

WINES

S I P S O F I M P A C T



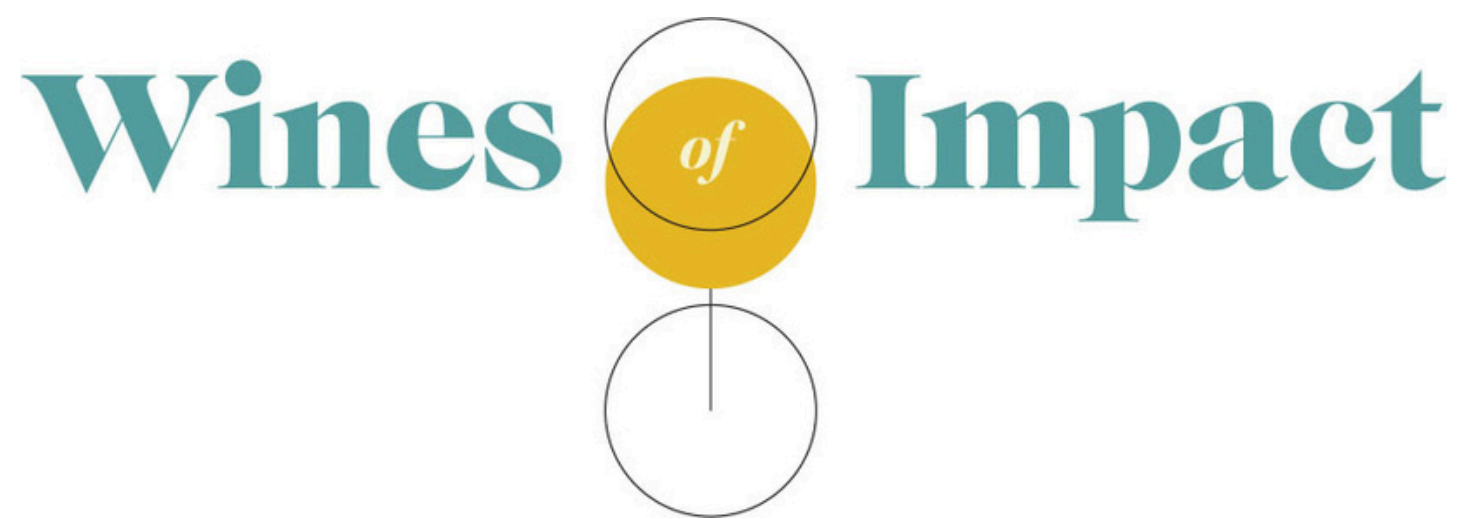
PRICE IS SHOWN ON 3CS MIX & MATCH (UNLESS NOTED)
DELIVERY TUESDAY-FRIDAY, ORDER CUT OFF IS 1:30PM
3CS MINIMUM FOR DELIVERY
PRICES ARE SUBJECT TO CHANGE

Wines *of* Impact

Our Team	2
Boxed Wines	3
California	4-5
Oregon/Washington	6-7
Italy	8-14
New Zealand	15
Portugal	16
Spain	17
Germany	18
France	19-27
California Brokered Brands	28-33

New Client Form

Wines
of
Impact



Wines of Impact was founded in 2020 by Belle Bermúdez, a seasoned professional in the hospitality industry with nearly 20 years of experience. Her most recent focus was sales and distribution of fine wines in Southern California. She was inspired by her work with wineries and winemakers from around the world as a Fine Wine Specialist with a large wine and spirits distributor and saw firsthand the incredible impact that the wine industry can have on communities and the environment. She realized that by choosing to sell and serve wines with a mission, she could make a difference in the world. And so, Wines of Impact was born.

In 2022, the team grew to include Kelso Norris, a skilled sales manager with a passion for wine and hospitality along with Francesca Herrera, a Chicago native who has managed some of the best restaurants in Los Angeles over the past 20 years. Together, they set out to create a portfolio of wines that not only tasted great, but also made a positive impact on the world.

They partnered with wineries and winemakers who shared their values and were committed to sustainability, organic farming, and fair labor practices. Today, Wines of Impact is proud to offer a selection of wines that not only satisfy the palates of restaurant and wine shop owners, but also make a difference in the lives of the people who produce them.

**BELLE BERMÚDEZ, CSW CSS
AWS
FOUNDER & WINE DIRECTOR**

**KELSO NORRIS
PARTNER & CREATIVE
DIRECTOR**

**FRANCESKA HERRERA
SALES & OPERATIONS
MANAGER**

A large yellow circle containing the text "Wines of Impact" in a white, serif font. The circle is positioned in the bottom right corner of the page, overlapping with several curved, parallel lines in a blue color that resemble a stylized vine or field.

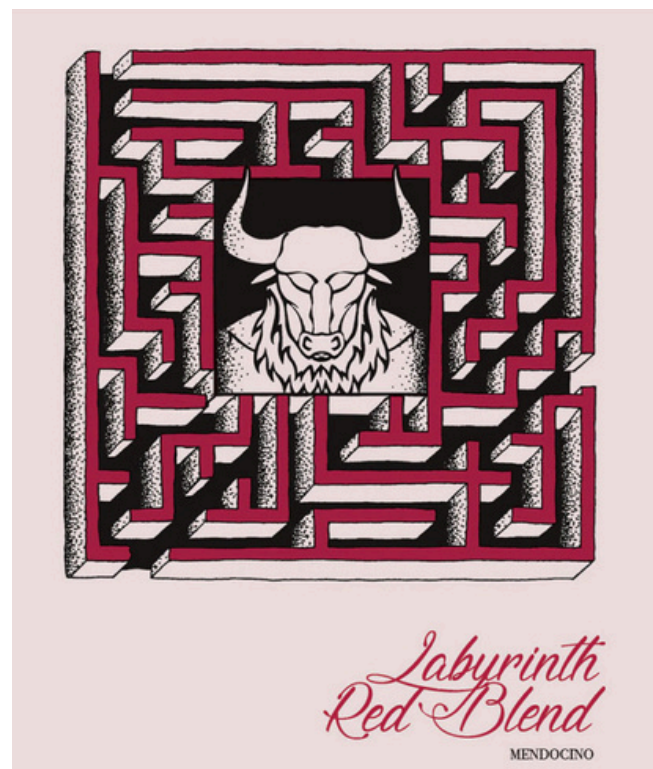


Weingut Norbert Bauer consists of 90 ha of sustainably farmed vineyards in the picturesque Pulkautal area of the Weinvertel, near the river Pulkau, very close to the Czech border. Their motto is “Tradition in progress—we are where the wine grows.” The winery has existed since 1721 and is currently owned by Norbert & Gisela Bauer. They are the 11th generation of the Bauer family to operate it and the lineage continues with their five children. Nature remains one of the most important foundations of the family winery. They recently obtained an Austrian certification for sustainability that mandates organic practices in the vineyard, as well as sustainable practices for the entire business, including CO2 emissions for the winery. **Schplink! (Gruener Veltliner)** This is a cool climate site that lays at the same longitude as Champagne Hand harvest. De-stemmed. Gently pressed and allowed to macerate for 12 hours to increase aromatics. The spontaneous fermentation lasted 22 days at a cool temperature in stainless steel tank. It remained on the fine lees until 12 hours before filling to keep the wine as young and fresh as possible. Lightly fined and filtered.

Domaine Rochebin consists of 50 hectares of sustainably farmed vines located in Aze, the heart of the Mâconnais. The domaine was established in 1925 and has always been committed to low intervention practice in the cellar that respect the tradition of the region. Mickaël Marillier is a fountain of dynamic energy. **Herrison Rosé (Grenache)** Fruit from sustainably farmed vineyards around the village of La Sylve in the Herault department of the Languedoc. After a short maceration on the skins, the grapes are pressed very gently using a pneumatic press and then fermented in temperature controlled stainless steel tanks.) After resting in tank, the lightly fined and filtered, with SO2 additions appropriate for maintaining freshness in this format. **Herrison Rouge (Gamay, Pinot Noir)** Planted on the top slopes of East to Southwest facing hill sides and all sustainably farmed. Hand harvest. Fully destemmed and then allowed to macerate for one week. Fermentation takes place in a temperature controlled stainless steel tank over a period of 7 days with one punch down per day. The juice is then raked into a cement tank and allowed to rest for 5 months. Lightly fined.. Filtration and sulfur additions appropriate for ensuring freshness in this format.

Cedric (Malbec) Cedric is born from a 30 hectare certified organic estate, nestled in the heart of the Lot Valley. The vines are located on the stony third terrace, imparting a light, more mineral driven style. Grapes are carefully selected and de-stemmed for primary fermentation and MLF in stainless steel. Extraction is gentle, with a short maceration and an overall light touch. Every decision is intended to preserve the freshness of fruit. Fined and filtered in accordance with bag-in-box requirements. The pedigree of this producer cannot be under-estimated. Pascal is a legend in the region. His attention to detail and depth of experience permit him to prevent wines with very minimal intervention that are clean and reflect their terroir transparently and accurately. This family estate is comprised of 27 hectares of organically farmed vineyards, of which 90% are planted with Malbec. The next generation of the family took over the estate in the 1990's and banned the use of all herbicides and chemicals.

ORACLE CELLARS IS A COLLABORATION BETWEEN COMMUNAL AND A FAMILY WINERY WITH A LONG HISTORY AND DEEP ROOTS IN CALIFORNIA. AFTER IMMIGRATING FROM ITALY AND SPENDING MANY YEARS FARMING IN SONOMA COUNTY, THEY WERE ABLE TO PURCHASE A PLOT OF LAND IN MENDOCINO. IT WAS THERE IN 1943, THAT THEY PLANTED THEIR FIRST VINEYARD. THE ESTATE HAS NOW GROWN TO 400 ACRES OF EXCELLENT SITES IN SOUTHERN MENDOCINO COUNTY AND IS STILL RUN BY THE SAME FAMILY WITH THE HELP OF WINEMAKER HOSS MILONE, WHO ALSO HAS DEEP ROOTS IN MENDOCINO. HE IS A FOURTH GENERATION WINEMAKER AND IT WAS LATER DISCOVERED HIS GRANDFATHER ACTUALLY TILLED THE LAND FOR THAT ORIGINAL 1943 VINEYARD.



Labyrinth (Barbera, Sangiovese, Zinfandel, field blend) Sustainably farmed. Hand harvest. Partially destemmed and allowed to soak for 72 hours. Fermentation takes place in temperature controlled, stainless steel tanks. Pressed to tank and allowed to settle. A portion of the wine is then racked off into new oak and aged for 12 months. Lightly fined and gently filtered.

Oracle (Cabernet Sauvignon) Sustainably farmed. Hand harvest. Partially destemmed and allowed to soak for 72 hours. Fermentation takes place in temperature controlled, stainless steel tanks. Pressed to tank and allowed to settle. A portion of the wine is then racked off into new oak and aged for 12 months. Lightly fined and gently filtered.

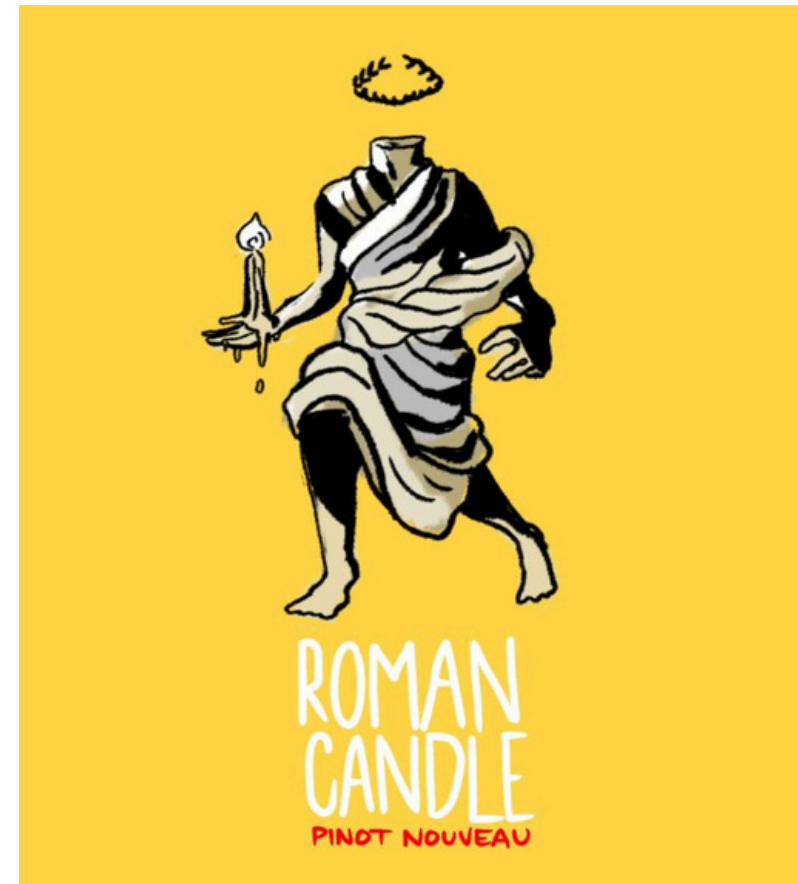
Callisto (Zinfandel) Estate grown fruit from sustainably farmed Bliss Ranch & Feliz Ranch in Mendocino. Hand harvest. Partially destemmed and allowed to soak for 72 hours. Fermentation takes place in temperature controlled, stainless steel tanks. Pressed to tank and allowed to settle. The wine is then racked off into a mix of French & American oak (35% new) and aged for 18 months. Lightly fined and gently filtered.

ALISON CROWE GREW UP IN AN AGRICULTURAL FAMILY IN SANTA BARBARA AND ANNOUNCED TO HER PARENTS AT 17 THAT SHE WAS GOING TO GO TO UC DAVIS TO STUDY WINEMAKING. A FIXTURE IN THE CALIFORNIA WINEMAKING WORLD SINCE 1995, SHE HAS A KEEN EYE FOR QUALITY. STRANGEWAYS IS A BLEND OF FRUIT FROM VARYING APPELLATIONS FROM NAPA VALLEY TO THE CENTRAL COAST. ALL VINEYARDS ARE FARMED SUSTAINABLY. SOIL AND VINE AGE ARE AS VARIED AS THE VINEYARD SOURCES AND IT'S THIS COMBINATION OF FACTORS THAT LEADS TO THE WINE'S OVERTLY CHARACTERFUL STYLE. IT'S A RARE FIND IN CALIFORNIA TO DISCOVER A WINERY THAT TRULY UNDERSTANDS VALUE.



(Pinot Noir) All vineyards are farmed sustainably and located predominantly in Southern Monterey. Grapes are destemmed. Primary fermentation and MLF in stainless steel. Maturation in French oak, 45% new, for 12 months. Lightly fined and filtered.

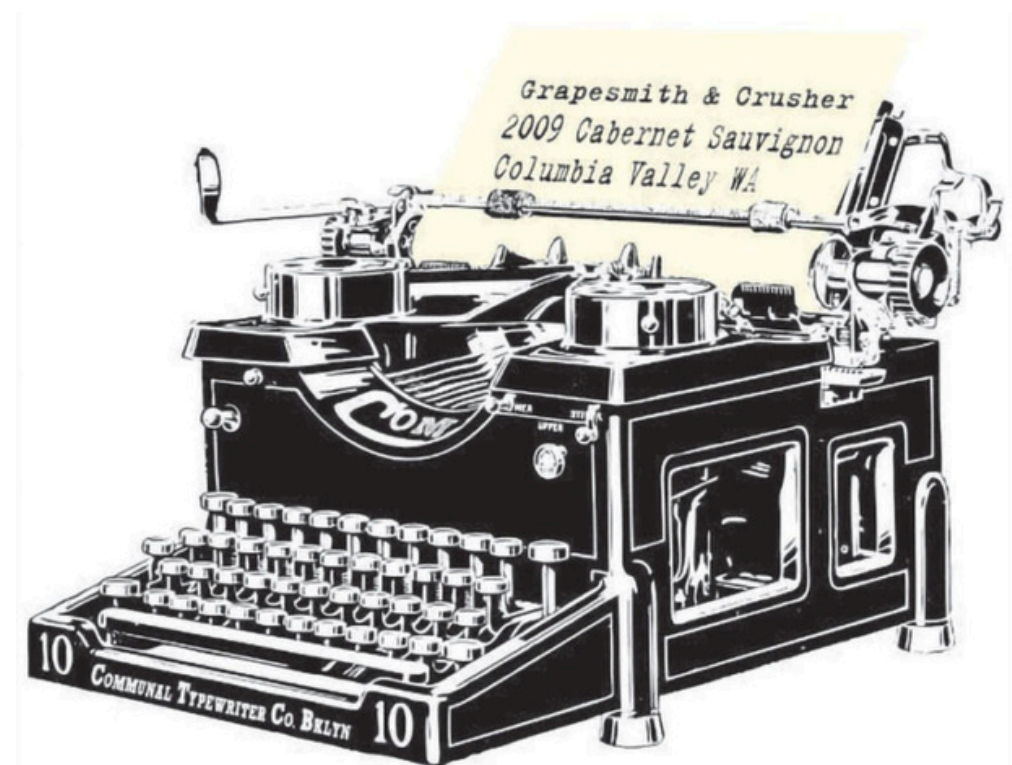
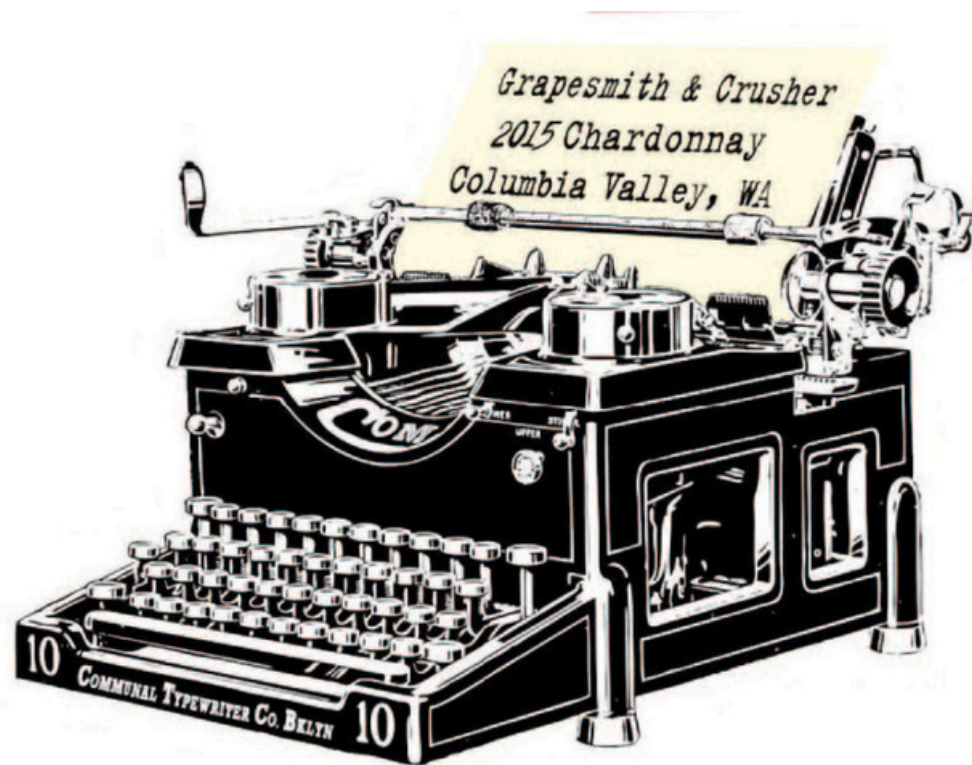
JOHN GROCHAU'S FIRST VINTAGE AS OWNER AND WINEMAKER AT GROCHAU CELLARS WAS IN 2002. JOHN IS A FRIEND OF COMMUNAL, HAVING DEVELOPED A RELATIONSHIP WITH MELISSA ON THE ROAD, SELLING WINE THROUGH THE SAME DISTRIBUTOR PARTNERS. MELISSA WAS CAPTIVATED BY THE EXPRESSIVENESS AND AUTHENTIC EXPRESSION OF JOHN'S WINES, AND AS A RESULT, A PARTNERSHIP WAS FORMED.



(PINOT GRIS RAMATO) Ebb Tide: A blend of three sustainably farmed sites from Willamette Valley, two in Van Duzer and one in McMinnville AVA. All are in close proximity to the Van Duzer Corridor, which is the low land route to the coast. It is cooler and windier, resulting in grapes with thicker skins, a longer growing season, richer color firmer acid and tannin structure. Hand harvest, 100% de-stemmed into 1.5 ton open top fermenters and an indigenous yeast fermentation (pied de cuve). Pump-overs once or twice a day, depending on the tank, to introduce oxygen into the fermentation. 6-11 days on the skins, to create different blending components: structuring tannin to bright and juicy fruit. Once pressed, the wines completed fermentation in tank, then MLF was completed in neural French Oak barrels. Zero additives apart from one very small dose of SO2 at the de-stemmer.

(PINOT NOIR) Roman Candle: A blend of premium sites from Willamette Valley, all hand-harvested, with mainly Eola-Amity Hills and a small percentage of Ribbon Ridge. The Hills sit in front of the Van Duzer Corridor, which is the low land route to the coast. It is cooler and windier, resulting in grapes with thicker skins, a longer growing season, and firmer acid structure. Vineyards are either certified either Live or Organic. 100% de-stemmed and an indigenous yeast fermentation, 90% stainless steel and 10% concrete tank.

OUR PARTNER FOR GRAPESMITH & CRUSHER CABERNET IS A MULTI-GENERATIONAL FAMILY AND A PIONEER IN THE REGION. THE FAMILY IS RESPONSIBLE FOR HELPING TO ESTABLISH TWO TOP AVAS: ANCIENT LAKES AND WAHLUKE SLOPE. THEY OWN SEVERAL RESPONSIBLY FARMED SITES ACROSS THE COLUMBIA VALLEY REGION THAT AMOUNT TO ALMOST 2,000 ACRES OF VINEYARD LAND. IT IS ONE OF OREGON'S OLDEST VINEYARDS, LOCATED AT 600-850 FEET ELEVATION IN THE FOOTHILLS OF THE OREGON COASTAL RANGE. HYLAND HAS ONE OF THE LARGEST PLANTINGS OF OWN ROOTED CLOURY CLONE. THERE IS A HUGE COMMITMENT TO RESPONSIBLE FARMING, WITH ALL VINEYARDS LIVE CERTIFIED AND 80 ACRES DEDICATED TO BIODYNAMIC PRACTICES.



CHARDONNAY: All vines are sustainably farmed and planted on original rootstock. Whole cluster pressed and fermented in stainless steel at roughly between 55 and 60 degrees Fahrenheit. Left on lees for 7 months with stirring every 2 weeks for the first 2 months, then once per month for the last 5 months. Matured in stainless steel and 20% new French oak for about 9 months prior to bottling.

CABERNET SAUVIGNON: All vines are sustainably farmed and planted on original rootstock. Yields are kept low. The Wahluke Slope fruit went through primary and secondary fermentation in neutral barrels. The minority portion of the blend was pressed into 100% New American Oak barrels through MLF. Both portions of the blend matured for approximately 13 months in barrel on lees. The barrels were periodically topped up but not racked, allowing more lees contact to improve the mouth feel.

SMALL AND MAINTAINING A HUMAN SCALE, THEIR ESTATE COVERS A TOTAL OF 18 HECTARES OF ORGANICALLY FARMED VINES ALONGSIDE MOUNT QUARIN. ARANSAT IS FRIULIAN SLANG FOR ORANGE. BORGO SAVAIAN IS THREE GENERATIONS WITH DEEP TIES TO THE LOCAL AREA, CORMONS, WHICH IS 12 KILOMETERS FROM THE SLOVENIAN BORDER. THIS IS A FAMILY AFFAIR WITH THE YOUNGER GENERATION INSPIRED TO TAKE OVER FOR THEIR PARENTS AFTER ENJOYING A BOTTLE OF FRIULANO IN THE FAMILY VINEYARD AS A TEEN. THIS IS ITALY AFTER ALL. THE FAMILY FOCUSES ON FARMING INDIGENOUS VARIETIES ORGANICALLY, WITH MINIMAL INTERVENTION AND IS COMMITTED TO A NATURAL LIFESTYLE THAT IS IN HARMONY WITH ITS SURROUNDINGS.



(SAUVIGNON BLANC/PINOT GRIGIO) Farming practices are sustainable (*lutte raisonnée*) with a staunch commitment to operating organically. Vine training methods are in keeping with tradition –Capuccina at 3,000 vines per ha and Guyot at 6,000 vines per ha. Grapes are de-stemmed and with a natural fermentation on the skins occurring in stainless steel tanks at warmer temperatures around 24 Celsius. Post fermentation maceration on skins lasted about 90 days. The wine is unfiltered and raked twice prior to bottling.

THESE WINES ARE THE CONVERGENCE OF THREE IMPORTANT AND HISTORIC PIEDMONT WINE GROWING FAMILIES- SARTIRANO, LEVIS, AND ARNULFO. THE SARTIRANO FAMILY HAVE FARMED THEIR SEVEN HA OF SUSTAINABLY FARMED VINEYARDS IN NOVELLO FOR FOUR GENERATIONS, OR SINCE 1871. IN 1988 PAOLO SARTIRANO PURCHASED THE HISTORIC ESTATE, COSTA DI BUSSIA-TENUTA ARNULFO, A 27 HA SUSTAINABLY FARMED ESTATE IN THE FAMOUS BUSSIA HILL IN MONFORTE D'ALBA THAT DATES BACK TO 1760. ALWAYS EXPANDING, PAOLO PURCHASED ANOTHER WINERY FROM THE LEVIS FAMILY, LONG-TIME FRIENDS AND COLLEAGUES OF THE SARTIRANO'S IN 2002. THE WINE IS NAMED AFTER THE BROTHERS OR FRATELLI, ANTONIO AND RAIMONDO LEVIS AS A TRIBUTE. PAOLO STAUNCHLY BELIEVES THAT GREAT WINE CAN ONLY BE PRODUCED IN THE VINEYARD AND HIS WINEMAKING STYLE IS TRADITIONAL. HE HOLDS THE UTMOST RESPECT FOR HIS FAMILY'S LONG AND RICH HISTORY OF PRODUCTION IN THIS CLASSIC REGION.



(Barbera) No chemical fertilizers are used in the vineyard. A manual harvest, sorting is rigorous.

Grapes are de-stemmed and fermentation occurs in stainless steel at about 28–30 degrees Celsius. Maceration on the skins for roughly eight days with daily pumping of the must over the cap. Wine is then matured in stainless steel tanks. Lightly fined and minimally filtered.

FOUNDED IN 1971, CANTINA VITICOLTORI SENESI ARETINI IS A SMALL COOPERATIVE LOCATED BETWEEN THE PROVINCES OF AREZZO AND SIENA. SIX OF ITS GROWERS ARE CERTIFIED ORGANIC WHILE THE REST ARE PRACTICING. VITICOLTORI SENESI ARETINI IS COMMITTED TO MAXIMIZING THE ULTIMATE EXPRESSION OF THE TERROIR THROUGH ITS THOUGHTFUL PRACTICES IN THE VINEYARD AND MINIMAL INTERVENTION IN THE CELLAR. WINEMAKER MERY FERRARA PRODUCES WINE IN A GRACEFUL, ELEGANT STYLE THAT RESPECTS THE FRESH, MINERAL EDGE OFTEN FOUND IN ITALIAN WINES.



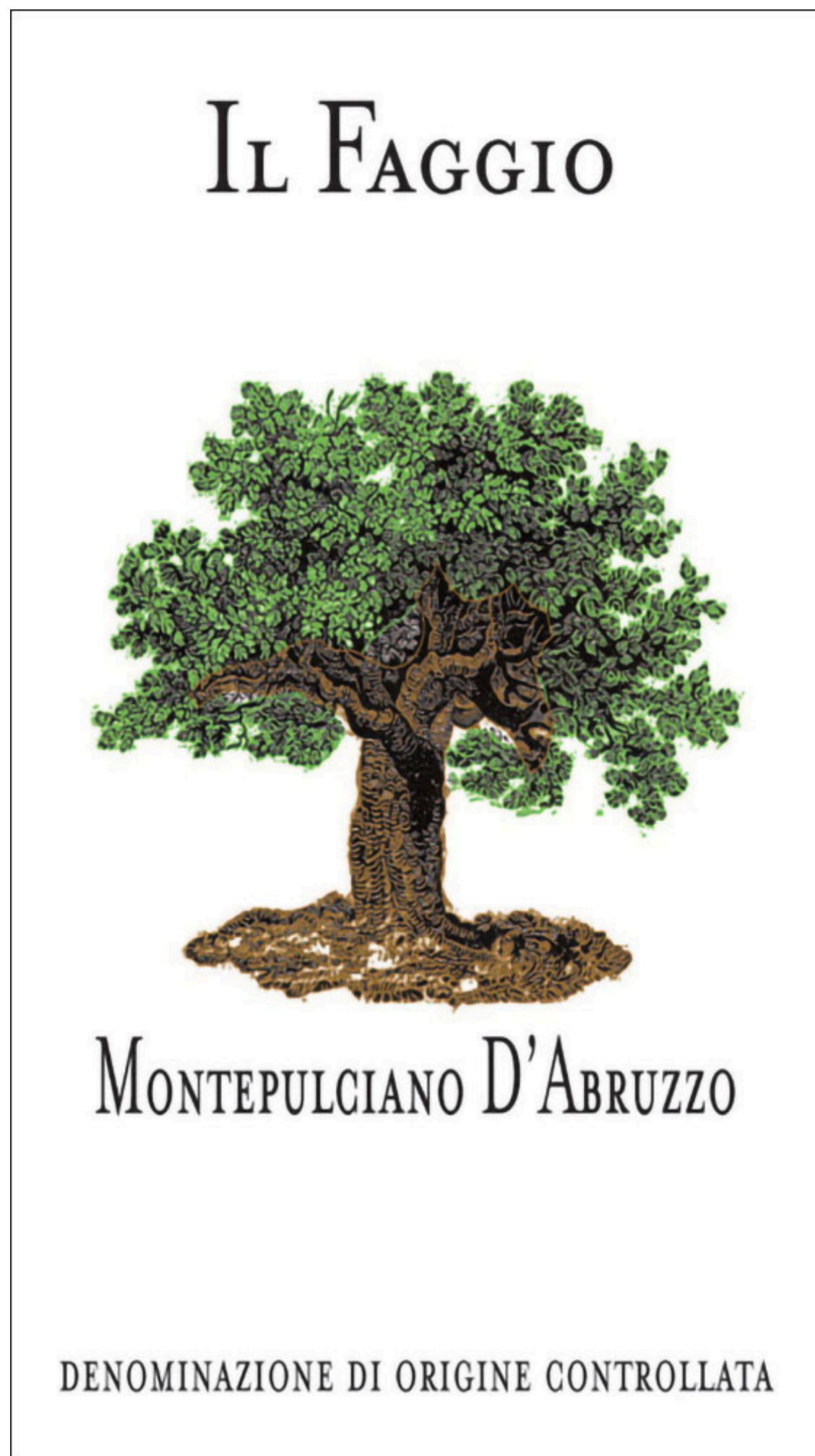
Pet-Nat (Verdicchio) 30 ha of north-eastern exposed vines at around 300m altitude. Hand harvested. Gentle pressing of whole bunches. Primary fermentation in tank until about 9.5% ABV. Bottled with crown cap and stored at about 18 degrees Celsius. Released about 9 months following the harvest.

(L) Gatto Ganzo (Verdicchio) sourced from the coast of Le Marche for freshness, structure from acidity and a saline quality on the finish. Careful selection at harvest. De-stemmed and skin contact in the press for about four hours. Natural fermentation in stainless steel. Aging on lees in vat for four to five months. With battonage to add richness and texture. Lightly fined with bentonite. Unfiltered. Minimal SO2 with no added SO2.

Gatto Arancio (Verdicchio) Hand harvested. De-stemmed and whole bunches undergo a natural fermentation in vat. Whole bunch portion left in contact with skin for 5 days, creating a sort of 'infusion' to extract flavor and aroma yet minimize tannin. MLF is blocked to retain a high level of freshness and bright acidity. No additions other than minimal SO2 at bottling. Unfiltered.

(L) (Sangiovese, Canaiolo, Mammolo) Gatto Rosso Certified organic, low yields, hand harvest, de-stemmed, natural yeast fermentation in 300hl tanks at moderate temperatures, 24–28 degrees Celsius. Batonnage once per month, and then once every other month following a naturally occurring MLF. Lightly filtered and minimal SO2 added just prior to bottling.

AN OFF-SHOOT OF ALPHA ZETA, IL FAGGIO IS ANOTHER ITALIAN WINE MADE BY A SEEMINGLY WAYWARD KIWI, ALANA MCGETTIGAN. DAVID GLEAVE, MW SET OUT TO WORK INTENTLY WITH GROWERS, ALL OF WHOM ARE SMALL, FAMILY OWNED, AND NOT EQUIPPED TO SET UP THEIR OWN ESTATES. THE RESULT IS EXCELLENT QUALITY FRUIT AT A TREMENDOUS VALUE. THE NAME IL FAGGIO DERIVES FROM THE BEECH TREES, WHICH PROLIFERATE THE AREA, ESPECIALLY IN THE SURROUNDING ABRUZZO NATIONAL PARK.



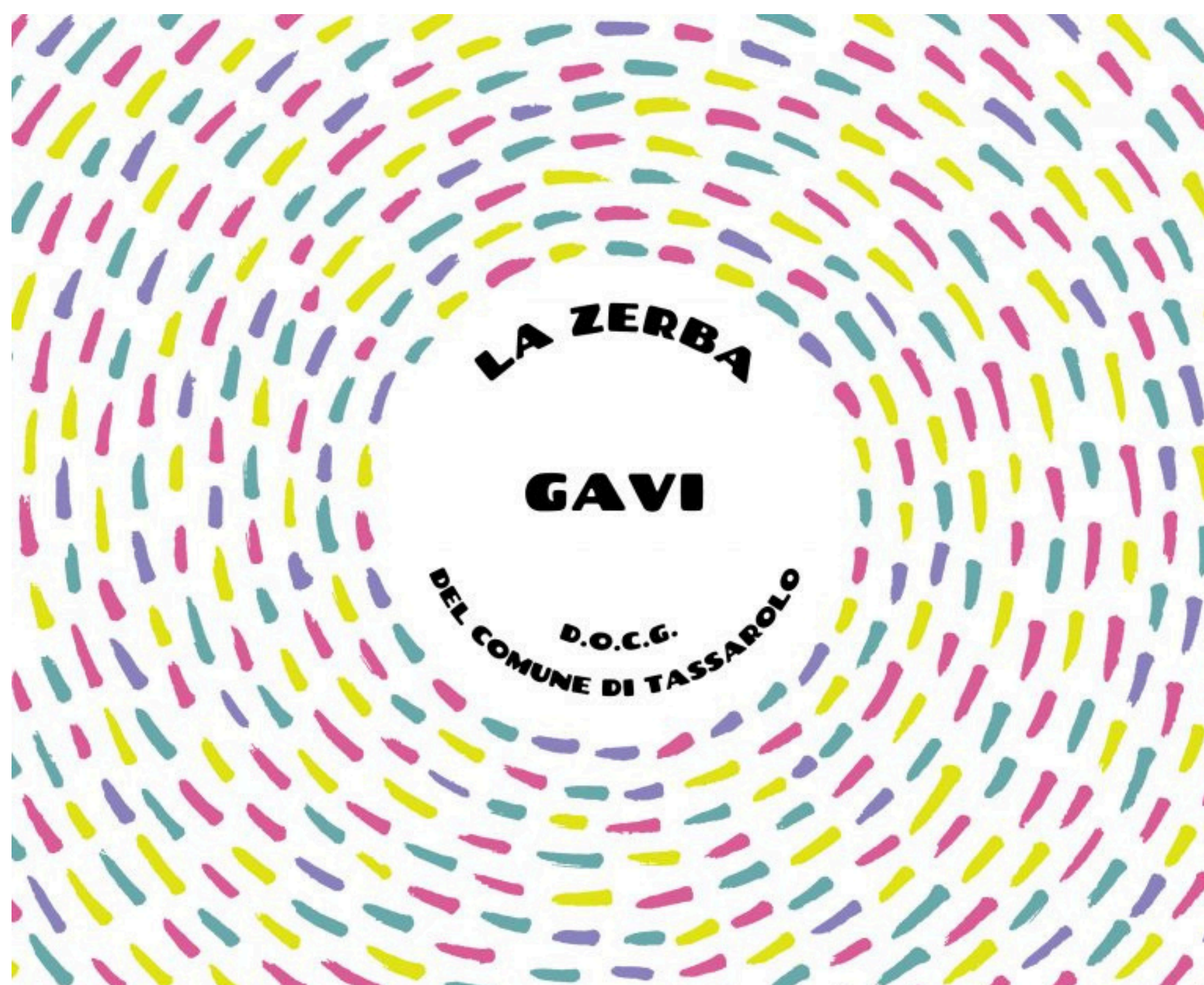
(Montepulciano) From vineyards around San Salvo in the north of the region, grapes were mainly hand-harvested off pergola-trained vines. De-stemmed, crushed and pumped into stainless steel tanks, the wine fermented at temperatures up to 34 degrees Celsius for about 6 days. Frequent pump overs early to increase extraction were reduced toward the end of fermentation. The wine was then transferred to tank for malolactic fermentation. Matured in stainless steel and large format multi-use oak for approximately 9 months prior to bottling.

A NEW BRAND OF CO-OPERATIVE ARTISANSHIP IN PUGLIA INTRODUCES ITS MAIDEN VINTAGE TO LOS ANGELES WITH SILOS \ VALLE D'ITRIA IGT BIANCO. FOUNDED BY HUSBAND AND WIFE ROBERTO LASORTE AND STEPHANIE CUADRA THROUGH A PARTNERSHIP WITH UPAL, CANTINA SOCIALE DI CISTERNINO, LASORTE CUADRA IS COMMITTED TO PRESERVING THE VITICULTURAL HERITAGE OF THE APULIAN LIMESTONE PLATEAU NESTLED BETWEEN THE ADRIATIC AND IONIAN SEAS KNOWN AS THE VALLE D'ITRIA—WHERE ANCIENT NATIVE WHITE GRAPE VARIETIES SUCH AS VERDECA, BIANCO D'ALESSANO, MINUTOLO AND MARESCO ARE, AT LONG LAST, READY TO EMERGE AS NEW PROTAGONISTS OF QUALITY-DRIVEN WINEMAKING IN ONE OF SOUTHERN ITALY'S MOST FASCINATING, YET UNDER-EXPLORED, RURAL LANDSCAPES. (6PK CASE)



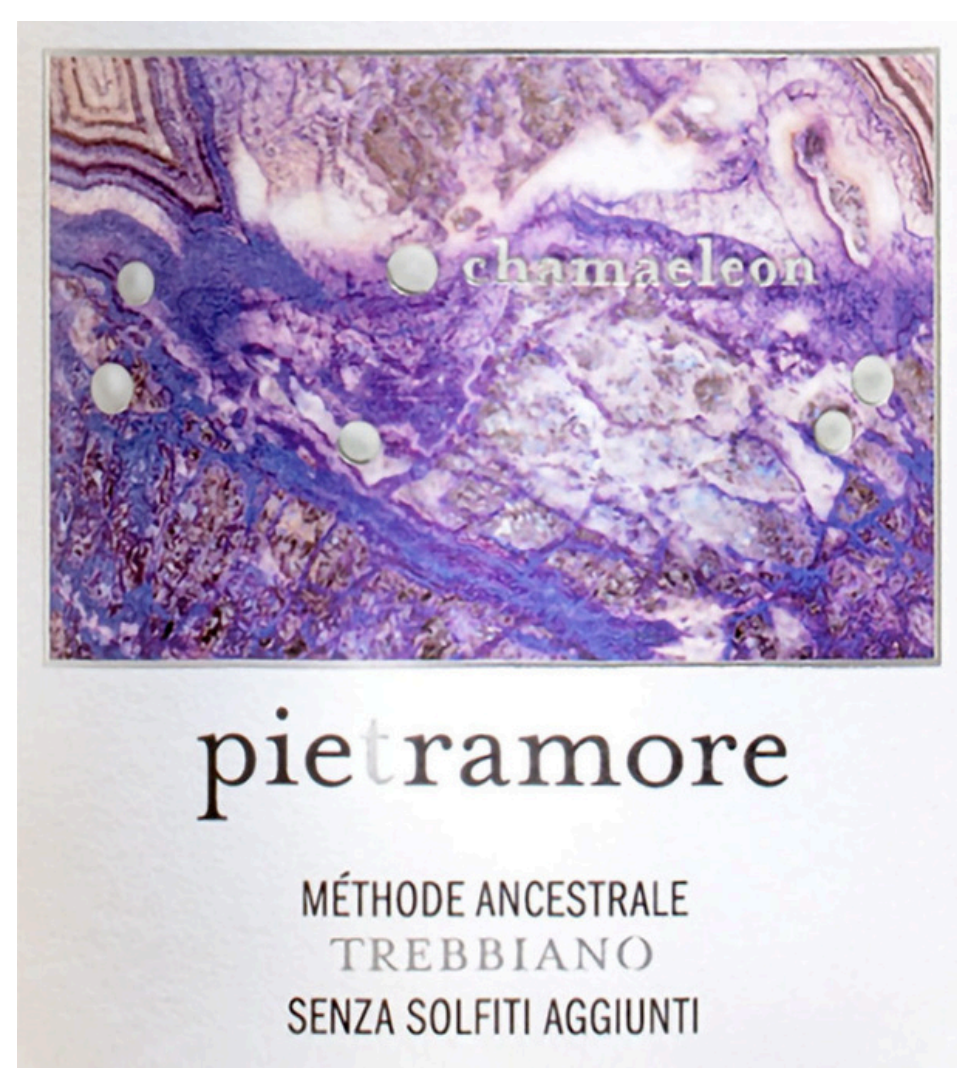
*** (60% Verdeca; 20% Bianco d'Alessano; 10% Minutolo; 10% Maresco)** 'Spalliera' trained vines on vertical trellis with single-guyot cane pruning. EXPOSURE: North-South orientation of vine rows optimize canopy exposure throughout the day. SOIL: The region's classic red soils of calcareous clay with notable presence of weathered rock. VITICULTURE: Low impact farming with only sporadic use of sulphur-copper spray thanks to low disease pressure on this well ventilated plateau. Harvested by hand WINEMAKING: Mindful integration of skin maceration, temperature-controlled fermentation and extended lees aging in a single 50-hL vat or 'silos' deliver a wine of technical precision while preserving the quintessential traits of native grapes in a refreshingly regional style. No animal by products used.

LA ZERBA WAS FOUNDED BY LIVIO LORENZI IN 1973, IN WHICH LIVIO SUSTAINED A PASSION FOR AGRICULTURE HANDED DOWN FOR GENERATIONS. IT IS A FAMILY AFFAIR AND CURRENTLY MANAGED BY LIVIO'S DAUGHTER GRAZIA, HER HUSBAND, ANDREA, AND HIS SON, LUIGI. THE NAME, LA ZERBA, IDENTIFIES THE LOCATION WHERE THE FARM IS LOCATED (ALTO MONFERRATO IN THE MUNICIPALITY OF TASSAROLO, GAVI) AND IN LOCAL DIALECT MEANS UNCULTIVATED PLACE. THE ESTATE IS COMPRISED OF 12 HECTARES, FARMED ORGANICALLY, AND LOCATED IN THE LIGURIAN APENNINES-PIEMONTESE HILLS OF GAVI. THERE IS THE UTMOST RESPECT FOR THE NATURE THAT SURROUNDS THE ESTATE. WINEMAKING IS NATURAL AND TRADITIONAL, WITH MINIMAL INTERVENTION AND VERY LOW ADDITIONS OF CO2. THE RESULTING WINES ARE HIGHLY EXPRESSIVE EXAMPLES OF CORTESE THAT APTLY REFLECT THEIR ORIGIN.



(Cortese) Hand harvest, de-stemmed and softly pressed into stainless steel for a natural fermentation. Racked off gross lees and matured on fine lees for five months in stainless steel. Battonage to add texture. Cold stabilized naturally, then lightly fined and filtered with minimal SO2 added just prior to bottling. Three months in bottle prior to release.

THE PIETRAMORE ESTATE CONSISTS OF 70 HECTARES OF ORGANICALLY AND BIODYNAMICALLY FARMED VINES. PIETRAMORE DEMONSTRATES ABRUZZO'S POTENTIAL FOR QUALITY WINE WITH A HIGH LEVEL OF EXPRESSIVENESS. THE NAME REFLECTS MARIA'S LOVE AND RESPECT FOR THE SOIL. PIETRA= STONE. AMORE = LOVE. MARIA STARTED PIETRAMORE IN 2011; NESTLED IN A GORGEOUS AREA BETWEEN THE MAIELLA MOUNTAINS AND THE ADRIATIC SEA. THE RESULT IS A UNIQUE MICROCLIMATE WITH VERY DIVERSE SOIL. MARIA WORKS WITH INDIGENOUS VARIETIES BUT ADDS PERSONALITY TO THE WINES THROUGH HER CREATIVE SIDE.



(TREBBIANO PET-NAT)

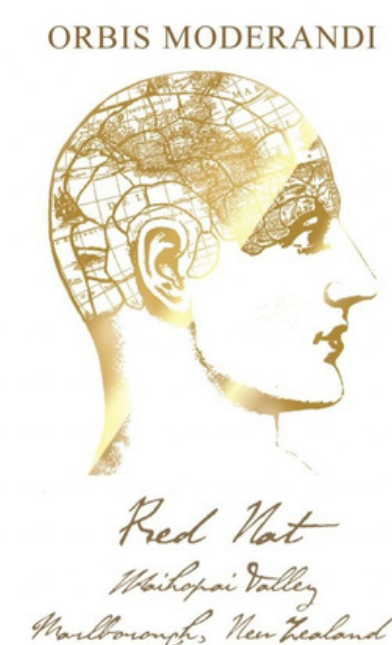
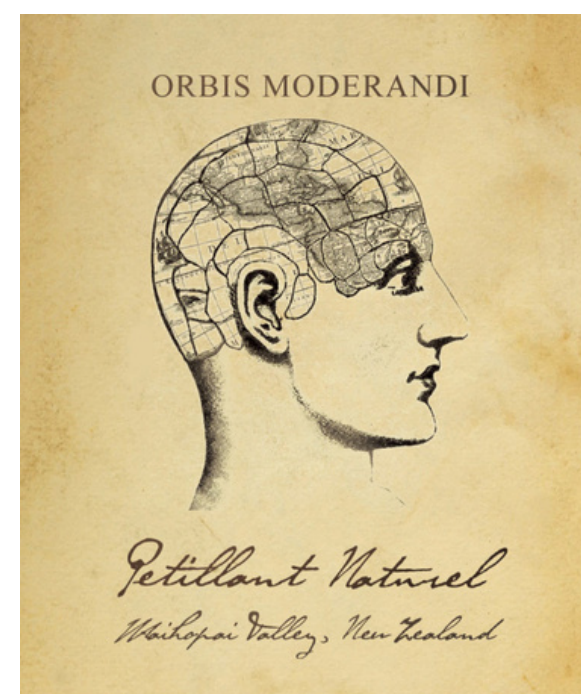
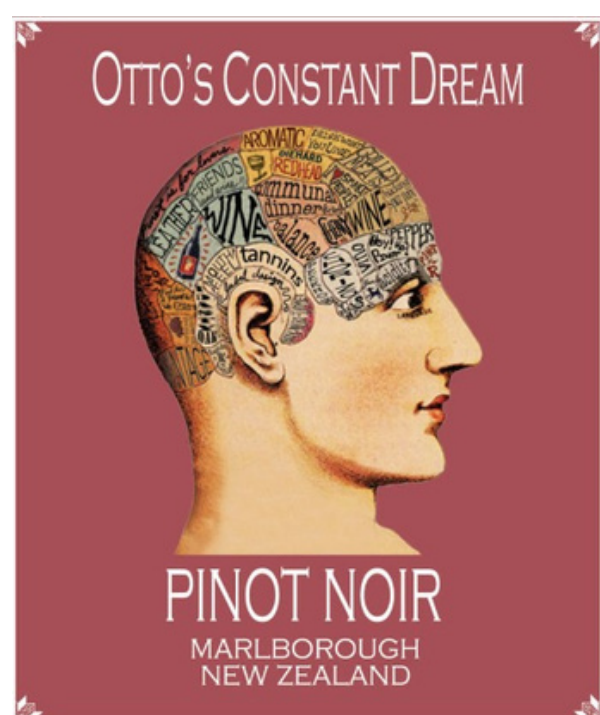
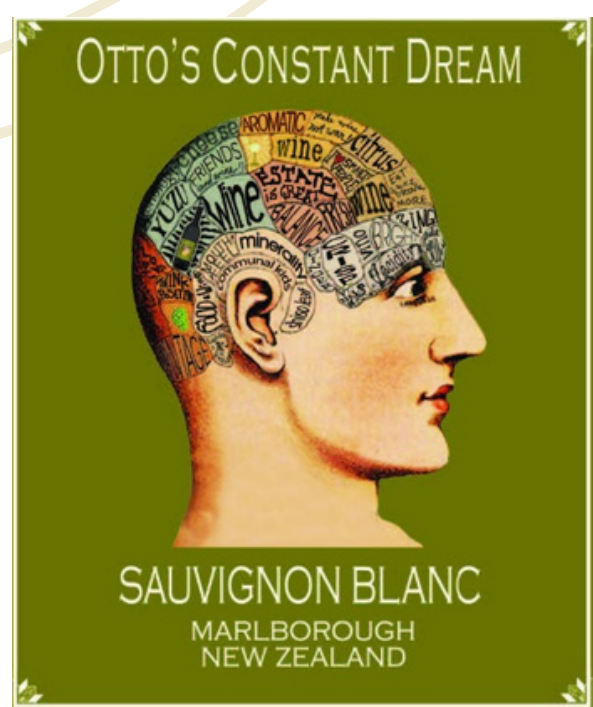
Certified organic and biodynamic farming. Harvest is completely by hand, in early September. The grapes are destemmed and cold macerated for 8.5 hours. This is followed by a soft, gentle pressing and then a small selection of the must is separated from the juice and held in temperature control at 0 °C. Fermented at 18°C with only indigenous yeast. After blending the bottles are filled and the wine is allowed to finish fermenting in the bottle with no additions. There is no sulfur added at any point in the process.

(PECORINO)

Certified organic and biodynamic. Harvest is by hand, yields are kept low at around 4 tons/hectare. Pressed and maceration on skins 8–12 hours. Fermentation of free run juice in stainless steel at 16–17 degrees Celsius and left on lees. 3 months in bottle prior to release.



THESE WINES ARE PRODUCED BY HUNTER'S ESTATE, ONE OF THE OLDEST AND VERY BEST PRODUCERS IN NEW ZEALAND. THE FAMILY WERE PIONEERS ALONG WITH CLOUDY BAY. ALL SUSTAINABLY FARMED, ESTATE FRUIT, THE WINES REFLECT AN ARTISANAL EXAMPLE OF MARLBOROUGH. OCD IS THE WINE THAT LAUNCHED COMMUNAL BRANDS. INSPIRED BY MELISSA SAUNDERS' OBSESSIVE NATURE ABOUT WINE.



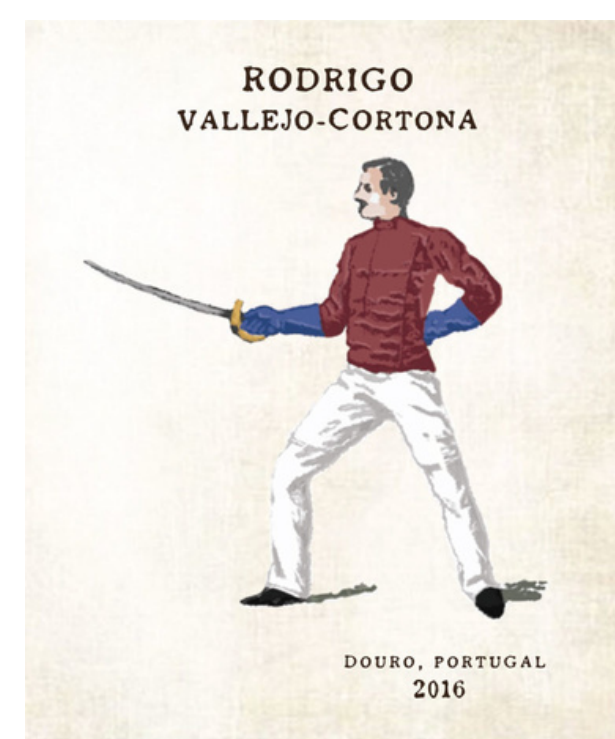
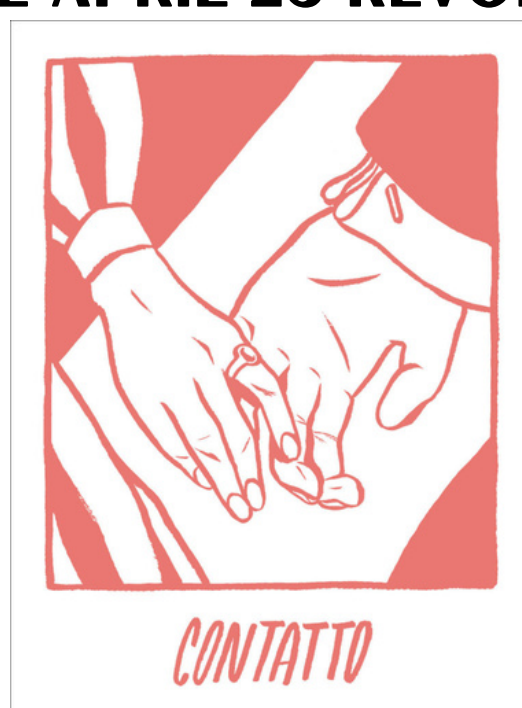
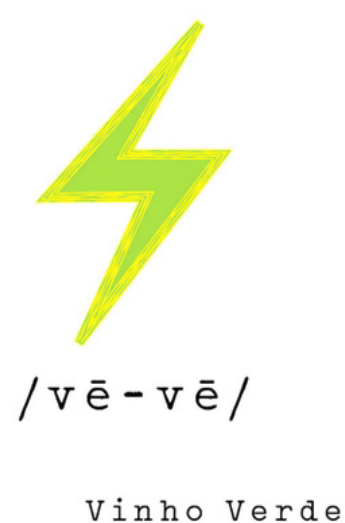
OCD (Sauvignon Blanc) Estate grown and sustainably farmed. Fermentation vessels are predominantly stainless steel, with a very small percentage in French Oak, to contribute a layer of texture. Fermentation takes place at approximately 15 degrees Celsius and lasts approximately 3 weeks. Skin contact is avoided and the wine rests on lees for approximately 6 weeks. Lightly fined and filtered prior to bottling.

OCD (Pinot Noir) Estate grown and sustainably farmed. A portion of the fruit was hand-picked and plunged in small open vats until the fermentation completed. The machine harvested portion fermented in stainless steel. The ferment was pumped over twice per day with temperatures reaching 32 degrees Celsius. A percentage of the ferment was transferred to barrels to complete the fermentation in new oak. The balance was aged in one and 2 year old French barriques for 10 months. Light fining with egg white.

Orbis Moderandi (Pet-Nat Sauvignon Blanc) Carefully harvested from the stunning sustainably farmed vineyards at Hunter's. The fruit was pressed and allowed to settle naturally, before fermenting in stainless tanks until ready for bottling. The wine was bottled at about 14g/L sugar, which is 30% lower sugar than you would bottle a traditional sparkling wine. The sediment in the bottom are yeast lees along with a few tartrates as the juice was not cold stabilized or disgorged. The wine was un sulphured at bottling so that the ferment could finish.

Orbis Moderandi (Pet-Nat Pinot Noir) Hand harvested off of a single block. 10 days on skins to enhance color, but with only 2-3 pumpovers to minimize tannin extraction and maintain a juicy, fresh style to the wine. Gravity drained into stainless steel to complete the first fermentation. Bottled with about 10g/l RS for the second fermentation in bottle. No SO₂.

CASAL DE VENTUZELA CONSISTS OF 45 HECTARES OF SUSTAINABLY FARMED VINEYARDS IN THE HEART OF THE VINHO VERDE REGION. THE ESTATE WAS RECENTLY CERTIFIED FOR “INTEGRATED PRODUCTION” WHICH REFERS TO A SUSTAINABLE FARMING SYSTEM THAT PLACES AN EMPHASIS ON INVOLVING THE ENTIRE VINEYARD AS AN ECOSYSTEM AND THE PRESERVATION AND IMPROVEMENT OF SOIL FERTILITY, AS WELL AS A DIVERSIFIED ENVIRONMENT. THE VINES ARE LOCATED IN TWO SUB-REGIONS: VALE DO AVE AND VALE DO COVADO. THE ESTATE IS A FAMILY RUN BUSINESS, WITH A STRONG FOCUS ON THE ENVIRONMENT AND A GENUINE PASSION FOR WINE AND NATURE. VENTUZELA HAS A NOBLE HISTORY DATING BACK TO 1874. A CENTURY LATER, IT WAS ACQUIRED BY THE CURRENT DIRECTOR OF THE COMPANY, JOSE FERRERA CORTINHAS, WHO WAS RESPONSIBLE FOR RESURRECTING THE ESTATE FOLLOWING THE APRIL 25 REVOLUTION IN 1974.



Pseudónimo (Pet-Nat Loureiro, Trajadura) Hand-harvest. After a pre-fermentation maceration, the grapes are pressed and fermented in temperature controlled tanks. Before fermentation is complete the wine is bottled and allowed to finish fermentation. This is the traditional way sparkling wine was made, a true “Pet-Nat, or naturally sparkling wine.” The wine was not disgorged or filtered in any way, so the final result is a cloudy wine with some sediment, this contributes to the amazing mouthfeel and formidable freshness of the wine.

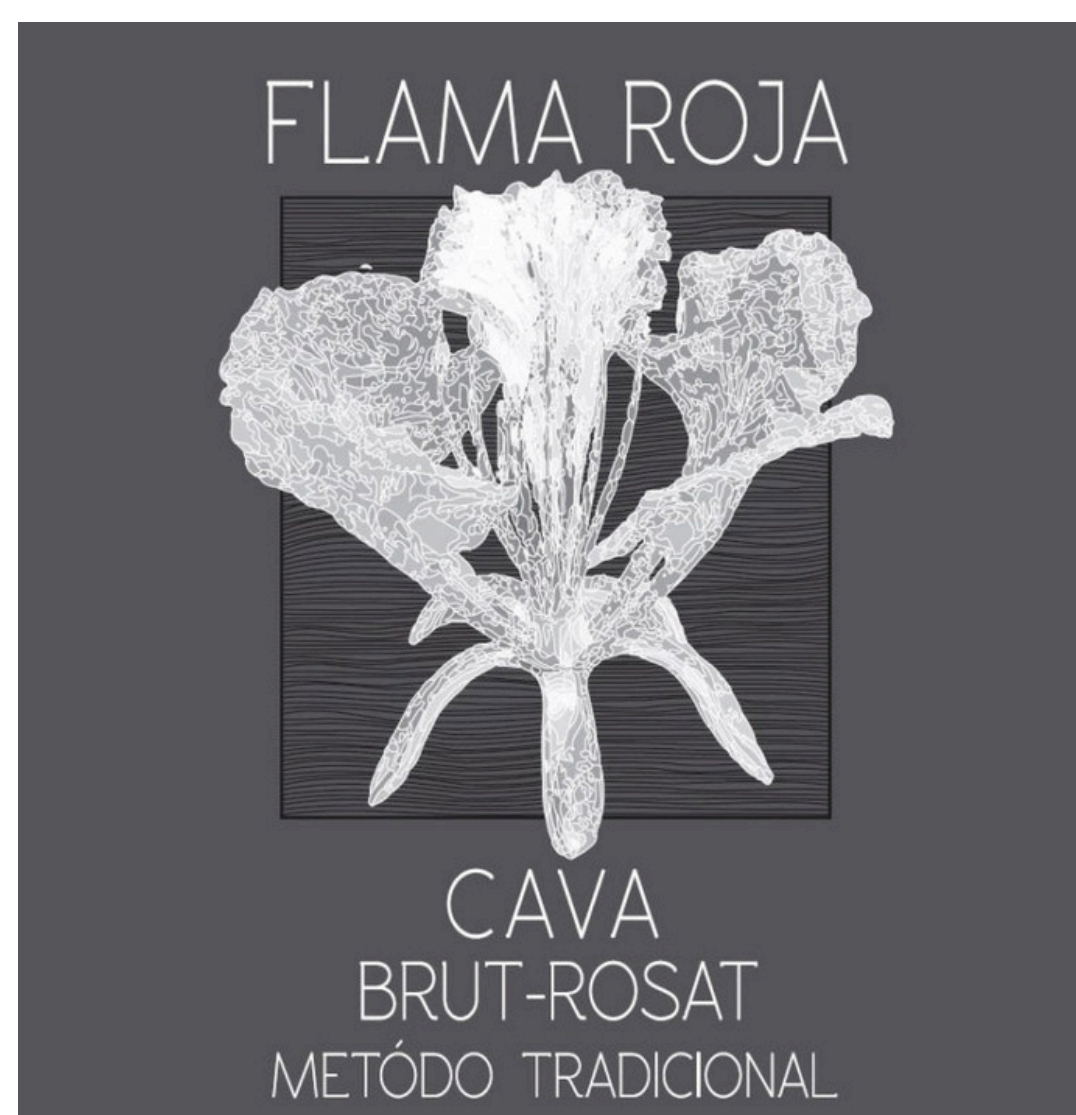
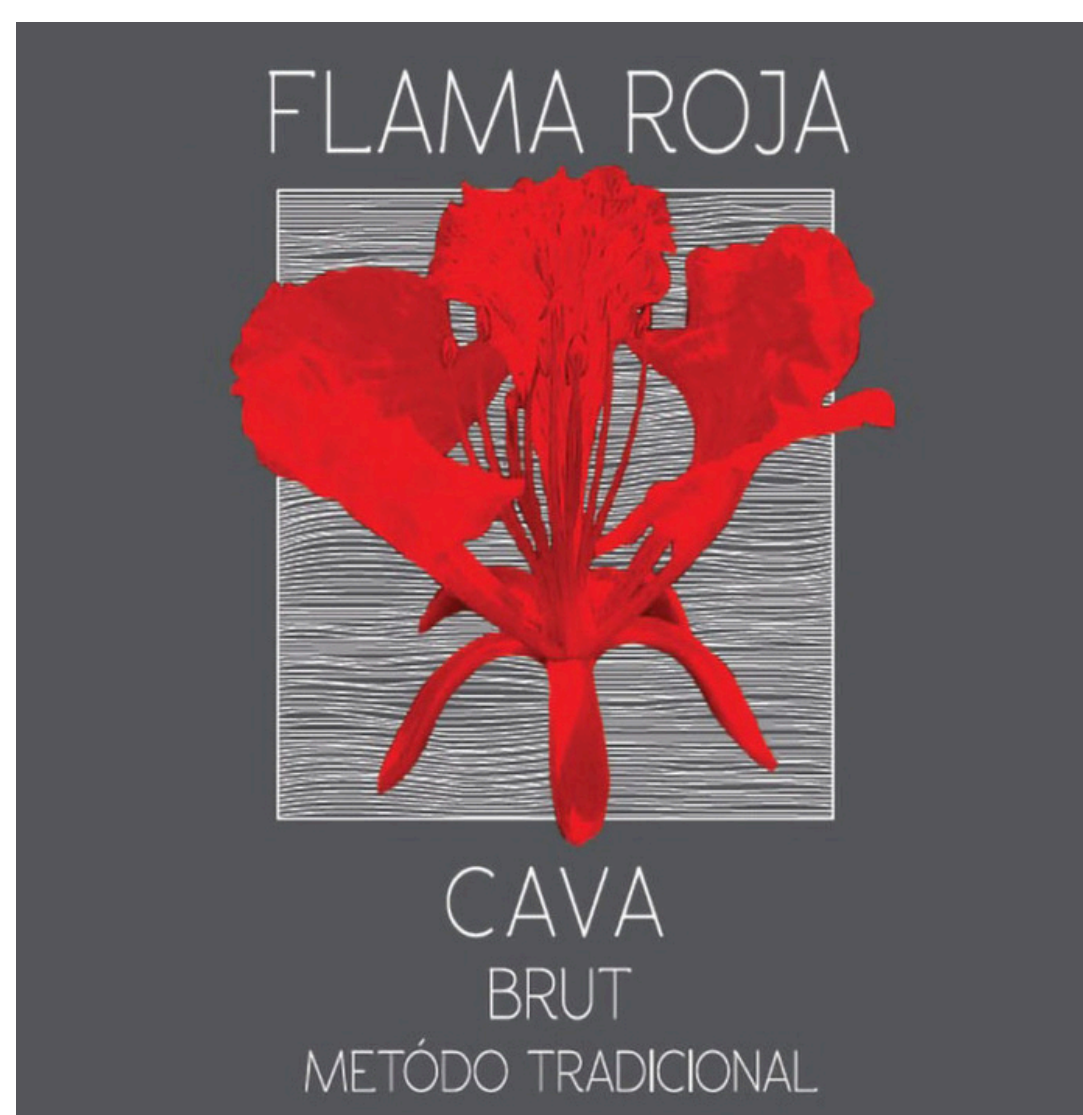
Ve-Ve (Arinto, Loureiro, Trajadura) Hand-harvest. After a pre-fermentation maceration, the grapes are pressed, followed by alcoholic fermentation at a controlled temperature between 16°C and 18°C in stainless steel. After fermentation, the wine spends 3 months on the fine lees with occasional batonnage. It is then lightly filtered.

Contatto (Avesso) Hand picked, de-stemmed, fermentation in 5,000L tanks, on the skins, for about 2 weeks. Left to settle for another 2 weeks then pressed into tank for 3 months on lees, with occasional batonnage. Lightly fined and filtered. Minimal SO₂.

Ve-Ve Rose (Espadeiro) Hand-harvest. The whole grapes then undergo a 10 day cold pre-fermentation maceration, the grapes are then pressed, followed by alcoholic fermentation at a controlled temperature between 16°C and 18°C in stainless steel. After fermentation, the wine spends 3 months on the fine lees. Lightly fined and filtered.

Rodrigo (Tinta Roriz, Touriga Nacional, Touriga Franca) Fruit is sourced from the family’s 27 ha of vines located around 450 meters at the edge of the Cima-Corgo and Duoro Superior. Hand harvest, de-stemmed, fermentation in 5 and 10 ton stainless steel tanks, then matured, 70% in stainless steel and 30% in 225L 3rd and 4th year 225L barrique for 16 months prior to the final blending. Lightly fined and filtered. Minimal SO₂.

CASTELL D'OR IS A GROUP OF TOP-QUALITY COOPERATIVE CELLARS FROM DIFFERENT WINE AREAS IN CATALONIA. FLAMA ROJA IS PRODUCED BY VILA-RODONA, IN THE SUB-REGION OF TARRAGONA. THIS COOPERATIVE IS KNOWN FOR HAVING THE BEST GROWERS IN THE REGION, AS WELL AS AN INCREDIBLE LEVEL OF METICULOUSNESS IN THE CELLAR. OPERATING AS A COOPERATIVE HAS GIVEN THEM THE ABILITY TO CREATE A CAVA OF BOUTIQUE PRODUCTION LEVEL QUALITY AT AN INCREDIBLE PRICE POINT.



Brut (Macabeo, Parellada, Xarel-lo) Sustainable farming. Hand-harvested. Very low yields at 1hl of must for every 150kg of grapes. A mild first press is clarified and taken to the fermentation vats. The wine is then blended and bottled for the second fermentation. Aged a minimum 14 months on lees. The bubbles are fine and persistent at 5.6 bar of atmospheric pressure. 10g/l dosage.

Brut-Rosat (Parellada, Trepal) Sustainable farming. Hand-harvested. Very low yields at 1hl of must for every 150kg of grapes. A mild first press is clarified and taken to the fermentation vats. The wine is then blended and bottled for the second fermentation. Aged a minimum 14 months on lees. The bubbles are fine and persistent at 5.6 bar of atmospheric pressure 6–7 hours maceration on skins. 11g/l dosage.

PETER & MICHAEL EBERT ARE TWO YOUNG BROTHERS AT THE HELM OF WEINGUT EDELBERG. A 21.5 HA SUSTAINABLY FARMED ESTATE IN THE NAHE. MICHAEL EBERT BEGAN HIS CAREER UNDER THE TUTELAGE OF KLAUS KELLER. WEINGUT KELLER IN RHEINHESSEN IS CONSIDERED BY MANY TO BE THE ABSOLUTE PINNACLE OF DRY RIESLINGS. MOST IMPORTANT TO HIM WAS KLAUS' UNWAVERING DEVOTION TO QUALITY AND THE UNDERSTANDING THAT "TO MAKE GREAT WINE YOU MUST START WITH BEAUTIFUL GRAPES." IN THEIR FARMING PRACTICES, THEY LIVE BY THE MOTTO "AS MUCH AS NECESSARY, AS LITTLE AS POSSIBLE". THIS ETHOS EXTENDS INTO THE WINERY AS WELL, WITH LOW INTERVENTION IN THE WINEMAKING PROCESS.



DAS GLITZ (Moscato Giallo, Muller Thurgau) Hand harvest off steep slopes. No chemicals in the vineyard, Natural fermentation in 2500L stainless steel tanks. Bottled with 12g/l residual sugar to finish the second fermentation at 20 degrees Celsius for 3 weeks.

DAS GLITZ ROSA (Pinot Noir, Regent) Hand harvest off steep slopes. No chemicals in the vineyard, Natural fermentation in 2500L stainless steel tanks. Bottled with 12g/l residual sugar to finish the second fermentation at 20 degrees Celsius for 3 weeks.

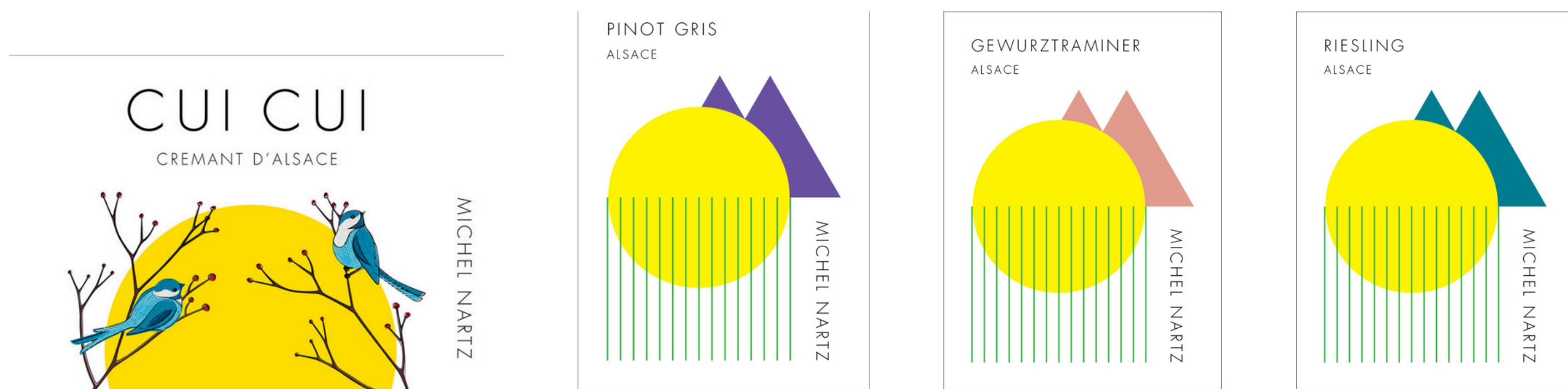
DAS TROCKEN (L) (Riesling) Vines are sustainably farmed and located in the heart of Weiler. Hand harvested off steep slopes. Gently pressed and allowed to ferment naturally in stainless steel tanks. The wine is then rested for up to 6 months on the fine lees adding to the beautiful texture.

DAS ORANGE (L) (Riesling) Grapes hark from Weilerer Herrenzehntel. Chemicals are avoided in the vineyard and harvest is by hand, and early, in order to retain a youthful nerve. De-stemmed and a natural fermentation in 600L tanks at moderate temperatures. Skin contact for 15 days post primary fermentation. MLF occurred naturally on the skins. Naturally settling in tank and unfiltered. A smidgen of SO₂ added just before bottling.

DAS BRONZE (L) (Pinot Gris) Hand harvested off of Schlossberg, a tiny, steeply sloped plot. Whole bunch pressed into stainless steel for a natural fermentation. 6 weeks on skins. Unfined and unfiltered with minimal SO₂ added just prior to bottling.

DAS ROXY (L) (Dornfelder, Regent) Hand picked and destemmed followed by a natural fermentation in stainless steel. A short, seven day maceration to retain a fresh, juicy character to the wine. Unfined and unfiltered with minimal SO₂ added just prior to bottling.

MICHEL NARTZ IS A FAMILY WINERY ESTABLISHED IN THE PICTURESQUE AND MEDIEVAL VILLAGE OF DAMBACH-LA-VILLE. THE FAMILY POSSESS FIVE SUSTAINABLY FARMED HECTARES, AND ARE VERY PROUD TO HAVE VINEYARDS LOCATED IN THE HEART OF THE GRAND CRU FRANKSTEIN, ONE OF THE 51 GRAND CRUS IN ALSACE WHICH HAS A PARTICULAR GRANITIC SOIL THAT GIVES AN INTENSE MINERALITY TO THE WINE. RECENTLY, GABY & MICHEL NARTZ GAVE THE REINS OF THE WINE-MAKING TO THEIR DAUGHTER, LAURENCE. SHE IS A GREAT WINEMAKER, WELL KNOWN FOR HER CREATIVITY AND PASSION FOR THE WINE. SHE DEFINES A GREAT WINE AS THE SUM OF SMALL ACTIONS, FROM A RESPECT FOR NATURE AND ITS ENERGIES, TO THE DEVELOPMENT OF THE VINEYARDS. (LIMITED SUPPLY)



Cui Cui Cremant (Auxerrois, Pinot Blanc, Pinot Gris, Riesling) Hand harvest. A pneumatic press gently extracts the juice but none of the bitterness from the seeds and stems. Primary fermentation in stainless steel at controlled temperatures. Secondary fermentation is done using the traditional (Champagne) method with a long slow fermentation to build up effervescence in the bottle for a minimum of 12 months. The bottles are then disgorged and receive a small 5–6 gram per liter dosage.

Pinot Gris This Pinot Gris is planted on clay-schist ground and has very deep roots. Hand harvest. Stainless steel fermentation at cooler temperatures. Unfined and gently filtered.

Gewurztraminer The terroir here is very gravelly, rich in limestone and clay. This forces the vines to dig very deep down into the earth. The result is a vine which is said to be “Millerandé” a French term which refers to a vine that has struggled in its soil. Hand harvest. Fermented in stainless steel at controlled temperatures. Unfined and gently filtered.

Riesling This Riesling is planted on a sandy granitic soil. Every other row is planted with grass to increase the vigor of the vines. Hand harvest. Fermented in stainless steel with controlled temperatures. Unfined and gently filtered.

THE DOMAINE CONSISTS OF 29 HECTARES OF SUSTAINABLY FARMED VINES ON SOME OF THE FINEST SITES IN TOURAINE, ON THE SOUTH BANK OF THE RIVER CHER. IN 2010, AFTER SPENDING FOUR YEARS LEARNING ALONGSIDE THEIR PARENTS AT THE FAMILY ESTATE, BROTHER AND SISTER LUDIVINE AND RODOLPHE MARTEAU BOUGHT THE PROPERTY. ALTHOUGH THEY CAME FROM A FOURTH-GENERATION WINE MAKING FAMILY, THE YOUNG DUO SOUGHT EDUCATION AND EXPERIENCE BEFORE TAKING OVER COMPLETELY. UNTIL 2021, THEY WORKED IN LOCK-STEP, WITH RODOLPHE FOCUSING ON THE VINEYARDS AND CELLAR AND LULU THE MARKETING, BUT BOTH NAVIGATING THE DAY TO DAY OF THE DOMAINE TOGETHER. IN 2021, RODOLPHE RELOCATED WITH HIS FAMILY, LEAVING LULU AT THE HELM. SHE USES THE WISDOM OF HARD-EARNED EXPERIENCE GLEANED FROM TIME WITH HER BROTHER, AS WELL AS HER ANCESTORS, SHE EMBRACES TRADITION, AND BALANCES THIS WITH MODERN TECHNOLOGY AND INNOVATION. THE DELICATE, MINERAL DRIVEN FRESHNESS OF THE WINE ALSO GAVE US AN IDEA FOR THE LABEL, WHICH IS BRIGHT, LIGHT AND INVITING. LULU SEEMED LIKE THE PERFECT NAME, AND IT SEEMED ALL THE MORE PERFECT WHEN WE REALIZED THAT LULU WAS LUDIVINE'S NICKNAME AS WELL!

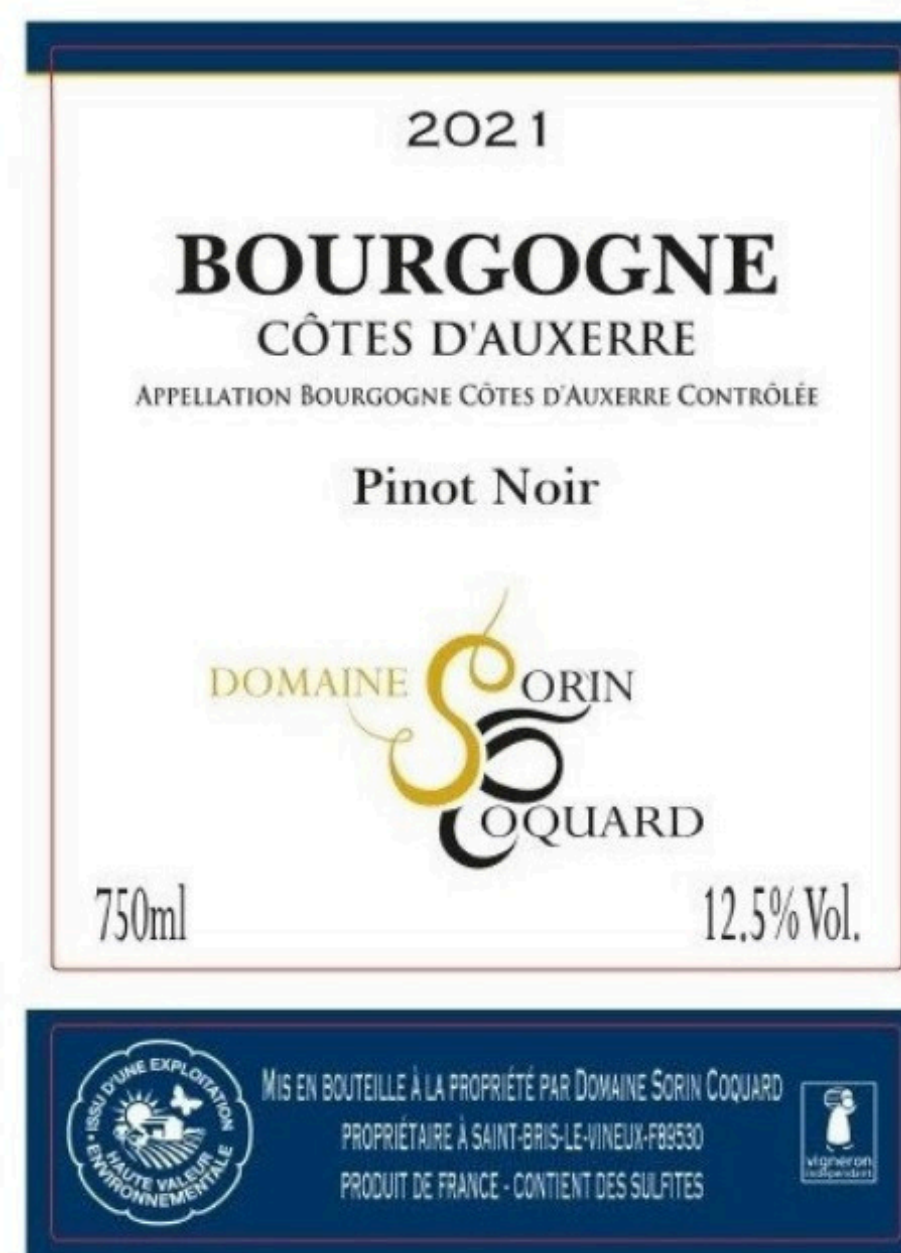
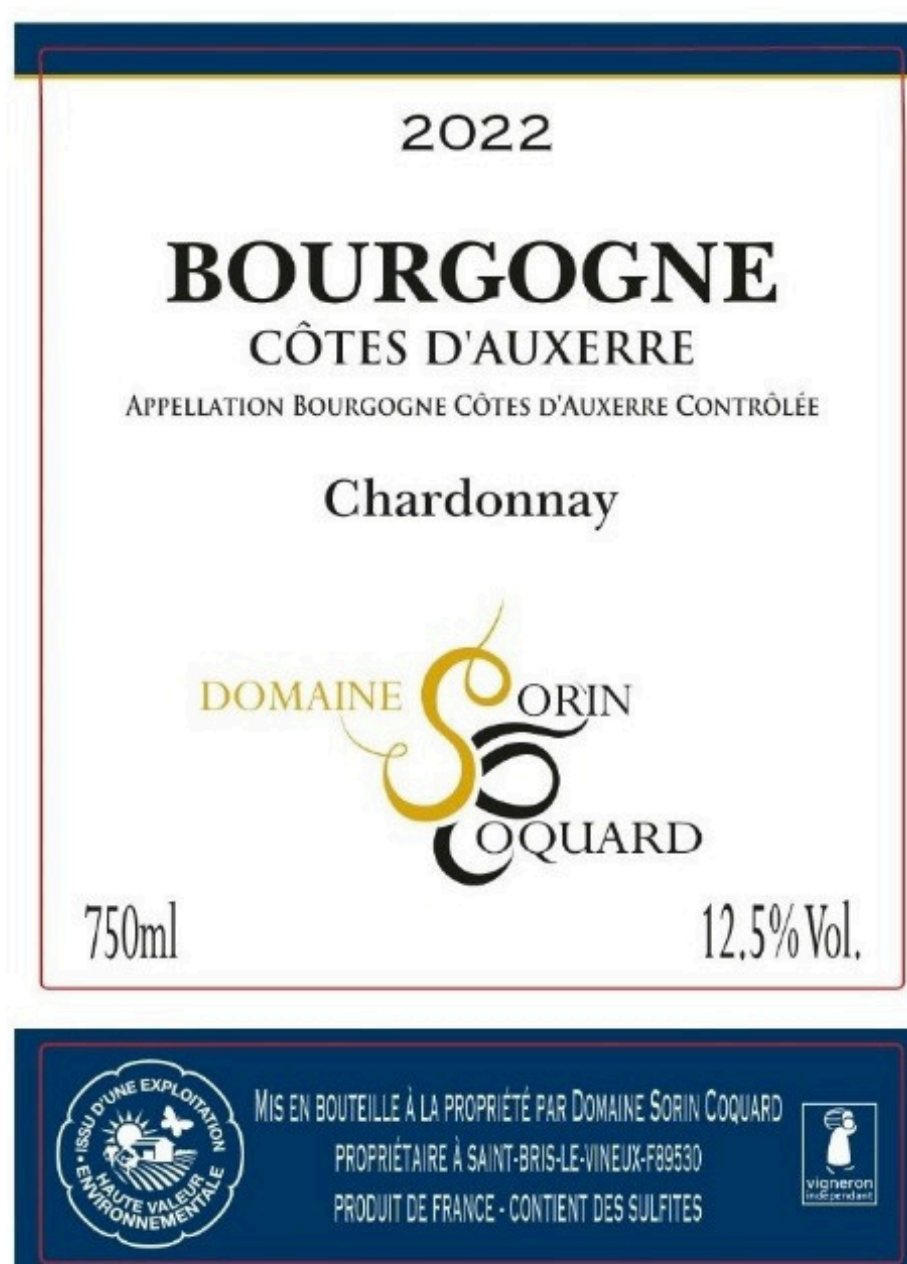


(Sauvignon Blanc) Sustainable farming. De-stemmed. One third of the Sauvignon Blanc production is macerated with skin to naturally bring down the acidity while adding body and fruit depending on the needs of the year. Gentle pressing with a pneumatic press, cooling maceration (bring the wine to cold temperature: 5°C) during 7 days, then kept under controlled temperature (17°C) for 3 or 4 weeks. The wine is aged on fine lees in stainless steel tanks and then bottled in December.

(50% Cabernet Franc, 25% Chenin Blanc, 25% Chardonnay) Sustainably farmed. Hand harvest. Very gentle pressing of whole bunches. Primary fermentation in stainless steel at about 18 C to retain freshness. Secondary fermentation in bottle with a minimum of 20 months on lees. Around 1g/l dosage to balance. LIMITED!

(Gamay) Sustainable farming. Hand harvest. Semi-carbonic maceration in vat, with the de-stemmed portion of the harvest on the bottom and whole bunches on top. The wine rests on fine lees until bottling around March/April. LIMITED!

AUVERGNE HAS A LONG WINE GROWING TRADITION THAT DATES BACK TO ROMAN AND DOMAINE SORIN-COQUARD IS A 25 HECTARE ESTATE ON ITS 4TH GENERATION. PRACTICES IN THE VINEYARD ARE ORGANIC AND THE DOMAINE IS HEV, LEVEL 3 CERTIFIED. THE DOMAINE AND ITS VINES ARE LOCATED IN THE COMMUNE OF SAINT BRIS LE VINEUX. THE FAMILY BUSINESS PRODUCES WINE ON CLAY AND LIMESTONE SOILS IN A LOW INTERVENTION MANNER THAT AIMS TO PRESERVES TRANSPARENCY AND EXPRESSIVENESS. PASCAL, HIS WIFE CRISTINE COQUARD, AND THEIR SON PIERRE, CURRENTLY RUN THE DOMAINE. THEY AIM TO RESPECT THE HISTORY AND TRADITION ESTABLISHED BY JACQUES AND JEAN-PIERRE SORIN IN PREVIOUS GENERATIONS. THIS FAMILY ADHERES TO THE PHILOSOPHY THAT THE BEST WINES ARE PRODUCED IN THE VINEYARD.

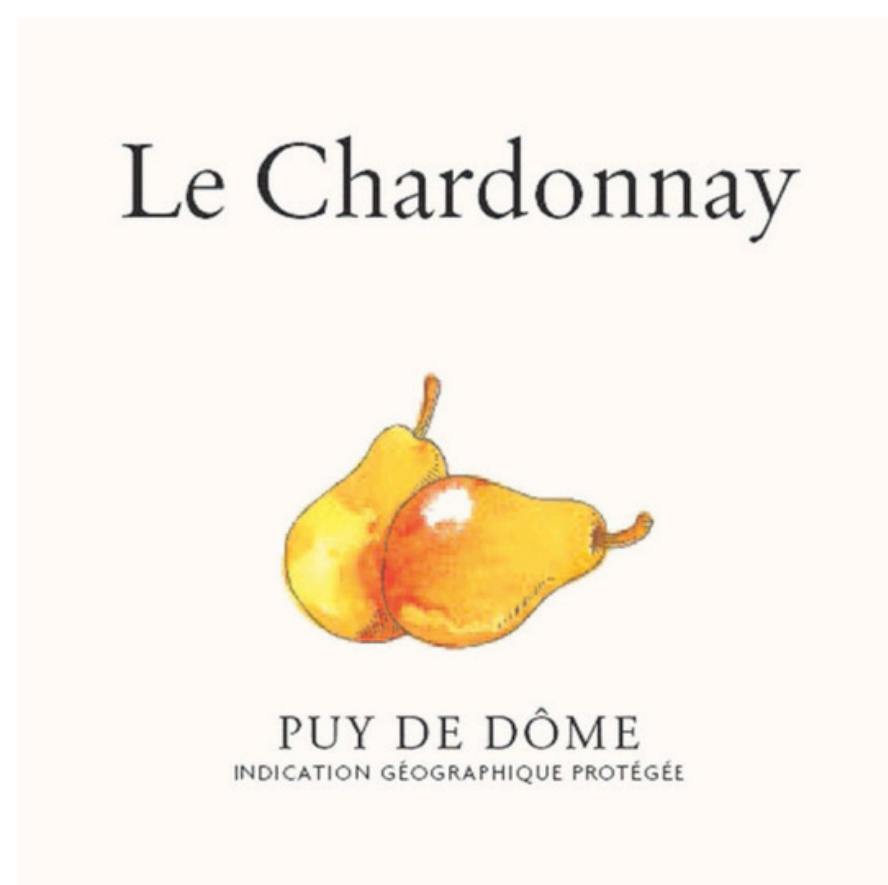


(Chardonnay) Careful harvest, gentle pressing into stainless steel and concrete tanks for primary and malolactic fermentation with indigenous yeast. Maturation in stainless steel for approximately 9 months. Bentonite fining and lightly filtered. Organically farmed.

(Pinot Noir) Careful harvest and gentle pressing into stainless steel and concrete vats for fermentation with indigenous yeast. Maturation in concrete vats and 15% used oak barrels for about 12 months. Unfined and lightly filtered. Organically farmed.

AUVERGNE HAS A LONG WINE GROWING TRADITION THAT DATES BACK TO ROMAN AND GALLIC TIMES. SAINT-VERNY IS A SMALL, HIGHLY DEDICATED, 65-GROWER COOPERATIVE THAT WORKED DILIGENTLY TO ESTABLISH AOC STATUS FOR COTES D'Auvergne IN 2011.

ALL VINEYARDS ARE FARMED SUSTAINABLY, AND MANY ARE ORGANIC. PRIOR TO RECOGNIZING ITS INDEPENDENT AOC STATUS, THE AREA WAS CONSIDERED AN EXTENSION OF THE LOIRE VALLEY, AND ITS UNIQUE VOLCANIC SOIL AND TOPOGRAPHICAL ATTRIBUTES HAD NOT BEEN FORMALLY RECOGNIZED. THE VINEYARDS STRETCH ACROSS 170 HECTARES FROM RIOM IN THE NORTH TO ISSOIRE IN THE SOUTH. THE VINES GROW ON VOLCANIC SOILS, WHICH CONTRIBUTE A REAL MINERAL DRIVEN CHARACTER TO THE WINES. THE FOCUS IS ON A MINIMALIST APPROACH IN THE CELLAR IN ORDER TO MAXIMIZE TERROIR EXPRESSION. A COOPERATIVE STRUCTURE ALLOWS THESE PASSIONATE GROWERS TO REALIZE THE BENEFITS OF THEIR EFFORTS IN THEIR VINEYARDS, AS IT WOULD NOT MAKE ECONOMIC SENSE FOR THEM TO BOTTLE FRUIT FROM THEIR SMALL PLOTS INDEPENDENTLY.



(CHARDONNAY) Sustainably farmed and gentle machine harvest to maximize efficiencies. Fermentation occurs in stainless steel with indigenous yeast. MLF is blocked to retain vibrancy. 3–6 months on fine lees. Fined without animal products and filtered before bottling.

(PINOT NOIR) Sustainably farmed and gentle machine harvest to maximize efficiencies. Fermentation occurs in stainless steel with indigenous yeast. 3–6 months on fine lees. Fined without animal products and filtered before bottling.

THE DOMAINE MOUTARD-DILIGENT EXTENDS OVER 25 HA OF SUSTAINABLY FARMED VINEYARDS IN CHABLIS AND TONNERROIS. THE MOUTARD FAMILY HAS BEEN MAKING CHAMPAGNE FOR THE PAST FOUR CENTURIES. FRANCOIS MOUTARD AND HIS TWO SISTERS, AGNES AND VERONIQUE, ARE FERVENT DEFENDERS OF THE FAMILY HERITAGE. NEVER RESTING ON THEIR LAURELS, THE FAMILY HAS VENTURED INTO BURGUNDY, A LOGICAL AVENUE FOR EXPANSION GIVEN ITS PROXIMITY TO CHAMPAGNE AND GRAPE VARIETAL MIX. MOUTARD-DILIGENT IS THE RESULT OF A UNION IN 1960 BETWEEN LUCIEN MOUTARD AND JOSETTE DILIGENT, FRANCOIS' PARENTS. HISTORY, TRADITION AND A COMMITMENT TO UNSURPASSABLE QUALITY DEFINE THE DOMAINE.



(Aligote) From a single plot located in the village of Molosmes. A very good farmer, Francois's practices in the vineyard are sustainable. They make their own compost and use a hands off approach. Hand harvest. Gentle pressing into stainless steel tanks. No additions, with the fermentation occurring naturally. Lees aging for 8 months prior to bottling. Bottled unfiltered with minimal fining without animal products The slight cloudiness to the wine is intentional, with such little intervention the true character of the Aligote is preserved.

CHAMPAGNE JB HERY IS A SMALL, INDEPENDENT PRODUCER IN CHALONS EN CHAMPAGNE (MARNE). JB OWNS HALF A HECTARE IN THE VILLAGE OF FLEURY LA RIVIÈRE, AND AT THE MOMENT, PURCHASES FRUIT FROM ANOTHER 2.5 HECTARES IN CÔTE DES BARS, CÔTE DES BLANCS & VITRYAT. AFTER SPENDING 15 YEARS SELLING AND EDUCATING ABOUT THE REGION, HE HAD A DREAM TO PRODUCE HIS OWN CHAMPAGNE THAT ENCOMPASSES ALL THE KNOWLEDGE HE AMASSED OVER HIS YEARS ENGAGING WITH THE MARKET. IN THE 19TH CENTURY, CHALONS USED TO BE KNOWN AS THE “CAPITAL OF CHAMPAGNE“ DUE TO THE EXTENSIVE CHALK CAVES THAT LURK BELOW THE SURFACE, AND POSSESS OPTIMAL CONDITIONS TO AGE AND STORE CHAMPAGNE COMPLETELY NATURALLY. THIS RICH TRADITION FELL OUT OF FASHION WITH THE TURN OF THE CENTURY, WHEN IT BECAME MORE PROFITABLE TO PRODUCE BEETS AND POTATOES. TODAY, JB HERY IS ONE OF ONLY TWO HOUSES IN CHALONS! THE EXCEPTIONALLY EXPANSIVE CAVES OF JB HERY DATE BACK TO GALLO-ROMAN TIMES. THOUGH THEY PROVE LESS ‘CONVENIENT‘ THAN AIR CONDITIONED WAREHOUSES WHERE FORKLIFTS REPLACE A MANUAL PROCESS, JB FERVENTLY DEFENDS TRADITION AND IS STAUNCHLY COMMITTED TO RESURRECTING THE CHARM, CHARACTER AND PRACTICALITY OF THESE CAVES AND THE RICH HERITAGE IN CHALONS.



(Pinot Noir) Hand harvest of thoughtfully selected grapes. 100% Pinot Noir (Blanc de Noirs).

Primary and malolactic fermentation in stainless steel and 228L barrels. The temperature is naturally controlled in the protection of the majestic caves. Bottled unfined, lightly filtered and with a minimal addition of SO₂. A minimum of 18 months on the lees, with the aim to preserve freshness and impart depth, texture and complexity. 6g/l dosage. **LIMITED!**

DOMAINE DE LABALLE, CONSISTS OF FIVE AND A HALF ORGANICALLY FARMED VINES GROS MANSENG VINES, OF WHICH THREE AND A HALF ARE BEING WORKED BIODYNAMICALLY. IT IS A ONE-OF-A-KIND WINERY NESTLED IN THE HEART OF THE FRENCH SOUTHWEST, IN BETWEEN LANDES AND GERS. THE DOMAINE WAS FIRST BOUGHT BY JEAN DOMINIQUE LAUDET IN 1820. FROM THERE, IT WAS PASSED ALONG GENERATION TO GENERATION. THE EIGHTH GENERATION IS NOW RUNNING THE DOMAINE WITH CYRIL AND HIS WIFE, JULIE. BY RESPECTING HIS FAMILY HERITAGE AND TRADITIONS, CYRIL IS NOW PRODUCING WINES WITH THEIR VERY OWN IDENTITY.



(Gros Manseng) Organic and with biodynamic practices. The vineyard is located on a very particular soil, rare and local, called “Sables Fauves”, renowned in the Armagnac area for freshness and minerality to the wines. Hand harvest. Destemmed, crushed and with a short skin maceration. Fermented in stainless steel and aged on the fine lees for three months. Cold stabilized before bottling.

(Cabernet Franc, Merlot) (Extremely limited supply) Organic and with biodynamic practices. The vineyard is located on a very particular soil, rare and local, called “Sables Fauves”, renowned in the Armagnac area for freshness and minerality to the wines. Hand harvest. Destemmed, crushed and with a very short skin maceration. Fermented in stainless steel and aged on the fine lees. Cold stabilized before bottling.

THE DOMAINE MORIN LANGARAN CONSISTS OF 60 SUSTAINABLY FARMED HECTARES IN THE LANGUEDOC, NEAR THE BASSIN DE THAU AND RUNNING ALONG THE VIA DOMITIA. THE DOMAINE HAS A LONG AND RICH HISTORY, EXISTING SINCE 1330. THE MORIN FAMILY, WHO HAVE BEEN A WINEMAKING FAMILY SINCE THE EARLY 1800'S, ACQUIRED IT IN 1966. CAROLINE MORIN HAS TAKEN OVER AS WINEMAKER FOR THE FAMILY FROM HER FATHER ALBERT. CAROLINE, A YOUNG AND DYNAMIC WINEMAKER, BRINGS OUT THE BEST OF THIS EXCELLENT TERROIR IN WINES WITH MUCH FINESSE AND A LOVELY MINERALITY.



(Picpoul) Sustainable farming. Hand harvested with immediate pressing and cold settling at a very low temperature. Aged on the fine lees with occasional batonnage. Great attention is paid to protecting the wine with a high level of CO₂ throughout until bottling, allowing a lower level of sulphites to be used.

LES VIGNERONS DES ROQUEMAURE, OR ROCCA MAURA, IS A SMALL, LOCAL COOPERATIVE OF 50 GROWERS, ESTABLISHED IN 1922. THIS CO-OP IS DEFINED BY ITS HISTORY, CHARACTER, INTIMATE SIZE AND COMMITMENT TO ORGANIC AND SUSTAINABLE PRACTICES IN THE VINEYARD. A COOPERATIVE STRUCTURE ALLOWS FOR ACCESS TO TOP QUALITY, MICRO-GROWERS THAT WOULD NEVER HAVE THE ABILITY TO SCALE THEMSELVES TO A SUSTAINABLE LEVEL INDEPENDENTLY. WORKING COOPERATIVELY, THEY ARE ABLE TO FOCUS ON THEIR STRENGTHS IN THE VINEYARD AND COLLABORATE WITH A WINEMAKER THAT SHARES THEIR PRODUCTION PHILOSOPHY AND SENSIBILITY. THE END RESULT IS MARKET ACCESS TO TOP QUALITY PRODUCERS THAT WOULD NOT OTHERWISE HAVE A ROUTE TO MARKET AT REASONABLE PRICES.

(NINE 1.5L BAGS TO A CASE)



Rose (Cinsault, Grenache, Mourvedre, Syrah) Organic and sustainable. Hand harvest, de-stemmed, around 12 hours of maceration, natural fermentation in stainless steel, cold stabilized, fined, filtered, filled!

Rhone (Carignan, Cinsault, Grenache, Mourvedre, Syrah) Only a few hectares of organically farmed vines on the plateau de Vallongue. Very low yields, around 30hl/ha, from classic Lirac terroir, where galet roulés (very large stones) and a rich, red clay, dominate the landscape. Hand harvest, de-stemmed, crushed and a natural fermentation in tank. Gentle daily pump-overs for a light extraction. Three weeks on the skins, then pressed into concrete tanks and aged on lees for a few months. A high percentage of Cinsault in the blend results in an elegant example of CDR, where freshness prevails over structure.

ACRI WINE COMPANY IS OWNED AND OPERATED BY THE HUSBAND AND WIFE TEAM OF BEN AND KATIE SPOSATO, WHO ARE PASSIONATE ABOUT BRINGING WINEMAKING BACK TO LOS ANGELES COUNTY. BEN AND KATIE ARE CONSTANTLY STRIVING TO SHOW HOW INCREDIBLE SOUTHERN CALIFORNIA WINES CAN BE BY HIGHLIGHTING LOW INTERVENTION, VARIETAL DRIVEN WINE THAT SHOWCASES THE FRUIT FROM SUSTAINABLY FARMED, FAMILY-OWNED VINEYARDS ALL ACROSS SOUTHERN CALIFORNIA. ALL OF THEIR WINES ARE MADE IN EXTREMELY SMALL QUANTITIES AND SUPPLY IS LIMITED.

ALL OF THE LABEL ARTWORK IS CREATED BY LOS ANGELES NATIVE GARY WARD (@CRASHWARD)



(90% Cabernet Franc, 5% Petite Sirah, and 5% Sangiovese) 2021 Palomar Mountain Cabernet Franc, San Diego County. Native fermentation. Aged 18 months in neutral French oak barrels. 31 Cases Produced. 14.6% abv

(100% Nebbiolo) 2021 Nebbiolo, San Diego County. Native fermentation. Aged 19 months in neutral French oak barrels. 59 Cases Produced. 14.2% abv

100% Sangiovese) 2021 Sangiovese, San Diego County Native fermentation. Aged 19 months in neutral French oak barrels. 73 Cases Produced. 14.6% abv

(100% Petite Sirah) 2020 Petite Sirah, San Diego County. Native fermentation. Aged 19 months in neutral French oak barrels. 37 Cases Produced. 14.3% abv

(81% Merlot, 19% Malbec) 2020 Merlot, Los Angeles County. Native fermentation. Aged 21 months in neutral French oak barrels. · 59 Cases Produced. 14.9% abv

GUIDED BY THE EXPERT HAND OF AWARD-WINNING WINEMAKER PENNY GADD-COSTER, BREATHLESS WINES WERE CREATED BY 3 SISTERS TO HONOR THEIR LATE MOTHER. THEY ARE DEDICATED TO SPARKLING WINEMAKING IN THE TIME-HONORED FRENCH METHOD. BY EMPLOYING THIS MÉTHODE CHAMPENOISE—THE TRADITIONAL SECOND FERMENTATION IN THE BOTTLE—AND USING THE FINEST SELECT PINOT NOIR, PINOT MEUNIER, AND CHARDONNAY GRAPES, BREATHLESS SPARKLING WINES PAIR BEAUTIFULLY WITH ALL OF LIFES MOMENTS, FROM THE EVERYDAY TO THE EXTRAORDINARY.



BRUT (52% Pinot Noir, 45% Chardonnay, 3% Pinot Meunier.)

Aged 48 months. Acid 0.73g/100mL pH 3.32 Residual Sugar 0.7% Alcohol %12.5

BRUT ROSE (83% Pinot Noir, 10% Chardonnay, 7% Pinot Meunier.)

Aged 48 months. Acid 0.70g/ml pH 3.05 Residual Sugar 1.1% Alcohol %12.5

BLANC DE NOIRS (100% Pinot Noir)

Aged 36 months. Acid 0.79g/100mL pH 3.19 Residual Sugar 0.80% Alcohol %12.

BLANC DE BLANCS (100% Chardonnay)

Aged 48 months. Acid 0.87g/100mL pH 3.05 Residual Sugar 0.70%Alcohol %12.5

CENTRALAS IS A LOS ANGELES-BASED, ECOLOGICALLY FOCUSED WINERY USING DELICIOUS WINE TO CONNECT YOU TO LOCAL FARMING THAT IMPROVES THE ENVIRONMENT. NONE OF THEIR FARMERS USE HERBICIDES OR CHEMICAL PESTICIDES. MOST ARE CERTIFIED ORGANIC OR BIODYNAMIC, AND DRY-FARMED. THOUGHTFUL ORGANIC, REGENERATIVE, AND LOCAL VITICULTURE REDUCES OUR CARBON FOOTPRINT, AND PREVENTS HARMFUL CHEMICALS FROM ENTERING OUR LAND, AIR, AND WATERWAYS. IT PROTECTS THE HEALTH OF THE ENVIRONMENT, WHICH IN TURN PROTECTS OUR HEALTH. IT ALSO PROVIDES A CLEAN AND SAFE WORK ENVIRONMENT FOR THE HUMANS AND OTHER ANIMALS WHO WORK AND LIVE IN AND AROUND THE VINEYARDS. ECOLOGICAL VITICULTURE ALSO PROTECTS BIODIVERSITY IN THE VINEYARD SOIL, FLORA, AND FAUNA. THIS BIODIVERSITY GROWS MORE NUTRIENT DENSE FRUIT RESULTING IN MORE COMPLEX AND VIBRANT WINE. CENTRALAS SETS AN EXAMPLE BY LISTING ALL INGREDIENTS USED, SO YOU KNOW EXACTLY WHAT GOES INTO THE WINE YOU'RE DRINKING.



(100% Certified Organic Grenache) Hussy Barrel Aged Rose: From Spear Vineyards in Santa Rita Hills. Picked, stomped, pressed, settled, then fermented & aged in 4 neutral barrels and 1 one-year old American oak barrel for 1 year.

Noctilucence: "Night-shine" is the perfect summer "red." Made as a true rosé, but extra-dark, so we call it a Rosé Noir. It is low alcohol - 12% - super refreshing and dangerously chuggable. Made only with organic & biodynamic grapes, and minimal sulfites, and that's it! Pure, clean, delicious, and fun. Serve chilled.

Lost Is Found: Vineyard: Antelope Valley AVA, Los Angeles County In the case of this wine we literally don't know what variety of grape made this wine. This is partly due to a change of ownership in the vineyard, and perhaps the vagaries of time, and maybe even mis-labeling at a nursery somewhere along the way. So give it your best guess... there's no wrong, or right, answer.

(100% Certified Organic Pinot Noir) From Spear Vineyards in Santa Rita Hills. Grapes were fully destemmed and allowed to ferment indigenously, with a single punch-down per day in two-ton open-top T-bins. Aged one year in used oak barrels. Bottled unfinned & unfiltered. Vegan.

Lopez Vineyard: Fontana, Cucamonga Valley AVA, San Bernardino County. Lopez Vineyard is certified organic, never sprayed, never watered (dry-farmed), and over 100 years old. Whole cluster indigenous fermentation, pressed when dry, aged in used barrels approx 12 months. (Limited)

LEAGUE OF ROGUES IS LED BY JESSICA LEITCH. LOR IS A SMALL PRODUCTION WINERY SPECIALIZING IN ALBARIÑO, SYRAH, AND ZINFANDEL FROM CALIFORNIA'S CENTRAL COAST. SHE SOURCES FROM SOME OF THE MOST SOUGHT AFTER SUSTAINABLE VINEYARDS METICULOUSLY CRAFTING WINES WITHOUT THE USE OF ADDITIVES OR CHEMICALS.



(Albariño) The Tortured Artist: Sustainable Farming-Jack Ranch Vineyard – Edna Valley, CA.
Aging – 6 months in French Acacia. Alc. 13.8%
210 Cases Produced

(Syrah) Wild Child: All Natural Semi-Carbonic. Sustainable Farming – Curtis Vineyard, Los Olivos, CA. Aging – 6 months in Neutral Oak
Alc. 13.5%. Only 115 Cases Produced!

WHEN JASON “JG-ZEEK“ MERGENOV RETIRED FROM SERVING OVER 20 YEARS IN THE MILITARY, HE USED HIS GI BILL TO EARN TWO ASSOCIATE DEGREES IN GRAPE GROWING AND WINEMAKING. WHILE IN SCHOOL, HE WORKED PART-TIME IN TASTING ROOMS AND DID SEVERAL INTERNSHIPS LEARNING VARIOUS ASPECTS OF THE WINE INDUSTRY. IN 2018 HE STARTED ROCKETS RED WINES TO SHARE THE WINES HE LOVES WHILE GIVING BACK TO VETERANS AND HIS LOCAL COMMUNITY.



Fizzion Pet-Nat (100% Pinot Noir)

Hand harvested at Wind Willow Farm, the temperature at harvest was over 100F and the heat caused additional maceration, leading to more tannin extraction and deeper rosé color.

Rose (100% Pinot Noir)

Hand harvested from the Allan Hancock Vineyard in Santa Barbara County.

Resilience (100% Pinot Noir)

2021 Rockets Red Resilience is 100% Santa Barbara County Pinot Noir. Intense dried cherry notes lead the way on this native fermented wine. Aged for 15 months in neutral oak, it's unfinned and unfiltered.

From Jason: This Resilience wine is dedicated to all the veterans suffering from the invisible wounds of war and the proceeds will be donated to a veteran charity that helped save my life. (Homebase.org)

WINES OF IMPACT

Principal

Principal address

Corporate name

Liquor license

Resale #

EIN #

DBA

Buyer name, email, and phone

Delivery address

Delivery notes

Billing name, email, and phone

Billing address

Trade references

Bank references

Signature

Print Name

Date

I certify that I am authorized to sign and submit this application for and on behalf of the applicant. By signing this application, applicant agrees that all sales to applicant shall be subject to the standard terms and conditions of sale.

Note: Copy of Liquor License must be accompanied by this application.

A 1.5% per month service charge will be applied to all past due balances. Should the services of an outside agency be required to collect unpaid debts, all fees incurred including reasonable attorney fees, shall be the responsibility of the debtor. Even if the undersigned purchaser is a corporation or partnership, the undersigned whether executing this contract as an officer or not, does hereby personally guarantee payment of all bills.

Terms and Conditions of Sale: Prices include free delivery provided that minimum requirements are met. Refusal fees apply. Full payment is due each month by the date indicated on the invoice as regulated by the State Liquor Authority. Checks returned by financial institutions will be subject to a \$25.00 service charge each time returned by the maker's bank. Collection fees will be assessed if an attorney or collection agency is utilized to collect delinquent balances. Not responsible for typographical errors. If there is a difference in price between the price set forth herein and the price filed with the State Liquor Authority, the price filed with the State Liquor Authority prevails. We reserve the right to limit sales and quantities on items limited in supply or availability in accordance with customer's experience and needs. All sales are final. No claims for shortage, breakage or errors will be considered unless reported at the time of delivery.