sparkling]

60% Trebbiano Modenese, 40% Trebbiano di Spagna

1cs 336/28 best 324/27

From the 2ha Sabatina di Sopra vineyard near the village of Levizzano Rangone, 220m facing west/northwest. Destemmed, gently pressed, no skin contact. Co-fermentation and aging in concrete tanks. Secondary fermentation in bottle, triggered with unfermented grape must under a rising moon, on June 10, 2025. Undisgorged. 7,430 bottles made. The name Valtiberia refers to the name of the road flanking the vineyard, a local heartland for Trebbiano. 12% ABV

LOW STOCK

VIGNA LENUZZA

Prepotto, Colli Orientali, Friuli-Venezia Giulia, Italy

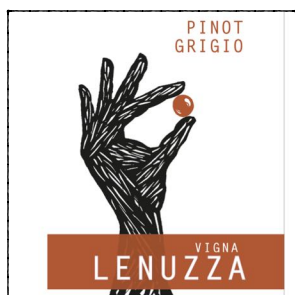
Vigna Lenuzza is located in Prepotto, a charming village of 750 people surrounded by 400 hectares on vineyards in Friuli's Colli Orientali. Just 100 meters from the Slovenian border and 25 miles from the Adriatic Sea, the unique microclimate and Ponca soil—rich in marl, clay, and limestone—impart remarkable minerality and freshness to their wines. These wines are technical in terms of production but wildly expressive in character.

Founded in 1954 by Daniele's grandfather, Silvano Pasqualini, the winery has been passed down to Daniele Lenuzza, the third-generation winemaker who has continued the family legacy since 2013. The estate spans 8.5 hectares of certified organic vineyards, where Daniele and his wife, Tanika, create a contemporary take on Friuli wines, focusing on indigenous varietals and using sustainable, organic practices to craft wines that express the true essence of Prepotto.

Daniele decided to develop his passion and study winemaking. He started his agricultural studies at 16 years old. In 2013, Daniele officially took over Vigna Lenuzza. First line of action was to convert all the family vineyards and cellar to organic. Before Daniele defined the style and philosophy of his winemaking, he decided to put his thinking to the test. He went to learn further and have harvest experiences in Italy, Australia, and South Africa. These international experiences opened his mind, taught him about a more holistic approach to the winemaking business, gave him understanding about new-world wines and how to internationalize a boutique family winery in Prepotto whilst always staying true to tradition and culture. It was in South Africa that Daniele met his wife, Tanika.

At the heart of their focus is the unique indigenous grape, Schioppettino di Prepotto. An elegant, spicy red wine that was born in Prepotto; where it has been cultivated and nurtured and offers its most authentic expression. They consider it to be the 'Pinot Noir of Friuli' because of its elegance, verticality, finesse, and aromatic complexity.

COMING SOON



PINOT GRIGIO FRIULI COLLI ORIENTALI DOP 2024 [white - still]

Pinot Grigio

1cs 204/17 best 192/16

Pinot Grigio made from 50-year-old vines planted in Ponca soil (marl, clay, limestone) at 110m elevation. Manual harvest at the end of August. Bunch selection is done, collected in bins and a second bunch selection is done before vinification. Whole bunches are softly pressed in presence of inert gas (nitrogen). A rose-gold color is infused during this pressing. A low temperature spontaneous fermentation takes place for about 15 days. The wine is then aged for about 12 months in 80% stainless steel and 20% neutral French oak. Minimal filtration and minimal addition of SO₂ takes place before bottle aging of 2 months. 13.5% ABV



FRIULANO FRIULI COLLI ORIENTALI DOP 2023 [white - still]

Friulano

1cs 204/17 best 192/16

Friulano made from 10--55-year-old vines planted in Ponca (marl, clay, limestone) and alluvial soil at 85-105m elevation. Manual harvest takes place at the beginning of September. Bunch selection is done, collected in bins and a second bunch selection is done before vinification.

Whole bunches are softly pressed in presence of inert gas (nitrogen). A low temperature spontaneous fermentation takes place for about 15 days. The wine is then aged for about 12 months in 85% stainless steel and 15% neutral French oak. Minimal filtration and minimal addition of SO₂ takes place before bottle aging of 2 months. 13% ABV

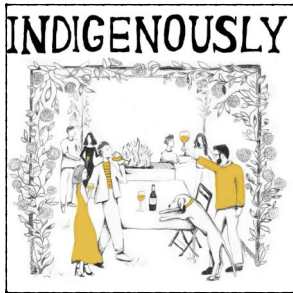


RIBOLLA GIALLA FRIULI COLLI ORIENTALI DOP 2024 [white - still]

Ribolla Gialla

1cs 204/17 best 192/16

Vines are planted in Ponca soil (marl, clay, limestone) at 130m elevation. Manual harvest happens in the middle/end of September. Bunch selection is collected in bins and a second bunch selection is done before vinification. Whole bunches are softly pressed in presence of inert gas (nitrogen). Low temperature spontaneous fermentation takes place for about 15 days. The wine is then aged for at least 6 months in 90% stainless steel and 10% neutral French oak. Minimal filtration and minimal addition of SO2 takes place before bottle aging of 2 months. 13% ABV



'INDIGENOUSLY' MALVASIA FRIULI COLLI ORIENTALI DOP 2022 [white - skin contact]

Malvasia

1cs 300/25 best 288/24

Skin-contact wine; 15-day maceration in un-vitrified concrete eggs. The wine is aged for 12 months in concrete eggs and 12 months in bottle. Minimal filtration and minimal addition of SO2. 13.5% ABV



MERLOT FRIULI COLLI ORIENTALI DOP 2022 [red - stil]

Merlot

1cs 204/17 best 192/16

Merlot made from 40-60 year-old vines planted in Ponca (marl, clay, limestone) and alluvial soil at 110m elevation. Manual harvest happens at the end of September. Bunch selection is done, collected in bins and a second bunch selection is done before vinification. Fermentation in open tonnaeux with skin contact for about 10 days, without addition of selected yeast. After, a soft pressing is done. Aged for 12 months in used French oak barrels. No clarification or filtration and minimal addition of SO2. 4 months of bottle aging. 13.5% ABV



SCHIOPETTINO DI PREPOTTO FRIULI COLLI ORIENTALI DOP 2022 [red - still]

Schiopettino

1cs 336/28 best 324/27

10-40 year-old vines planted in Ponca (marl, clay, limestone) and alluvial soil at 105-135m elevation. Manual harvest happens in the beginning of October. Bunch selection is collected in bins and a second bunch selection is done before vinification. Spontaneous fermentation in open tonnaeux with skin contact for about 10 days. After, a soft pressing is done. The wine is then aged for 18 months in 80% used and 20% new French oak barrels. No clarification or filtration and minimal addition of SO2. 6 months of bottle aging. Serving temperature 60F. 13.5% ABV



METODO CLASSICO' PAS DOSÉ - BRUT NATURE 2021 [white - sparkling]

70% Ribolla Gialla, 30% Pinot Noir

1cs 300/25 best 288/24

Metodo Classico sparkling wine aged for 36 months on lees. Pas Dosé – less than 3 g/l of sugar. 12% ABV

COLMANO

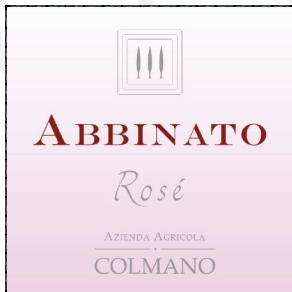
Chianti Colli Fiorentini, Tuscany, Italy

With over 8 hectares of vines, Colmano has dedicated itself to cultivating the ripest of fruits to produce the most premium of wines in the Chianti area. Specializing in Vin Santo del Chianti Riserva DOC and IGT Toscana wines, Colmano is a boutique winery that produces less than 10,000 bottles of wine each year across their 4 offerings.

This story begins in the early twentieth century when the old Masi buys the land, a few hundred meters from the village where he builds his house. However, the man from which it all started was Antonio Masi who in the 1960s bought the first land – Poggio Secco – where he planted the first vineyards and the first olive trees. In the following years he increased the hectares of vineyards by buying 2 more lands and planting typical Chianti varieties: Sangiovese, Canaiolo and Malvasia.

The trench of the vineyards had a dense planting layout – 1.30 x 0.50 m. This set-up, born in the 70s, remains even when agricultural machinery enters the scene in working the fields. In fact, with the advent of technology and mechanics, the widths of most of the vineyards were changed to allow tractors to enter the vineyard. Antonio decided to buy smaller machines and maintain the layout of the vineyards. This type of system provides between 6,000 and 8,000 plants per hectare.

At the end of the 1900s Piero, Antonio's son, began working on a permanent basis in the family business, giving it a more modern layout. Piero, thanks to the passion passed on by his father, managed and watched the land and vines grow and evolve with an attentive and always up-to-date look on viticulture. Now Giovanni, grown oenologically alongside his father, works the vineyards with the same passion and technical attention that has been handed down to him.

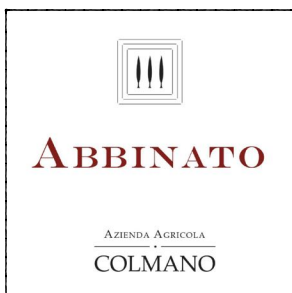


'ABBINATO ROSÉ' IGT TOSCANA 2020 [rosé - still]

Sangiovese

lcs 180/15 best 156/13

Sangiovese white vinification: after an early harvest, the grapes are pressed (not destemmed). Skin contact in press. The fermentation takes place without seeds or skins. 12.5% ABV

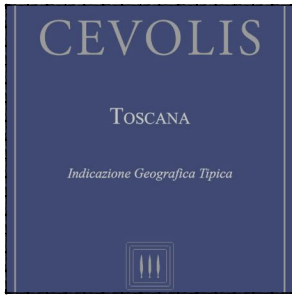


'ABBINATO ROSSO' IGT TOSCANA 2020 [red - still]

60% Merlot, 40% Sangiovese

lcs 276/23 best 252/21

Abbinato is made from hand-harvested grapes which have been selected at the right degree of both sugar and polyphenolic ripeness. The cellar, located in a basement, guarantees optimal temperatures and humidity without artificial control. The vats, all of small capacity, allow Colmano to divide the grapes from the different vineyards and with different degrees of ripeness, extracting from the wine the maximum expressiveness of their soils. The wine is produced with non-invasive processes aimed at enhancing the varieties and the soil from which they come. Aged for 12 months in 2nd and 3rd passage French oak barriques and aged for 6 months in bottle. 14% ABV



'CEVOLIS' IGT TOSCANA 2020 [red - still]

60% Merlot 60%, 35% Sangiovese, 5% Cab Sauv

1cs 372/31 best 348/29

Produced from grapes harvested rigorously by hand and processed within a few hours of harvesting. They are destemmed and gently pressed, and then left to ferment in steel vats. The cellar, located in a basement, guarantees optimal temperatures and humidity without artificial control. The vats, all of small capacity, allow Colmano to divide the grapes from the different vineyards and with different degrees of ripeness, extracting from the wine the maximum expressiveness of their soils. The wine is produced with non-invasive processes aimed at enhancing the varietals and the soil from which they come. The wine is aged for 12-18 months in 1st and 2nd passage French oak barriques and for 6 months in bottle. 14% ABV



'MEMORY 76' IGT TOSCANA 2020 [red - still]

Sangiovese

1cs 408/34 best 384/32

The hand-harvested grapes all come from a single vineyard. Fermentation takes place without temperature control, making use only of traditional technologies and operations such as pumping over, delestage and manual punching down which are decided on by taste moment-by-moment. The wine is then moved to steam-toasted French oak barriques where it refines for 1 year, before continuing its refinement for 12 months in steel and a further 6 months in bottle. 14% ABV



VIN SANTO DEL CHIANTI RISERVA DOC 2000 [passito]

60% Trebbiano, 40% Malvasia

(375ml - 6 bottles) 1cs 480/80 best 450/75

Vin Santo del Chianti is produced following tradition, in September 2000 the best bunches of Malvasia and Trebbiano were selected, dried on mats in a naturally ventilated room until February 2001. After pressing, the must is placed in barriques of French oak. Here it fermented and aged for the next 19 years. 13.5% ABV

KRENN 49

Vulkanland Steiermark, Southeastern Styria, Austria

A lush volcanic landscape shaped by eruptions millions of years ago, Vulkanland Steiermark is defined by vineyards that climb the slopes of long-extinct volcanoes. The soils here are nutrient-rich, built on basalt and volcanic tuff, giving the region a distinctive terroir found nowhere else in Austria. That volcanic foundation, paired with a sunny, Mediterranean-influenced climate, yields white wines of striking character: highly aromatic, complex, and driven by a pronounced minerality that reflects the terroir they come from.



LEIB & SEELE 2022 [white - still]

Gemischter Satz: Scheurebe, Weissburgunder & Welschriesling

1cs 204/17 best 192/16

Field Blend (Gemischter Satz) with spontaneous fermentation in stainless steel with one part whole cluster pressing and the other on the skins for 12 hours. Followed by 8 months on full lees & 18 months on fine lees - 90% stainless steel tank & 10% old oak barrel 11% ABV

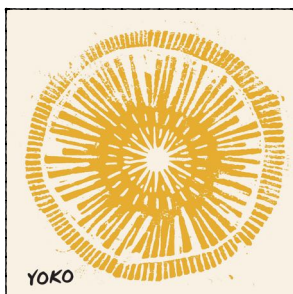


VOM SAND NV [white - still]

Welschriesling

1cs 216/18 best 204/17

Hand harvested with spontaneous fermentation in 500l tonneaux with short skin maceration before 12 months on full lees & 12 months on fine lees in stainless steel tanks before bottling. 11% ABV



YOKO NO. 3 NV [white - still]

85% Muskateller, 15% Weissburgunder

1cs 228/19 best 216/18

Hand harvested and spontaneous fermentation with 1/3 - cold soak for 2 days, 1/3 - 8 days on skins and 1/3 - 5 days on skins and stems; all with 6 months in stainless steel tanks on full lees & 2 months on fine lees. This is added to 30% Yoko N°2 - "Solera" method for the final blend. 10.5% ABV



ROSA NO. 3 NV [rosé - still]

Zweigelt

1cs 228/19 best 216/18

Hand harvested and spontaneous fermentation in large oak barrels with split vinification 40% whole-cluster pressing, 30% whole-bunch fermentation, 30% cold maceration, followed by 12 months on full lees in oak and amphora. 11% ABV



ALTE REBEN ROT 2020 [red - still]

90% Zweigelt, 10% Rösler & Blaufränkisch

1cs 228/19 best 216/18

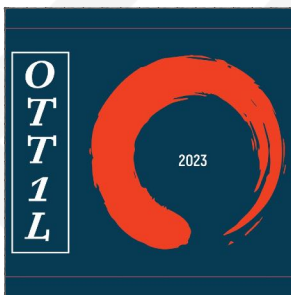
Hand harvested and spontaneous fermentation in stainless steel for 30 days before racking into 300l oak barrels, new and used 18 months on full lees, followed by 18 months on fine lees. 13% ABV

SEEWINES SPIRIT

Thracian Valley, Bulgaria
Sandy-clay to clay-loam soils

Located in southern Bulgaria between the Sredna Gora foothills and the Upper Thracian Lowland, near Lesichovo and midway between Sofia and Plovdiv, Seawines Spirit Distillery farms organically in a flat-to-gently hilly landscape shaped by a mild, river-influenced microclimate from the Topolnitsa River—conditions long prized for aromatic whites and distillation material. Licensed in 2021, the estate controls roughly 37 acres of vineyards, primarily around Lesichovo (about 33 acres) at elevations of roughly 820–1,150 feet, with additional plantings near Svilengrad. Muscat Ottonel anchors production for high-quality brandy, complemented by small, connoisseur-driven wine lots from rare and historic Bulgarian varieties—Thracian Glory (Pamid × Mavrud), Mavrud, Rubin, and Chernomorski Elixir (Misket × Dimyat)—alongside Merlot, while Syrah and Malbec from the southern sites support structured reds. Farming is fully organic, relying on manure and cover crops, with a mix of young vineyards and restored old Muscat vines over 50 years of age, plus mature 10–11-year-old parcels, allowing precise field selection and terroir expression before vinification. Bottled under the Enso name—symbolizing wholeness and creative clarity—the wines and spirits reflect a thoughtful, site-driven Bulgarian producer focused on purity, heritage varieties, and disciplined craftsmanship.

LOW STOCK



OTT1L 2023 [skin contact - still]

Muscat Ottonel

1cs 216/18 best 204/17

Planted on hilly slopes, 250-350m above sea level on alluvial soils, grapes are hand selected in two passes, fermentation on the skins, in stainless steel for 2 weeks, bottled unfiltered 12% ABV

ZAGREUS

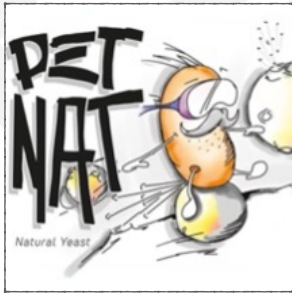
Thracian Valley, Bulgaria

Limestone, humus, cinnamon forest soil.

The Thracian Valley stretches across central and southern Bulgaria, set below the Balkan Mountains and Sredna Gora and above the Rhodopes, in one of the oldest winemaking landscapes in the world. This is the land of the ancient Thracians, who cultivated the vine here thousands of years ago and whose god of wine gives the region much of its mythology. The valley was once blanketed in forest, and though much of it was cleared through the wars and industrialization of the last century, the vines today are planted on what remains of those rich woodland soils, layered humus, cinnamon forest earth, clay, and soft limestone.

The first Demeter Certified winery in Bulgaria. Zagreus takes its name from the Thracian god of wine, who in myth was torn apart and reborn into a new life, a fitting emblem for a family that recovered and replanted its ancestral land. The Kostadinovs trace their roots to the village of Vinitsa, near the winery outside Plovdiv. Grandfather Dimitar and father Yordan acquired 120 hectares in 1998 and began planting the following year, dedicating more than half the estate to Mavrud. The first estate harvest came in 2004.

The winery is now run by third-generation winemaker Dimitar Kostadinov Jr., who studied in Austria and returned home in 2006 to take up the family work. Drawn to a gentler way of farming, he converted the vineyards to organic and dry farming in 2010, over his father's initial objections, and earned certification in 2013. His focus has since turned toward natural, minimal-intervention winemaking, an interest as philosophical as it is technical: wild fermentation, little or no added sulfur, and no fining or filtration, all in service of letting Mavrud and its neighbors speak honestly of this reborn Thracian terroir.



DIMYAT & RKATSITELI PET NAT 2024 [white - sparkling]

50% Rkatsiteli 50% Dimyat

1cs 204/17 best 192/16

Certified organic vineyards, dry farmed; Handpicked, hand sorted; Direct press; Wild fermentation in stainless steel; Moved into bottle to finish fermentation; Disgorged in January; Unfined, unfiltered; No sulphur added. 11.5% ABV

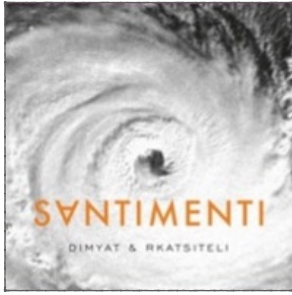


MAVRUD PET NAT 2024 [rosé - sparkling]

Mavrud

1cs 204/17 best 192/16

Certified organic vineyards, dry farmed; Handpicked, hand sorted; Direct press; Wild fermentation in stainless steel; Moved into bottle to finish fermentation; Disgorged in January; Unfined, unfiltered; No sulphur added. 13% ABV

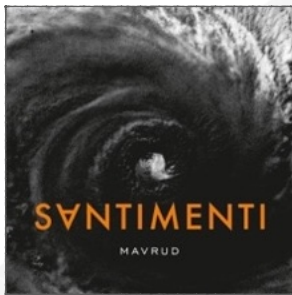


SANTIMENTI DIMYAT RKATSITELI 2024 [white - still]

50% Rkatsiteli 50% Dimyat

1cs 192/16 best 180/15

Certified organic vineyards, dry farmed; Handpicked, hand sorted; Direct press; Wild fermentation in stainless steel; 6mo aging on fine lees in stainless steel; 1 mo batonnage; Unfined, unfiltered; Minimal sulfites added at bottling, 5mg/L total. 11.5% ABV



SANTIMENTI MAVRUD 2023 [red - still]

Mavrud

1cs 192/16 best 180/15

Certified organic vineyards, dry farmed; Handpicked, hand sorted; Fermentation with natural yeast in stainless steel; Aged in stainless steel tanks on fine lees for 1 year; No barrel aging; Unfined, unfiltered; Minimal sulfites added at bottling, 25mg/L total. 13.5% ABV

CHITO'S GVINO

Vachnadziani Village, Kakheti, Georgia

Kakheti is located in the Eastern part of Georgia, bordered by the Greater Caucasus Mountains and the Alanzi River. Georgia's largest, warmest, and most well-known winemaking region is also its oldest - with archeological evidence of winemaking stretching back for many thousands of years. This is the birthplace of Georgia's traditional qvevri winemaking practice, and of the country's most famous grapes: Saperavi and Rkatsiteli. While Kakheti includes various microclimates, the vibe is generally warm and dry with iron-rich red soil and gorgeous mountain views in the distance.

Professional pianist Nino Chitoshvili established her own winery in 2017 by burying a few qvevri in the courtyard of her home in sunny Kakheti. Working almost entirely by herself, she began renting local vineyards to farm organically, and within a few years was winning awards for her beautiful handmade wines. Nino's wines are a perfect expression of Kakhetian terroir and winemaking: deep, saturated Saperavi and rich, complex amber wines made with Rkatsiteli, Mtsvane, and Kisi. Despite the lengthy maceration and full extraction, the wines maintain a sense of freshness and approachability due to her slightly cooler microclimate and delicate touch in the cellar. Pink Paradise, a wild yet elegant rosé, completes the lineup with a nod in the direction of pure enjoyment and the closest approximation of Nino's own personality: disarming, direct, and warmly compelling.

Nino works only with grapes that she farms herself using organic methods, with constant encouragement of biodiversity of flora and fauna. All of her wines are vinified in traditional qvevri without adulteration or filtration.

COMING SOON



RKATSITELI MTSVANE 2023 [skin contact - still]

70% Rkatsiteli, 30% Mtsvane

1cs 228/19 best 216/18

7 months maceration in Qvevri with stems, skins and seeds 12% ABV

COMING SOON



PINK PARADISE 2024 [skin contact rosé - still]

Saperavi, Rkatsiteli

1cs 228/19 best 216/18

The juice from Rkatsiteli is macerated with Saperavi skins in qvevri for 2 months. The wine is then moved to stainless steel tank for further aging. 12.2% ABV

COMING SOON



DELICATE RED 2024 [red - still]

Saperavi (direct press)

1cs 228/19 best 216/18

Direct press Saperavi into Qvevri, racked into inox to rest before bottling. Fresh, light saperavi expression with delicate tannins.

12.5% ABV

COMING SOON



SAPERAVI 2024 [red - still]

Saperavi

1cs 252/21 best 240/20

7 months in qvevri with stems, skins and seeds.

12.5% ABV

Honest Makers
Collective

 @CHITOSGVINO

ORI MARANI

Igoeti Village, Shida Kartli, Georgia

Kakheti - Located in the Eastern part of Georgia, Kakheti is the biggest and warmest wine growing region. Since 2019, our grapes have come from the villages of Bakurtsikhe and Kashmi.

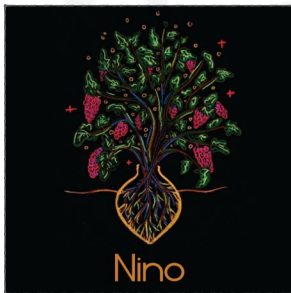
Kartli - Home of Ori Marani, located west of Tbilisi, known for having a cooler climate. Grapes mature slowly and keep a lot of freshness. Soils are limestone and clay.

Imereti - In the center/west of Georgia, one of the most diverse regions in terms of winemaking, climactic zones, and soil composition. Our grapes come from Rupoti, near Terjola, in a central valley surrounded by mountain ranges. Humid subtropical climate with green forests, cold winters, limestone soil.

Ori Marani means “Two Wineries.” Winemaker Bastien Warskotte is originally from Champagne and was raised in a viticultural family before he traveled the world to study winemaking. When he met and married Nino Gvantseladze, the pair decided to settle in Nino’s home country to start their own winery together, with a mission to combine the deep and differing winemaking traditions of their ancestries. Their wines see time in Georgian qvevri and old French barrels. As their winery is relatively new, they do not yet have their own productive vineyards - so they source fruit from a few small organic vineyards whose owners they know and trust. This allows them to explore the diversity of Georgia’s terroir. All wines are fermented with native yeast, aged on the lees, unfinned, unfiltered, unencumbered.

After several years of excellent harvests, 2023 was a very difficult vintage in Georgia. Frost, rain, hailstorms, mildew, and rot all damaged the vines; some vineyards produced no usable fruit at all. Bastien and Nino had to adapt their winemaking style, using less maceration and more direct press, and skipping some cuvees altogether.

COMING SOON



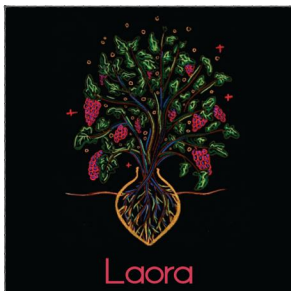
NINO NV [white - sparkling]

Tsitka, Tsolikouri, Chinuri, Goruli Mstvane

1cs 264/22 best 252/21

NV traditional method sparkling wine. A "reserve perpetuelle" was created at the foundation of Ori Marani. This reserve wine is kept in Qvevri, giving to the reserve wine a singular Georgian identity. The blend changes yearly, including grapes from vineyards in multiple areas, with up to 10% reserve wine added to the final blend. Fermented and aged in 90% old French oak barrels and 10% Qvevri, with a minimum of 15 months on the lees. Fermenting juice from the latest harvest is added during bottling to start re-fermentation. 11.5% ABV

COMING SOON



LAORA NV [rosé - sparkling]

Goruli Mstvane, Tsitska, Tsolikouri, Chkhaveri, Aladasturi

1cs 264/22 best 252/21

NV traditional method sparkling wine. The blend changes yearly in order to achieve Laora’s stylistic profile, including grapes from vineyards in multiple areas, with up to 10% reserve wine added to the final blend. Chkhaveri is given a short period of maceration to impart a rosy color. Fermented and aged in 90% old French oak barrels and 10% Qvevri, with a minimum of 15 months on the lees. Fermenting juice from the latest harvest is added during bottling to start re-fermentation. 11.5% ABV

COMING SOON



ANUKA 2023 [white - still]

Tsitska

1cs 228/19 best 216/18

100% Tsitska from Rupoti, in the Terjola district of Imereti (Western Georgia). Humid subtropical climate in a central valley surrounded by mountain ranges. Direct press into old barrels for fermentation and aging, bottled unfined and unfiltered with minimal So2. 900 bottles produced. 11.5% ABV

COMING SOON



EXILE ON CAUCASUS 2023 [skin contact - still]

Rkatsiteli

1cs 216/18 best 204/17

Grapes from 2 iconic Khakhetian terroirs: Uroebi and Tsarapi. 70% of the harvest was de-stemmed and put in Qvevri for 14 days of maceration; the rest pressed directly into Qvevri. After fermentation the wine was pressed and racked back into Qvevri and old 350L French barrels. Bottled unfined and unfiltered with a minimal amount of So2. 2500 bottles produced. 12% ABV

CELLAR PROJECT 行乐迫切

NINGXIA, Qingtongxia

Although Zhuonan “Jack” Zhang started Cellar Project in 2014 in Australia with the idea of pure experimentation and no real plans for consistent output, his joyful brand has come to be known for quite serious ‘unserious’ wines.

Originally from the South of China, Jack developed a passion for wine at a young age because of his wine-loving parents; he went to University in Adelaide for winemaking and quickly started his own experimental batches even while at work for acclaimed vineyards in the area. His biggest influence became the Georgian wine he was exposed to during his travels, and so he started trying to create his own Ningxia-grounded versions of these tight, restrained, savory orange wines that connect drinkers to the landscape. He likes to double down and “push drinkers towards the ‘vinosity’ of a wine”.

Cellar Project’s Chinese name alludes to “urgently living for pleasure” and his stated goal reflects this: to make easy-drinking, light hearted, enjoyable, slightly rebellious wines. His labels are similarly ecstatic, attempting to attract new drinkers without pretention. But his wines are equal parts lighthearted and serious-minded, skillfully made to allow drinkers to open multiple bottles today or put away for a textural surprise tomorrow.

SOLD OUT



TO THE CLOUD 2023 [red - still]

Cabernet Franc

1cs 300/25 best 288/24

Fermentation: Natural with temperature control, Native Yeast, Fermentation / Aging vessel: Stainless steel tanks and old French barrels (François Frères, Taransaud)
Aging: 12 months, 14.5% ABV

XIAOPU 小圃酿造

Xiaopu was established in 2017 by Hongjing “lan” Dai, and is the pioneer of China’s “nomadic wineries”. After years of education and work in the wine space, lan Dai decided to start his own winemaking practice to explore his experimental ideas of how Chinese terroir could be captured in a bottle. First in Ningxia but quickly stretching into the many winemaking regions of China, lan works with local grape growers to procure the best fruit from interesting territories like high-elevation terraces or neglected heritage vineyards and naturally ferment it into wines that are wild and wonderful reflections of the fruit’s origins.

He is now widely regarded as one of our most noteworthy winemakers, the 大哥 or ‘big brother’ of natural / more experimental wine in China (the first to make orange and pet-nat), although he often refers to his own practice as ‘slow’ winemaking, acknowledging his minimal intervention methods but focusing on the sustainability of the land and his partners’ livelihoods. In his own words, he wishes to “set no limits, continue to innovate, and explore more possibilities, placing the highest priority on making delicious and easy-to-drink wine”.

小圃 or “Xiaopu” directly translates to “Little Garden”.



ROUSSANNE 2022 [skin contact - still]

HEBEI, Huailai

Roussanne

1cs 300/25 best 288/24

Farming: Traditional; Winemaking style: “Slow”, low intervention; Maceration: 7 days; Fermentation: 14 days; Yeast: Natural Fermentation / Aging vessel: Old French oak; Aging: 12 months; SO2: 0.01; Fining / Filtration: None. 12.7% ABV