

vinoallegro

WINE IMPORTS INC.

MARCH 2018

LAST UPDATED: MARCH 5, 2018

ALL WINERIES PRACTICE SUSTAINABLE FARMING AND/OR ARE ORGANIC, BIO-DIVERSE OR BIO-DYNAMIC

"Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs."

-Our Common Future, The Brundtland Report, United Nations, 1987

Anytime we discuss sustainability, we are viewing the world as a single organism in which all beings, in the present and in the future, are affected by what is taking place. Pesticides sprayed on vineyards could contaminate rivers. Inefficient, harmful farming practices today could lead to soil erosion and infertile, barren landscapes.

In order to live more healthily today and ensure that future generations prosper, we need to address these problems and find solutions to harmful farming practices. Vino Allegro is doing its part by supporting wineries that are not only sustainable, but are also working toward good manufacturing processes in wine production and bottling activities.

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BC



HOWLING BLUFF, NARAMATA BENCH, OKANAGAN VALLEY VQA *Solar Powered/Sustainable*

***Our vines, our wines. Enjoy. - Luke Smith,
Proprietor & Winemaker***

Located on the renowned Naramata Bench in the Okanagan Valley of British Columbia, Howling Bluff Estate Winery is a small family-owned estate winery that is the culmination of Luke Smith's life long passion for great wines. After giving up his career in the investment industry, Luke, with his 21-year-old son Daniel, is producing award-winning wines, which started with their first vintage in 2006. Dedicated to producing small lots of fine wines, Luke and Daniel are building a legacy, a family winery for their future generations.

"Our goal is to produce remarkable wine year after year in small lots."

An award winning estate, Howling Bluff has been honoured with 4 Lieutenant Governor Awards.

"Howling Bluff has made some amazing progress over the last five years including going sustainable in a big way. No pesticides or chemical fungicides is welcomed by this writer and the plan to be a Net Zero power user by the early 2020s is impressive. Pinot noir is a big focus and winemaker Luke Smith and his son Daniel are all in". Anthony Gismondi August, 2017

ROSE

+036120 2016 PINOT ROSÉ THREE MILE CREEK ACTA VINEYARDS WH-\$14.15/ HOSPITALITY: \$16.29 (12 x 750)

Summer in a bottle. Visions of strawberry, floral and pepper with refreshing berries and citrus peel on the finish make this an ideal sipper for the patio and a match for grilled salmon on the BBQ. Our 100% Pinot Noir Rosé comes from the award winning Three Mile Creek Vineyard and our Acta Vineyard and is made in the traditional saignée method of allowing limited and controlled contact of the grape skin to add colour.

KEG PRICING: 19.5 L \$343.10 2015 vintage

WHITE

+036126 2016 SAUVIGNON BLANC/SEMILLON (85%/15%) WH-\$15.15/ HOSPITALITY: \$17.29 (12 x 750)

"This is a blend of 85% Sauvignon Blanc, 15% Sémillon. The Sémillon anchors the wine and adds complexity and texture to the tropical exuberance of its partner. This wine is rich on the palate, with flavours of peach and ripe apples added to the notes of lime and herbs. The finish is lingering."

+ 036123 2016 SAUVIGNON BLANC (100%) WH-\$15.15/HOSPITALITY: \$17.29 (12 x 750)

A huge hit year after year, we made more this year - 611 cases. Crisp, fresh and balanced. A smooth velvety entrance of citrus fruits, is followed by grapefruit and papaya with slight notes of gooseberry. Excellent acidity and finishes with notes of white flowers. Pairs beautifully with seafood, especially oysters on the half shell, mussels and clams.

+020598 2016 SAUVIGNON BLANC THREE MILE CREEK RESERVE WH-\$19.22/HOSP: \$21.69 (12 x 750)

The majority of this wine is fermented and then aged for 5 months in French Oak Pungeons. Three Barrels of our Three Mile Creek Sauvignon Blanc and 1 Barrel of our Three Mile Creek Semillon was then blended with 1000 L of our tank fermented Sauvignon Blanc. This wine showcases white flowers and vanilla on the nose with full-bodied tropical fruits. Bright grapefruit balances out the wine. With a hint of toast and whispers of lingering rose petal notes for a refreshing finish. Pair with butter poached lobster, Caesar Salad or crab cakes with a creamy aioli. 322 cases produced.

RED

+770776 2013 SUMAS QUIS SIN CERA (MERLOT 95% PET. VERDOT 5%) WH - \$19.22 / HOSPITALITY: \$21.69 (12 x 750)

This is 95% Merlot, and 5% Petit Verdot is aged 18 months in 25% new, 50% 2nd fill and 25% 3rd fill French oak. On the nose is coffee, chocolate and black cherry, with lingering smoky Tobacco, cherry and black olive flavours. Pair with Prime Rib, game meats and BBQ.

+657569 2014 SUMAS QUIS PINOT NOIR (12 x 750)

WH- \$26.56 / HOSPITALITY: \$30.39

This is a blend of clones 667, 777, 114 & 115. The wine was aged 12 months in French oak (30% new). This bold Pinot Noir begins with aromas of ripe plums mingled with hints of forest floor. On the palate, the flavours are dramatic and profound, showing notes of cherry and plum with a savoury and earthy note on the finish. **93 Points John Schreiner** (ASK ABOUT BACK VINTAGES & LARGE FORMAT).

SPECIAL OFFER FOR HOSPITALITY:

VERTIAL OF 2011, 2013 AND 2014 SUMAS QUIS PINOT NOIR (3 X 4 X 750 ML/CASE)

HOSPITALITY: \$30.39

+ 604603 2014 CENTURY BLOCK SINGLE VINEYARD PINOT NOIR WH- \$45.00 / HOSPITALITY: \$51.49 (12 x 750)

It's our first look at the Century Block and it doesn't disappoint. The name is homage to the site that was home to over 100 different apple varieties back in the 1980s. Today the vineyard is planted to clones 666 and 777. You feel the richness of these clones on the nose and the palate, taking me toward Central Otago. The fruit spends a year in new French oak and it seems to be able to soak it up without too much bother. The flavours are darker (black fruits) and deeper than the Summa Quies with a savoury, sagebrush, and spicy undercurrent. Soft, warm and silky this would be the perfect wine for duck. Impressive, and definitely on track to become a Naramata terroir wine. **91 points Gismondionwine.com**

Direct delivery: Please call Vino Allegro for delivery 604.961.5331 or e-mail vicky@vinoallegro.com

FRANCE

CHAMPAGNE BAUCHET *GROWER CHAMPAGNE (RM) SUSTAINABLE*

The BAUCHET family have been cultivating and harvesting their vineyards from father to son, since 1920. Four generations of dedicated winegrowers working with passion and reason a unique terroir covering 34 hectares in all. A real Champagne estate, with an extended and rich variety of vines spread out on different crus of this appellation. It allows the Chardonnay and Pinot Noir varieties to result in authentic, elegant and high-quality Champagne, which expresses the personality of its terroir.

+514521 LDB - NV CHAMPAGNE BAUCHET SEDUCTION ROSÉ
(6 x 750 ml) ON SHELF ONLY AT BCLDB

Wholesale: \$49.03

Hospitality: \$60.99

Gold Medal Concours Bruxelles 2015 85% Chardonnay 15% Pinot Noir

This gorgeous Rosé Champagne has delicate cranberry and raspberry notes, with a dash of sweet cherry. On the palate, tart fruit, and sweet citrus. The colour is a deep orangey pink, focused and expressive nose with aromas of ripe jammy fruits. A sensation of richness is nicely balanced by freshness.

+470062 NV CHAMPAGNE BAUCHET SIGNATURE CUVÉE PREMIER CRU
(6 x 750 ml) (WHOLESALE PRODUCT)

Wholesale: \$43.20

Hospitality: \$50.99

Silver Medal IWSC 2015 60% Chardonnay - 40% Pinot noir

A lingering stream of bubbles shows off the pale-gold hue of this brilliant and delicate Cuvée.

It displays a pleasant vitality between notes of grapefruit, blackberries and peaches; it has good viscosity diffusing into traces of fruit. A smooth and long finish encourages you to prolong this pleasant experience. A velvety texture, a subtle balance **Signature** can be enjoyed at any time of the day.... and night. It is Champagne for all seasons, and goes well with or without food.

LISTING BCLDB – ONE TIME BUY AVAILABLE VIA SIGNATURE STORES – ONLY ON SHELF AT STORES

+ 560342 2009 CHAMPAGNE BAUCHET SAINT NICAISE PREMIER CRU

Hospitality: \$119.99

Premier Cru grapes from Vineyards of the Marne Region (Grauves, Cotes des Blancs and Bisseuil, Montagen de Reims.

Big and bold in chamomile, apple and toast notes, this wine's aromas lead to some mature flavors of toasted brioche, poached pear and honey-drizzled, toasted hazelnuts. It's medium bodied, with mid-sized bubbles of moderate intensity. As the wine warms up, it begins to show a lovely white chocolate note on the mid-palate, suggestive of a blanc de blancs.

Drink now–2019. (1/19/2017) **Wine Enthusiast importer Connection 92 Pts.**

2017 Gold Medal Bruxelles Concours Mondial, IWSA Outstanding;

CHÂTEAU LA BESAGE *BERGERAC*

SUSTAINABLE/LUTTE RAISONNEE

The vineyard has been in the Le Naour family for 5 generations. Daniel and Nicolas Le Naour joined their father to help him 10 years ago. The property is located in South-West of Bergerac. The vineyard extends on clay calcareous soils.

+271023 2015 LDB - CHATEAU LE BESAGE ROUGE – MERLOT, CAB, CAB FRANC

Wholesale: \$14.99

(12 x 750 ml)

Retail: \$18.99

This wine is composed of 70% Merlot for fruity and roundness, 20% Cabernet Sauvignon and 10% Cabernet Franc for structure and complexity. Separate vinification (13 to 17 days), stainless steel tank self-regulated in temperature, with regular punching. Maturing in oak barrels for 12 months.

"This is a full bodied red that refreshes rather than tires. Bright green herbs offset plum and tobacco, with vanilla and coffee nuances chiming in, and finishing with a firm grip. Unpretentious and great value for the money, it's whet my appetite for BBQ season in a big way!" Michaela Morris Westender March, 2017

GOLD at Concours General Agricole, Paris, France 2017

CHÂTEAU DE JAU ROUSSILLON

SUSTAINABLE/LUTTE RAISONNEE

The Dauré family has long been acknowledged as the premier winemaking family of Côtes du Roussillon. The estate spans the villages of Cases de Pêne, Estagel, and Tautavel, occupying 134 cultivated hectares planted in eleven classic Mediterranean varieties. The magnificent hillside vineyards of the Château de Jau, were painstakingly revitalized by ripping up the old neglected vineyards, and crushing the stone upturned in the process. The rebuilding of the vineyards at Château de Jau, overseen by winemaker Estelle Dauré, represents some of the most ambitious and exciting work undertaken in the Roussillon in the last twenty years.

"JAJA" is slang for the region's delicious full-flavored, everyday wines. It is the house selection in local bistros and restaurants. The label was designed by Ben Vautier - founder of the "fluxus" movement in contemporary and graphic art.

**+168120 2016 LE JAJA DE JAU SAUVIGNON BLANC CÔTES DE GASCOGNE Wholesale: \$11.26
(12 x 750 ml) Hospitality: \$13.49**

Skin contact fermentation with regular stirring of the lees. Stored for up to 3 to 4 months on the fine lees in temperature-controlled stainless steel vats to enhance the true fresh fruit base, so important for the Sauvignon Blanc grape variety. Under the greenish yellow colour, the medium and simple nose evokes floral, fruity and vegetal notes. On the palate, it offers a slender mouth-feel that leads into a medium finish. Enjoy this dry, medium-bodied and fruity white featuring refreshing acidity. Great Sauvignon typicality! 100% Sauvignon Blanc

Pairing suggestions: Beet Salad with Dore-Mi Cheese; BLT (Pancetta, Arugula and Tomato; Avocado and Shrimp.

**+313353 2016 LE JAJA DE JAU SYRAH ROSE PAYS D'OC Wholesale: \$11.26
(12 x 750 ml) 100% Syrah Hospitality: \$13.49**

Short skin maceration for up to 4 hours, first free juice is then vinified at low temperature to ensure a perfect balance and bright colour. It is bottled early to enhance the freshness and hint of white pepper spiciness of the fruit. This rosé, rich in red berry fruit (raspberry and strawberry), cherries and blackcurrant, has a lively and slightly effervescent palate with a full-bodied and clean crisp finish.

**+168138 2015/6 LE JAJA DE JAU SYRAH ROUGE PAYS D'OC Wholesale: \$11.26
(12 x 750 ml) STOCKED WHOLESALE PRODUCT Hospitality: \$13.49**

Charming, approachable, value.

It is an extremely approachable and charming style that is made more appealing by artist Benjamin Vauthier's simple, contemporary label. Expect blackberry jam, vanilla, white pepper and chocolate with sarsaparilla and violets aromas. It features expressive fruit in the mouth with plenty of peppery spices, leather and tea leaf. Seductive weight and supple texture with a nice purity overall. **90 POINTS winescore.ca**

DESSERT:

**+552430 2011 CHATEAU DE JAU MUSCAT DE RIVESALTES Wholesale: \$20.01
85% Muscat petits grains, 15% Muscat d'Alexandrie (6 x 500 ml) Hospitality: \$30.49**

Manually harvested and entirely de-stalked. The directly pressed free run juice is set at cold temperature before a strictly controlled fermentation, Bottled early to preserve the freshness. A lusciously creamy sweetie, With rich, broad and well-spiced flavors of ripe pear, apple cobbler and white peach. The refined finish Features intense vanilla and pastry notes. Drink now through 2020.

**+819292 2014 JAU JAU 1ER SYRAH CÔTES DU ROUSSILLON VILLAGES PREMIUM
AVAILABLE IN A 3 PACK AND PRESENTED WITH A BOOKLET THAT NARRATES THE HISTORY OF THE WINE.
(3 x 750 ml) Wholesale: \$29.94
Hospitality: \$34.79**

80% Syrah, 10% Mourvedre and 10% Grenache, from low yielding vines over 25 years old from the foothills of the Corbières, in the heart of the Agly Valley. All winemaking here is manual, grapes are sorted berry by berry to ensure that, only the best are turned into wine. The low yields, secure the strength, richness and longevity of the JauJau 1er. Aged for 12 months in barrels (50% new, 50% 2nd fill)

COULEURS D'AQUITAINE BERGERAC

SUSTAINABLE

Since its creation in 2008, Couleurs d'Aquitaine has become one of the most important wine suppliers in the South-West of France, optimizing the potential of each grower through single sales and marketing strategy. The principal shareholders of Couleurs d'Aquitaine - Port-Sainte-Foy, Sigoulès, Monbazillac and Alliance Aquitaine, are also the privileged core suppliers.

The in-depth knowledge of our 400 wine growing families allow us to propose our signature styles of high quality wines with constantly innovative aromatic profiles and of all colors.

Our vineyards spread over 4 areas - Dordogne, Périgord, Bergerac and Bordeaux – a mosaic of landscapes and terroirs. A region to dream about - here the French life style reigns. From fabulous food to a wide range of elegant wines -we are well placed to seduce the international wine market.

Our collection 'Domains & Châteaux' and 'Winegrowers partners' are meticulously sourced ranges from loyal, long-term suppliers

**+286922 2016 VIPINK AOC BERGERAC ROSE (SPECIAL REDUCED PRICING) Wholesale: \$12.06
(12 x 750 ml) Hospitality: \$14.49**

Comprised of Merlot and Cabernet Sauvignon. The vineyard is located at the extreme South of the appellation on limestone hillsides and plateau, which are widely sunny. The wine is a pale pink color and brilliant. Intense and lively nose, floral and perfumed. Fine and crunchy mouth: you can find aromas of citrus fruits, exotic fruits and an aromatic freshness.

**+763227 2016 EPOQUE SAUVIGNON GRIS Wholesale: \$12.99
(12 x 750 ml) Hospitality: \$15.79**

The Bergerac Blanc Sec appellation is located in the south of the Dordogne region, all around the town of Bergerac. It covers the entire territory of Bergerac. The White Bergerac was recognized as Appellation d'Origine Contrôlée (AOC) in 1936. Selection of the best Sauvignon Gris, vinified in stainless steel vats. Dermal maceration. Fermentation between 17 and 18 °. Temperature control. Maturing Aging on the lees for 2 to 4 months. Maturing in stainless steel tanks.

- Light yellow with green reflections.

- Aromas of exotic fruits and boxwood.

- Notes of minerality and lemon citrus. Long finish and round and balanced tannins.

This wine will be perfect with pizzas with cheeses and herbs, Naan, seafood, smoked salmon, goat cheese and slightly roasted or grilled meats. Serve at 10 to 12°C.

**+115298 2015 EPOQUE TERROIR MONBAZILLAC Wholesale: \$13.53
(12 x 375 ml) Hospitality: \$16.49**

The Monbazillac is certainly the most famous of all the wines of the Dordogne. Its vineyard, located on the south coast of the Dordogne valley, is also one of the oldest in the region. This terroir produces very elegant sweet wines, which reveal a powerful bouquet with hints of acacia honey and spices. In a golden yellow color, this blend reveals aromas of citrus, blackberries and pears. On the palate, pear and candied apricot are present. Long on the palate with a finish while creaminess.

**+115293 2016 EPOQUE TRADITION SEMILLON (sweet) Wholesale: \$13.01
(12 x 750 ml) Hospitality: \$15.49**

Stay tuned for tasting notes

**+115301 2014 EPOQUE TERROIR PECHARMENT Wholesale: \$22.60
(12 x 750 ml) Hospitality: \$25.99**

The Pecharmant appellation has a specific sub-soil made of ferruginous concretions. It is situated in the North-East of Bergerac. This terroir gives pungent, generous and unique wines. Traditional vinification, along with some aging in oak barrels blends Merlot, Cabernet-Sauvignon, Cabernet Franc, and Malbec. Deep red in color, it is a powerful wine with an exceptionally intense aroma and rich, ample tannins. The nose features aromatic notes of violet and liquorish with a full mouth-feel. This wine will be the perfect partner for meats, duck or cheese.

DOMAINE MABY LIRAC

SUSTAINABLE

This good-size family domaine straddles Lirac and Tavel, boasting 40 hectares in the former and 23 hectares in the latter. Created in the 1950s, it grew to 120 hectares by the 1990s, when it was divided among three sons, including the father of the present manager Richard Maby. A former stock trader, Maby returned to run the estate 12 years ago.

THE TOP TAVEL, LABELED PRIMA DONNA, IS CONSISTENTLY AMONG THE BEST OF THE APPELLATION. Joe Czerwinski
October 31, 2017 233 Wine Advocate

+437921 2015 TAVEL PRIMA DONNA

(12 x 750ml)

Grenache 55% Cinsault 45%, The Vines 46 years of age.

91 points [Jeb Dunnuck](#) [eRobertParker.com](#)

Pairing: Charcuterie, poultry and white meats; Pasta with salmon and cream; Seafood and fish.

Wholesale: \$21.99

Hospitality: \$25.99

+690511 2015 LIRAC BLANC COSTA DIVA

1 CASE LEFT

(12 x 750ml) Viognier (75%), Grenache (15%) Clairette (10%)

This is a great, white Lirac. (Gilbert and Gaillard) m93/100

Can be aged for 10 years. Pairing: Foie Gras, or grilled or sauce based fish.

Wholesale: \$29.99

Hospitality: \$34.99

+209641 2016 LA FERMADE LIRAC BLANC

(12 x 750ml)

Maby's 2016 Lirac la Fermade Blanc is predominantly Clairette and Grenache Blanc fermented and aged in stainless steel, with a tiny bit (6%) of barrel-aged Viognier. It's very stylish for an entry-level white from Lirac, with aromas and flavors ranging from anise and orange blossom to honey and pineapple. It's full-bodied and rich in the mouth, yet briny and clean on the finish. Drink it over the next year or so. 89 Points [robertparker.com](#) Joe Czerwinski October 31, 2017 233 Wine Advocate

Wholesale: \$22.62

Hospitality: \$26.49

+345876 2015 LA FERMADE LIRAC ROUGE

(12 x 750ml)

My favorite of the Domaine Maby reds, the 2015 Lirac la Fermade is a traditional Grenache-Syrah-Mourvèdre blend fermented in stainless steel and aged in concrete. It's the easiest to drink and least worked of the Maby Liracs, boasting ample weight and dark, plummy fruit but also a hefty dusting of savory spice and a soft, plush texture. Drink it over the next 5-8 years. 91 Points [robertparker.com](#) Joe Czerwinski October 31, 2017 233 Wine Advocate

Wholesale: \$22.62

Hospitality: \$26.49

+891069 LDB - 2013 NESSUN DORMA (AVAILABLE)

(12 x 750ml)

91 Points [eRobertParker.com](#) [Jeb Dunnuck](#), March 2016

The inky colored 2013 Lirac Nessun Dorma is smokin' good, with terrific notes of black cherries, black raspberries, licorice, toasted spice and garrigue all emerging from the glass. Made from 55% Grenache and 45% Syrah (the Grenache was aged in concrete and the Syrah in barrel), it offers full-bodied richness, a ripe, voluptuous character and sweet tannin that is more than balanced out by ample fruit. It's a great 2013 that can be enjoyed anytime over the coming 5-7 years.

Wholesale: \$29.94

Hospitality: \$37.99

MIRABEAU WINE, COTES DE PROVENCE, FRANCE

CERTIFIED SUSTAINABLE

Provence is famous for making the best rosés in the world, and they have notched up some pretty good experience having made it since 600BC. Mirabeau's main focus is on making delicious, dry pink wines that will be a perfect partner to a huge variety of food and almost any occasion. We also make small quantities of crisp and floral white and some delicious, smooth berried reds with all the concentration of fruit from this sun-soaked area.

+219139 2017 Mirabeau Classic

Wholesale: \$16.76

Hospitality \$19.99

Returning to BC May, 2018

90 PTS VINOUS; MEDAILLE D'OR LYON

"High-pitched strawberry and orange pith scents, along with hints of melon and nectarine. ..." Josh Reynolds, 90 points Vinous

Mirabeau PURE – 2017 vintage

Wholesale: \$22.59

Hospitality: \$28.99

91 PTS PARKER; 90 POINTS WINE/SPIRITS; MEDAILLE D'OR PARIS 2017

"Light brilliant pink. Mineral-accented aromas of raspberry and tangerine carry a suave floral top note. Shows impressive intensity and depth on the palate, offering ripe red berry and cherry flavors and a touch of honeysuckle. Finishes on a chewy note, delivering solid punch, very good tenacity and a lingering floral note." Josh Reynolds 91 points Vinous

Mirabeau Etoile –LDB JUNE PROVENCE PROMOTION 2017 vintage hospitality \$32.99 NEW!

92 WINE ENTHUSIAST; 92 VINOUS; MEDAILLE D'OR PARIS 2017

"Light bright orange-pink. A complex, incisive bouquet evokes fresh, mineral-accented red berries, candied ..." Josh Reynolds, 92 points Vinous

OLIVIER LEFLAIVE, BURGUNDY

SUSTAINABLE

The Leflaive family has been rooted in Puligny Montrachet since 1717. In October 2004, Olivier Leflaive decided to create a new renown for the wines of Burgundy with the help of his brother Patrick and his Uncle Vincent. He had one ambitious objective in mind: to apply all the savoir faire acquired from the Domaine Leflaive to the vinification of various different red and white Burgundy appellations. He quickly established his own reputation amongst Burgundy's finest.

Items not available at BCLDB stores. MOSTLY Available by allocation, orders 2-3 times per year. Please contact vicky@vinoallegro.com to be put on the offer list.

Please ask to be included in our allocation list.

MARK HAISMA, BURGUNDY & RHONE
RAISONNEE*

NATURAL WINES / SUSTAINABLE/LUTTE

Anyone who is familiar with Mark Haisma knows that he makes wine for the love of it. He does not make predictable wines and picking up a bottle of par Mark Haisma one never knows exactly what they're going to get, except for a predictably good bottle of wine.

Haisma dislikes the wine techniques themselves but is obsessed with all other aspects of the winemaking process. His father is an Australian who 'pioneered the use of biodynamics in Australia.' He trained under the legendary Dr. Bailey Carrodus at Yarra Yering in Australia's Yarra Valley, a man with exacting standards. Mark has brought those same wine making standards to Burgundy where he has lived since 2009. Not having his own vineyards, he sources grapes from local growers including Pierre Naigeon, which is where he makes his wine. He aspires to growing grapes organically but 'at the moment it's about finding someone with really good fruit.'

*** WINE GROWERS ARE LUTTE RAISONNEE:**

Lutte Raisonnee is a phrase that is used to explain that wine growers are **responsible** and **respectful** of their environment. It is near organic status but not full Organic or Biodynamic viticulture.

WINES BELOW ARE LISTED AT SELECT BCLDB SIGNATURE STORES AND AVAILABLE IN LIMITED QUANTITIES TO LICENSEES:

AVAILABLE VIA STORE #100 OR OFF THE SHELF AT VARIOUS SIGNATURE STORES:

WHITE:

**+583021 2014 MARK HAISMA SANTENAY BLANC, COTES DE BEAUNE
(12 x 750 ml)**

Wholesale: \$34.76

Hospitality: \$43.99

The 2014 Santenay St Jean Blanc is always one of Mark Haisma's most satisfying whites and this is a worthy follow-up to his excellent 2013. It has a reserved bouquet with apple blossom, cold limestone and a touch of lemon rind, tight at first but gently unwinding with time. The palate is medium-bodied with fine acidity, quite neutral in style but with good weight, more a textural Santenay than one that delivers a payload of flavors, but then there is that saline finish that leaves you thinking... "More please."

Neil Martin rating 90-92 Wine Advocate, Dec. 8 2015 robertparker.com

NEW:

**+199359 2015 MARK HAISMA SAINT ROMAIN (wholesale product)
(12 x 750 ml) 5 cases available**

Wholesale: \$47.48

Hospitality: \$55.99

A proprietary blend of Aligoté and Chardonnay.

"This year, Mark Haisma has blended together the parcel in Le Jarron with Combe Bazin to make his 2015 Saint Romain Village. It has a tightly knit, green apple, Conference pear and white peach-scented bouquet that is nicely defined. The palate is fresh and saline on the entry, very well balanced with a twist or bitter lemon, quite brisk and poised with a long finish. Recommended." robertparker.com

RED:

BCLDB listed

+ 088708 2013 DOMAINE MARK HAISMA VOLNAY LES GRANDS POISOTS

Hospitality: \$64.99

+ 199352 2015 DOMAINE MARK HAISMA VOLNAY LES GRANDS POISOTS

Wholesale: \$63.87

Hospitality: \$74.99

BCLDB listed

+566547 2014 MARK HAISMA GEVREY-CHAMBERTIN, CROIX DES CHAMPS Hospitality: \$69.99

+199346 2015 MARK HAISMA GEVREY-CHAMBERTIN, CROIX DES CHAMPS Hospitality: \$79.99

Premier Cru:

BCLDB listed – only available on shelf at BCLDB

+199343 2015 MARK HAISMA MOREY SAINT DENIS 1ER CRU LES CHAFFOTS Hospitality: \$131.99

Grand Cru:

BCLDB listed – only available on shelf at BCLDB

+343608 2014 MARK HAISMA BONNES MARES Hospitality: \$329.99

+199383 2015 MARK HAISMA BONNES MARES Hospitality: \$563.00

WHOLESALE PRODUCT (SPEC)

RHONE

+199375 2016 MARK HAISMA VdF SYRAH/GRENACHE

(12 x 750 ml) 3 cases

available

Wholesale:\$38.27

Hospitality: \$44.99

FROM THE NORTHERN RHONE REGION OF CORNAS (100% SYRAH) –

+262907 2014 MARK HAISMA CORNAS LES COMBES

(12 x 750 ml) 2 cases

Wholesale: \$54.00

Hospitality: \$62.99

Old vines again, around 60 years old, from the terraced vineyards just before St Peray. Grown on the classic decomposed granite soils. The fermentation is not really classical for Cornas. A lot of whole bunch, very long ferment, starts cold and builds up heat to finally get to around 32c. I really am looking for the fruit expression of Syrah, I want minerality and fruit, but I also want the strength of cornas. Elevage in 2, 3 use barrels, never older but never new." -Mark Haisma

GERMANY

New

THÖRLE, RHEINHESSEN

ORGANIC/BIODYNAMIC

Vino Allegro is very proud to have Thorle Weins on our portfolio. Ranked among the best 7 wine estates in Rheinhessen, one of the most dynamic regions of Germany in the last few years. Thörle is a family domain, based in Saulheim in the Rheinhessen. Since 2006 Christoph and his brother Johannes have run it. The vineyards are managed organically, and the domain is being taken in a biodynamic direction. Soils are interesting and varied, with light clay, limestone, red sandy loam and even flint and schist. All are short ferments, and Christoph does skin contact for the single-vineyard wines. 90% of the production is fermented in stainless steel and 10% in barrel, and natural ferments are practiced.

"A handful of producers are making serious Spätburgunder wines (Pinot Noir) from this grape, but in our tastings only Thörle blew our minds." JAMES SUCKLING

+120142 2016 THÖRLE REISLING KABINETT (12 x 750 ml)

**Wholesale: \$20.17
Hospitality: \$23.49**

This is so aromatic and succulent, but also super-fresh. Although it's a bigger wine than the Kabinetts from Mosel and Nahe it can easily compete with them. Kick back and soak up this dreamy medium-sweet Riesling. Drink now. **91 points James Suckling**

+120160 2016 THÖRLE SAULHEIM REISLING KALKSTEIN (12 x 750 ml)

**Wholesale: \$23.67
Hospitality: \$27.49**

A flinty nose, the delicate grapefruit and mirabelle fruit is showing more on the sleek, but concentrated palate. Racy acidity drives the long, very mineral finish along. Drink now. **93 points James Suckling**

+214721 2016 LDB - THÖRLE SPATBURGUNDER (12 x 750 ml)

**Wholesale: \$19.97
Hospitality: \$25.99**

The cherry fruit leaps out at you. A Pinot Noir with some real structure, and healthy dry tannins at the super-fresh finish. Best from 2018. **90 points James Suckling**

+214712 2015 THÖRLE SAULHEIM SPATBURGUNDER KALKSTEIN (12 x 750 ml)

**Wholesale: \$27.26
Hospitality: \$31.99**

What a beautiful nose! Fruit, spice and earth are woven together to create a complex whole. The elegance (the integration of these fine tannins!) on the palate is wonderful, but the drive and minerality at the finish is what knocks me out! Drink now. **93 points James Suckling**

ITALY

New - Just arrived

FRIULI

ROCCA BERNARDA

ORGANICALLY FARMED

Steeped in history, Rocca Bernarda has long been a point of reference in Friulan enology. One of the first wine estates dating back to 1559 when agronomical practices were confined only to the finest territories. Considered one of the most exemplary estates in Friuli, "Rocca Bernarda", from which it takes its name, has a unique microclimate with spectacular terraced vineyards protected by the Julian Alps. The soil, "ponca", formed more than 40 million years ago is a mixture of sand stone and marl and yields complex wines, reflecting the region's character in its unmistakable minerality. Rocca Bernarda has made significant contributions to the valorization of the native grape. In particular, Picolit (considered Italy's Sauternes), owes its survival to Rocca Bernarda. (Total property: 220 ha Vineyards: 38,5 ha).

WHITE:

+130661 LDB - 2016 RIBOLLA GIALLA FRIULI COLLI ORIENTALI D.O.C.
(12 x 750 ml)

Wholesale: \$19.95
Hospitality: \$25.99

Grapes hand-picked in the first ten days of September Stainless steel tanks, aged for 5 months on lees. This traditional Friulian variety first achieved prominence at Rocca Bernarda in the early decades of the 20th century, when the estate was owned by the Perusini family. Today's wine still reveals its unique qualities. Extremely elegant and fruity, with notes of green apples. On the palate, it is fragrant and dry, with a hint of softness.

+130664 2016 FRIULANO FRIULI COLLI ORIENTALI D.O.C.
(12 x 750 ml)

Wholesale: \$19.98
Hospitality: \$23.99

The traditional white wine of Friuli made from the native Friulano grape, which yields its best results when grown on the sunny terraced hillsides of Rocca Bernarda. The delicate nose has buttery nuances and a faint hint of almonds. On the palate it is full and dry, with a pleasant, slightly bitter aftertaste.

+130735 2016 NOVECENTO BIANCO VENEZIA GIULIA I.G.T.
(12 x 750 ml)

Wholesale: \$22.62
Hospitality: \$25.99

Friulano 75%, Ribolla Gialla 24%, Picolit 1%

This excellent white is created to capture the finest expression of our terraced vineyards "ronchi" in the Friuli Colli Orientali. A delicious blend of three native varieties: Friulano, Ribolla Gialla, and Picolit. It yields a rich well-balanced wine with a distinctive aroma and with a long finish, reflecting the region's character of unmistakable minerality. The grapes are hand harvested in the oldest vineyards of the estate and vinified separately. Gentle pressing yields a low grape to wine ratio of 50%. The fermentation takes place in temperature-controlled stainless steel vats, and is followed by 6 months resting on lees. The Ribolla Gialla is left to ferment on skins for a brief maceration Blending is done just before bottling with the addition of 1% Picolit to add structure and complexity

RED:

+130696 2015 REFOSCO DAL PEDUNCOLO ROSSO FRIULI COLLI ORIENTALI D.O.C.
(12 x 750 ml)

Wholesale: \$19.96
Hospitality: \$23.99

Maceration takes place in steel tanks for 10 days. Must is drawn off the lees to finish alcoholic fermentation, and malolactic fermentation begins at once. After aging 8 months in stainless steel, the wine is bottled in June.

"Dal peduncolo rosso" is derived from the variety's unusual red peduncle, or stalk. A classic Friulian red, Refosco dal Peduncolo Rosso has an excellent structure of ancient origins. It is characterized by an intense fruity aroma, and a deep, vibrant color. The strong aroma is redolent of blackberries and forest fruits.

+114499 LDB - 2011 NOVECENTO PIGNOLO FRIULI COLLI ORIENTALI D.O.C.
(12 x 750 ml)

Wholesale: \$43.95
Hospitality: \$55.99

Novecento Pignolo is made every year from wines of the rare Pignolo variety. The grapes are grown on the terraced vineyards "ronchi" of our Friuli estate, Rocca Bernarda. The development protection and promotion of this unique variety, which had nearly become extinct, is proof of Rocca Bernarda's desire to support the native products of the Friuli region. It is considered one of the noble Friulian reds, and its structure, elegance and balance make it particularly suited to aging.

MARCHE

FATTORIA COLMONE DELLA MARCA

ORGANICALLY FARMED

LOW SULPHITES

www.fattoriacolmone.it

We had a dream: to produce wines in our hills that express the same emotions experienced when visiting our region, an area so rich in flavours and traditions. There are people behind every product on the market, and those behind the Rubino di Valsara and the Ciacco da Colmone are our family: Piero, Pierluigi, and Giovanni Meschini, who run the Fattoria Colmone della Marca. The Farm, nestled in the hills of the Marche region, vinifies grapes from vineyards that follow strict environmentally sustainable protocols. Strict thinning, and several stages of choice grape collection contain the yields of grapes per hectare. Our careful selection and traditional vinification process enable us to produce quality wines as we incorporate modern developments in oenology, while safeguarding the healthy tradition of our farmers.

WHITE

+181974 2015 BIANCO DEL MORO – SANGIOVESE IGT (6 x 750 ml)
100% SANGIOVESE, VINIFIED WHITE 30 cases

Wholesale: \$22.59
Hospitality: \$26.09

This wine is a true expression of the "genius loci" of the hills of San Severino in the Marche region. It expresses the refined elegance of a great white, with the full body and structural harmony of a great red. Intensely powerful and elegant aromas of white flowers, with hints of mature fruit, yellow apple and ripe peach. The palate is fresh, round, rich and full-bodied. Pair with seafood appetizers, fresh and mildly aged cheeses, white meat and light sauced pasta dishes. Excellent with roasted fish. Serve between 10° and 12° C.

+182048 2015 IL MERLO ALBINO MERLOT – IGT (6 x 750 ml) 18 cases
100% MERLOT, VINIFIED WHITE AN EXCITING ADDITION TO YOUR WINE LIST

Wholesale: \$25.19
Hospitality: \$27.99

The grapes are vinified in white through a pneumatic press at low pressure (0.2 atm for the "selection"). The obtained must is a yield of 50 l/100 kg grapes. After the static cleaning and the inoculation of selected yeasts, fermentation is conducted in thermo conditioned stainless steel tanks at a temperature of 14°C. Aging in stainless steel tanks for a minimum of 5 months. The nose is rich of red flowers but also of annurca apple, rose-hip, sour rose, and geranium. The taste is warm, soft, fresh and intense, well balanced. Pairing suggestions include seafood appetizers, Sushi, fresh and light cheeses, white meat and light sauce pasta dishes.

RED

+621466 2013 REPIERO (12 x 750 ml)
50% CABERNET SAUVIGNON 50% PETIT VERDOT

Wholesale: \$16.72
Hospitality: \$19.09

A fresh and fruity natural red with an intense ruby color. On the nose, rich fragrances of morello cherry and black-berry. Equal parts Petit Verdot and Cabernet Sauvignon, it's light and aromatic, with mouthwatering fruit and sweetly floral earth. Serving suggestions: all entrees, perfect for an aperitif with ham and salami, meat and all pasta dishes. A perfect wine to share with friends and a crowd pleaser!

+897009 2009 FATTORIA COLMONE CIACCO DA COLMONE SAN SEVERINO DOC (6 x 750 ml)
60% MONTEPULCIANO, 40% SANGIOVESE

Wholesale: \$29.90
Hospitality: \$34.79

Vinified in stainless steel tanks and then aged for 18 months in equal parts of seasoned and toasted wood. This is a red wine of unmistakable personality, elegance, style and longevity. An intense ruby red with purple tones. On the nose, fragrances of ripe red fruit and intense flowers. The palate is smooth and full, with good weight and complexity, thanks to prominent red currant and wild red berry fruit flavours, which harmonize with vanilla, cedar, tobacco and chocolate aromas. A crisp acidity and balanced tannins support it through an appealing, lingering finish.

CANAPI SICILY

SUSTAINABLE

In Sicily, the history of seafaring and winemaking has been knotted together for centuries. The "Canapi" sailing rope reflects the island's rich culture, tied to produce quality wines from indigenous grape varieties.

+125948 2014 CANAPI GRILLO
(12 x 750 ml)

Wholesale: \$11.26
Hospitality: \$13.99

Super-crisp Sicilian white that's bursting with zip and zing ... perfect everyday drinking! It's subtly fragrant on the nose showing citrus, tropical fruit and floral characters. It's well fruited on the palate showing silky texture and nicely balanced acidity leading to an attractive dry finish.

+125963 2013 CANAPI NERO D'AVOLA
(12 x 750 ml)

Wholesale: \$11.26
Hospitality: \$13.99

Full of ripe red berry aromas and flavours supported by soft tannins. This wine is perfect for drinking with pasta dishes but also on its own.

MIOPASSO SICILY AND PUGLIA

SUSTAINABLE

Miopasso is a small range of quality wines made with indigenous Italian grape varieties. With Miopasso, our aim is to bring traditional styles of Italian wines to the international market place – a genuine taste of Italy.

WHITE

+207357 2015 MIOPASSO FIANO
(12 x 750 ml)

Wholesale: \$15.99
Hospitality: \$18.99

"A departure from your daily quaffer, this charming white worth spending a few dollars more. Attractive aromas of beeswax and lemon oil, peach and blossoms with suggestion of nuts at the core. Slick and oily in texture with tangy blood orange, stonefruit, honey, a hint of spice and young pineapple flavours. It has great concentration with lively acidity. Pair with seafood, Italian cheeses, or pasta e olio." **WineDiva.ca ~ WineScores.ca 90 points, August 27, 2013**

RED

+125005 2016 MIOPASSO NERO D'AVOLA
(12 x 750 ml) **New Vintage!**

Wholesale: \$15.99
Hospitality: \$18.99

The original Miopasso is an intriguing blend of 100% Nero d'Avola vinified 2 ways. A portion of the grapes are vinified conventionally, but another portion of grapes are dried in the "appassimento" method, and then these raisinated grapes with their concentrated flavours are fermented. The wines are then blended together, after which malolactic fermentation takes place. The final result is a wine that is a deep purple/red with an incredibly intense nose featuring black pepper and spices. The palate offers layers and layers of fruit with bursts of dark berry fruit, offering excellent balance and complexity, with a soft, long finish.

PURATO SICILY

CERTIFIED ORGANIC

Wines made with certified organic grapes. No artificial fertilizers or pesticides are used in the vineyards. A "sexual confusion" pheromone technique and limited treatments of copper and sulfur prevent pest damage. In order to preserve valuable water, under-soil irrigation is used to minimize evaporation. Purato's environmental commitment extends into the winery. Purato uses eco-friendly packaging, made from recycled paper, pure vegetable ink on the labels and 85% recycled glass for the bottle.

+438481 2016 PURATO NERO D'AVOLA ORGANIC Vegan Friendly(VEGAN FRIENDLY) Wholesale: \$15.01
(12 x 750 ml) Hospitality: \$17.99

The wine is a charming pour with aromas of sweet raspberry tea and blueberry jam, vanilla and cola with peppery spices. The palate is smooth and attractively juicy with flavours that reflect the nose. Lovely balance of acidity here with cocoa and tobacco flavours tied to fine tannin on the finish. A good everyday dinner wine for grilled vegetables, pasta or pizza. **Winescores.ca review for previous vintage. Decanter Bronze Medal 2016**

+338855 2016 PURATO NERO D'AVOLA ROSE ORGANIC
(12 x 750 ml) International Wine Challenge Silver Medal 2106
(VEGAN FRIENDLY)

Wholesale: \$13.48
Hospitality: \$16.49

A bright rosé, with tons of fresh red berry fruit flavours. Lively and vibrant, it's perfect as an aperitif or a great choice with seafood, prawns and light dishes.

SANTA TRESA, SICILY

CERTIFIED ORGANIC

We have built on the foundations of the seventeenth century estate, maintaining its traditions and respecting the indigenous flora and fauna. We immediately found the conditions for growing grapes were so perfect that we could cultivate our vines in the most natural, non-interventionist way possible, which ultimately culminated in the estate becoming certified organic with the 2009 vintage. We believe that by working hand in hand with nature, we will not only leave a long-standing legacy of a fully sustainable wine-growing estate, but the quality and character of our wines benefits greatly as a result – a win-win situation!

The wines of Santa Tresa are winning awards all over the world. There is nothing better than to receive completely independent endorsements for the quality and style of our wines!

+167426 SANTA TRESA GRILLO SPUMANTE BRUT ORGANIC
(12 x 750 ml)

Wholesale: \$15.79
Hospitality: \$18.99

Pale straw coloured with hints of gold, Grillo Spumante has fine, gentle bubbles and a fresh fruity nose with hints of citrus and floral notes. On the palate the wine is very well balanced, gentle and soft with a refreshing burst of acidity and spectacular fruity notes. This bottle shape is unique as well.

PUGLIA:

TENUTE RUBINO PUGLIA

SUSTAINABLE

The vineyards cover 200 hectares located along the Adriatic shore towards the Brindisi hinterland. The four estates form together a continent in miniature: wines with strongly different features are derived from the same grape variety planted in different places, giving full expression to the territorial identity.

+876391 2015 SALENTO SUSUMANIELLO OLTREME
(12 x 750 ml) TRE BICCHIERI 2017!

Wholesale: \$18.94
Hospitality: \$21.79

Intense ruby red with purple tinges. On the nose, it is fragrant with fresh notes of red fruit: cherries, pomegranate, raspberries & mature plums. Robust, mineral and round, with pleasantly soft tannins on the palate. Overall, a balanced & velvety wine, with an elegance & persistent finish. Versatile & seductive, it goes well with savoury dishes such as stuffed eggplant & peppers, orecchiette with tomato sauce, risotto with porcini mushrooms. It pairs well with cold cuts, semi-cured cheeses and grilled meats.

+843482 2013 SALENTO PRIMITIVO VISELLIO
(6 x 750 ml) imported in limited quantities

Wholesale: \$32.63
Hospitality: \$38.99

Brilliant ruby red in colour, Visellio, offers a range of gorgeous aromas of plums in brandy, blackcurrant and blueberry jam, cloves and nutmeg lead the way to hints of star anise, violets and liquorice. Powerful and fascinating but at the same time, seductive and with personality. It is fresh, yet remarkably fruity, rounded tannins and balanced acidity. Pair with rich dishes like stuffed eggplant rolls with tuna, baked pasta, wild boar in sweet and sour sauce, rabbit stew, seasoned and tasty cheeses.

NUMBER #1 WINERY IN TUSCANY - VINOUS 2016

Rocca di Montegrossi is located near Monti in Chianti, one of the finest sections of Chianti Classico. Rocca di Montegrossi's owner, Marco Ricasoli-Firidolfi, is descended from a family that played a central role in the history of the Chianti region and laid the foundations for Chianti wine. The estate extends over an area of 100 hectares and the vineyards, on gentle south and southeast-facing hillsides with calcareous loamy soils, are at elevations between 340 and 510 meters above sea level. The vineyards have been organically managed since 2006 and certified by ICEA since February 2010 and by Q Certificazioni since January 2012, and the estate has also adopted environmentally friendly policies.

"Despite being located in one of the very best areas in Chianti Classico & boasting a superb track record, Rocca di Montegrossi remains one of the most under-the-radar estates in Chianti Classico, and Italy, for that matter. Proprietor Marco Ricasoli-Firidolfi crafts deep, powerful wines that capture the essence of Monti, a sub-zone of Gaiole that has long been prized for the personality & pedigree of its reds. The estate's Chianti Classico is often one of the best wines in its class, while the flagship San Marcellino & Geremia are reliably outstanding."

— Antonio Galloni, *Vinous*

+757815 LDB 2015 CHIANTI CLASSICO DOCG
(12 x 750 ml)

Wholesale: \$24.70

Hospitality: \$29.99

90 points Michael Godel Wine Align

It shouldn't come as such a big surprise that Rocca di Montegrossi's 2015 Chianti Classico is riper, richer and more immediately accessible than its previous annata, a wine I noted as "the most subtle and slightest dusty ride through a decidedly old-school Chianti Classico." With a minor distraction and sacrifice to structure this step up to the modernity plate and organically configured (Gaiole) Monti in Chianti sangiovese boasts darker, intensely tart plum fruit and pinpoint accurate Rocca acidity. That said it's just so fresh-squeezed, red citrus, thematically hematic delicious early. Hard to resist means less thought afforded patience and longevity but such is sangiovese life. It's neither a better wine nor is it a more or less important Chianti Classico to what has come before. It's simply 2015, from a place where vintage really matters. Drink 2017-2021. Tasted September 2017.

+511402 2012 CHIANTI CLASSICO SAN MARCELLINO GRAN SELEZIONE DOCG
(6 x 750 ml) **SMALL ALLOCATION**

Wholesale: \$54.05

Hospitality: \$63.49

92 points Wine Spectator

A note of pure cherry, is underlined by vivid acidity, and dusty tannins. Tobacco, iron, leather, earth and tar flavors add depth as this cruises to a lingering finish. Drink now, through 2028. 1,500 cases made.—BS

90 points Vinous The 2015 Chianti Classico is gorgeous. Dark Cherry, plum, lavender spice and leather are nicely pushed forward in this attractive, supple Chianti Classico. The ripeness of the year comes through nicely, but without distorting the wine's very classic, mid-weight feel. Although quite ripe, the 2015 retains its striking minerality and salinity.

+516666 2013 TOSCANA GEREMIA ORGANIC IGT
(12 x 750 ml)

Wholesale: \$51.73

Hospitality: \$60.69

92 points Michael Godel Wine Align

97 points Vinous – The 2013 Geremia shows just how exceptional this vintage is in Chianti Classico. Vibrant, powerful and well structured, the 2013 is a thoroughbred that is going to need a number of years to be at it's best. Black cherry, plum, exotic spice, graphite, sage and lavender infuse the intense, massively powerful finish. What a wine!

+754978 2013 TOSCANA GEREMIA ORGANIC IGT MAGNUM
(3 x 1.5L)

Wholesale: \$121.52

Hospitality: \$145.99

+356717 2006 ROCCA DI MONTEGROSSI CHIANTI CLASSICO VIN SANTO DOCG
95 Points Wine Spectator 1 case left (3 x 375 ml)

Wholesale: \$89.92

Hospitality: \$105.99

TUSCANY: **IL GRAPPOLO,**

SUSTAINABLE

LISTING BCLDB – ONE TIME BUY – ONLY ON SHELF AT BCLDB STORES

+052046 2011 BRUNELLO DI MONTALCINO - IL GRAPPOLO SASSOCHETO

Hospitality: \$58.99

Refined, complex, and full-bodied, Sassocheto is our iconic Brunello, a wine of great character. Hand-picked grapes are from select vintages, but all from our south-facing Piano Nero vineyard, planted at 300 metres' elevation in deep, pebble-rich soils. This extraordinary vineyard yields an equally-exceptional Brunello, firm-bodied and complex, yet at the same time lively and easy-drinking. The bouquet is utterly seductive, and the finish amazingly lengthy. The wine ferments in temperature-controlled open vats and is given a lengthy maceration; it then matures at least 30 months in French and Slavonian oak barrels and a further 6 months in the bottle. Fruit of a passion for our earth and of long winemaking expertise, this is a wine that displaces great class. Made by hand and with all our heart.

92 points Decanter World Wine Awards 2016; 5 Star Wines - Concorso Enologico Vinitaly 2016;

93 points Gilbert & Gaillard

UMBRIA

CANTINA SCAMBIA **UMBRIA** **NEW VINTAGES** **ORGANIC(NOT CERTIFIED)**

The Antica Selva di Meana Estate (Cantina Scambia) is situated 10 km from Orvieto in the Allerona district. It extends over 600 acres of rolling hills, gently descending towards the left bank of the Paglia River, where the Orivateo Valley widens. It is perched at an altitude between 650 and 1000 feet.

The sun exposed vineyards, the micro-climate, the idyllic soil of Pliocene sands and sandy clays, rich in minerals and fossil shells, and the decision to save the indigenous wine grape varieties, have allowed for the production of unique wine. Organic farming is employed. Special attention is paid and there is no use of herbicides and Fungicide treatments are carried out with great care and used only sparingly. Pesticides are never used.

+100768 2015 PINOT BIANCO, UMBRIA IGP

Wholesale: \$22.59

(6 x 750 ml)

Hospitality: \$26.99

100% Pinot Bianco. This wine is round, well balanced, appealing and elegant with silky fruit and Minerals. Rich in texture, with a good and a long finish. Just delicious and an excellent companion to Italian vegetarian and seafood dishes as well as white meats such as grilled pork chops.

+509901 2014 ROSSO DELLA SELVA, UMBRIA IGP

Wholesale: \$23.11

(6 x 750 ml)

Hospitality: \$27.99

Using **Indigenous Canaiolo and Ciliegiole**, this wine expresses a pure, clean and round with ripe fruit-flavours, this wine has an elegant structure and a good concentration in the mid-palette with a Succulent finish.

+852111 1999 PINOT NERO, UMBRIA IGP

Wholesale: \$73.78

(6 x 750 ml)

Limited

Hospitality: \$87.99

Made from 100% Pinot Nero grapes and aged in oak, this powerful red is rich, impressive and yet fresh and elegant. It displays intense fruit, and a silky compacted mid-palate with vanilla, toast, and spice, black Cherry and mineral notes. Loads of ripe tannins lead to an exciting long finish. Merano International Wine Festival Selection; Silver Medal at Mondial du Pinot Noir 2009

PIEDMONTE

OSVALDO TRANCHERO PIEDMONTE

SUSTAINABLE

**+001214 2016 MOSCATO D'ASTI DOCG
(12 x 750 ml) 25 cases**

**Wholesale: \$15.07
Hospitality: \$17.79**

It's easy to gush over this fragrant wine with its delicate bubble. It is also an excellent version of Moscato with its pretty apricot and candied ginger aromas wrapped around white raisins, citrus peels soaking in honey and garden flowers. The palate offers ginger biscuits, lemon curd, stone fruits and honey flavours. A very enjoyable sweet sipper with a lengthy finish. A great dessert wine for fruit or apricot pastries, ginger spiked biscotti or a dried fruit and cheese plate.

90 points winescores.ca

VENETO

CANTINA BREGANZE VENETO

SUSTAINABLE

PROSECCO - 2016 IWSC GOLD NY

SPARKLING ROSÉ

**+370809 LDB - NV ROSA DI SERA ROSATO EXTRA-DRY
(12 x 750 ml)**

**Wholesale: \$15.80
Hospitality: \$18.49**

Lovely...powdery pink colour...pretty aromas of berries and cream, peach, citrus and rose petals...juicy... a kiss of sweetness with a nice creamy edge...bright pink grapefruit, tart berries and orchard fruits to linger. Perfectly refreshing! **90 POINTS WINESCORES.CA**

SPARKLING

**+335414 LDB - NV BREGANZE DOC PROSECCO SPUMANTE EXTRA DRY
(12 x 750 ml)**

**Wholesale: \$16.95
Hospitality: \$20.99**

A lovely aromatic Prosecco with Meyer lemon, rose petals and juicy orchard fruit. Fresh, crisp and clean on the palate dancing with citrus zest, minerality and green apple flavours. A delicate mousse and a smooth refreshing finish. **90 Points winescores.ca; SILVER MEDAL 2016 IWSC**

**+042127 2014 BREGANZE DOC VESPAIOLO "SULLA ROTTA DEL BACALA"
(6 x 750 ml)**

**Wholesale: \$13.63
Hospitality: \$16.49**

Mouth puckering and delicately floral, the Vespaiolo variety is said to be the perfect match with baccalà (salt cod), a specialty of the Veneto region. How could you not be curious about a wine named after its prescribed pairing? So Italian! Michaela Morris – Westender.com

**+335935 2011 BREGANZE DOC TORCOLATO
(6 x 500 ml)**

**Wholesale: \$35.91
Hospitality: \$41.99**

A dessert wine made from the Vespaiolo grape. Buttery, fig, nutty, dried citrus, apricot, pear, raisin- aromas. Fat, round, soft, and elegant palate. Quince, buttery, dried pear, honey, nutty, vanilla and green apple flavours. Good concentration and finesse.

GAMBRINUS, TREVISO, VENETO

SUSTAINABLE

**+130895 GRAPPA BARRICATA (RABOSO)
(6 x 700 ml)**

**Wholesale: \$60.09
Hospitality: \$71.49**

Raboso Piave single vineyard grappa is distilled with carefully selected grape must from ancient rare Raboso Piave vines using the traditional steam methods in copper stills and then matured in the same special oak casks used for both our Raboso red wine and Elisir Gambrinus liquor to produce a subtle bouquet and conserve the qualities and elegance of these unique wines.

SPAIN

BODEGAS MENADE, Rueda

CERTIFIED ORGANIC

Menade are the first and only winery to become Organic certified by the DO Rueda, you could say we started a trend!

The Sanz siblings, with five generations of winemakers behind them, have been enjoying their own project, MENADE since 2005. Pioneers in the organic certification of their winery and vineyard in Rueda, the denomination that protects them, their wines have made it big by means of illusion, effort and perseverance. The spontaneity of their elaborations, the naturalness of their wines, the transmission of sensation and its unconditional support for ecology manifest their force to recover the authenticity of Verdejo and its more innate side. The unity of innovation, talent and work is what ensures and maintains their vinification. The combination of an extroverted identity with their restless minds has resulted in positioning their wines in over 25 countries across the globe

EXCLUSIVE LISTING BCLDB – ONE TIME BUY (on shelf only)

+280230 2013 RUEDA VERDEJO - MENADE VINAS VIEJAS V3

Hospitality: \$37.99

The soil-type consists of sandy clay covered with pebble. Hand-harvested, use of carbonic snow instead of sulphur, natural yeasts and low yields are some of the techniques used to produce the trade-mark Menade style of pure and expressive wines.

V3 is an extraordinary Verdejo. It comes from 18 different plots of **very old, pre-phyloxera verdejo vines**. The grapes are hand-harvested and whole clusters are gently pressed. Fermentation w/ natural yeasts takes place in 500L French oak barrels (new and up to 6 years of age) where the wine will stay on its lees for about 8 mos., then bottled after a light filtration. Result is a deep, intense wine w/ appealing scents of tropical fruit, wild herbs, white fruit & citrus. Superb ending lasts forever.

BEER

+33071 RUEDA - LA BURRA MENADE

4.5% (24 X 330ml)

Wholesale: \$3.69

Hospitality: \$4.59

One might ask, why the name "La Burra" – It was chosen to pay tribute to the village of La Seca, whose name comes from its use long time ago as drier woods. They came to the valley in donkey's carts, hence its name.

LDB LISTED WINES:

FRANCE

BERGERAC REGULAR SPECIALTY LISTING

+271023 2015 CHATEAU LE BESAGE ROUGE – MERLOT, CAB, CAB FRANC
(12 x 750 ml) Wholesale: \$14.99
Hospitality: \$18.99

LIRAC LISTING BCLDB – ONE TIME BUY

+891069 2013 LIRAC ROUGE NESSUN DORMA - DOMAINE MABY
ONE-TIME BUY (OPEN) Wholesale: \$29.94
91 POINTS ROBERTPARKER.COM JEB DUNNUCK, MARCH 2016 Hospitality: \$37.99

BURGUNDY:

MARK HAISMA – SEE PAGE 6 ALLOCATED ONE-TIME BUYS TO BCLDB SIGNATURE AND CLASS A STORES
Includes: Bonne Mares, Gevrey-Chambertin, Volnay

ONE-TIME BUY (OPEN TO LRS, LIC AND BCLDB)

+583021 2014 MARK HAISMA SANTENAY BLANC, COTES DE BEAUNE
(12 x 750 ml) 15 cases available Wholesale: \$34.76
Hospitality: \$43.99
Neil Martin rating 90-92 Wine Advocate, Dec. 8 2015 robertparker.com

CHAMPAGNE LISTING BCLDB – ONE TIME BUY

+ 560342 2009 CHAMPAGNE BAUCHET SAINT NICAISE Hospitality: \$119.99

GERMANY

RHIENHESSEN (ORGANIC AND BIODYNAMIC) ONE-TIME BUY

+214721 2016 LDB - THÖRLE SPATBURGUNDER
(12 x 750 ml) Wholesale: \$19.97
Hospitality: \$25.99
90 points James Suckling

ITALY

FRIULI

+130661 LDB - 2016 RIBOLLA GIALLA FRIULI COLLI ORIENTALI D.O.C.
(12 x 750 ml) Wholesale: \$19.95
Hospitality: \$25.99

+114499 LDB - 2011 NOVECENTO PIGNOLO FRIULI COLLI ORIENTALI D.O.C.
(12 x 750 ml) Wholesale: \$43.95
Hospitality: \$55.99

VENETO REGULAR SPECIALTY LISTING

SPARKLING PROSECCO

+335414 NV BREGANZE DOC PROSECCO SPUMANTE EXTRA DRY
(12 x 750 ml) Wholesale: \$15.80
Hospitality: \$19.49
90 Points winescores.ca; 2016 IWSC GOLD NY

TUSCANY:

+757815 2015 ROCCA DI MONTEGROSSI CHIANTI CLASSICO DOCG
ONE-TIME BUY Wholesale: \$24.70
Hospitality: \$29.99
91 points Vinous

LISTING BCLDB – ONE TIME BUY

+052046 2011 BRUNELLO DI MONTALCINO - SASSOCHETO IL GRAPPOLO
ONE-TIME BUY ALLOCATED TO BCLDB STORES Hospitality: \$58.99
92 points Decanter World Wine Awards 2016; 93 points Gilbert & Gaillard