We import our wines directly from the source, without other importers, agents, or brokers whenever possible. Regardless of cost, we use only temperature-controlled containers and refrigerated transport in Europe. Ask for un-represented items, we can find almost anything. This catalog is a confidential document between Direct Wine Imports of Texas, Inc. and our customers – Distribution Illegal. We are not responsible for errors in printing this publication. Vintages subject to change. Copyright 2005
TABLE OF CONTENTS

AUSTRALIA – NEW! ............................................................................................................................... 3
France.......................................................................................................................................................... 4
  Vin de Pays d’ Oc ................................................................................................................................. 4
  Little Bordeaux ................................................................................................................................. 5
  Big Bordeaux ......................................................................................................................................... 6
  Burgundy ............................................................................................................................................. 7
  Loire Valley ......................................................................................................................................... 10
  Dessert Wines ..................................................................................................................................... 11
Spain ......................................................................................................................................................... 12
  Priorat .................................................................................................................................................. 12
  Other Spain .......................................................................................................................................... 13
Portugal ..................................................................................................................................................... 14
Switzerland ............................................................................................................................................... 16
Italy .......................................................................................................................................................... 17
Germany .................................................................................................................................................... 20
Lebanon ..................................................................................................................................................... 20
Morocco .................................................................................................................................................... 20
AUSTRALIA – NEW!

Marquee

I’ve been looking for some Australian wines for some time but hadn’t found the right ones and didn’t want to market another one with some goofy animal on the label. I found these wines at a trade show a couple of months ago and liked the packaging and the juice inside. They are small batch- Artisan wines. The importer here in the states teamed up with a winemaker that sources the fruit from the Victoria area of Australia. He blends the wines to make a rather good wine that is quite representative of the grapes. This line is relatively new to the US market and still only available in about 8 states. The production of each of these wines is in the 500-750 cases per year level.

We are starting out with the Classic series which will be followed up in Spring 2006 with the Signature series which will feature bigger, more structured wines at a higher price point. The reviews from the retailers in initial tasting back up the ratings from the Wine Spectator—86 or 87 for all the wines.

The Marquee Riesling 2004 is the first wine in the lineup. Wine Spectator Rating 87. It is a blend of juice from the Geelong area which is warm and provides for very ripe fruit and juice from the Victorian Alps which is crisp with acidity and give the wine a good backbone. Nice lime, citrus and other tropical fruit flavors round out the elegant and complex body. Finish lingers nicely.

Marquee Chardonnay 2004 – Wine Spectator 86
Stainless steel fermentation except for a small portion that was barrel fermented giving it just a tinge of oak. Nose of pineapple, banana, melon, with hints of vanilla and coconut. Citrus in the mouth and a nice Honeydew, kiwi, pineapple finish.

Marquee GSM- Grenache/Shiraz/Mourvedre 2004 – Wine Spectator 87
Wow, this blend is amazing and reminds one of the rhone valley. The Grenache gives it bright fruit, the Shiraz spiceness, and the Mourvedre a good long finish. Dark cherry fruit, raspberries, and herbal aromas – it’s like being in a garden bursting with fruit. Excellent with Osso buco, Lasagne, kabobs….heck, just about anything.

Marquee Shiraz 2004 – Wine Spectator 87
This is the same Shiraz juice that was blended into the GSM except this is just by itself. Some things are just better left alone! 12 months in American oak have rounded out the tannins and softened this into a fruit bomb.

Marquee Cabernet/Merlot 2004 -- Wine Spectator 86
This is a blend of 60% Cabernet and 40% Merlot. The Merlot was done in stainless and the Cabernet aged in French and American oak barriques. The Cab gives it body and structure, the merlot soft fruit and elegance. Blackberries, raspberries, blueberries, and other dark fruits are balance by the spice of anise and black currant on the fore-palate with soft and fleshy plum fruit on the mid-palate. Excellent!
France

Vin de Pays d’ Oc

Maison Galhaud

OLD VINES GRENACHE Vin de Pays Catalan 2000
By far the best value we have ever found in the south of France, the Maison Galhaud Old Vines Grenache Noir is from Maury in the foothills of the Pyrenees just across from Spain. Harvested at a very low 35 hl/ha. From 35-80 year old vines, this wine has super concentration and rich density that overwhelms the palate with black fruit and spice. Given its texture and attack, the wine was aged in tanks instead of oak to preserve its expression of pure fruit.

MERLOT Vin de pays d’ Oc 2002
Blend of a plump base wine with great fruit & another tank that was aged in wood. This wine has the commercial appeal of many $12 California Merlots with more stuffing and beautiful aromatics. We’ve waited a long time to find the right quality for our up-market VdP Merlot – you must know we’re happy with this blend.

VIOGNIER-MUSCAT Vin de pays Cotes des Catalan 2003
Blended by the Maison Galhaud winemaker from two small parcels northwest of Perpignan, this is an aromatic and fresh summer wine made for immediate consumption. This beautiful wine produced at low yields has explosive aromatics typical of Muscat. Its fine concentration of tropical flavors comes from Viognier that was hand harvested at optimum ripeness. 70%Viognier and 30% Muscat

Alain Paret

From the master of Syrah and Viognier in the northern Rhone, these wines come from his small vineyards in the south of France. These vineyards were selected by remote viewing (satellite maps) to duplicate as much as possible the granite and schist soils of his properties in St. Joseph & Condrieu. These wines receive the same attention & care as his top rated northern Rhones but cost a lot less. The grapes are transported to his cellars in St. Pierre de Boeuf and vinified next to his expensive wines.

Alain Paret Viognier “Pastourou” VDP 2004 (new vintage)
Delicious refreshing Viognier made from very ripe produce. A combination of beautiful aromatics, fine weight, & lasting acidity sum up this wine.

Alain Paret Syrah “ Le Cinquet VDP 2001
Dark and full-bodied, this rich syrah is also mellow after a few months in barrels that first softened up his St. Joseph. Structured but not tannic. Customers remember the wine and the label.
**Domaine de L’Agly**  
*Clos des Roses*  
*Cotes du Roussillon 2003*

This wine is from Domaine de L’Agly which was recently purchased by the winemaker from Promocom that makes the Galhaud Viognier Muscat and Old Vines Grenache listed above. Parker gave this wine an 89 under the Domaine de L’Agly label which is imported by someone else. It’s thick, rich and robust. Dark purple in color and loaded with Syrah and Grenache.

---

**Little Bordeaux**

**Chateau Grand Jean**

The *Entre-Deux-Mers* is a blend of 50% Semillon & 50% Sauvignon Blanc. It is a fresh, classic white Bordeaux for pairing with seafood. The body of this wine and the weight in the mouth will pleasantly surprise you. The Semillon is subject to extended contact with the lees with regular battonage.

The *Bordeaux Superieur* is aged in oak for 12 months and is a blend of 45% Merlot and 55% Cabernet Sauvignon for the 2000 vintage. Beautiful round fruit and gentle tannins.

**Clossmann**  
*AOC Bordeaux Red 2000*

This wine is unlike any “regular” Bordeaux you have ever tasted. You will think you have opened up a bottle of classified growth from St. Estephe or St. Julien. Massive blend of Cabernet, Merlot, & Cabernet Franc from pre-selected estates that were managed by the oenologist at Promocom. Aged in ½ new oak.

**Bordeaux White 2003**

A rich and supple blend of 60% Sauvignon Blanc and 40% Semillon aged 6 months in oak. Another hit.

**Chateau L’Escart**

**Bordeaux Superieur 2001**

The Château L’Escart is near the top of winemaking in this area supplanted by Gerard Laurent’s own cuvee Omar Khayam and his next-door neighbor Reignac. The 2001 is done in 50% new and 50% one year old French oak barriques for 12 months and is 66 % Merlot 18% Cabernet Franc and 16% Cabernet Sauvignon. Just now beginning to open up, it will continue to improve for 5 years! Fine Value.

**Chateau L’Escart – Cuvee Omar Khayam 2000**

This is Mr. Laurent’s special project from his oldest parcel, containing 33% each of Cabernet sauvignon, Cabernet Franc, and Merlot. He is making this super cuvee (vin de garage) so his kids will have some old vintages to keep in their cellar. He bought this winery 12 years ago after 10/14/2005
a successful career as an engineer and he is basically a great guy who wants to devote all his attention to winemaking and his cellar. (The guys in the picture are smoking a houka.). Winemaking: 100% destemmed, fermented in stainless steel, malolactic in new oak and 12 months ageing in new French oak barriques. No fining and no filtration. While the 2000 is just about massive and unrelenting, the 2001 is even better!

**Big Bordeaux**

**RIGHT BANK**

One thing I always want to have is a good selection of affordable, well-made right bank wines composed of Merlot because they work better on restaurant wine lists than California Merlot. These wines are complex and sophisticated without breaking the bank. Personally, I am looking for elegant wines with structure that are already beginning to open. Since they are young, most will still need a decanter.

**St. Emilion Grand Cru**

First on the list of wines that I want to recommend is the 2001 La Croix Chantecaille St. Emilion Grand Cru which is feminine and already beginning to show delicious fruit and silky tannin. The 2000 was produced from 95% Merlot and aged in 1/3 new oak. Made by Michel Rolland and Pierre Bourotte.

**Lalande de Pomerol**

From Lalande de Pomerol, a place that everyone seems to forget, we get another Pierre Bourotte/Jean Baptiste Audy wine Ch. Les Hauts Conseillants 2000- best described now as hedonistic and muscular-anyway- Mr. Parker seems to like it (87-88 The Wine Advocate #134-4-23-01). Also from Lalande de Pomerol, we have the wines from Leon Nony. Chateau Garraud Lalande de Pomerol 2000 (available in Magnums) is my favorite for drinking over the next 5-8 years – made from 90% Merlot. The all merlot, hedonistic, no hold barred effort made at Chateau Garraud from a tiny parcel in the back of their vineyard is called Chateau L’Ancien 2000. This is a knockout 35 hl./ha. 60-80 year old vines, all new wood, kitchen sink blockbuster that you better not try without a decanter within reach. Both the 98 and 2000 vintages have been spectacular.
Burgundy

Coron Pere et Fils

**White Burgundy – In Stock**
- Bourgogne Blanc Chardonnay
- St. Veran, Domaine de Montagny
- Cotes de Nuits Villages Blanc
- Macon Villages
- Mercurey
- Mercurey 1er Cru White
- Santenay 1er Cru La Comme

**Red Burgundy – In Stock**
- Bourgogne Rouge Pinot Noir
- Bourgogne Hautes Cotes de Nuits - Domaine Charmy
- Nuits St. Georges 1er Cru *Les Cailles*
- Mercurey
- Gevrey Chambertin
- Santenay 1er Cru La Comme
- Savigny Les Beaune 1er Cru Les Vergelesses

Coron Pere et Fils is a proprieter-recoltant and negociant located in Nuits St. Georges. In the past 10 years, Olivier Lanvin has acquired the following properties that are bottled either as Domaine de Charmy or Coron Pere et Fils; **Grand Cru Clos Vougeot, Grand Cru Charmes Chambertin**, Gevery Chambertin Premier Crus (5 different vineyards), Mercurey Premier Cru Les Champs Martin red & white, Village Appellation Vosne Romanee, Nuits St. Georges, every Chambertin, Mercurey, 7 Hautes Cotes de Nuits. The Nuits St. George Premier Crus comes from the holdings of the Missery family, from which Oliver bought the domaine. They include Nuits St. George Premier crus Les Cailles, Les St. Georges, and Vaucrains on the Premeaux side of the village-generally thought to be the equivalent of many Grand Crus. Furthermore, Coron has the monopoly of the wine of **Chateau de Loche**, which includes Macon Loche, Macon Villages, Pouilly Fuisse, Pouilly Vinzelles, and Bourgogne Blanc. The grapes for village Beaune, Meursault, and Chambolle Musigny are on long-term contracts with growers to provide continuity and consistency year after year.
By this time, almost every one of our customers in Texas knows Regis Arnoux. Every spring he comes to Texas to show us what is new and tell us about the vintage. Vieux Clocher is a large landholder in Vacqueyras with 37 Hectare + 3 Hectare in Gigondas. His Cotes du Rhone, Cotes du Ventoux, & Chateauneuf du Pape come from land they rent and farm in order to guarantee quality. Domaine de Sandilaure is a special old vine plot reserved for its own bottling. The Seigneur de Lauris comes from the Arnoux’s’ oldest plots 40-80 years old. These are well made wines across the board with special attention paid to quality. Our combined efforts have resulted in new unfiltered and unfined cuvees from Vacqueyras. Vrai rapport qualitie-prix!

**Cotes du Rhone**

The rose is a blend of Grenache Noir, Cinsault, & Syrah. It has aromas and flavors of raspberries and strawberries, balanced acidity and is totally dry. Versatile with food. The red is a blend of Grenache Noir, Carrigan, & Syrah. It has supple dark fruit flavors and soft tannins. It pairs well with meats and grilled vegetables. The Seigneur de Lauris Cotes du Rhone Red 2001 is a complex wine that grows in Vacqueyras in the Arnoux’s old vineyards but declassified to Cotes de Rhone as the yield is 42 hl./ha. Instead of the 35 hl./ha. Robust, spicy, and aged in wood, this is a very special wine.

**Cotes du Ventoux**

The 2001 Seigneur de Lauris Cotes du Ventoux is a radical 70% Syrah, 30% Grenache from old vines on a vineyard the Arnoux’s just acquired. Aged in wood, it is complex and structured- a wine that will repay medium term ageing.

**2001 Vieux Clocher Vacqueyras - Cuvee non Filtrée**

A blend of Grenache, Syrah, & Mouverde manually harvested from 20-40 year old vines at 35 hl./ha. It has a round commercial style and will drink well now through 2005. Aged in large oak foundres. Undefined and unfiltered.

**2001 Domaine de Sandilaure Vieilles Vignes (old vines) Vacqueyras**

A blend of Grenache, Syrah, &Mourvedre manually harvested from the family’s best plots based on exposition and drainage from 40-60 year old vines at 35 hl./ha. It has a rich and complex style and is aged in 5 and 10 hl. Oval foundres.
ALAIN PARET

Condrieu, St. Joseph, Cotes du Rhone, & Vin de Pays
I believe Alain Paret (along with Pascal Gitton from Sancerre) is the greatest find for our company in 3 years. Everything this guy touches turns to gold. His goal is to use two grapes, Syrah and Viognier, find the correct terroir, and produce the most elegant wines in the world. I think he has succeeded. The winery is part owned by Gerard Depardieu.

Vin De Pays
Beginning with his VdP 2003 Pastourou Viognier, you will think you have lost your mind drinking that industrial swill for the past 5 years from the south when Viognier was beginning to get popular. This guy chose the land he wanted to buy in the south by hiring spectral analysis of airborne long-range sensors to make sure the terroir was right for Viognier and Syrah. (This happens to be infertile topsoil over granite with some schist and mica like he has in Condrieu.) From the same vineyards he makes La Cinquet VdP Syrah that is aged 40% in barrels, the rest in tanks, which are blended back into the inox after some months. It’s rich, full-bodied, and perfumed with blackberries. Delicious!

Cotes Du Rhone
In the Cotes du Rhone appellation, he makes two reds. One of the vineyards is in the north – Valvigneyre Cotes du Rhone Septentrional – where it is outside of the normal northern rhone appellations but still composed solely of Syrah and aged in barrels. Alain has also ventured south, where he makes Innocent VI Cotes du Rhone Villages northeast of Avignon from a vineyard planted to 90% Syrah and 10% Grenache. It is strongly structured and aromatic Cotes du Rhone that is really more like Gigondas.

Condrieu & St. Joseph
Back to the North, we go to Alain’s winery in St. Pierre de Boeuf which has overlapping vineyards of Condrieu composed of Viognier and St. Joseph composed of Syrah. The most important fact that he reminds us of is the soil in this area is everything- the great wines begin and end on the slopes with granite rock soil. The land on top of the plateau with deep topsoil is for negociants. Les Ceps du Nebadon 2003 is our favorite Condrieu and comes from these steep slopes of granite, schist, and quartz.

Finally to St. Joseph where Alain Paret makes two distinctly different wines from the same Lieu Dit of Rochecourbe but on slightly different soils. Les Larmes du Pere St. Joseph 2001 is aged in oak for 12 months, with about ½ being new yield: 35 hl./ha. It has great weight in the mouth and exotic aromas. On another level of heaven, you will find 420 NUITS St. Joseph 2001 made from a different clone of Syrah on the vineyard just across the vertical trail from Les Larmes du Pere. This wine is matured in all new French oak at even lower yields – 25 hl./ha. For you guessed it – 420 nights.
**Loire Valley**

**Domaine Matignon – Cabernet D’Anjou**
Fresh and clean, with loads of strawberries, raspberries, and the hint of sweetness that makes *Cabernet d’Anjou* a great summer wine. This is real “pool juice” made from 80% Cabernet Sauvignon & 20% Cabernet Franc from Anjou and vinified to leave a little residual sugar in the blend. Consumers who visit Paris in the summer know this is as the consummate bistro and outdoor café wine. Raspberries in the nose and mouth with just a touch of sugar. Estate bottled.

**Guy Saget**
Montlouis
Chenin Blanc from an appellation right across the river from Vouvray with similar tuffeaux soils. From Saget’s property in the lieu dit of Les Hauts Boulay, this is off-dry Chenin loaded with minerals and a perfect compliment to spicy Asian or Mexican cuisine.

**Jean Max Roger**
Sancerre & Menetou
One of the finest estates in Sancerre, a four **** producer in Robert Parker. Jean Max is devoted to the expression of terroir and vinifies each of his *lieu dits* separately. He owns parcels in Le Chen Marchand, Clos Derveau, & Grand Chermarin that consist primarily of caillottes (limestone rocks). The vineyards in Venoize and Champtin are higher in elevation and are kimmeridgian marl (tiny shells from the Jurassic era). From these we choose the best cuvee to offer each year. His Sancerre Blanc ranks among the very best and the Menetou offers similar terroir at a reasonable price. The **Sancerre Blanc** is classic, made from Caillotes soil, and is chosen by us from the parcel that tastes best every year in the spring. Tropical fruit and linear acidity are the trademarks of his Sancerre Blanc. The **Menetou - Salon** comes from a hectare plot in the commune of Morogues in the *lieu dit* of Le Petit Clos. It is 100% Sauvignon Blanc on 41B rootstock on a southeast facing slope of Kimeridgian marl. The **Sancerre Rouge** is 100% Pinot Noir and is very similar to Volnay or Santenay in terms of color and depth. Made ½ in used oak and ½ in stainless, then blended together. A fantastic pinot noir value, as this wine offers loads of fruit comparable to villages or better Burgundy at a much lower price. The terroir of the caillottes soil is present in the mid-palate complexity of the Sancerre Rouge.

www.gitton.fr

**Gitton Pere & Fils**
– Sancerre, Pouilly Fume, & Coteaux du Giennois
Pascal Gitton vinifies every parcel separately, ages some tradition bottlings in wood and still has vines mostly planted by his father in the late 40’s. Pay special note to his **2002 Coteaux de Giennois Blanc** from up-river of Pouilly. Mind blowing, it had the same effect that I got when I tasted Jean Max Roger’s Menetou Salon for the first time. Fruit, Fat, & Minerals. The **2001 Coteaux de Giennois Red** is a nice light fruity Pinot Noir. His **2002 Pouilly Fume Joanne d’ Orion** has rich fruit, massive body, long finish, & balanced acid-it is done entirely in stainless. Another cuvee, the **2002 Pouilly Fume Pechignolles** is made on the lees in old 300 liter oval barrels and has a round and creamy character. From Sancerre, we buy his most popular cuvees **Les Belles Dames & Les Montachins**. Les Montachins from limestone soil is made like the Pechignolles in older oak while the Les Belles Dames has its flint soil protected by stainless to carefully preserve the stunning terroir this wine displays.
Dessert Wines

Moulin Touchais
Coteaux Du Layon
The most prestigious Loire wine in the world, never released until 10 years after the vintage date. Produced only in excellent years and then from grapes that are 20% harvested early for acidity and 80% vendange tardive for body. These wines have no botrytized grapes. Ask for current availability.

Available Vintages
69
70
79
82
85
89
90

Sauternes
Chateau Grillon & Château Haut Mayne
Both of these properties come from the same family based in the famous appellation of Sauternes. Madamme Roumazielles owns Chateau Grillon, where her son took over wine making a few years ago though she still manages the cellar. Chateau Haut Mayne, which is generally a little more concentrated, is a tiny property owned by her son but made at Château Grillon. Both the wines are about 90% Semillon and classically fermented/vinified in oak, although the wines at Grillon traditionally use older barrels. Current vintages of the Haut Mayne is 2002, a very good year for Sauternes in the northern district of Barsac. Chateau Grillon is now available in ½ and 750 ml.
Spain

Azabache - Rioja Baja

Azabache Tempranillo (Joven 2002)
100% Tempranillo. This wine was created based on the decision to sell off inferior base wines and concentrate the brand with the highest quality on the low end of the price scale. Bright and pretty.

Cellers UNIO- Catalunya

Perlat Montsant Negre 2001
Montsant is a new D.O. created as farmers watched their neighbors in Priorat with similar geography and climate get famous (&rich) while they were stuck selling their wines as D.O. Tarragona. The soil here is different than Priorat’s llicorella slate- in Montsant, vines are grown on slopes in decomposed granite like that found in Condrieu. The Perlat Joven is composed of about equal parts of Syrah, Grenache, & Carignan, hand harvested & fermented separately. It is then aged for 5 months in New and used American oak TF. Lightly filtered, it is already throwing some sediment. Smooth, concentrated, & flush with dark berry and vanilla flavors.

Priorat

God’s Gift to Spain

Sangenis I Vaque
This is an awesome family property combining the land of both husband Pere Sangenis and wife Conxita Vaque to produce a fabulous domain in Porrera. Grapes from old vines show up in all the wines to boost quality at every level and there is a tendency toward French (85%) rather than American (15%) oak for finer tannins. All the vines are in slate – llicorella (no pizzara). Only organic fertilizer is used, no irrigation. Yields are 30hl. /ha. for the regular wines.

Sangenis I Vaque Joven 2002
Just bottled, no filtration. 50% Grenache, 40% Carignan, 10% Merlot/Cab/Syrah. 10000 bottles made.

Sangenis i Vaque Vall Por 2001
Fruit from 2 very steep vineyards. Very ripe 15% abv. 12 months in oak, 80% Allier MT & 20% American TF. Approx. equal amounts Cabernet, Merlot, Syrah, Carignan, & Grenache. Unfiltered. 16000 bottles made.

Clos Menlleo
50% Carinena from 50 – 80 year old vines – extremely low yields at 5 hl/ha. 50% Garnacha from over 20 year old vines. One year in oak barrels.
Celler Cecilio  
**Joven Negre 2001**  
This blend of 40% Carignan, 40% Grenache & 20% Cabernet Sauvignon was just bottled. It is an animal, done only in stainless, full of leather, spice, and black fruit. Unfiltered & unfined.

### Other Spain

**Bodegas San Isidro**  
**Vinanteo – Bullas Joven 2003**  
Bullas is undiscovered, lying below Alicante & Jumilla in the region of Murcia on the Mediterranean coast of Spain. They have grown Monastrell (Mourvedre) here for centuries and sold it in bulk to prop up Penedes and French wines until 15 years ago. The vineyards are old and low yielding - grown mostly in rocky soil with poor organic composition. This wine is a fruit bomb, super ripe and tamed by about 3 months in used wood to soften the tannins. In an effort to create higher qualities, they have added Tempranillo (20%) and Syrah (15%) to the Monastrell (65%) – respectively adding complexity to the nose and weight in the mouth. This wine will last once opened.

**Bodegas Mazorrall**  
**Castillo Guijosa Tempranillo 1999 – La Mancha** (4 months in oak)  
With the low yields in La Mancha from hot weather, almost no rainfall, & acidic soil you get the concentrated fruit and silky texture that the Castillo Guijosa offers. This wine has the commercial aromatic profile of some Californians but with the body and character of American oak that is a Spanish trademark. Low price and attractive labels and boxes.

**La Baronía de Turis**  
**Plaza Marques - Medium Sweet (D.O. Valencia)**  
This is a blend of 50% Tempranillo and 50% Garnacha from the Valencia area of Spain near the Mediterranean coast. It has been sweetened to with 30g/L of sugar to make it appeal to the new wine drinker or someone that doesn’t like that harsh tanin bite. Inexpensive and easy to drink.

**Adegas Gran Vinum**  
[www.adegasgranvinum.com](http://www.adegasgranvinum.com)  
**Mar de Vinas – Rias Baixas 2004** 100% Albarino  
Slip away to paradise. The tropical fruit explosion will blow you away. Crisp acidity and slight effervescence cleans the pallate and leaves you begging for more!
Portugal

Vinhos Messias
www.cavesmessias.pt

Vinho Verde
Simply put, Messias has the best complete range of wines available from Portugal. Beginning with their Santola Vinho Verde (which is also available with the Sonalto label) you will find great consistency, price and quality every year. A new product that we have launched is the Santola/Sonalto Rose from Messias vineyards in the Beiras. Delicious and refreshing, it’s like pink vinho verde with a nice raspberry punch. Even their basic table wine Messias Terras Do Sado 2003 is delicious. This blend of Tempranillo and Periquita from the Setubal peninsula near Lisbon has lots of fruit, rich body, and soft tannins.

Bairrada Wines
From the Messias vineyards in Mealhada we import 3 wines. Their Quinta do Valdoeiro Bairrada 2001 is a charming blend of Touriga Nacional, Syrah, & Baga aged in French oak barrels. The wine is aromatic and fruit forward with good structure and beautiful aromatics of blackberries and plums. Unfiltered & Unfined. Messias is also experimenting with making single varietals from his best produce at his Quinta do Valdoeiro. His Quinta do Valdoeiro Touriga Nacional 2003 is part of his strategy to improve the reputation of the area. It is extremely dark purple, aromatic after decanting, rich aromatics of French oak, and seductive. Next, his Quinta do Valdoeiro Cabernet Sauvignon 2000 will impress. Made like the Touriga at very low yields, it is earthier at the same time massive in the mouth and with the distinct flavor of blackberries found in Cabernet. It is a Great Value.

Douro Wines
Quinta do Cachao is one of the finest A rated quintas in the Douro and was systematically replanted about 17 years ago. On the border of the Cima Corgo & Corgo Superior, Messias has changed the vineyard to his primary source for table wine fruit instead of port beginning with the 2000 vintage. Our finest seller is the Messias Douro Reserva 2001 composed of Tinta Roriz, Touriga Nacional, Tinta Coa, and Tinta Barraca. Aged for 9 months in new and used small French oak barrels, the palate is bold, with weight in the mouth, lots of fruit, oak, and tannin. Very attractive price for a Reserva. Another wine made from grapes from Quinta do Cachao but bottled under the Messias Grand Escolha 2000. The name means top choice and comes from a rigorous selection of grapes at the winery and extended ageing in French oak. The Quinta do Cachao Tinta Barroca 2002 is a single varietal Douro wine aged 9 months in older Portuguese oak barrels. It has fantastic tannin in the mouth and beautiful aromatics of mulberry, raspberry, and cherry. Unfined & unfiltered. The Quinta do Cachao Tinta Roriz (Tempranillo) 2003 has aromas and flavors of strawberries, figs, and raisins. Structured and long in the mouth, it will age well over the next 5-8 years. Totally different style than Rioja as its Fruit has been preserved by using less oak. Unfined & unfiltered. Finally, the monster – Quinta do Cachao Touriga Nacional 2002. With a yield of about 20hl./ha. And density resembling motor oil, please have a decanter ready. The most complex varietal in the Douro with aromas and flavors of wild flowers, raspberries, and cassis. Known as the base varietal for a great port. Drink the Touriga Nacional over the next 5-8 years as the tannin, acid and fruit matures into a softer wine.
Messias Ports

Messias is known for his family’s Port production mostly through their production of excellent Colheitas. Colheitas are single vintage tawny ports aged in barrels for at least 7 years before bottling. This also gives them excellent base wine for producing tawnys of 10, 20, 30, & 40 years. In addition, they produce great ruby, LBV, and vintage ports. We stock the ruby and a collection of others shown below and updated regularly. Let us know about special requests.

- Messias Ruby Port
- Messias 10 years Tawny
- Messias 20 years Tawny
- Quinta do Cachao LBV 1994
- Quinta do Cachao LBV 1990
- Quinta do Cachao LBV 1997
- Messias LBV 1995
- Messias Quinta do Cachao Vintage 1997
- Messias Quinta do Cachao Vintage 1984
- Messias Vintage 1982

- Messias Colheita 1990
- Messias Colheita 1982
- Messias Colheita 1966
- Messias Colheita 1985
- Messias Colheita 1994
- Messias Colheita 1991
Caves St. Pierre – Valais
Finally we have found Swiss wines that are good and affordable. Caves St. Pierre and Jolimont are different wineries owned by the Schenk conglomerate that has wineries throughout Switzerland, Spain, Burgundy, & Germany.

WHITE
Fendant Caves St. Pierre 2003 – This is a beautifully made wine from steep slopes. Know as Chasselas in France where it is planted in Pouilly sur Loire, Alsace, & Savoie, this Fendant is minerally rich.

REDS
The traditional Bourgogne Passetoutgrains has its home as well in Switzerland where it is known as “Dole”. Caves St. Pierre DOLE 2004 (available mid-2005) This blend of Pinot Noir and Gamay makes a deeply colored wine with fresh fruit and a soft finish. The top wine we found from Switzerland at this price is the Caves St. Pierre Pinot Noir 2001. Dense and ripe, it has pretty bouquet and a soft finish. Compared to Pinot from France and California, it’s a great value.
Italy

Azienda Agricola Foffani
(Friuli Aquileia)

Rarely do we find wine producers that are making artisanal quality wines using modern methods with across the board quality like this. In northern Italy, usually the temptation towards high quality bland commercial wines is too great. I found this sophisticated farmer and winemaker 4 years ago and you will really be surprised with his quality and prices. 2002 was the first year for his inclusion in the Gambero Rosso. These are delicious white with interesting aromatics, full body, and a character. Do not pass these up for low quality commercial brands while the prices of these top-notch estate bottled wines are available. The vineyard, right across from the house grounds, is planted on soil composed of rich clay, stones and sand, typical of Eastern Friuli region. Favorable vineyard location and high technology investments enhance quality levels and provide competitive cost advantages. The cellar is equipped with most advanced machinery for quality winemaking (Vaslin, Bucher), maturing (steel tanks with temperature control, oak barrels from Allier, France), bottling (GAI) and labeling. Bottles are stored in air-conditioned warehouses. The whole production is estate bottled.

The Easy way to introduce the wines is with their ratings from the Gambero Rosso 2003.

Pinot Grigio 2002 TWO GLASSES – ESPECIALLY GOOD VALUE FOR MONEY
Sauvignon Blanc 2002 TWO GLASSES – ESPECIALLY GOOD VALUE FOR MONEY
Friulano 2002 (which is a bit cheaper that the others but a summertime favorite) - ONE GLASS

In a nutshell, some of the best tasting white wines available for the money from Friuli Aquileia.

Reforesco Dal Peduncolo Rosso 2002 – Friuli

This wine is typical of the DOC Aquileia. It was brought to the region by the Ancient Romans and has long been the main red wine of Friuli. It is now making a comeback. It is ruby red in color with blueberries and cherries on the nose. It is generally high in acidity so it pairs well with meaty fishes and meats with gravy.

Venegazzu
Conle Loredan Gasparini
(Veneto)

Located in the heart of Marca Trevigiana, due north of Venice, the historic estate of Venegazzu produces some of the most famous red wines in northern Italy. Their fame derives from the production of the Capo di Stato, a blend of Bordeaux varietals (Cab, Cab Franc, Merlot & Malbec) that was mistaken by Charles De Gaulle as a great St. Emilion at a state dinner. It has been classified as one of the great wines in the world and recognized by its unique label that carries no words. Our newest wines from this lineup have been an unqualified commercial success.

The 2002 Manzoni Bianco made from Incrocio Manzoni – a delicious cross-pollination of Riesling and Pinot Bianco that is a fresh and aromatic. Our new red is the 2000 Falconera, which is Cab, Merlot & Cab Franc done in large French oak barrels – it is quite ripe, heavy in the mouth, and smooth. The usual suspects are still with us like our #1 sparkling wine, the Loredan Gasparini, PROSECCO del Montello e Colli Asolani. Produced from Prosecco grapes in a 20-year-old vineyard. Apple, peach, and pineapple meet the nose & mouth. Very fresh, with a persistent mousse and clean finish. Nice Value – it received 85 points in the Wine Spectator. Next, the Villa Gasparini Cabernet Sauvignon 2002 is a beautiful & clean Cabernet that exhibits real fruit because it is not aged in oak. Nice balance, with a herbaceous note of tobacco that is soon smothered by blackberries and pepper in the nose. Finally, the Big Daddy of Northern Italy, the CAPO DI STATO 2000 will blow you away. 70% Cab, 15% Merlot, 12% Cab Franc, & 3% Malbec. 24 months in French oak. Truly a great wine and worthy of serious consideration. It’s highly allocated, so act fast if you want to get some.
New from Venegazzu is an IGT Prosecco. The Casabianca Prosecco IGT Marca Trevigiana is a little lighter and cleaner than the DOC prosecco listed above. It also comes with a lower pricepoint. The owner of Venegazzu also purchased property in the Collio region in 2003. I bought all that I could get of the limited production Ronco Blanchis Pinot Grigio 2003 – Collio. The oenologist for this wine is the same one as the award winning Villa Russiz also in Collio. This is the first year from this property and the effort is quite good. Future vintages stand to impress.

Il Falchetto Moscato d’Asti DOCG “Tenuta del Fant”
Moscato is a sweet white wine traditionally associated with celebration. It is the ideal companion to any dessert and for friendly conversation at the end of a meal. The color is pale straw yellow with golden tints; the bouquet is intense and rich with top notes of grapes, musk, fresh flowers, honey and lime. The delicately sweet flavor with notes of lime, acacia and lemon, leaves the palate craving for more. The ideal companion to all confectionery and certain cheeses. Only 5.5% Alcohol. Of course it is hand harvested & estate bottled. Tall bottles. Available in 375 ml. And 750 ml. bottles.

Poggio Salvi – Tuscany
www.poggiosalvi.it
Poggio Salvi is an estate that covers a total area of 10 hectares of land with a “tufaceous rock” loam typical of the surroundings of Siena. The varieties present are: 60% Sangiovese Grosso (Brunello), 20% Sangiovese, 10% Merlot and Cabernet Sauvignon, 10% Colorino, Ciliegiolo, and Malvasia Nera. For the refinement of Campo del Bosco and Chianti Colli Senesi, new 5-hectolitre French oaks foudres are used. Beginning with the lightest wine is the Vino da Tovola di Barontoli (non-vintage but in fact all the wine from the 2001 vintage). Poggio Salvi’s basic red wine is obtained from particularly fruity grapes. The result is a fresh wine that is quite fruity and has a rich bouquet, characteristic of wines produced in mild climates. More serious, the Chianti Colli Senesi 2002 is 90% Sangiovese/Sangiovese Grosso, 10% Merlot, Colorino, & Malvasia Nera. Aged in Slovonian Foudres & French bariques. This is excellent Chianti, made in a modern style and capable of developing over the next couple of years. Nice weight and berry flavors. The best wine from Poggio Salvi is the Campo del Bosco IGT TOSCANA 1999 made from 100% Sangiovese Grosso (Brunello) made on the border of Montalcino in the “Rosso” style but not entitled to the appellation. 12 months in new oak bariques. Bold fruit and not too much oak. Only 7000 bottles produced. 87 Wine Spectator Issue Oct. 15, 2001 “A balanced and refreshing Sangiovese, with plum, tobacco, and cherry character. Medium in body, with fine tannins and a light, fruity finish. Best after 2002. 800 cases made (JS).”

Cantine Goretti, UMBRIA
The Goretti vineyards are situated on the outskirts of Perugia and extend over a hilly terrain dominated by a fourteenth century tower of which is the emblem found on the label of Goretti Wines. The Fontanella UMBRIA 2001 is produced from super ripe Sangiovese, Merlot, & Montepulciano with nice fruit and grape tannins. Aged only in stainless steel with no oak barrels. Really nice by the glass wine, it is medium bodied and very round. Especially Good Value for Money Gamberro Rosso 2002
Available in 750 & 1.5 liter bottles.
Vigne & Vini – Puglia

Our latest addition to the Portfolio comes from the heel of Italy – Puglia. We start with three wines made from Primitivo (Zinfandel) and Negroamaro. First in the line up is the Schiaccianoci Negroamaro Salento IGT 2002. It’s 85% Negroamaro with 15% Malvasia Nera added to round it out. Juicy red fruits, wood, and spices fill the mouth. For special care, the grapes were hand harvested and the wine spent 3 months in barrique after fermentation. All three of the wines listed here received 2 glasses in the Gambero Rosso.

Next in line is the Tatu Primitivo del Tarantino 2002. This is made from 90% Primitivo and 10% Aglianico with the same treatment as the Schiaccianoci – hand harvesting and a short time in barrique. Luscous and well rounded. Ripe red fruits and spicy notes on the finish.

The favorite of the group is the Papale Primitivo DOC Manduria 2001. 100% Primitivo (aka Zinfandel). It is named after Pope Benedict XIII because he came from this part of Italy. Cultivated “ad alberello” with low yields per hectare. Ruby red color with violet hints. Fragrance of fruit jam and blackcurrants, cherry, mulberry, and cocoa and liquorice on the finish. Big yet nicely rounded and full in the mouth. Excellent with gravy, braised and stewed meat.
Germany

Currently we are selling 3 German wines. Beginning with the **Riesling Renaissance 1999** from Ulrich Langguth, it is a classic Mosel Riesling with good balance from 2 of his vineyards. Next, a superb **2004 Gewurztraminer** from Weingut Geil that is aromatic and has a touch of residual sugar.

![Image of German wine label]

**Lebanon**

**Chateau Kefraya**

The wines of Chateau Kefraya are famous throughout the world and have earned the attention of Robert Parker, among others. They are very well made and serious wines for great wine shops and restaurants. Do not dismiss them as an odd appellation as they constitute the finest wines from a region with a rich wine history. The reds are full of character, spicy blends of Cabernet Sauvignon, Syrah, Cinsault, Carignan, & Grenache. **Chateau Kefraya 2000** is a blockbuster blend aged in new oak and tastes like a blend of Classified Bordeaux & Chateauneuf du Pape. Their everyday red – **Les Breteches du Chateau Kefraya** is a softer wine, lighter in body, resembling a Cairanne or Cotes du Rhone Villages. Also available is the **1997 Chateau Kefraya Comte de “M”**.

![Image of Chateau Kefraya label]

**Morocco**

**Celliers du Meknes** in Morocco makes one of the few export quality Moroccan wines that is actually bottled in Morocco. We sell their two top wines- both are a blend of Alicante Bouchet, Cinsault, & Carignan. **Guerrouane Rouge** is their more commercial blend with soft fruit and tannins. It is the favorite at Moroccan restaurants. **Amazir Beni M’Tir** is a less polished blend, but also more complex and interesting wine that will go better with Moroccan cooking. Moroccans prefer the latter, Americans the former. Either way they are both good! Also available is the **Guerrouane Gris** and **Guerrouanne White**.

![Image of Moroccan wine label]