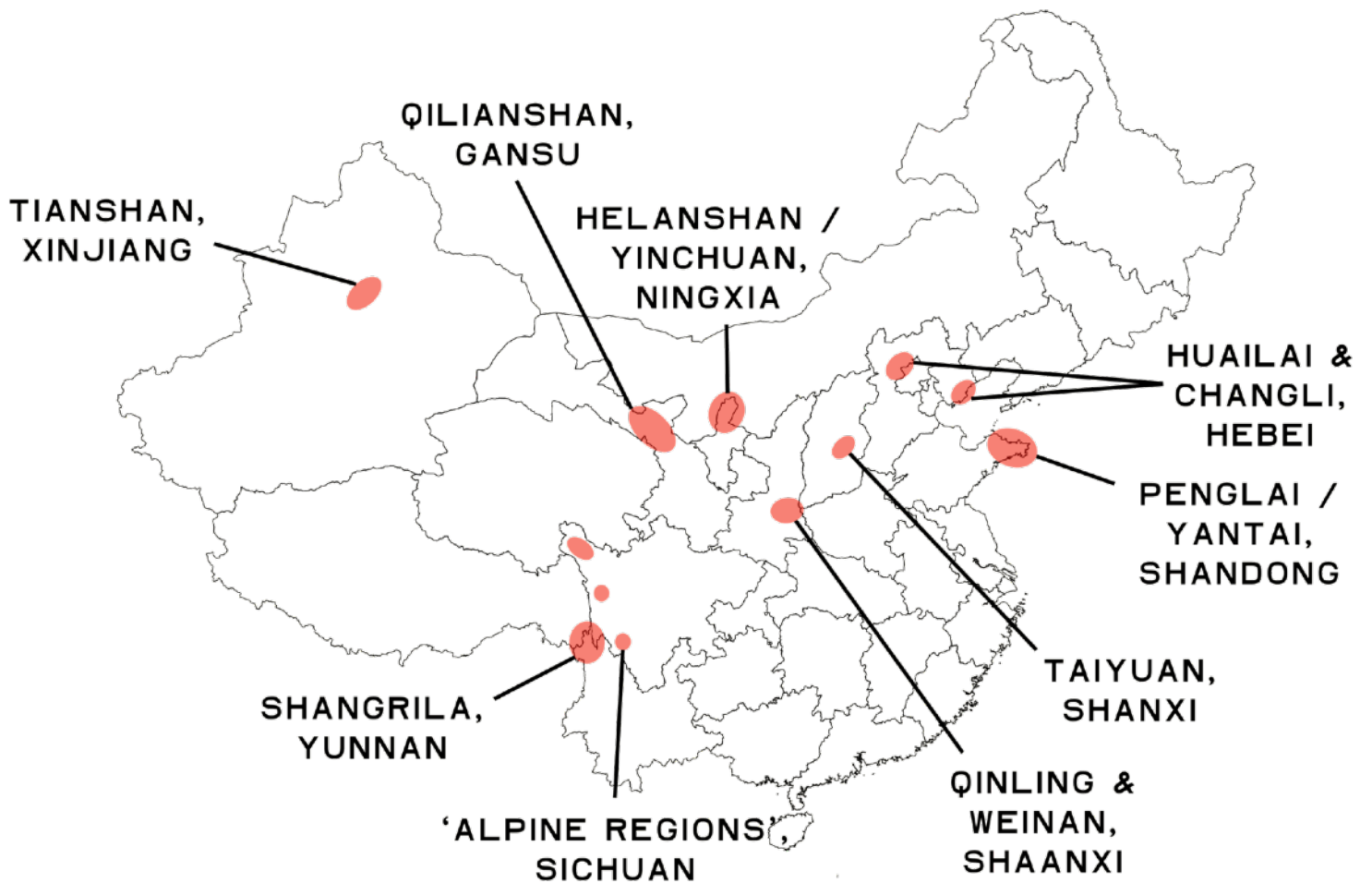




PORTFOLIO - WINTER 2025-26

CHINA



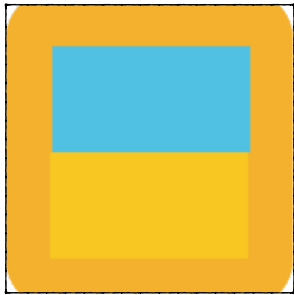
CELLAR PROJECT 行乐迫切

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

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

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





TO THE SEA 2023 [skin contact - still]

Grasevina

1cs 312/26

Fermentation: 50% pressed grapes plus 50% whole de-stemmed grapes cold soaked for 3 days and naturally fermented with no temperature control for 20 days. Native Yeast. Fermentation / Aging vessel: 3 days in stainless steel to settle after fermentation / transferred to new French oak and 'taoguan' clay vessels to age on lees with battonage for 6 months (natural MLF) Aging: 6 months (half in oak, half in clay). 12% ABV



TO THE CLOUD 2023 [red - still]

Cabernet Franc

1cs 312/26

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

FARMENTATION 田园酿造

FARmentation is a sincere and simple self-proclaimed “fruit-based project” focused on showcasing the beauty of local fruit.

Founder and winemaker Yuchen Luo studied and worked in various wine production areas in France, Germany, and Chile before returning to China, allowing his global observations and deep understanding of agriculture to inform his fruit fermentation, including winemaking. He had returned to China to help start Ao Yun winery in his native Yunnan, followed by a stint running Jade Valley, before being confronted by the situation which launched his project: at the start of the pandemic in 2020, a classmate’s mother couldn’t sell her prized yet highly fragile peaches, so Yuchen tried making a sparkling cider out of them and the concept for FARmentation was born.

Yuchen is devoted to empowering farmers in the countryside and showcasing their fruit through: cultivation of underutilized farmland, especially forgotten rural regions and high-altitude vineyards in Shangri-La; revitalization of heritage production areas, vineyards, and varieties; and exploratory fermentation of surplus of Chinese regional produce, naturally and in its place of origin.

He has unlimited enthusiasm for the land and nature, especially his native land of Yunnan – he believes that “fermenting without boundaries” is one of the ways for humans to communicate with the universe, and perhaps his destiny as a native of the mountains.





PINOT NOIR PET NAT 2024 [rosé - sparkling]

SHAANXI, Qinling

85% Pinot Noir, 15% Black Muscat

1cs 300/25

Fermentation: Two varietals fermented separately but bottled together with secondary co-fermentation in bottle Yeast: Champagne / neutral (ec1118)

Fermentation / Aging vessel: Stainless steel. Unfined, Unfiltered. 13% ABV



CHA PET NAT 2024 [skin contact - sparkling]

SHAANXI, Qinling

Black Muscat, Jasmine tea

1cs 300/25

Fermentation: 12 days with Champagne yeast, blended / co-fermented with jasmine (green) tea leaves for 4 hours; secondary fermentation in bottle.

Yeast: Champagne / neutral (ec1118) Fermentation / Aging vessel: Stainless steel. Naturally clarified via freezing. 12.5% ABV



PEACH BUBBLE 2023 [fruit - sparkling]

SHAANXI, Weinan

Honey peach 水蜜桃

1cs 300/25

Fermentation: Low temperature; Yeast: Champagne / neutral (ec1118);

Fermentation / Aging vessel: Stainless steel. 8% ABV

COMING SOON



CHERRY BUBBLE 2023 [fruit - sparkling]

Shaanxi, Tongchuan

100% Cherry: 50% Regina, 30% Lapins, 20% Rainier

1cs 300/25

Fermentation: Low temperature; Yeast: Natural; Fermentation / Aging vessel: Stainless steel. 9% ABV



RENAISSANCE PROJECT 2023 [skin contact - still]

SHAANXI, Qinling

80% Italian Riesling, 20% Pinot Noir

1cs 312/26

Maceration: 2 week; Fermentation: Whole clusters of Italian Riesling are immersed into Pinot Noir must; wild fermentation with 2 week maceration in locally-made 'taoguan' clay vessel; Yeast: Wild; Fermentation / Aging vessel: 'Taoguan' clay vessel / old oak; Aging: 6 months in old oak barrels. 13% ABV



MEDO CABERNET SAUVIGNON 2021 [red - still]

YUNNAN, Shangrila, Ruiwa Village

Cabernet Sauvignon

1cs 420/35

Maceration: 15 days; Fermentation: Open Container; Yeast: Natural; Fermentation / Aging vessel: Stainless Steel; Aging: 12 months in old oak barrels. 14.5% ABV

JIANGYU FERMENT 姜瑜酝酿

Jiangyu Ferment is one of the most exciting eponymous wineries in China, representing the passion and perseverance of its founder, Jiang Yu, who turned years of business setbacks into determination to master the craft of winemaking. Established in Yantai in 2019, the garage winery began as a bold experiment when Jiang Yu, having taught himself viticulture and vinification, produced just two barrels of Cabernet Sauvignon in his first vintage. His commitment to quality was immediately validated the following year when his debut Chardonnay won a gold medal at its first competition, launching a trajectory of rapid recognition that would see his wines earn accolades including the China Wine Summit grand gold medal in 2023 and both the Bettane Desseauve La Belle Surprise and CWS Most Promising Winemaker of the Year awards in 2024.

Jiang Yu seeks purity and a reflection of the terroir, either at home in Yantai or increasingly also in Yunnan, through simple yet sophisticated winemaking. He shapes the lush yet loose fruit of Shandong into refined, sculptural bottles, and coaxes the concentration from the wild grapes of Yunnan into soulful elegance.





MIST CHARDONNAY 2023 [white - still]

SHANDONG, Yantai

Chardonnay

1cs 432/36

Farming: Hand farming, hand harvesting; Fermentation: 26 days in old French oak; Yeast: Neutral; Aging: 10 months on lees in old French oak with bâtonnage; Unfined, Unfiltered 12.2% ABV



GRECHETTO 2023 [white - still]

SHANDONG, Yantai

Grechetto

1cs 504/42

Farming: Hand farming, hand harvesting; Fermentation: 30 days in old French oak; Yeast: Neutral; Aging: 10 months on lees in old French oak with bâtonnage; Unfined, Unfiltered 13.9% ABV



CLOUD CHARDONNAY 2023 [white - still]

Yunnan, Deqin

Chardonnay

1cs 504/42

Fermentation: 23 days in old French oak; Yeast: Neutral; Fermentation / Aging vessel: 10 months in old French oak; Unfined, Unfiltered 14% ABV



6000 LI CABERNET SAUVIGNON 2022 [red - still]

Yunnan, Deqin

Cabernet Sauvignon

1cs 432/36

Maceration: 2 days; Fermentation: 20 days in stainless steel tank; Yeast: Neutral; Aging: 12 months in old French oak; Unfined, Unfiltered 12.5% ABV

SHOFANG 首芳

Shoufang Hu met Lewei “Levi” Lee in Australia while both were studying and making wine, but soon decided to return to Shoufang’s hometown Qinhuangdao to explore heritage varieties and traditions of fruit fermentation that were native to her region. Hebei was China’s first commercial wine production region, but the two decided to move beyond the market-favored red blends to explore heirloom varieties like black muscat / ‘Muscat Hamburg’, which has a 100+ year history as one of China’s first grapes cultivated for both table and wine, using 80 year old (pre-phylloxera) vines to make their signature rosé. Struck by the abundant growth of orchard fruit, they also decided to make ciders with the same care they pay to their grapes. All wine and cider making is done with lowest intervention to let the fruit sing.

Because of the limitations of coastal Hebei’s climate, they have also started making wine with grapes from renowned region Huailai, working with growers who produce experimental varieties with which they can play.

Shofang is defined by producing elegant, expressive wines that explore and reclaim the intrigue of a storied wine region.





ROUSSANNE VIOGNIER 2024 [white - still]

HEBEI, Huailai

67% Roussanne, 33% Viognier

1cs 312/26

Low intervention – allowing the wine to be full bodied. Maceration: None; Fermentation: Slow, low temperature; Yeast: Natural; Fermentation / Aging vessel: Old French oak; Aging: 6 months on lees. 12.3% ABV



MUSCAT HAMBURG 2024 [rosé - still]

HEBEI, Qinhuang dao

Black Muscat

1cs 240/20 3cs 228/19 5cs 216/18

Winemaking style: Low intervention; Maceration: 8 hours skin contact; Fermentation: Low temperature; Yeast: Neutral yeast – need to add because fermented at very low temperature to keep very clean flavor; Fermentation / Aging vessel: Stainless steel; Membrane filtered. 7.8% ABV



CABERNET SAUVIGNON 2019 [red - still]

HEBEI, Qinhuang dao

Cabernet Sauvignon

1cs 300/25

Winemaking style: Low intervention; Maceration: 2 days cold maceration before fermentation; Fermentation: Controlled temperature to retain lightness; Yeast: Natural Fermentation / Aging vessel: Old French oak; Aging: 11 months; Unfined, Unfiltered. 13% ABV



TEMPRANILLO 2022 [red - still]

HEBEI, Huailai

Tempranillo

1cs 384/32

Winemaking style: Low intervention; Maceration: 1 day cold maceration; Fermentation: Less whole bunch to prevent having too much stalk tannins in the wine, but whole berry fermentation to encourage sweet fruit character; Yeast: Natural; Fermentation / Aging vessel: 30% second-filled barrels; 5+ years old barrel for remainder; Aging: 14 months; Unfined, Unfiltered. 14% ABV

SILVER HEIGHTS 银色高地

Founded in 2007 at the foot of the East Helan Mountain range, Silver Heights is one of China's most progressive and lauded vineyards. An early espouser of making wines that seek to reflect their terroir, the winemaker Emma Gao tirelessly employs approaches best for the land, starting with organic practices and later adopting biodynamic methods, to the extent that Silver Heights was recently recognized as China's first Demeter- and EU Organic-certified winery (2023). Half of their estate is dedicated to a fully-functioning farm with horses, sheep, and other animals that Emma believes play a pivotal roll in enhancing biodiversity and thus nurturing the ecosystem.

Emma seeks to balance tradition with innovation, eastern with western wisdom, to create wines that require minimal intervention (wild yeast only, minimal filtration, minimal sulfur) to express the natural beauty of the fruit.

Silver Heights has won numerous awards, including "Winery of the Year" (Bettane + Desseauve, 2023), and Emma Gao is one of China's most accoladed winemakers, including "Winemaker of the Year" (China Wine Summit, 2021) and "Top 10 Most Influential Women in China's Wine Trade" (The Drinks Business, 2019).





THE LAST WARRIOR WHITE 2022 [white - still]

70% Chardonnay, 30% Sauvignon Blanc

1cs 228/19 3cs 216/18 5cs 204/17

Maceration: None; Fermentation: Low temperature, no MLF; Yeast: Wild;
Fermentation / Aging vessel: Steel tank. Unfined, Unfiltered. 11.5% ABV



THE LAST WARRIOR ROSÉ 2022 [rosé - still]

60% Chardonnay, 30% Syrah, 10% Pinot Noir

1cs 228/19 3cs 216/18 5cs 204/17

Maceration: None; Fermentation: Low temperature, no MLF; varietals
fermented, vinified separately before blending; Yeast: Wild; Fermentation /
Aging vessel: Steel tank; Unfined, Unfiltered. 12% ABV



THE LAST WARRIOR RED 2022 [red - still]

80% Cabernet Sauvignon, 20% Merlot

1cs 228/19 3cs 216/18 5cs 204/17

Maceration: 30 days; Fermentation: Low temperature; Yeast: Wild
Fermentation / Aging vessel: 70% old French oak & 30% stainless steel;
Aging: 12 months; Unfined, Unfiltered. 14.5% ABV

COMING SOON



SAND LAKE MOON 2023 [skin contact - still]

50% Malvasia, 10% Viognier, 10% Riesling, 10% Sauvignon Blanc,
10% Gewurztraminer, 10% Yellow Moscato

1cs 300/25

Maceration: 30 days; Fermentation: Whole bunch fermentation for 30 days
then 6 months on skins in 'taoguan' clay vessel; Yeast: Wild; Fermentation /
Aging vessel: 'Taoguan' clay vessel / old Burgundy oak; Aging: 12 months in
old Burgundy oak; Unfined, Unfiltered. 11% ABV



JIAYUAN PINOT NOIR 2023 [red - still]

Pinot Noir

1cs 420/35

Maceration: 30 days; Fermentation: Carefully sorted bunches fermented using natural wild yeasts at cool temperatures; Yeast: Wild; Fermentation / Aging vessel: Old French oak & 'taoguan' clay vessels; Aging: The wine is aged for 12 months in old French oak barrels (50%) and new 'taoguan' clay vessels (50%). Unfined, Unfiltered. 12% ABV



JIAYUAN MARSELAN 2022 [red - still]

Marselan

1cs 420/35

Maceration: 30 days; Fermentation: Carefully sorted bunches fermented using natural wild yeasts at cool temperatures; Yeast: Wild; Fermentation / Aging vessel: Old French oak; Aging: 12 months; Slow racking to avoid filtration 13.5% ABV



BLOOM 2023 [rosé- sparkling]

80% Chardonnay, 12% Pinot Noir, 8% Ningxia rice wine 宁夏米酒

1cs 456/38

Maceration: 30 days; Fermentation: Primary tank fermentation from natural ambient yeasts, after which the components are allowed to vinify separately. After the Chardonnay's extended skin-contact, the varietal wines are finally blended together, and then fresh, off-dry, rice wine is added to start secondary fermentation in the bottle, traditional method. Yeast: Wild; Fermentation / Aging vessel: Steel tank; Aging: Several months in bottle; SO2: 0.02 mg/L; Fining / Filtration: Natural settling. 12% ABV

XIANGHAI 香海庄园

Started only 10 years ago but situated in the history of its region, Xianghai seeks to literally reflect its landscape through its wine.

Xinjiang is one of the oldest traditional winemaking regions in China, with a 2000+ year old history of grape growing dating back to the Silk Road era in China (Han & Tang Dynasties) when it served as a key hub for grape and wine exchange with Central Asia, up until its contemporary position as a production powerhouse of grapes and, more recently, wine. It has an ideal climate for grapegrowing, and is striped with mountain ranges providing ample shelter and drainage.

Xianghai is positioned on one such mountain range, located at the north foothill of Tian Mountain, within a UNESCO region and one of the first of only four subregions officially recognized for winemaking. Working with respected professor Li Kai (Dean of Xinjiang Agricultural University), they started making wine with both 'newer' vines planted in 2013 and also some neglected vines 20 years or older. Each cuvée they produce is named after the geology they are surrounded by, wrapped with labels designed to evoke the landscape, and, of course, tasting strongly of their origins.



CHI 2021 [red - still]

Marselan

1cs 312/26

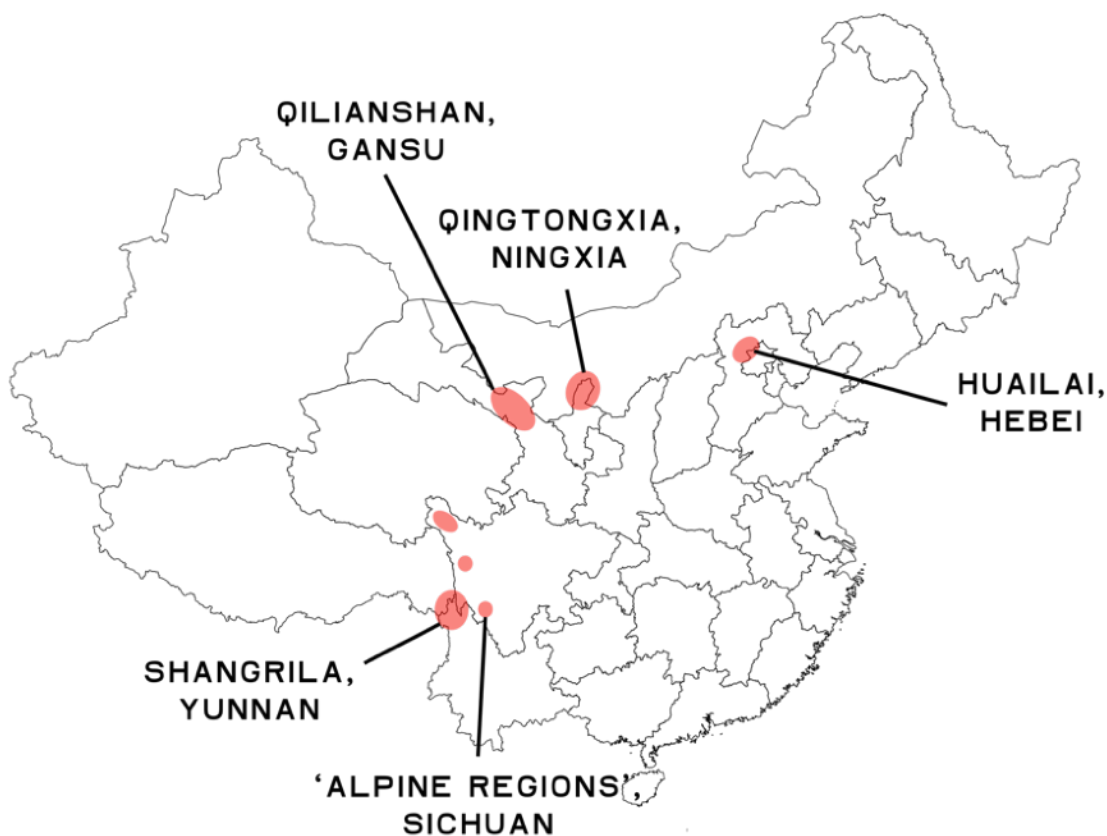
Farming: Traditional – organic farming, hand harvesting; Winemaking style: Low intervention; Maceration: 12-15 days; Fermentation: Cold maceration in stainless steel tanks to enhance aromatic compounds and color extraction. Diatomite membrane filtration. 15%

XIAOPU 小圃酿造

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

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

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





CHARDONNAY 2022 [white - still]

HEBEI, Huailai

Chardonnay

1cs 300/25

Farming: Traditional; Winemaking style: "Slow", low intervention;
Maceration: 3 days; Yeast: Natural; Fermentation / Aging vessel: On the
lees in half old French oak, half new French oak; Aging: 12 months; SO2:
<50ppm (~30ppm); Fining / Filtration: None 13.6% ABV



ROUSSANNE 2022 [skin contact - still]

HEBEI, Huailai

Roussanne

1cs 300/25

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



TANGERINE 2024 [skin contact - still]

NINGXIA, Qingtongxia

35% Chardonnay, 35% Italian Riesling, 20% Viognier, 5% Petit Manseng, 3%
Gewürztraminer, 2% Muscat

1cs 240/20 3cs 228/19 5cs 216/18

Farming: Traditional; Winemaking style: "Slow", low intervention;
Maceration: 7 days; Fermentation: Between 7-14 days for each closer to 7
days for Italian Riesling, closer to 14 for Muscat, other aromatics; Yeast:
Natural; Fermentation / Aging vessel: Old French oak with the minority
varietals in stainless steel; Aging: 12 months; SO2: <50ppm (~30ppm);
Fining / Filtration: None 13% ABV



CATHAY MERLOT + SYRAH 2021 [red - still]

NINGXIA, Qingtongxia

75% Merlot, 25% Syrah

1cs 228/19 3cs 216/18 5cs 204/17

Farming: Traditional; Winemaking style: "Slow", low intervention;
Maceration: 7 days; Fermentation: 14 days; Yeast: Natural Fermentation /
Aging vessel: Old French oak; Aging: 12 months; SO2: 0.01; Fining /
Filtration: None 14.5% ABV



CATHAY MERLOT + DUNKELFELDER 2021 [red - still]

NINGXIA, Qingtongxia

75% Merlot, 25% Dunkelfelder

1cs 228/19 3cs 216/18 1cs 204/17

Farming: Traditional; Maceration: 2 weeks; Fermentation: Natural; Yeast:
Natural; Fermentation / Aging vessel: Old French oak; Aging: 12 months;
SO2: <50ppm (~30ppm); Fining / Filtration: None 14.5% ABV



CATHAY CABERNET SAUVIGNON + MERLOT 2021 [red - still]

HEBEI, Huailai

75% Cabernet Sauvignon, 25% Merlot

1cs 228/19 3cs 216/18 1cs 204/17

Farming: Traditional; Winemaking style: "Slow", low intervention; Maceration: 2
weeks; Fermentation: 14 days; Yeast: Natural; Fermentation / Aging vessel: Old
French oak; Aging: 12 months; SO2: <50ppm (~30ppm); Fining / Filtration:
None 13.6% ABV



THE GATHERING MV.7 MV [co-ferment - still]

NINGXIA, Qingtongxia

51% Syrah, 25% Pinot Noir, 10% Chardonnay, 5% Italian Riesling, 5% Black Muscat, 2% Marselan, 2% Dunkelfelder

1cs 240/20 3cs 228/19 5cs 216/18

Winemaking style: "Slow", low intervention; Maceration: Different varieties required different maceration, up to 14-21 days for red varieties; Yeast: Natural; Fermentation / Aging vessel: all vinified separately then blended and aged in old French oak; Aging: Each varietal different aging; SO₂: <50ppm (~30ppm); Fining / Filtration: None 13.5% ABV



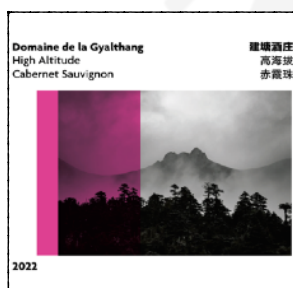
PERDUE.J NV [red - still]

NINGXIA, Qingtongxia

Pinot noir

1cs 312/26

Farming: Traditional; Winemaking style: "Slow", low intervention; Maceration: 14 days; Yeast: Natural; Fermentation / Aging vessel: Old French oak; Aging: 12 months; SO₂: <50ppm (~30ppm); Fining / Filtration: None 12.5% ABV



DOMAINE DE LA GYALTHANG MV [red - still]

YUNNAN, Deqin

Cabernet Sauvignon

1cs 336/28

Farming: Traditional; Winemaking style: "Slow", low intervention; Maceration: 14 days; Yeast: Natural; Fermentation / Aging vessel: Old French oak; Aging: 12 months; SO₂: <50ppm (~30ppm); Fining / Filtration: Pad filtration 2-3 microns 14.5% ABV

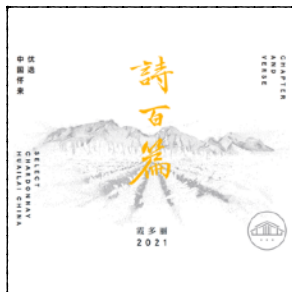
CANAAN 迦南酒业

Canaan Winery represents a pioneering vision in Chinese winemaking, born from an ambitious experiment to prove that European grape varietals could thrive in and even take on a new life in China. Conceived in 1997 as a collaborative project between the Chinese and French governments, the project began in 2001 as the "China French Grape Farm Project", now known as 'Domaine Franco Chinois', when land close to Beijing was identified as ideal terroir for its location nestled between the Yan and Taihang mountain ranges and access to a robust reservoir. In 2010, a successful businesswoman named Cher Wang acquired the still-fledgling project and brought collaborators from around the world to transform the experimental vineyards into a world-class winery.

Today, Canaan operates two distinct brands that showcase different winemaking philosophies. Domaine Franco Chinois represents the estate's premium, small-production line, crafting only 40,000-50,000 bottles annually in an Old World style with mostly blended wines from their most exceptional vineyard sites. Chapter & Verse, named after a Du Fu poem dedicated to Li Bai, takes a more experimental, New World-inspired approach focused on single varietal expressions but also nurturing innovative projects (like their "Book of Balance" series separating out their different Pinot Noir clones). Under the direction of winemaker Zhao De Sheng, one of the first Chinese winemakers trained in France in the 2000s, Canaan follows Burgundian vineyard management principles while maintaining sustainable practices across their five vineyard areas. With meticulous canopy management, hand-harvesting, and careful attention to the estate's diverse microclimates, Canaan has established itself as a leader in Chinese fine wine, bringing the contemporary history of Chinese winemaking forward into its next chapter.



COMING SOON

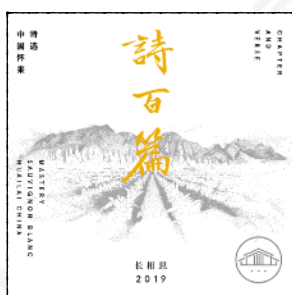


CHAPTER & VERSE SELECT CHARDONNAY 2021 [white - still]

Chardonnay

1cs 240/20 3cs 228/19 5cs 216/18

Farming: Hand farmed, hand harvested at night; Fermentation: Controlled-temperature (13-20°C) for 15-20 days in stainless steel tanks; Yeast: Commercial; Aging: 8 months on lees in old French oak; Fining / Filtration: Natural clarification at low temperature 14.5% ABV



CHAPTER & VERSE MASTERY SAUVIGNON BLANC 2019 [white - still]

Sauvignon Blanc

1cs 336/28

Farming: Hand farmed, hand harvested at night; Fermentation: Controlled-temperature (13-20°C) for 15-20 days in stainless steel tanks; Yeast: Commercial; Fining / Filtration: Natural clarification at low temperature 14.5% ABV



CHAPTER & VERSE MASTERY PINOT GRIS 2022 [white - still]

Pinot Gris

1cs 360/30

Farming: Hand farmed, hand harvested at night; Maceration: Whole cluster pressed; Fermentation: Controlled-temperature (13-20°C) for 20 days in stainless steel tanks; no malolactic; Yeast: Commercial; Fining / Filtration: Natural clarification at low temperature 13.5% ABV



CHAPTER & VERSE MASTERY RIESLING 2019 [white - still]

Riesling

1cs 420/35

Farming: Hand farmed, hand harvested at night; Fermentation: Controlled-temperature (13-18°C) for 15-20 days in stainless steel tanks; Yeast: Commercial; Fining / Filtration: Natural clarification at low temperature 13% ABV

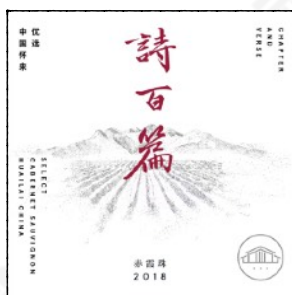


CHAPTER & VERSE SELECT MERLOT 2016 [red - still]

Merlot

1cs 240/20 3cs 228/19 5cs 216/18

Farming: Hand farmed, hand harvested at night; Maceration: Cold; Yeast: Commercial; Fermentation: Controlled-temperature for 15-20 days; malolactic fermentation; Aging: 18 months in old French oak barrels; Fining / Filtration: Natural clarification at low temperature 14% ABV

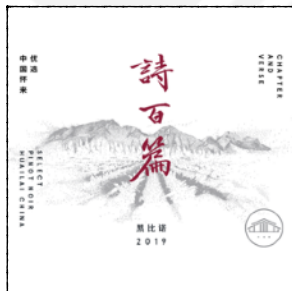


CHAPTER & VERSE SELECT CABERNET SAUVIGNON 2018 [red - still]

Cabernet Sauvignon

1cs 312/26

Farming: Hand farmed, hand harvested at night; Maceration: Cold; Yeast: Commercial; Fermentation: Controlled-temperature for 15-20 days; partial malolactic fermentation; Aging: 18 months in old French oak barrels; Fining / Filtration: Natural clarification at low temperature 14.5% ABV



CHAPTER & VERSE SELECT PINOT NOIR 2019 [red - still]

Pinot Noir

1cs 456/38

Farming: Hand farmed, hand harvested at night; Maceration: Cold; Yeast: Commercial; Fermentation: Controlled-temperature for 14 days; malolactic fermentation; Aging: 14 months in French 45% old + 55% new oak barrels; Fining / Filtration: Natural clarification at low temperature 13.5% ABV



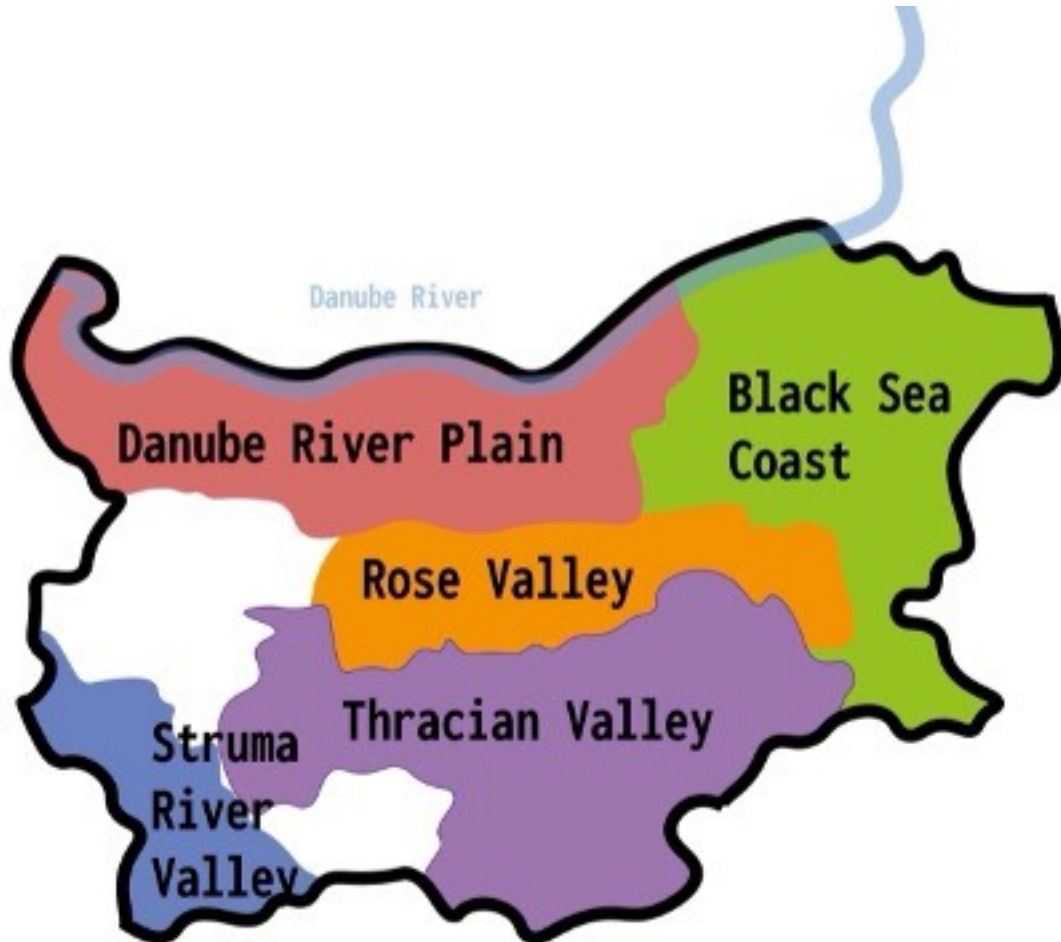
DOMAINE FRANCO CHINOIS EAST GARDEN 2017 [red - still]

46% Merlot, 40% Cabernet Franc, 10% Cabernet Sauvignon, 4% Petit Verdot

1cs 576/48

Farming: Hand farmed, hand harvested at night; Maceration: 4-5 day cold maceration; Yeast: Commercial; Fermentation: Controlled-temperature for 15-20 days; barrel-led malolactic fermentation; Aging: 18 months in old French oak barrels; Fining / Filtration: Natural clarification at low temperature 15% ABV

BULGARIA



ZAGREUS

Thracian Valley, Bulgaria

Limestone, humus, cinnamon forest soil.

The beginning of the vineyard was set in the autumn of 1998 and currently we have 120 hectares of own vineyards. The varieties cultivated are Mavrud, Cabernet Sauvignon, Syrah and Merlot. The vine massif is located in one of the most favourable in soil and climate regions in Bulgaria – Plovdiv plain which is part of the Upper Thracian Plain. The main colour of the soil is dark maroon red. In terms of climate, the region belongs to the Transitional continental area. The temperature regime is characterized by open winter and hot summer. The average annual temperature of the air is 12,3°C. The duration of frost-free time averages 210 days. The average annual rainfall is 565 mm. The region enters the zone of the longest period of sunshine, which annual average is 2293 hours. Under these conditions in July when the grapes ripen it is sunny average of 10 hours a day. The conditions are perfect for receiving a raw material necessary for quality wine indicators and gathering the grapes at full technological aging.

Zagrus Winery is a modern complex with a fully complete production cycle beginning from the grapes and ending with the bottle of wine. It is equipped with the most contemporary fermentation facilities with the ability to optimize and control all processes of vinification, aging, stabilization and bottling of wine. During the vinification we do not use any synthetic chemicals. The yeast for fermentation is guaranteed GMO-free. Only additives with a natural origin are permissible, extracted from natural products – vegetable, mineral, microorganisms without GMOs. Sulphur dioxide that is added before bottling in order to prevent oxidation, is half of the maximum permitted level for conventional wine.



DIMYAT & RKATSITELI PET NAT 2024 [white - sparkling]

50% Rkatsiteli 50% Dimyat

1cs 204/17 3cs 198/16.5 5cs 192/16

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

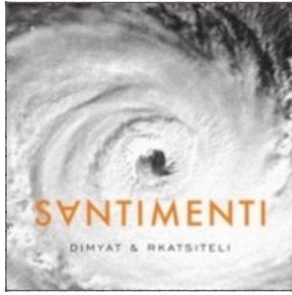


MAVRUD PET NAT 2024 [rosé - sparkling]

Mavrud

1cs 204/17 3cs 198/16.5 5cs 192/16

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

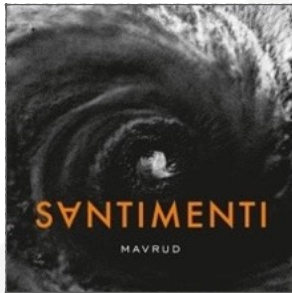


SANTIMENTI DIMYAT RKATSITELI 2024 [white - still]

50% Rkatsiteli 50% Dimyat

1cs 192/16 3cs 186/15.5 5cs 180/15

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

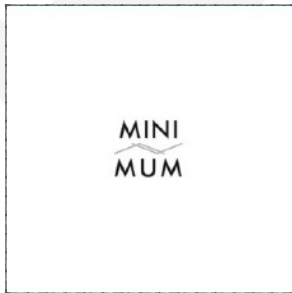


SANTIMENTI MAVRUD 2023 [red - still]

Mavrud

1cs 192/16 3cs 186/15.5 5cs 180/15

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



MAVRUD MINIMUM 2023 [red - still]

Mavrud

1cs 384/32

Grapes are laid out to dry for 1-2 months, spontaneous fermentation in open oak barrels, aged for 3 months in glass demijohns, aged in bottle for 1 year, unfined, unfiltered. 16% ABV

SEEWINES SPIRIT

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

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



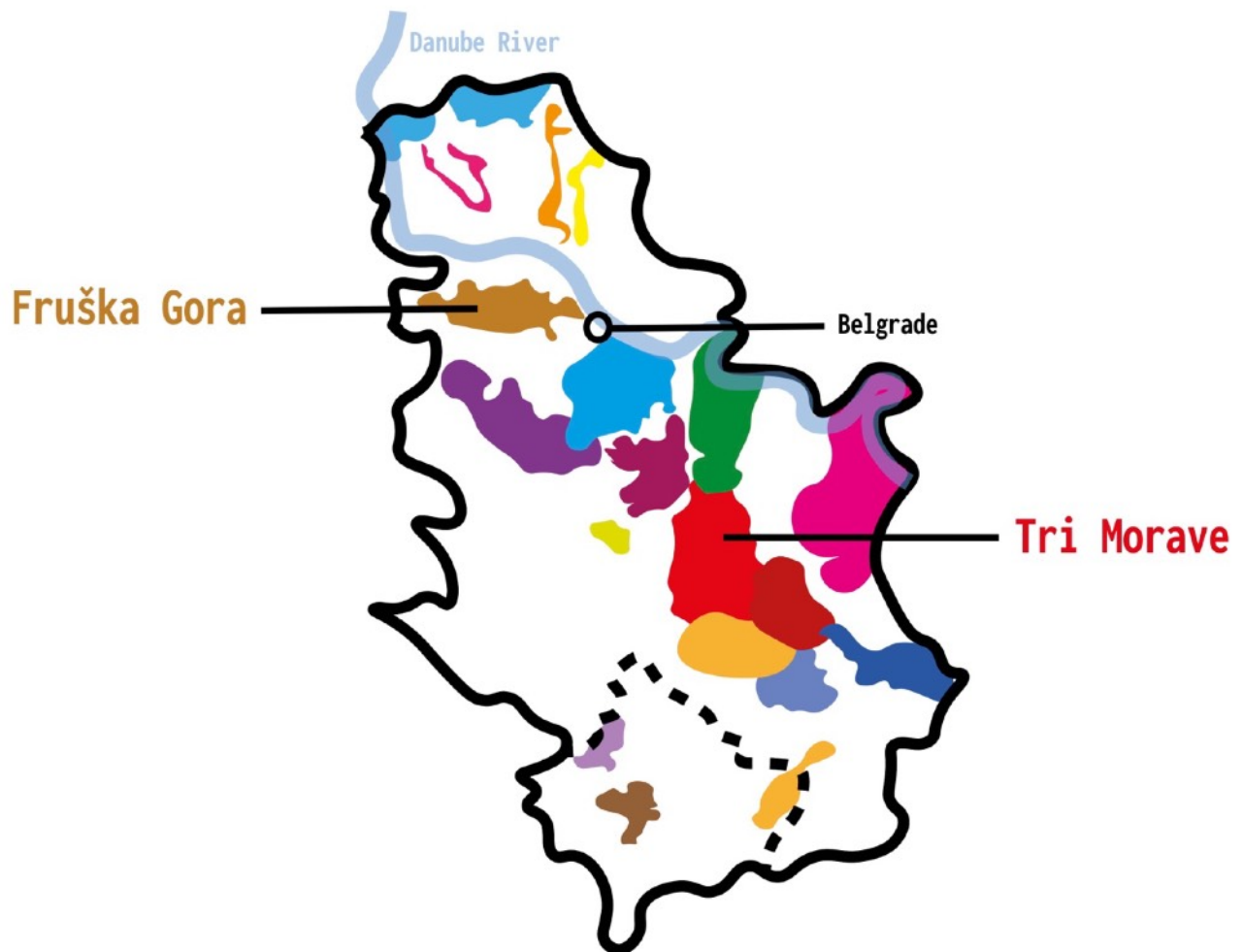
OTT1L 2023 [skin contact - still]

Muscat Ottonel

1cs 216/18 3cs 210/17.5 5cs 204/17

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

SERBIA



ALEKSANDAR TODOROVIĆ WINERY

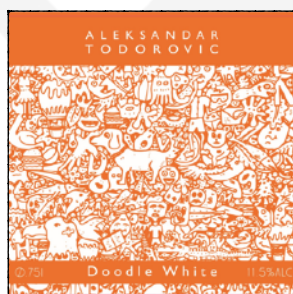
Tri Morave, Serbia [Tree More-ave]

Limestone and clay soil

Our first vineyard was planted by my father in 1995, the same year that I was born. I grew up within these vineyards. I took my first steps among the rows of grapes, I played here and as the years passed I worked and learned to love winemaking. The vineyard grew with me. For as long as I can remember it has been where I belong. I came to love winemaking so much that I wished to learn more about it. In my pursuit of knowledge I went to The College of Agrarian studies in Zemun, where I majored in fruit cultivation and winemaking. Grape growing and winemaking slowly transformed from a family passion, into a serious life calling. My first harvest was in 2017. It was the sign that my father, Slavisa needed for him to hand me the reigns without fear. Now with my enthusiasm I continue to build on the foundation that he built with his experience, and I remain in the constant pursuit of innovation and advancement of the winemaking field. From the very beginning we remained adamant about making the best natural wine from our own organically grown grapes, as we let nature decide which methods are the best.

Our vineyards are situated in three locations around the village of Lipovac, in the municipality of Razanj, known far and wide for its attitude towards nature and its deserved title of an ECO municipality. Our commitment is towards organic production and the preservation of nature - for this reason we have entered the process of certification for the ECO standard. But we further strive towards a self-sustaining and biodynamic property, which we achieve through introducing additional plant and animal species, so that we may enrich the soil, vineyards and the wine itself.

We currently have three hectares under vineyards, two of which are in full harvest, and the rest are young plants that will soon reach harvest. We believe that on our authentic, extremely high-quality and fertile land, the autochthonous varieties from our climate can give their best, that's why we chose Župljanka, Prokupac, Grašac, Tamjanika... We want to present these local varieties to the world in full shine, grown entirely naturally to produce truly special, honest wines.

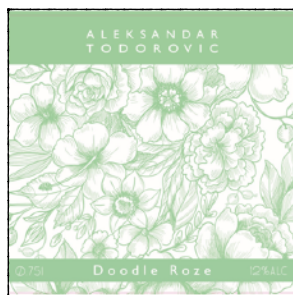


DOODLE 2024 [white - still]

90% Grašac (Welschriesling) 10% Tamjanika (Serbian muscat)

1cs 216/18 3cs 210/17.5 5cs 204/17

Direct press, open fermentation with wild yeast, without temperature control, 4 months aging on fine lees in stainless steel tanks, bottled without filtering or fining, minimal dose of sulfites added before bottling 13% ABV



DOODLE 2024 [rosé - still]

50% Prokupac 50% Merlot

1cs 216/18 3cs 210/17.5 5cs 204/17

Direct press, open fermentation with wild yeast, without temperature control, 4 months aging on fine lees in stainless steel tanks, bottled without filtering or fining, minimal dose of sulfites added before bottling 12.7% ABV

SAGMEISTER WINERY

Fruška Gora, Serbia [Frew-shka Gor-a]

Limestone, slate, red & black clay soil.

Sagmeister is a deeply personal, terroir-driven project rooted in Fruška Gora National Park in Vojvodina, northern Serbia—an ancient wine region once favored by the Habsburg court. Founded by Erő Sagmeister, a former civil engineer and mathematics professor raised in Kanjiža, the estate grew out of cellar experiments inspired by his grandfather and formalized in 2008 with the purchase of three vineyards, each on distinct soils of volcanic rock, gravel, and limestone. Fruška Gora is a rare geological outcrop rising from the flat Pannonian plain, once an island in the prehistoric Pannonian Sea, with extraordinary soil diversity—shale, marl, limestone, dolomite, sand, cobblestone, Pannonian clay, loess, and iron-rich deposits—tempered by a unique Danube–Sava river microclimate. Sagmeister focuses on native Central European varieties, primarily Furmint and Kadarka, actively reviving Furmint and Hárslevelű after their 20th-century disappearance and formally reestablishing Kadarka in Serbia's national registry. Farming is organic and biodynamic in practice, though intentionally uncertified, reflecting Erő's philosophical independence rather than marketing intent. The wines are precise, mineral, and expressive of place, balancing acidity and depth with restraint, and each bottle features original artwork by his wife Laura, an accomplished abstract painter—making Sagmeister a compelling choice for those seeking authentic, historically grounded, low-intervention wines with a clear sense of origin and vision.



DEVAS FURMINT 2021 [white - still]

Furmint

1cs 276/23 3cs 270/22.5 5cs 264/22

Single vineyard Furmint grows on heavy red clay vertisols, slate, limonite, & limestone, spends 1 day on skins with wild fermentation in 225L and 500L old oak barrels, followed by 3.5 years aging in Serbian and Hungarian oak barrels 12.5% ABV

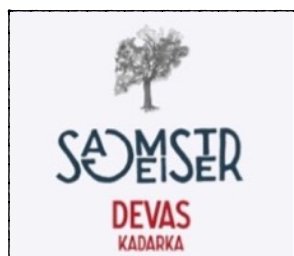


PELLER PINOT NOIR 2022 [red - still]

Pinot Noir

1cs 288/24 3cs 282/23.5 5cs 276/23

Single vineyard Pinot Noir grows on slate, limestone, red clay soils, handpicked & sorted, before open top wild fermentation in vats, then aged in Hungarian and Serbian oak 13.9% ABV



DEVAS KADARKA 2021 [red - still]

Kadarka

1cs 312/26

Single vineyard Kadarka grows on heavy red clay vertisols, slate, limonite, & limestone, before open top spontaneous fermentation in large vats, 12 days maceration, ages 2.5 years in 225L and 500L Serbian and Hungarian oak barrels 14.5% ABV

USA



FRUITBLOOD

Cincinnati, OH

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

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

BOTTLES: 750ml in cases of 12, will show as 2cs of 6 on invoices

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

COMING SOON

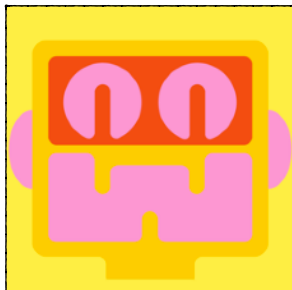


BOY TOY NV [fruit - sparkling]

Peach, Pear, Grapes

1cs 228/19 3cs 216/18

The peaches used to make this wine are a white cling-stone variety and were collected from two 7-year-old white cling-stone trees, owned and cared for by a neighbor of the winery. Peaches were harvested over the final week of August and the first week of September 2024. Fruit was hand crushed and dropped into a stainless steel tank as it was harvested. Fermentation of the whole fruit occurred spontaneously and lasted nine days. The wine was racked off the spent peaches and immediately bottled, where fermentation was completed 10.7% ABV



WEIRDO NV [white - sparkling] [cans]

Dolgo Crabapple

1cs 24 cans 180/7.5 2cs 48 cans 156/6.5

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



TASTEFUL NUDES NV [rosé - sparkling] [cans]

Crabapple, Cranberry

1cs 24 cans 180/7.5 2cs 48 cans 156/6.5

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



RED POP NV [rosé - sparkling] [cans]

Hibiscus, foraged blackberries, cranberries

1cs 24 cans 156/6.5 2cs 48 cans 144/6

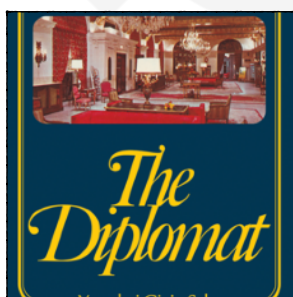
Hibiscus & fruit in a stainless steel tank, flushed with CO₂, sat lidless until fermentation began. The hibiscus was removed, lid sealed, tank flushed again for carbonic maceration. Fermentation continued actively for 22 days.. The remaining fruit was removed and the wine allowed to mature until flavors had softened. Yeast slurry was pulled from the bottom of the wine and introduced to fresh berry juice; this mix was added back to the wine before packaging without added SO₂; secondary fermentation took place inside the can. 101 cs produced. 9% ABV

PROPER SAKE

Nashville, TN

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

COMING SOON



THE DIPLOMAT NV [yamahai ginjo namachozo]

Titan Rice, 55% milled, yeast type #7

1cs 276/23

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

COMING SOON



CLOUD PALACE NV [yamahai nigori namachozo]

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

1cs 276/23

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

COMING SOON



SOFT POWER NV [kimoto daiginjo namachozo]

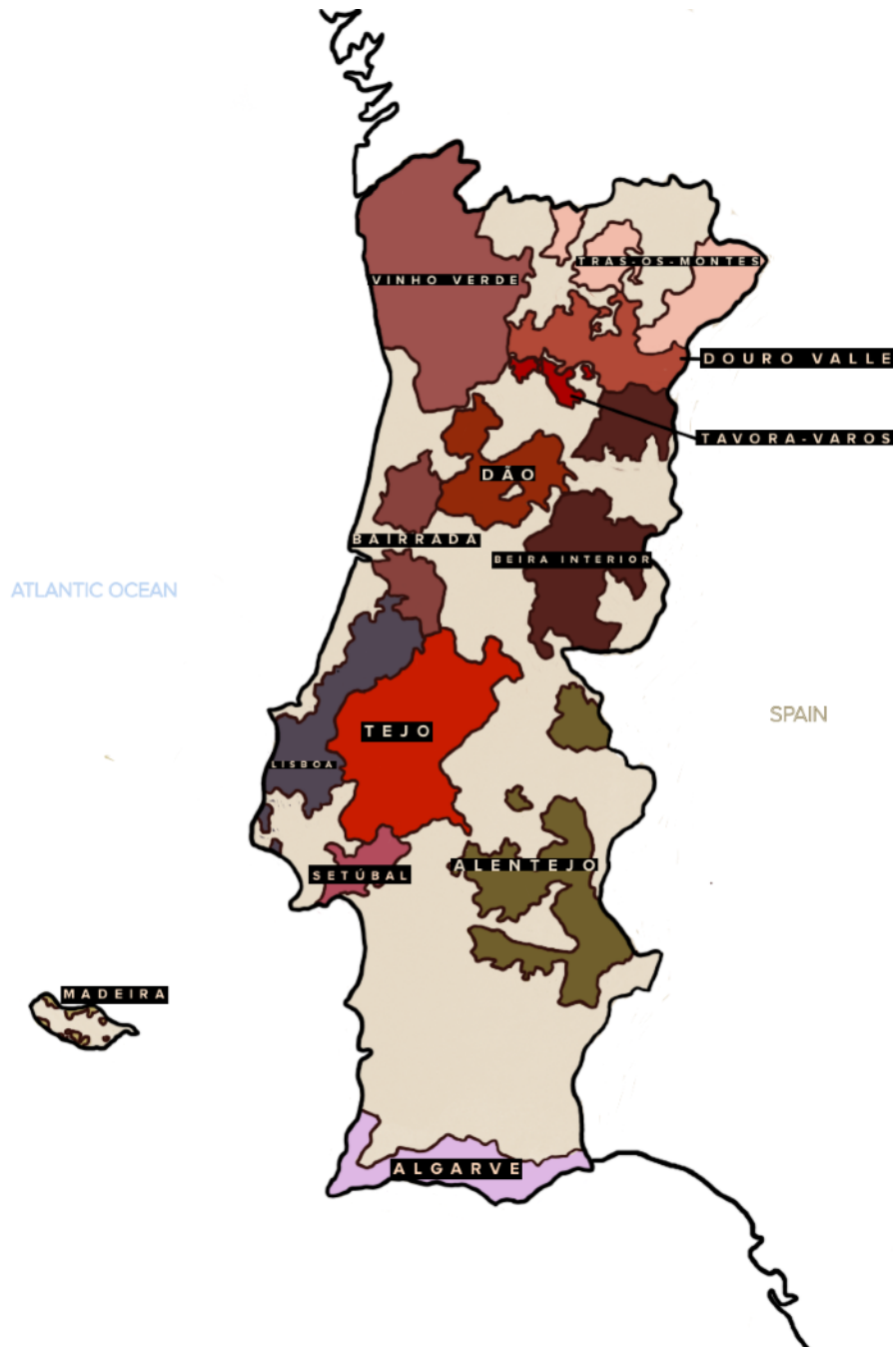
Titan Rice, 40% milled, yeast type #1801

1cs 348/29

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

CARNELIA

PORTUGAL



PENHÓ

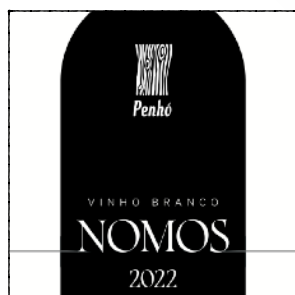
Braga, Cávado, Vinho Verde, Portugal

Cávado is a central VV subregion along the Cávado river, subject to sea winds and rainy winters.

After a 20-year hiatus in wine production, the family acquired Quinta de Penhó, a 15 hectare farm located near their existing property in Vinho Verde. Two hectares of vineyards were present; five more were added in 2018 and 2020; and the winery was installed in an old house built by the family in the 18th century. Thick granite walls maintain a steady temperature, and pidgeage is done in the 300-year-old original granite vats.

The terraced vineyards climb a steeply sloped mountaintop, with a breathtaking view of the valley below and a surrounding environment of healthy biodiversity. In addition to an abundance of wild animals, plants, and microorganisms, the farm boasts several hectares of fruit, nut, and other native trees. Distinct soil types (granite, quartzite, schist) and a steep gain in altitude (180-550m) allow multiple wine profiles to be drawn out from each grape variety. All of the grapes grown at Quinta de Penhó are native to the Vinho Verde region. Practicing organic, sustainable agriculture, dry farming.

Farming and winemaking are viewed as part of a thriving ecosystem and are managed as such. To preserve integrity, character, and sense of place, nothing is added or taken away, other than very low doses of sulfur at bottling. Every wine is made with foot pidgeage, 2 days of pre-fermentative maceration, and indigenous yeast fermentation. After pressing, wines remain on the lees with no racking and no bâtonnage. No filtration, stabilization, fining or clarification is carried out. No products are used to correct or alter the wine. "Everything else varies from wine to wine, but we take pride in all our wines and we try to make them better every year, starting at the vineyard, where our grapes grow."



NOMOS 2022 [white - still]

Trajadura, Arinto, Alvarinho

1cs 192/16 3cs 180/15

Macerated for two days before spontaneous fermentation in ancient stone lagar. The wine is then moved to used french barriques for 9 months on the lees. Bottled unfinned and unfiltered. 11.5% ABV

VIZINHO VINHATEIRO

Farminhão, Viseu, Dão, Portugal

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

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

Soils are mainly granitic sand, with occasional schist.

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

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

COMING SOON



CLARETE 2023 [co-ferment - still]

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

1cs 216/18 2cs 210/17.5 4cs 204/17

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

GARDUNHA SUL

Fundão, Beira Baixa, Portugal

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

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

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

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

COMING SOON



GATAFUNHO BRANCO 2024 [skin contact - still]

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

1cs 204/17 2cs 198/16.5 4cs 192/16

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

LOW STOCK



GATAFUNHO TINTO 2023 [red - still]

75% Castelão, 25% Trincadeira

1cs 192/16 3cs 180/15

Hand harvested, de-stemmed, and crushed into stainless steel tanks for two days of maceration before gentle pressing. 1400 bottles produced. 12.1% ABV

CICLO

Estremoz, Évora, Alentejo, Portugal

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

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

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

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

COMING SOON



PETNAT ROSADO 2024 [rosé - sparkling]

Aragonês, Touriga Nacional, Syrah

1cs 240/20

Limestone soil at 335m in Estremoz. Single vineyard, hand harvested, ancestral method sparkling wine. Grapes are de-stemmed and pressed into stainless steel vats; racked and bottled before fermentation is complete to create natural carbonation. 1800 bottles produced. 13% ABV

COMING SOON



VINHO BRANCO 2024 [white - still]

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

1cs 228/19 2cs 222/18.5 4cs 216/18

Limestone soil at 335m in Estremoz. Direct pressed single vineyard field blend, slowly decanted into stainless steel tanks for fermentation and maturation. 4000 bottles produced. 12% ABV

COMING SOON



VINHO ROSADO 2024 [skin contact - still]

Fernão Pires, Touriga Nacional

1cs 240/20

Limestone soil at 335m in Estremoz. Hand harvested and pressed into stainless steel vat for spontaneous fermentation with no temperature control; racked off lees for further maturation in vat. 700 bottles produced. 13% ABV

COMING SOON



PRIMEIRO MACERACAO 2024 [skin contact - still]

Arinto, Fernão Pires, Alicante Branco, Tamarez

1cs 240/20

Limestone soil at 335M. Grapes are hand harvested, de-stemmed, and lightly pressed into the lagar where fermentation begins. The wine is then pressed into used French oak barrels to complete malolactic fermentation and age for 6 months before bottling. 12% ABV

COMING SOON



PALHETE 2024 [co-ferment - still]

Aragonês, Castelão, Trincadeira, Arinto, Fernão Pires, Alicante Branco, Tamarez

1cs 240/20

Single vineyard blend from a 55 year old granitic plot at 600m in Portalegre. Palhete is a traditional Portuguese wine made with red and white grapes fermented together. Ciclo's version is about 70% red grapes and 30% white. De-stemmed, crushed, and macerated for about 5 days in old stone lagar. At the end of fermentation, grapes are pressed and the wine is decanted into a small vat until bottling. 600 bottles produced. 13% ABV

REPUBLIC OF GEORGIA



CHITO'S GVINO

Vachnadziani Village, Kakheti, Georgia

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

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

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

COMING SOON



RKATSITELI MTSVANE 2023 [skin contact - still]

70% Rkatsiteli, 30% Mtsvane

1cs 228/19 2cs 222/18.5 4cs 216/18

7 months maceration in Qvevri with stems, skins and seeds 12.5% ABV

LOW STOCK



PINK PARADISE 2022 [rosé - still]

Saperavi, Rkatsiteli

1cs 228/19 2cs 216/18

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

12% ABV

COMING SOON



PINK PARADISE 2024 [rosé - still]

Saperavi, Rkatsiteli

1cs 228/19 2cs 222/18 4cs 216/18

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

12% ABV

COMING SOON



SAPERAVI 2024 [red - still]

Saperavi

1cs 252/21 2cs 240/20 4cs 228/19

7 months in qvevri with stems, skins and seeds.

12.5% ABV

ORI MARANI

Igoeti Village, Shida Kartli, Georgia

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

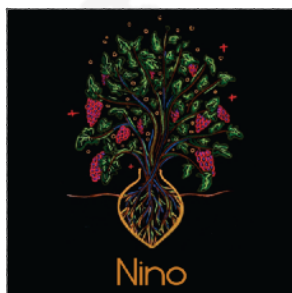
Kartli - Home of Ori Marani, located west of Tbilisi, known for having a cooler climate. Grapes mature slowly and keep a lot of freshness. Soils are limestone and clay.

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

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

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

LOW STOCK



NINO NV [white - sparkling]

Tsitka, Tsolikouri, Chinuri, Goruli Mstvane

1cs 288/24 3cs 276/23

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

COMING SOON

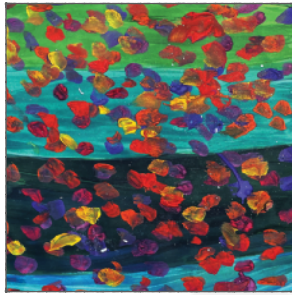


LAORA NV [rosé - sparkling]

Goruli Mstvane, Tsitska, Tsolikouri, Chkhaveri, Aladasturi

1cs 288/24 3cs 276/23

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



ANUKA 2023 [white - still]

Tsitska

1cs 228/19 3cs 222/18.5

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



EXILE ON CAUCASUS 2023 [skin contact - still]

Rkatsiteli

1cs 216/18 3cs 204/17

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



NITA 2023 [red - still]

Saperavi

1cs 228/19 3cs 216/18

Semi-carbonic maceration of Saperavi from Khashmi, a village in Kakheti's Sagarejo municipality. 700m altitude. Whole clusters were hand harvested and meticulously sorted before being placed directly in Qvevris, with an addition of freshly pressed juice. Fermentation and maceration for around 14 days before racking to Qvevri and old French oak for six months of aging. Bottled unfined and unfiltered with a minimal amount of So2. 3500 bottles produced. 13.5% ABV