



# ARCHETYP

Alpine Wines

*Photo Courtesy of Alto Adige Wines / Tiberio Sorvillo*



## About Archetyp

An “Archetype” is defined as the original pattern from which copies are made, the pure forms which embody the fundamental characteristics of a thing.

Spelled “Archetyp” in German, we took our name to represent our desire to introduce you to the archetypal wines of Alpine Europe – with a particular focus on artisanal wines hand-tended and hand-made by independent producers, many of whom are treading their own paths as pioneering young and diverse winemakers.

We seek to become the “cellar door to Alpine wine” here in the US, by curating a diverse selection of independent winemakers and their wines from the seven Alpine nations, and making them available to consumers directly through our wine clubs, as well as in fine restaurants and premium wine retailers.

## Our Story

It all started in the tasting room of the Pfitscher family’s winery in Italy’s Südtirol. Aric and Erin, Oregon natives with a shared love of cool-climate wines, were tasting the Pinot Noir being poured by winemaker Hannes Pfitscher, who himself had

interned in Oregon. But in the terroir of the Dolomites, these familiar grapes were something quite different. And sadly, also unavailable in the US.

So what happens when two CEOs dream and scheme from a terrace overlooking old-town Bolzano, glasses of Alpine wine in hand? A wine business, of course. The truth is that Archetyp has been manifesting for decades. Aric took a wrong turn after business school and joined a large consulting firm rather than the winery job that stole his heart. Convinced he’d taken the wrong fork in the road, he stayed close to his passion by consulting in the industry, working harvests, and volunteering in the cellar and the tasting room. Now, together, they’ve returned to the path and founded Archetyp to share the wines and lifestyle of a region they share a passion for – the Alps.

# Who We Are

## Aric Wood

Aric has lived and worked in and around the Alps and wine since college. With a degree in Central European Studies from Johns Hopkins, Aric spent his first years out of school working in the region. As a ski mountaineer and a wine zealot, the Alps and its culture has always been a part of Aric's life. He has also earned his WSET 3 Sommelier certification. Beyond wine, Aric led design consultancy XPLANE from 2004–2023, following a stint in Silicon Valley, a Strategy Consulting Role at Bain & Co., and an MBA at Harvard Business School. He is currently a member of the faculty at Arizona State University.

## Erin Graham

Erin's pursuits in life are inspired by curiosity, culture, and strengthening communities. From working to support artists to now running the Oregon Museum of Science and Industry (OMSI), one of the largest science centers in the US, Erin is passionate about connecting people to opportunities to explore and learn about a variety of topics – including alpine wines! She is an avid outdoors person, skier, gardener, traveler, and all-around new experience enthusiast. Erin is a graduate of University of Oregon, and earned both a J.D. and an MBA from University of Wisconsin.

## Purpose & Values

Archetyp's purpose is to inspire curiosity around Alpine culture and to nurture a community celebrating Alpine wines and people behind them. Archetyp is guided by five heartfelt values:

- 1. Inclusive Community:** We welcome everyone to discover diverse winemakers and deepen their understanding of Alpine wine.
- 2. Learning Together:** We seek to gain and share insights about the region, its people, culture, and wines.
- 3. Collaborative Curation:** We curate and tailor our offerings for the tastes and interests of our community.
- 4. Playfulness:** We revel in new discoveries, fun, and joy.
- 5. Sustainability:** We are committed to operating as a conscious business and integrating environmental and social considerations into everything we do.

## Our Commitment to Social Responsibility

Archetyp recognizes that we have a responsibility to work and cooperate with others for the welfare of the society and our environment. Specifically:

We have an environmental social responsibility and are committed to operating our business as a climate-positive entity that makes decisions that are friendly to our environment and work to reverse climate change.

We have an ethical and human rights social responsibility and will work to correct injustice and support human rights for all.

We have a philanthropic corporate responsibility and will share our privilege with organizations that share our values.

We have an economic corporate responsibility and will make all financial decisions with a commitment to making a positive impact for all of our stakeholders.

## Partners We Support

Archetyp supports organizations that share our values and social commitment to our community. We invite you to join us in our collaborations with these great organizations:

**Adopt an ALP:** We support transhumance (and cheese!)

**The Bergwald Projekt:** We support Alpine reforestation

**Ecologi:** We and our customers plant a tree with every order

**Human Right Campaign (HRC):** We support equity for all

**Trink Magazine:** We support independent wine journalism

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## Cave de l'Orlaya

Valais, Switzerland

Having been born to a winemaking family in Gigondas, Mathilde Roux has now put down roots on the other side of the Rhône, near its source in Valais, Switzerland. Just downstream from the Rhône glacier, her winery, Cave de l'Orlaya, produces some of the finest examples of indigenous Swiss varietals, including Petite Arvine, Humagne Rouge and Cornalin, as well as the familiar Rhône grape Syrah.

At age 11, Mathilde's family relocated from their 60-hectare wine estate in France to Lausanne, but the desire to make wine was already in her blood. She returned to France to earn both a Bachelor's and a Master's in enology, after which she began the search for a vineyard of her own in Switzerland. In 2015, she purchased an eight-hectare estate in Fully, and named the winery "Cave de l'Orlaya" after the wildflower that grows among the grapes on her steep, southwest-facing slopes.

With a deep commitment to sustainability, Mathilde converted the estate to organic viticulture, and was certified in 2022. She's subsequently shifted three hectares to biodynamic practices, and the entire estate is hand managed and harvested. Perhaps even more remarkable is the fact that her vineyards are made up of eighty individual plots, each of which she personally oversees in the pursuit of her award-winning wines.

## Wines

2022 Cave de l'Orlaya Dôle

2022 Cave de l'Orlaya Fendant

2022 Cave de l'Orlaya Petite Arvine



2022

## Cave de l'Orlaya Dôle

Valais, Switzerland



**GRAPE VARIETY:** 55% Pinot Noir, 30% Gamay, 15% Ancellotta

**APPELLATION:** Valais, Switzerland

**DESCRIPTION:** The only traditional red blend of Valais, this elevated example combined 55% Pinot Noir and 30% Gamay with 15% of the Italian blending-grape Ancellotta for deep color. A classic wine to accompany charcuterie and cheeses or a light meal, this wine is a cocktail of red fruits and blackberry. The tannic structure is present but this wine is ready to be consumed now.

**VINIFICATION:** Hand picked, fermentation in stainless steel tanks, natural yeast. Malolactic fermentation is done. The blend between Gamay and Pinot Noir is done just before the bottling.

**LOCATION:** Fully is in the middle of the Alps, close to France and Italy, known for steep slopes and granites bedrock. The main vineyard area covers the southeast-facing slopes of the dramatic Rhône river valley as the glacial waters run southwest.

**ALTITUDE:** 450–500 meters

**ALCOHOL BY VOLUME:** 13.2%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with charcuterie, hard and soft cheeses, and roasted gamebirds, as well as barbecue and meat-based pastas like spaghetti bolognese.

\$19.67

2022

## Cave de l'Orlaya Fendant

Valais, Switzerland



**GRAPE VARIETY:** Fendant (Chasselas)

**APPELLATION:** Valais, Switzerland

**DESCRIPTION:** Fendant is the most traditional grape variety in Valais, and is known as Chasselas elsewhere in Switzerland. It has a nose of gun flint and white flowers.

**VINIFICATION:** Hand picked, grapes (kept intact) are pressed slowly for four hours and fall by gravity into the stainless steel tanks, fermentation in cool condition (16°C) with selected yeast, no malolactic fermentation, aged on the lees 6 months before bottling.

**LOCATION:** Fully is in the middle of the Alps, close to France and Italy, known for steep slopes and granite bedrock. Vines here are generally cultivated on south-facing plots and terraces that overlook the Rhône river valley as it flows east-to-west, surrounded by soaring peaks of the Swiss Alps.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 12.4%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with white fish, shellfish, crab and lobster, and melted cheese dishes (e.g. fondue, raclette).

\$18.67

2022

## Cave de l'Orlaya Petite Arvine

Valais, Switzerland



**GRAPE VARIETY:** Petite Arvine

**APPELLATION:** Valais, Switzerland

**DESCRIPTION:** Native to the valleys of Valais, Switzerland and Valle D'Aosta, Italy, Petite Arvine is a fresh and elegant white wine with citrus fruits aromas and a saline touch on the finale.

**VINIFICATION:** Hand picked, grapes (kept intact) are pressed slowly for four hours and fall by gravity into the stainless steel tanks, fermentation in cool condition (16°C) with selected yeast, no malolactic fermentation, aged on the lees 6 to 10 months before bottling.

**LOCATION:** Fully is a wine appellation and commune at the western end of the Valais region of southern Switzerland, known for steep slopes and granite bedrock. Vines here are generally cultivated on south-facing plots and terraces that overlook the Rhône river valley as it flows east-to-west, surrounded by soaring peaks of the Swiss Alps.

**ALTITUDE:** 450–500 meters

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Can drink now through 2032

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with apertifs, shellfish, oysters, and rich fish like salmon.

\$38.33

# CAVE MANDOLÉ



## Cave Mandolé

Valais, Switzerland

The winery of Cave Mandolé is watched over by the image of The Bacchante – a wild, horned female faun and consort of Bacchus, the Roman god of revelry and wine. It is a fitting symbol for the winery and the spirit of its owners, Lisa and Chiara, who have followed their dream to own and operate a winery since they first met in London in 2015.

Lisa Traens, a native of Belgium, studied biochemistry and biotechnology, but wine was her passion. Chiara Benincasa, from Tuscany, studied international trade and translation, but soon grew to share the passion for wine. Both finally committed to the path. Recognizing the need to gain experience in the industry, they studied enology in Switzerland and France, and then took roles in wineries. While Chiara studied the business of wine at an estate in Provence, Lisa plotted an “endless harvest” year of internships around the globe, including stints in Australia, Oregon, and France.

After an extensive search and persistence in navigating the hurdles of foreign ownership, in 2020 Lisa and Chiara took the reins of Cave Mandolé, an established family winery in Valais, Switzerland. The six-hectare estate produces 12 different varieties in the villages of Saillon, Saxon and Fully, including the Swiss natives Petite Arvine, Fendant (Chasselas), Humagne Blanche, and Humagne Rouge.

Named for the local almond trees that share the hillsides with the steep vineyards, Mandolé’s central vineyard features an ancient red-painted “Mazot”, or shelter, that looks down over the Saillon vineyard, provides refuge and comfort to the winemakers and their guests, and adorns the label as a symbol of the estate.

## Wines

- 2022 Cave Mandolé Fendant
- 2022 Cave Mandolé Fesses D'Ange
- 2022 Cave Mandolé Humagne Rouge
- 2022 Cave Mandolé Petite Arvine Fully



2022

## Cave Mandolé Fendant

Valais, Switzerland



**GRAPE VARIETY:** Fendant (Chasselas)

**APPELLATION:** Valais, Switzerland

**DESCRIPTION:** This Fendant offers a straightforward yet delightful taste of Swiss white wine. Light and easy-drinking, it presents a fruit-forward profile dominated by green apples and pears, with subtle herbal undertones. Refreshing on the palate, it finishes clean, leaving a crisp impression that invites another sip, capturing the essence of Saillon's terroir.

**VINIFICATION:** The vinification starts with hand-picked grapes, ensuring optimal quality. After the harvest, the grapes undergo gentle pressing, followed by fermentation in temperature-controlled stainless steel tanks to maintain varietal purity and crisp acidity. The wine is filtered before bottling.

**LOCATION:** This Fendant is crafted from parcels situated between 400 and 650 meters altitude, where the chalky soils lend a crisp minerality and refined texture.

**ALTITUDE:** 500 meters

**ALCOHOL BY VOLUME:** 12.2%

**AGING:** Can drink now through 2032

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Its refreshing acidity complements rich and creamy dishes like raclette and cheese fondue, while also enhancing the flavours of grilled fish and savoury pastries, or a mixed green salad with a simple vinaigrette.

\$18.33

2022

## Cave Mandolé Fesses D'Ange

Valais, Switzerland



**GRAPE VARIETY:** Fendant (Chasselas)

**APPELLATION:** Valais, Switzerland

**DESCRIPTION:** This single parcel Fendant from Saillon is a light and fruity wine grown on a steep, chalky hillside. The vines benefit from excellent sun exposure, which contributes to the wine's crisp acidity and fresh character. It offers flavors of green apple with subtle floral notes. The chalky soil enhances the wine's minerality, resulting in a well-balanced and refreshing finish.

**VINIFICATION:** The vinification of this single parcel Fendant from Saillon starts with hand-picked grapes, ensuring optimal quality. After the harvest, the grapes undergo gentle pressing, followed by fermentation in temperature-controlled stainless steel tanks to maintain varietal purity and crisp acidity.

**LOCATION:** This single parcel of Fendant called "Champ des Pierres" is located on the steep hillside of Saillon in Wallis, at 650 meters altitude. The chalky soil imparts a distinct minerality to the wine, enhancing its crisp and fresh character.

**ALTITUDE:** 650 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now through 2032

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs wonderfully with seafood such as oysters, grilled fish, and shrimp, dishes with earthy components such as mushroom risotto or vegetable quiche, and soft cheeses like goat cheese and Brie.

\$20.00

2022

## Cave Mandolé Humagne Rouge

Valais, Switzerland



**GRAPE VARIETY:** Humagne Rouge

**APPELLATION:** Valais, Switzerland

**DESCRIPTION:** Humagne Rouge 2022 from Wallis is a smooth, fruity wine with a bouquet of cherries, raspberries and wild alpine herbs. On the palate, it offers a plush texture, freshness, fine tannins and earthy minerality. This wine, made from an indigenous grape variety from Wallis, reflects the unique character of the region and its high-altitude vineyards.

**VINIFICATION:** Hand-harvested grapes are gently crushed and fermented in stainless steel tanks at controlled temperatures to preserve their fresh character. Minimal maceration ensures low extraction, focusing on delicate aromas and flavours. Malolactic fermentation follows. The wine is then aged briefly in steel and old wood to maintain its vibrant freshness before bottling.

**LOCATION:** Saillon and Fully, Switzerland

**ALTITUDE:** 600 meters

**ALCOHOL BY VOLUME:** 12.7%

**AGING:** Can drink now through 2032

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with a range of grilled or roasted meats such as beef tenderloin, pork loin, or grilled sausages, as well as lighter fare such as a simple tomato-based pasta dish, a gourmet pizza topped with roasted vegetables and fresh herbs, or wild mushroom risotto.

\$30.67

2022

## Cave Mandolé Petite Arvine Fully

Valais, Switzerland



**GRAPE VARIETY:** Petite Arvine

**APPELLATION:** Valais, Switzerland

**DESCRIPTION:** The Petite Arvine Fully 2022 showcases citrus notes and exotic aromas of pineapple, passion fruit and rhubarb. On the palate, it offers a refreshing acidity that balances its rich fruitiness. The wine's signature saline finish adds a distinctive mineral complexity.

**VINIFICATION:** Gentle pressing and fermentation at controlled temperatures to preserve delicate aromas. After fermentation, the wine matures on fine lees for 8 months, which adds complexity and depth. Regular bâtonnage, or stirring of the lees, is performed to enhance texture and mouthfeel.

**LOCATION:** The parcel is situated on the hillside, necessitating careful hand-harvesting due to the challenging terrain. This slope ensures excellent sun exposure, promoting optimal ripening of the grapes. The soil composition is predominantly granitic soil, which is known for its excellent drainage properties, forcing the vines to dig for water and nutrients, which can lead to more concentrated flavours in the grapes.

**ALTITUDE:** 600 meters

**ALCOHOL BY VOLUME:** 14%

**AGING:** Can drink now through 2042

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with seafood dishes such as oysters, scallops, and grilled fish, and it enhances spicy Asian cuisine, particularly Thai and Vietnamese dishes.

\$33.00



## Cellier de la Baraterie

Savoie, France

Cellier de la Baraterie is a domaine in Savoie, in the French Alps. At its helm is Julien Viana, a talented young farmer and winemaker from the heart of the region. He took over the winery in 2014 from Serge Bouchez, a well-established winemaker in the village of Cruet, where Julien grew up. Julien is not from a winemaking family, and Bouchez had no children or relatives to continue his domaine after his retirement, so the match was perfect. Upon finishing his winemaking studies in Beaujolais, Julien returned to Savoie and began his work with a 1-hectare vineyard (2.5 acres).

Today, Julien cultivates 10 hectares (25 acres) on the Combe de Savoie not just in Cruet, but also in the villages of St. Jean de la Porte and Arbin. He dedicates half of his land for production of his own wines, while the rest he cultivates for other winemakers. All of his farming is done according to organic principles. His production covers the classic grapes and appellations of the region: Jacquère, Altesse and Malvoisie for the white wines, with Mondeuse and Gamay for the reds. A farmer first and foremost, Julien is strongly committed to a natural, sustainable and organic approach to agriculture. This philosophy extends to the work in the cellar, as well.

He lets all of the wines ferment naturally with wild yeasts. Wines are matured in neutral tanks, mostly stainless steel and occasionally used oak barrels for some of the white wines. He uses minimal amounts of sulfur at the bottling stage for stability, thus the wines deeply express the grapes and their terroir. After his initial winemaking studies, Julien also studied biodynamic farming during a bachelor of science at the University of Montpellier. While not certified biodynamic, nor using the full panel of biodynamic techniques, he implements many of the practices. Almost all his vineyards are certified organic, with the rest in conversion.

## Wines

2022 Cellier de la Baraterie Jacquère Cruet

2020 Cellier de la Baraterie Le Paroxysme

2019 Cellier de la Baraterie Mondeuse d'Arbin



2022

## Cellier de la Baraterie Jacquère Cruet

Savoie, France



**GRAPE VARIETY:** Jacquere

**APPELLATION:** AOP Savoie

**DESCRIPTION:** The French Alps in your glass, this classic example of Jaquère provides Alpine freshness and bright acidity, with aromas of pear and apple with a hint of herbaceousness.

**VINIFICATION:** Vinified in stainless steel and fiberglass vats. Native yeast, Natural fermentation, no additives, no intervention, aged in stainless steel. Minimal SO2 before bottling.

**LOCATION:** Steep, south-east facing slopes of clay and limestone in Savoie, France.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** An ideal aperitif, Jacquère is also great with seafood, grilled fish, or any light appetizer. The classic pairing in France with Raclette.

\$16.67

2020

## Cellier de la Baraterie Le Paroxysme

Savoie, France



**GRAPE VARIETY:** 45% Pinot Noir, 45% Gamay, 10% Mondeuse

**APPELLATION:** Vin de Savoie AOC

**DESCRIPTION:** The 2020 Le Paroxysme is a blend of 10% Mondeuse, 45% Gamay and 45% Pinot Noir. A great pairing for summer BBQ, this wine could open your evening as a refreshing aperitif with light appetizers, as the Gamay and Pinot Noir soften the Mondeuse and shape a wine meant for easy refreshment. Notes of bright red cherry, raspberries, forest floor and black pepper in a light-footed and aromatic summer red from chalky soils at 400 meters of elevation.

**VINIFICATION:** Native yeast, no additives, no intervention, vinified in stainless steel and fiberglass vats. Minimal SO2 before bottling.

**LOCATION:** Steep, south-east facing slopes in Savoie, France.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now through 2024

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Charcuterie, light appetizers, and grilled meats

\$21.00

2019

## Cellier de la Baraterie Mondeuse d'Arbin

Savoie, France



**GRAPE VARIETY:** Mondeuse

**APPELLATION:** Vin de Savoie AOC

**DESCRIPTION:** The 2019 Mondeuse d'Arbin, a bold red from steep, 400-meter vineyards in the village of Arbin, in the Savoie region of France. A perfect pairing with grilled meats, this wine could replace Cabernet Sauvignon or Sangiovese at your table with its dark color, grippy tannins, pronounced red-fruit aromas of cherry and plum, and spicy, pepper finish. From an organic vineyard, this wine is fermented on native yeasts in stainless steel tanks. Drinking beautifully now, but has potential for aging.

**VINIFICATION:** Fermentation and maturation in fiberglass and stainless steel, native yeast, Minimal SO<sub>2</sub>, Unfined.

**LOCATION:** From the Savoie village of Arbin, France.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Aged cow's cheeses such as Mimolette and Cantal, cured hams, roast lamb and game.

\$26.67



## Domaine Céline Jacquet

Savoie, France

Céline Jacquet is a young woman winemaker, who established her domaine in 2011 in the village of Arbin, in Savoie. Today, She farms about 5 hectares (12 acres), without any desire to grow much bigger. She cultivates the traditional grape varietals of the Combe de Savoie: Mondeuse, Roussette, Altesse and Bergeron (also known as Roussane in the Rhone valley).

She has vineyards in different places in the Combe de Savoie: Arbin, St-Jean de la Porte, Cruet, and Chignin. Céline studied winemaking in Beaujolais. Many of her parcels, such as the one going into Mes Aieux or Les Echalats, are at the top of the vineyard, planted on very steep slopes who benefit from perfect south, south-east exposure looking at the Alps. The work in the vineyard is authentic and natural. She manual farms, as the slopes won't allow for any machinery. She refrains from using chemicals or industrial techniques, and promotes biodiversity. Of course, as everything else, harvest is done by hand only.

The same mentality extends to her winemaking. Whole cluster fermentation and maceration are done without inoculation and she adds minimal doses of sulfur. Some of the wines, such as Les Echalats, are actually bottled without any sulfur added. Still, you can tell that Celine's vision and wines are into classicism and authenticity, favoring balance, cleanliness, and precision. Her wines show that Savoie can deliver complex wines, that can be much more than the simple glouglou wines with Raclette! Her Mondeuse wines, especially Mes Aieux, show that good winemaking and fruit can lead to wines that combine very strong character yet being very soft and not heavy or high in alcohol.

## Wines

2021 Domaine Céline Jacquet Jacquère La Surprise De Marc

2018 Domaine Céline Jacquet Mondeuse Arbin

2016 Domaine Céline Jacquet Mondeuse Mes Aieux

2018 Domaine Céline Jacquet Rosé de Mondeuse



2021

## Domaine Céline Jacquet Jacquère La Surprise De Marc

Savoie, France



**GRAPE VARIETY:** Jacquere

**APPELLATION:** Vin de Savoie AOC

**DESCRIPTION:** An elegant 100% Jacquère from a single organic plot that Celine took over from her friend Marc, the wine's namesake. Refreshing acidity with lemon citrus, notes of wild flowers and crushed gravel.

**VINIFICATION:** Whole clusters lightly pressed, aged in steel and bottled unfiltered with minimal sulfur added. No malolactic fermentation.

**LOCATION:** The Savoie village of Arbin, France

**ALTITUDE:** 650 meters

**ALCOHOL BY VOLUME:** 11.5%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** An ideal aperitif, Jacquère It is also great with seafood, grilled fish, or any light appetizer.

\$20.00

2018

## Domaine Céline Jacquet Mondeuse Arbin

Savoie, France



**GRAPE VARIETY:** Mondeuse

**APPELLATION:** Vin de Savoie AOC

**DESCRIPTION:** Mondeuse is native to the Savoie region and almost only grown here. The Mondeuse d'Arbin is distinguished from other Mondeuses by its terroir located on the steep rocky hill overlooking the village of Arbin, which gives its unique character to this wine. It has strong character although it remains a relatively light wine (12%). The tannins are soft and the taste brings a lot of licorice, a bit of smokiness, and leather.

**VINIFICATION:** Whole-cluster fermentation on native yeasts in stainless steel.

**LOCATION:** South-facing slopes above Arbin, France, in clay, limestone and scree soils.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now through 2029

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Duck, game, and hard cheeses.

\$26.00

2016

## Domaine Céline Jacquet Mondeuse Mes Aïeux

Savoie, France



**GRAPE VARIETY:** Mondeuse

**APPELLATION:** Vin de Savoie AOC

**DESCRIPTION:** Céline's Jaquet's top-end red wine, a pure expression of the very unique terroir of Arbin. Young, this wine is all about red and black fruits combined with spices and pepper, with rather melted tannins for the Arbin vineyard. The wine is bone dry, and angular. Already 6 years in, it gives some lovely mushroom notes confirming that Mondeuse is definitely a variety with aging potential.

**VINIFICATION:** Whole cluster fermentation and maceration, with spontaneous fermentation on native yeasts, stainless steel only to preserve fruit character.

**LOCATION:** This wine comes from a selected parcel of the Arbin vineyard high on the slope in the village of Arbin, France.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** A great pick for duck breast cooked with sweet flavors, or even with a cheese plate from the French Alps. Typically great with Tomme de Savoie, Reblochon or Tamié cheese which have a cream profile that complement the wines well.

\$30.00

2018

## Domaine Céline Jacquet Rosé de Mondeuse

Savoie, France



**GRAPE VARIETY:** Mondeuse

**APPELLATION:** Vin de Savoie AOC

**DESCRIPTION:** Celine's Rosé is made from Mondeuse that is whole-cluster fermented with native yeasts in stainless steel, resulting in a particularly zippy but thoughtful Rosé wine with pronounced lemon citrus and juicy nose, revealing a herbaceous backbone. Meant to be consumed with food, it's a perfect match to pastas with cream sauces and fresh seafood.

**VINIFICATION:** Whole-cluster fermented on native yeasts in stainless steel.

**LOCATION:** Various vineyards above the village of Arbin, France. Grown in clay and limestone soils.

**ALTITUDE:** 350–400 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now through 2026

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Seafood, light pasta dishes with lemon or cream sauces.

\$20.33



## Eichenstein

Südtirol / Alto Adige, Italy

Josef "Sepp" Waldner has carried on a 350-year tradition of winemaking and hospitality with an eye towards detail becoming of the four-star hotelier that he is.

Sepp represents the 11th generation of a Merano family that has cultivated wine here, and since 1748 has owned and managed the 520-year-old Hotel Oberwirt as well as its related agricultural properties. Since taking over the hotel in 1973, Sepp expanded the historic property, honoring the traditions while introducing the modern luxuries of a boutique design hotel. Now an esteemed four-star luxury hotel with a gourmet restaurant, the Romantik Hotel Oberwirt is known for its hospitality, exceptional South Tyrolean cuisine, and an award-winning wine list.

It's with this same focus on excellence and detail that Sepp founded his winery, Weingut Eichenstein in 2004. Set high above Merano at nearly 600 meters, the Mount Freiberg vineyard property consists of granite and porphyry quartzite soils born of a prehistoric volcano. In 2014 a wine cellar and tasting room of Sepp's design was added, with breathtaking views of the Etsch Valley below.

Winemaker Martin Pollinger executes Sepp's vision of "Maximalism in the vineyard, minimalism in the cellar" and creates wines that are authentic and expressive of the Alpine terroir and Mediterranean climate, but above all clean and elegant expressions of each varietal.

Of course, ever the hotelier, Sepp Waldner has built a luxurious and modern 200 square meter Chalet adjacent to the winery, complete with pool, sauna, a pedestal tub, and gourmet kitchen, which guests are encouraged to enjoy for a week at a time to share his passions for food, wine, and a luxurious stay in nature.

## Wines

2020 Eichenstein Chardonnay Riserva  
Seppelaia

2022 Eichenstein Cuvée Weiss Gloria Dei

2022 Eichenstein Sauvignon Blanc Knott



2020

## Eichenstein Chardonnay Riserva Seppelaia

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Chardonnay

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** This Chardonnay Riserva is the quintessence of the Eichenstein Winery. Select grapes and a long period of aging in barrique infuse this wine with perfection. The freshness in the wine is a surprising contrast to the fruity-sweet bouquet, a wine with a great variety of flavors. The aroma is reminiscent of gooseberries and intense citrus, complemented by the light scent of freshly mown grass. The taste is dominated by the harmonious minerality paired with a pleasant acidity.

**VINIFICATION:** Whole-cluster selection gently pressed for several hours. Fermentation takes place to 100% in wooden barrels with a capacity of 500 and 225 liters, followed by malolactic fermentation. After one year of storage in wooden barrels, the barrels are assembled and stored in steel tanks for another 10 months before the wine is bottled. Two years of further bottle-aging prior to release.

**LOCATION:** Steeply-terraced, southwest facing slopes from Montefranco, near Merano, Italy. Grown in light porphyry-granite soils.

**ALTITUDE:** 550–600 meters

**ALCOHOL BY VOLUME:** 14%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Richer fish dishes, pork, chicken and anything in a butter sauce, cream sauce, or with fungi.

\$39.33

2022

## Eichenstein Cuvée Weiss Gloria Dei

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Blanc, Sauvignon Blanc, Riesling

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** The white wine Gloria Dei, named after the World Rose, is a cuvée of Pinot Blanc, Sauvignon Blanc and Riesling. The Sauvignon gives it its fine fragrance, the Pinot Blanc gives it its structure and the Riesling makes the wine fresh and juicy, united by the wine's characteristic mineral notes.

**VINIFICATION:** Each variety is harvested individually and at the ideal time. The grape-must is pressed and sedimented. Then the alcoholic fermentation is initiated in steel tanks and is aged in stainless steel on the fine yeast for 7 months.

**LOCATION:** The grapes for this cuvée come from the Rosarium vineyard in Marling, Italy, from medium-heavy, slightly sandy moraine soils, which warm up quickly in spring.

**ALTITUDE:** 365 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Grilled fish and fowl, Asian cuisine, and vegetarian dishes.

\$16.67

2022

## Eichenstein Sauvignon Blanc Knott

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** The Sauvignon Blanc from the Knott vineyard in Marling is reminiscent of grapefruit and elegant passion fruit, fresh lemon peel, nettle, and a deep minerality, with a lively acidity on the palate.

**VINIFICATION:** The grapes are picked by hand in the morning. Short maceration on the press and sedimentation in steel tanks. In order to preserve the freshness, fermentation takes place 100% in steel tanks at a temperature of 16-18°C. The later maturation on the fine yeast lasts for about 6 months.

**LOCATION:** Knott vineyard in Marling, Italy. Slightly sandy moraine soils consisting of granite and slate. Here the vines are pampered and warmed by the morning sun. In the late afternoon the vineyard cools down.

**ALTITUDE:** 360 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now, but will age well into 2025–2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Excellent with vegetable dishes, as well as chicken, pork, fish, shellfish, ceviche, and light appetizers with mixed flavors.

\$17.67



## Fischer Weingut

Steiermark / Styria, Austria

The siblings Fischer – Claudia, Klaus, and Bernhard – grew up in beautiful St. Anna on a mixed farm of animals and crops, including one hectare of grapes. Though none of them thought they'd end up as farmers, Klaus took an interest in the vineyard, and took a degree in viticulture and winemaking from the neighboring Silberberg School. He vinified his first wine in 2007, a Morillon from the family's fruit, and the path was set.

While Klaus went on to continued studies at Klosterneuburg and winemaking internships in New Zealand and South Africa, Bernhard followed the path and attended Silberberg and Klosterneuburg himself. Claudia meanwhile served as a Styrian Wine Ambassador from 2007-2009 while pursuing her own studies.

Now, the three share a vision to make Fischer a role model of sustainable winemaking while producing world-class Chardonnay, known locally as Morillon. They now manage two single vineyard sites, each with unique terroir, and cultivate each of them exclusively by hand.

In 2015, they also converted entirely to organic farming. Now with eight varieties planted, Fischer continues to evolve its signature Morillon while crafting exciting new wines of both international and indigenous grapes on the complex blend of volcanic and seabed soils underneath the family's historic vineyard.

## Wines

2019 Fischer Weingut Morillon Ried Schemming

2020 Fischer Weingut Morillon St. Anna

2021 Fischer Weingut Morillon St. Anna

2022 Fischer Weingut Riesling Ried Stradenberg



2019

## Fischer Weingut Morillon Ried Schemming

Steiermark, Austria



**GRAPE VARIETY:** Morillon (Chardonnay)

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** This age-worthy Chardonnay, known as "Morillon" in Steiermark, expresses chalky notes with ripe grapefruit, asian pear, and fine integrated oak barrel aromas. Refreshing salinity on the palate, dense and elegant, with a firm yet juicy structure.

**VINIFICATION:** Short maceration time; spontaneous fermentation in 500 liter Oak barrel made from Styrian oak and 300 liter oak barrel made from French oak, biological acid reduction with subsequent full yeast storage and maturation for twelve months.

**LOCATION:** Single-vineyard "Ried Schemming" in St. Anna am Aigen, Austria. Sandy loam soils with calcareous sandstone and shell inclusions; volcanic weathering material, loam/brown earth with basalt rock.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Wild fowl, light game and fish dishes with fine sauces.

\$32.50

2020

## Fischer Weingut Morillon St. Anna

Steiermark, Austria



**GRAPE VARIETY:** Morillon (Chardonnay)

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** Organic cultivation and careful manual work in the vineyard, spontaneous fermentation and careful aging over 11 months in large, neutral oak barrels make this Chardonnay, known as "Morillon" in Steiermark, a worthy representative of its origin and a universal food companion.

**VINIFICATION:** Spontaneous fermentation on native yeasts, aged 11 months in large, neutral oak barrels.

**LOCATION:** Ried Schemming and village vineyards of St. Anna am Aigen, Austria. Grown in primarily volcanic soils.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now through 2026

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Mild and creamy cheeses, Pasta with pesto, buttery or brown butter sauces, white fish, shellfish, and roasted chicken.

\$18.00

2021

## Fischer Weingut Morillon St. Anna

Steiermark, Austria



**GRAPE VARIETY:** Morillon (Chardonnay)

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** Organic cultivation and careful manual work in the vineyard, spontaneous fermentation and careful aging over 11 months in large, neutral oak barrels make this Chardonnay, known as "Morillon" in Steiermark, a worthy representative of its origin and a universal food companion.

**VINIFICATION:** Spontaneous fermentation on native yeasts, aged 11 months in large, neutral oak barrels.

**LOCATION:** Ried Schemming and village vineyards of St. Anna am Aigen, Austria. Grown in primarily volcanic soils.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Mild and creamy cheeses, Pasta with pesto, buttery or brown butter sauces, white fish, shellfish, and roasted chicken.

\$20.33

2022

## Fischer Weingut Riesling Ried Stradenberg

Steiermark, Austria



**GRAPE VARIETY:** Riesling

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** Spontaneous fermentation in a large, neutral oak barrel and subsequent maturation on the full yeast emphasize the original character of this expressive single-vineyard Riesling. Apricot, physalis and cold smoke on the nose, juicy on the palate and with dark mineral notes.

**VINIFICATION:** Hand-selected grapes, short maceration time, spontaneous fermentation in a large neutral 750 liter oak barrel, subsequent storage on the full yeast and maturation until mid-April 2020.

**LOCATION:** Ried Stradenberg is largely characterized by the typical volcanic deposits such as basalt and tuff with partial faults of marine sediments. The exposure to the south and partly to the east allows the vines a long growing season.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Recommended with light dishes of fish or grilled vegetables, and as an accompaniment to Asian cuisine.

\$24.50



## Frauwallner

Steiermark / Styria, Austria

Walter Frauwallner sums up his wines' signature as "Lots of wine in the glass, the terroir clearly recognizable and always a pleasure to drink". Declared Austria's "Wine Talent of the Year" by Gault Millau after only his fifth vintage, the formula is clearly working.

A third-generation winegrower, Walter took over the family's mixed agricultural farm and few hectares of vineyards at age 21. Making the decision to commit the future direction to winemaking, he and his wife Petra shifted their attention to expanding their vineyards, developing a state-of-the art winery, and establishing a tasting room and farm shop.

Anchored around the famous Ried Buch vineyard – the one that produced the 2006 Morillon (Chardonnay) that first brought him fame – Walter and Petra now manage 24 hectares of vineyard in Styria's basalt-rich Vulkanland region, near Straden. 100% of their wine grapes come from their own vineyards, which are hand-tended, hand-selected, and hand-harvested.

A winegrower first, Walter espouses the belief that quality grows in the vineyard and seeks to bring forth the character of the terroir as the grapes progress to the bottle. That said, each varietal is vinified in its own way, resulting in wines of unique character.

A member of the influential association of Styrian winemakers STK, Weingut Frauwallner has continued to create national and international award-winning wines that represent the best of the region and has now been recognized three times as the "Winery of the Year in Styria".

## Wines

- 2021 Frauwallner Grauburgunder Rosenberg
- 2022 Frauwallner Grauburgunder Straden
- 2022 Frauwallner Lilli Rosé
- 2022 Frauwallner Sauvignon Blanc Straden
- 2022 Frauwallner Weissburgunder
- 2020 Frauwallner Weissburgunder Ried Buch
- 2022 Frauwallner Welschriesling



2021

## Frauwallner Grauburgunder Rosenberg

Steiermark, Austria



**GRAPE VARIETY:** Pinot Gris

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A structured and elegant Pinot Gris from single vineyard old vines. Flavors of baked apple, smoky and roasted, some white flowers and acacia honey, and a powerful structure on the palate and salty mineral notes on the finish.

**VINIFICATION:** Maceration of 8–20 hours, fine filtered, matured 11 months in neutral oak.

**LOCATION:** Ried Stradener Rosenberg is a southern extent of the Stradnerkogel, the highest mountain of the Vulkanland region. Southern-facing in chalky soils with tertiary sedimentation and volcanic intrusions.

**ALTITUDE:** 330–458 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Roasted filet of pork with creamy mushroom sauce and spaetzle. Also perfect for a steak when barbecuing in summer as an alternative to red wine.

\$28.33

2022

## Frauwallner Grauburgunder Straden

Steiermark, Austria



**GRAPE VARIETY:** Pinot Gris

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A structured Pinot Gris for food pairing, with aromas of fresh pear, baked apple and white flowers, and slight smoke with herbal spices. Medium body, good balance of body, fruit sweetness and acidity.

**VINIFICATION:** 8–12 hour of skin contact, fine filtration, matured 100% in large, neutral oak barrels.

**LOCATION:** South-facing slopes of the vineyards near the village of Straden, Austria. Grown in calcareous, volcanic, and basalt soils.

**ALTITUDE:** 330–450 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Perfect pairing for schnitzel, light game dishes, and hearty pastas.

\$20.00

2022

## Frauwallner Lilli Rosé

Steiermark, Austria



**GRAPE VARIETY:** Zweigelt, Wildbacher

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** This blend of 80% Zweigelt and 20% Blauer Wildbacher represents a classic, dry Austrian Rosé made of native grapes. With dominant aromas of raspberry and cherry, and youthful and eager energy, this Rosé is juicy, lively and light.

**VINIFICATION:** Tank-fermented in stainless steel, fine filtering before bottling.

**LOCATION:** South-facing estate vineyards in basalt and volcanic soils.

**ALTITUDE:** 300–450 meters

**ALCOHOL BY VOLUME:** 10.5%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Serve as an aperitif, or with light appetizers or an accompaniment to desserts.

\$14.50

2022

## Frauwallner Sauvignon Blanc Straden

Steiermark, Austria



**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** An elegant Sauvignon Blanc born of volcanic soils, this wine has notes of cassis, gooseberries, and yellow peppers, with crispy acidity, fine smoky basalt minerals, and a rich body perfect for pairing with many types of food.

**VINIFICATION:** 2-3 days of skin contact, then fermented and aged 6 months in 80% stainless steel and 20% large, neutral oak barrels.

**LOCATION:** East and southwest-facing slopes of the Straden vineyards, in basalt, volcanic, lime and gravel soils.

**ALTITUDE:** 300–450 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Grilled chicken breast, tomato risotto, blackcurrant sauce.

\$20.00

2022

## Frauwallner Weissburgunder

Steiermark, Austria



**GRAPE VARIETY:** Weissburgunder (Pinot Blanc)

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A classic Weissburgunder, or Pinot Blanc, this wine is complex and balanced with aromas of ripe Williams pear, walnut, and fresh brioche.

**VINIFICATION:** 8–20 hours on skins then fermented and matured in stainless steel.

**LOCATION:** Estate vineyards with south and south-east facing slopes, in basalt and volcanic soils.

**ALTITUDE:** 300–450 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Very versatile food accompaniment, pair with potato and Lamb's lettuce salad, with fried sheep's cheese and pumpkin seed oil dressing.

\$12.33

2020

## Frauwallner Weissburgunder Ried Buch

Steiermark, Austria



**GRAPE VARIETY:** Weissburgunder (Pinot Blanc)

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A refined and elegant Pinot Blanc, with ripe, juicy stone fruit, salty minerality, aromas of fresh brown bread, smokey and roasted, a full palate and elegant in the long finish.

**VINIFICATION:** Macerated 12–20 hours on the skins, fine-filtered, matured 12 months in 50% new oak and 50% neutral oak.

**LOCATION:** South-west facing slopes of the single vineyard "Ried Buch", Südsteiermark, Austria.

**ALTITUDE:** 300–360 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now through 2035

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Serve with hearty dishes - perfect with mushrooms and cream sauces, or a saddle of veal with porcini mushrooms and glazed carrots in a thyme cream sauce.

\$33.00

2022

## Frauwallner Welschriesling

Steiermark, Austria



**GRAPE VARIETY:** Welschriesling

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A traditional Austrian aperitif, this classic Welschriesling expresses aromas of green and yellow apples, flowers, and pear. Juicy, light and easy to drink.

**VINIFICATION:** 8–20 hours on skins, fermented and matured in stainless steel.

**LOCATION:** South-facing estate vineyards in basalt and volcanic soils.

**ALTITUDE:** 300–450 meters

**ALCOHOL BY VOLUME:** 11.5%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Traditionally served with charcuterie, or smoked trout with green apple and horseradish.

\$10.50



## GraWü

Trentino-Alto Adige, Italy

GRAWÜ is the union of Leila GRAselli and Dominic Würth, and its name is derived by combining their surnames. They have previously worked and made wine in Bordeaux, Montalcino and the Marche. After that, they decided to establish themselves, their family and their winery in 2013 in Alto Adige (or Sud Tyrol as the German speakers call it) because Leila is Italian, while Dominic is German. This is the perfect place for their kids to grow up bilingual, but also, it is the region they fell in love with.

The wines of GraWü are the fruit of the harmonious alchemy between deep knowledge of winemaking, the respect for nature and terroir and their strong will to push boundaries. The goal is to produce wines that result from artisanal and natural processes, which they think is the only way to get finest wines, but also to work with a deep respect for the environment. They farm themselves a few hectares in the Venosta Valley, in Naturns, and for the rest, they source grapes from growers with whom they work in the fields just as if they were their own vineyards. All farmers they work with follow organic practices and high respect for bio-diversity. They work with classic grape varieties from the region such as Gewürztraminer, Pinot Noir, Pinot Grigio, but also with fungus-resistant "PiWi" grapes that they see as a mandatory field of exploration to ensure a future of viticulture that is good for the planet.

Their work shows that these varieties can lead to excellent wines, too. After years of experience in viticulture and winemaking, Dominic has developed a personal vision of his ideal wines. The strong character of GRAWÜ wines is the clear reflection of this vision. Every phase of the winemaking process is curated almost obsessively. From the organic farm practices to the cautiousness in tasting the grapes before picking (a practice that is often overlooked, but that is at the essence of good winemaking) and a meticulous work in the cellar using traditional techniques instead of technological and oenological shortcuts. Their wines are alive, dynamic and bold in their flavors, but also clean. They are certainly gastronomic wines more than thirst-quenching wines. They are unique and reflect the vivacity of the GRAWÜ family and the energy of the Dolomites where the grapes come from. GRAWÜ doesn't use additives, relies only on natural fermentation with wild yeasts, often with the use of skin contact during the fermentation and aging process. Sulfites are limited to the minimum, often in the 20mg/L range. Wines are unfined and unfiltered and tend to take time to reveal themselves. They now produce about 20,000 bottles.

## Wines

2021 GraWü Pinot Grigio Ramato



2021

## GraWü Pinot Grigio Ramato

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Grigio

**APPELLATION:** Vigneti delle Dolomiti IGT

**DESCRIPTION:** An unexpected "orange" Pinot Grigio that will excite your palate at the first taste. Red fruits, bright citrus, pineapple, ripe pear, and limestone in a dress of fine tannins that give freshness and length in the mouth, resulting from the skin-contact, unfined winemaking approach. A wine that goes well with many foods and exotic cuisines.

**VINIFICATION:** Fermented on native yeasts in large wooden barrels. Macerated for up to 5 days. Aging on lees in large oak barrels for 12 months. Unfined and unfiltered.

**LOCATION:** Steep, terraced vineyards in Venosta Valley, Italy. Grown in limestone soils.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 11%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Seafood, risotto, and Asian cuisine.

\$31.67



## Gumphof

Südtirol / Alto Adige, Italy

From the moment you scan the horizon overlooking the southern Isarco Valley from Gumphof, you realize you're in for something very special. First mentioned in 1546, the Gump winery has been in the Prackwieser family for over 200 years, with winemaker Markus Prackwieser assuming the helm from his father in 2000.

Sited on 50-70% southwest-facing slopes at 400-800 meters, with a view to the Isarco River below and the Dolomites above, it is almost impossible to take in the vista in one glance. Add to this the architecture of the winery itself, which almost disappears into the horizon with its cellar and tasting room dug into the bedrock of the slope, and a natural and inviting entrance to draw you into the mysteries held within.

Only a single plot of Vernatsch with the traditional pergola suggests the long heritage of historic winemaking here, all else is entirely modern, including the excellent and elegant wines. Asking to taste the Vernatsch, I learn a new German phrase after my smile reveals my assessment. "Genuß ohne reue" says Markus – a wine to "enjoy with no regrets".

While the traditional Vernatsch grape in Markus' hands has been awarded as the best of Südtirol, its elegance only sets the stage for a series of surprises – Pinot Blanc, Sauvignon Blanc, Gewürztraminer, and Pinot Noir that each present their varietal character through an Alpine lens.

Markus humbly gives credit to the terroir and unique microclimate of the site, which benefits from the Ora winds that blow warmth and dryness from the Mediterranean by day, while cool winds descend from the Dolomites by night, resulting in the unusual elegance and complexity of these wines.

## Wines

2022 Gump Hof Vernatsch Mediaevum

2022 Gump Hof Weissburgunder Mediaevum



2022

## Gump Hof Vernatsch Mediaevum

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Vernatsch (Schiava)

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** Indigenous to Südtirol, Vernatsch, known as Schiava in Italian, is an ideal table wine and perfect accompaniment to light dishes, winning you over with its bitter cherry aromas, medium body, and rustic flair.

**VINIFICATION:** Short cold maceration followed by fermentation in steel tank for 1 week. Malolactic fermentation, and aging 2/3 of the wine in steel tanks and 1/3 in wooden casks for 6–8 months.

**LOCATION:** Southern Valle Isarco at the foot of the Sciliar massif, in Südtirol, Italy. Grown in calcareous morainic soils on solid quartz porphyry.

**ALTITUDE:** 400–480 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now, but will age well into 2025–2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Cured meats, hard cheeses, olives and bruschetta, as well as grilled meats.

\$16.67

2022

## Gump Hof Weissburgunder Mediaevum

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Weissburgunder (Pinot Blanc)

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** Pure bliss in the glass. An ideal wine for your everyday table, with clear straw color, tropical fruit, apple and peach notes, and a clean, dry finish.

**VINIFICATION:** Gentle pressing of the grapes followed by the fermentation in stainless steel tanks. Maturation on the fine lees in steel tanks for 7 months.

**LOCATION:** Southern Valle Isarco at the foot of the Sciliar massif, on 45-55% slopes, in Südtirol, Italy. Grown in calcareous morainic soils on solid quartz porphyry.

**ALTITUDE:** 400–500 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now, but will age well into 2025–2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Perfect as an aperitif, goes well with cold and warm starters and fish.

\$17.67



## Hofkellerei

Vaduz, Liechtenstein

With its vineyard in the center of Vaduz, the Hofkellerei is undoubtedly the most famous winery of Liechtenstein. Known formally as The Hofkellerei of the Prince of Liechtenstein, the estate is owned by Prince Hans Adam II of Liechtenstein, and the Princely Family.

In 1712, Prince Johann Adam I of Liechtenstein acquired the Earldom of Vaduz and today's Hofkellerei became property of the Princely House, along with the vineyard Herawingert in the city center.

The Herawingert is arguably the most important vineyard in Liechtenstein. With its four hectares of contiguous vineyards, it constitutes the very core of viticulture in the country and is one of the best sites in the Rhine River Valley. Pinot Noir and Chardonnay find ideal conditions for cultivation and ripening of the grapes here, thanks to the southwest exposure, the mild Foehn winds and the soils rich in slate and limestone.

And in Austria, the Hofkellerei in Wilfersdorf has been owned by the family since the 14th century. Their ancestral seat – Schloss Wilfersdorf – and the vineyards Karlsberg & Johannesbergen in northeastern Niederösterreich testify to the connection between the royal family and the region of their origin.

This marriage of two regions produces a range of Alpine wines that exhibit freshness, heritage and openness that is characteristic of the style of Hofkellerei. The estate produces finely structured single vineyard wines, including Pinot Noir from 'Herawingert' and Rieslings from 'Karlsberg', the youthfully fresh 'Clos Domaine' wines – Grüner Veltliner DAC, Rosé and the red Veramo, as well as elegant, easy-drinking sparkling wines and mineral-driven Blaufränkisch & Chardonnay from Leithaberg, Austria.

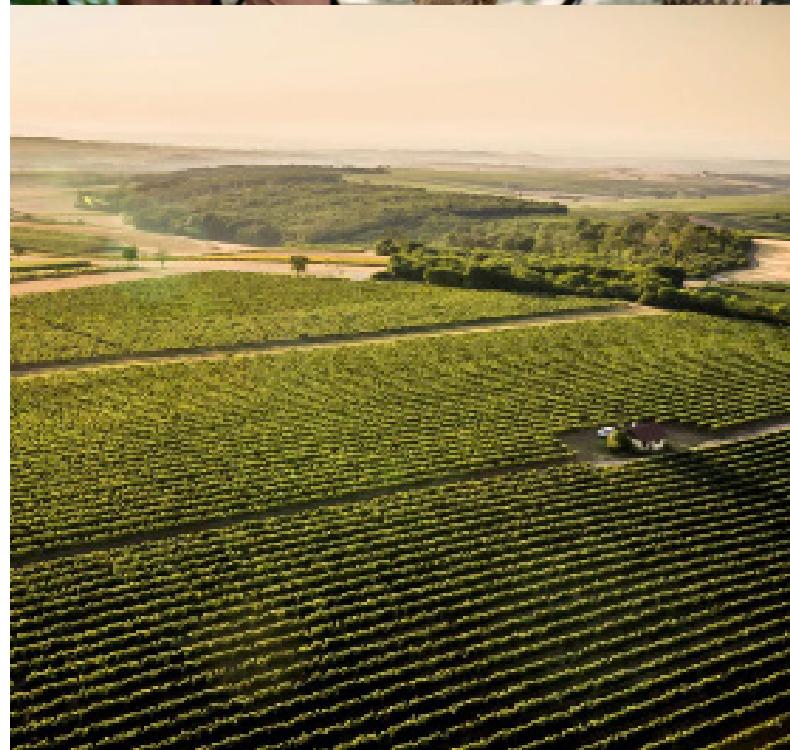
## Wines

2021 Hofkellerei of the Prince of Liechtenstein Grüner

2021 Hofkellerei of the Prince of Liechtenstein Grüner

2021 Hofkellerei of the Prince of Liechtenstein

2020 Hofkellerei of the Prince of Liechtenstein Pinot Noir



2021

## Hofkellerei Grüner Veltliner Reserve

Weinviertel, Austria



**GRAPE VARIETY:** Grüner Veltliner

**APPELLATION:** Vaduz, Liechtenstein

**DESCRIPTION:** The wines of our Reserve stem from older vines, grown in the deep loess soils of the single vineyards Karls- and Johannesberg, owned by the family for more than 600 years. Brilliant, bright green and silver-yellow color, multifaceted bouquet of citrus blossoms, ripe pear and quince, followed by a fine and peppery spiciness, fresh and lively structure and playful fruit notes on the long and animating finish.

**VINIFICATION:** Entirely healthy, hand-selected grapes with high acid structure, traditional vinification with oxygenation, partly in steel and partly in new 500 liter tonneaus, careful elevation on the fine lees in the century-old barrel cellars.

**LOCATION:** Niederösterreich, or Lower Austria, is a wine region in the northeast of Austria bordering Slovakia and the Czech Republic. The historic vineyards near the town of Wilfersdorf are southwest-facing slopes on principally loess soils at 280–320 meters.

**ALTITUDE:** 300 meters

**ALCOHOL BY VOLUME:** 12.8%

**AGING:** Can drink now, but will age well into 2031–2036

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with smoked fish, shellfish, crab, lobster and fine, spicy Asian inspired meat and vegetable courses.

\$18.67

2021

## Hofkellerei Grüner Veltliner Ried Karlsberg

Weinviertel, Austria



**GRAPE VARIETY:** Grüner Veltliner

**APPELLATION:** Weinviertel, Austria

**DESCRIPTION:** This limited release reserve Grüner Veltliner shows brilliant, bright green and silver-yellow reflexes, multifaceted bouquet of citrus blossoms, ripe pear, and quince, followed by a fine and peppery spiciness, fresh and lively structure and playful fruit notes on the long and animating finish.

**VINIFICATION:** Entirely healthy, selected grapes with high acid structure, traditional vinification with oxygenation, partly in new 500 liter tonneaus and partly in neutral oak, careful elevation on the fine lees in the century-old barrel cellars.

**LOCATION:** Old-vine vineyards, grown on south-facing slopes in the deep loess soils of the single vineyards Karls- and Johannesberg, owned by the family for more than 600 years.

**ALTITUDE:** 250 meters

**ALCOHOL BY VOLUME:** 12.4%

**AGING:** Drink now through 2036

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with smoked fish, crustations, boiled beef and fine, spicy Asian inspired meat and vegetable courses.

\$39.67

2021

## Hofkellerei Herrnbaumgarten

Weinviertel, Austria



**GRAPE VARIETY:** 50% Riesling, 50% Grüner Veltliner

**APPELLATION:** Weinviertel, Austria

**DESCRIPTION:** From the historic Austrian vineyards of the Princes of Liechtenstein, this is a traditional blend of the region and a versatile food pairing wine. Brilliant gold-green colour, spicy-vivid bouquet of quince, passion fruit, stone fruit, lavender & mint. Salty & mineralic in character, open and fresh, full of exotic fruit & spice, with stimulating length on the palate.

**VINIFICATION:** Completely healthy berries are partially fermented spontaneously after extended maceration and matured in used oak casks. Blended with fresh lots harvested a little earlier, they yield the refreshing variety of flavours that is so typical of the Herrnbaumgarten.

**LOCATION:** Viticulture has been a tradition in Herrnbaumgarten for centuries. Growing on calcareous, deeper layers of loess, salted with small limestone pearls from the onetime Danube Delta, tightly woven, fresh Riesling and open, lush Grüner Veltliner ripen here, moulded by the Pannonian climatic influences.

**ALTITUDE:** 300 meters

**ALCOHOL BY VOLUME:** 12.8%

**AGING:** Can drink now through 2026

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Recommended as an apertif, with light dishes of fish or grilled vegetables, and as an accompaniment to Asian cuisine.

\$17.00

2020

## Hofkellerei Pinot Noir Herawingert

Vaduz, Liechtenstein



**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Vaduz, Liechtenstein

**DESCRIPTION:** A mineral-driven and complex Pinot Noir from old vines, this wine displays intense & brilliant ruby-red color; sour-cherries, forest raspberries, dried fruits, cherry blossoms, juniper & stone fruit on the nose, creamy texture on the tongue; with a nice display of terroir through red berries and a refreshingly firm, long finish on the palate.

**VINIFICATION:** Selective hand harvesting, aging in French barriques & tonneaus, careful maceration, partly on whole clusters and selection of individual batches, with the strictest selection criteria for the final composition.

**LOCATION:** The Herawingert has been one of the most important vineyards in the Rhine River Valley for 1000 years. At the foot of the mountain range on a gentle south-facing slope, the old vines produce low yields of characteristic quality on slate & limestone soils.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Drink now through 2035

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Perfect with fine Asian cuisine, grilled and fried dishes, spicy fish courses.

\$39.00



## Hofstätter

Tramin / Alto Adige, Italy

Martin Foradori Hofstätter represents the fifth generation of winemakers guiding the legacy of J. Hoffstätter Winery. With his wife Beatrix, he has modernized and expanded the winery while continuing its traditional focus on terroir and single vineyard wines.

Centered in the charming and historic village of Tramin, the family business is still run from the 16th century building that once housed the “Schwartzner Adler” inn and wine cellar of founders Josef and Maria Hofstätter. Subsequent generations expanded the winery with acquisitions of additional farmsteads on both sides of the river valley, and first established the tradition of vinifying and bottling wines from single named vineyards.

Each of J. Hofstätter’s “Vigna” wines are single vineyards bottlings made of varietals particularly suited to each site. The mountainside Kolbenhof vineyard above Tramin has grown Gewürztraminer since the 18th century. Lower down the slope, the warmer Steinraffler vineyard’s location and soils are ideal for nurturing the native Lagrein grape. Opposite Tramin in the eastern flanks of the valley, the Mazon vineyard sites were among the first in Südtirol to cultivate the Pinot Noir grape, beginning at the end of the 19th century. And at Oberkerschbaum, south of Mazon, Sauvignon Blanc thrives on south-facing slopes at an altitude of nearly 800 meters.

Martin and Beatrix have built on this tradition, having acquired additional select vineyards as far away as Germany’s Mosel and closer to home in neighboring Trento. A particularly heroic site, the Maso Michei vineyard sits at 850 meters in a secluded mountainous area of southern Trentino, yielding complex Pinot Noir and Müller Thurgau with characteristic minerality.

Even as the fifth generation guides the legacy of J. Hoffstätter, the next generation is preparing. Says Martin, “Our family has always shaped the estate, and is equally shaped by the winery. Our three children are growing up right in the middle of the busy everyday life of the family business. After training, studies and work experience, they want to help shape the future of the winery”.

## Wines

2021 Hofstätter Gewürz Kolbenhof

2020 Hofstätter Lagrein

2021 Hofstätter Pinot Bianco Barthenu

2018 Hofstätter Pinot Nero Barthenu



2021

## Hofstätter Gewürz Kolbenhof

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Gewürztraminer

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** A premium example of classic Gewürztraminer characterized by sumptuous fruit and a deep, golden color. On the nose, ripe apricot, peach, and exotic aromas of lychee, mango and passion fruit. On the palate, the ripe fruits are complemented by a luscious but dry mouthfeel, vibrant acidity, and aromatic finish. Considered a Tyrolean "Grand Cru" example of the variety.

**VINIFICATION:** A few hours of skin contact then gentle pressing and controlled-temperature fermentation in steel tanks to preserve the fruit aromas. Following fermentation, the wine is matured 8 months on the fine lees with weekly stirring.

**LOCATION:** The single vineyard Kolbenhof in the hamlet of Söll, overlooking Tramin, Italy. Southeast-facing slopes of clay with gravel and limestone.

**ALTITUDE:** 450 meters.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Can drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Delicious enjoyed in solitude, though perfect to accompany shellfish, oysters or foie gras, sophisticated fish dishes and asian-inspired food.

\$34.50

2020

## Hofstätter Lagrein

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Lagrein

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** Full, bright ruby, almost black in color, this is a classic Lagrein, a native grape of Südtirol. With an excellent equilibrium between intensity and complexity, it provides aromas of spice, small woodland berry fruits ,and violets. Very harmonious on the palate, with assertive but supple tannins, full, broad, velvety, round with subtle spice on the finish enlivened by palate-lifting acidity.

**VINIFICATION:** The grapes are destemmed and crushed and fermented for 10 days at a controlled temperature. During this period the cap of skins and other solids which are driven to the surface is broken up and kept constantly submerged in the wine by punching down and pumping over. Towards the end of the fermentation the temperature is allowed to climb a little in order to extract as much color, aroma and flavor as possible from the skins.

**LOCATION:** Steinraffler farmstead and local vineyards near Tramin, Italy.

**ALTITUDE:** 350 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Speck and "salumi", red meats, game, venison and seasoned cheeses.

\$17.00

2021

## Hofstätter Pinot Bianco Barthenau

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Bianco

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** A rich, harmonious and extremely elegant example of what's possible with Pinot Bianco. Pronounced fruit aromas of peach, apple and pear, with finely balanced acidity, a full mouthfeel, and incredible finesse. Grown at 450 meters with warm days and cool nights, this example of the variety has excellent aging potential.

**VINIFICATION:** A few hours of skin maceration before pressing, then fermented in large oak casks. Following racking, the wine is aged in large oak casks for 15 months on the fine lees, then bottle-aged 6 months before release.

**LOCATION:** Grown in the single vineyard "Barthenau" near Mazon, Italy on a mixture of clay, limestone, porphyry and gravel soils.

**ALTITUDE:** 450 meters.

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now through 2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Fish dishes, shellfish and crustaceans, white meats and poultry.

\$29.33

2018

## Hofstätter Pinot Nero Barthenau

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Nero

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** A superb Pinot Nero, whose concentration is apparent in its dark ruby color. With aromas of sour cherry, raspberry, vanilla and spice, on the palate it shows harmonious acidity and tannins. From a single vineyard site with 65 year old vines, this wine has tremendous aging potential.

**VINIFICATION:** Hand-harvested grapes are destemmed and lightly crushed along with 25% whole clusters. Cold maceration for one day, followed by fermentation, after which the young wine is aged in barrique barrels for 12 months, then blended, then aged another 12 months in large barrels before bottling. Finally, 8 months of maturation in bottle before release.

**LOCATION:** The single vineyard "Barthenau" near Mazon, Italy. Old vines grown in a mixture of clay, limestone, porphyry and gravel.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now through 2033

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Red meats, venison and game, and mild cheeses.

\$60.67



## Kegley & Lexer

Kärnten / Carinthia, Austria

Sem Kegley came to Vienna to study music. He remained to become a pioneer winemaker in Kärnten. With his business partner Georg Lexer, they have created a culinary destination centered around their excellent restaurant Auf Der Leiten, which reveals itself to also be a working winery, farm, and vineyard estate of nearly 10 hectares.

The Karnburg Winery is located in the northern part of the Klagenfurt am Wörthersee region of Kärnten, a terroir blessed with stony soils and higher-than-average sunlight. First planted in 2005, the land of Georg Lexer's family produced its first harvest in 2007, and in 2012 the wine cellar and restaurant were completed.

The stunning stone and timber structure blends into the vernacular architecture of the region, but inside reveals an upper floor restaurant and a lower-floor event space and tasting room clad in massive stone blocks salvaged from a demolished bridge. The wine cellar itself was designed with an open plan, anticipating the founders' vision for growth. It was also organized as a gravity cellar – from the arrival of fruit to the fermentation vessels, no pumps are used to transport the evolving wine, resulting in the gentlest handling possible of the estate's Pinot Noir, Zweigelt, and white varietals.

Most of Sem and Georg's wines are made as single-vineyard bottlings from their Leiten vineyards surrounding the winery, the America vineyard near Karnburg, or their newest vineyard Leonhardweide near Stegendorf, where the pair have begun to experiment with exclusively PiWi varieties. With a restaurant and a cellar married as they are, the wines are clearly designed to complement food and good company.

## Wines

2019 Kegley & Lexer Chardonnay

2019 Kegley & Lexer Pinot Noir

2019 Kegley & Lexer Zwei Bussarde



2019

## Kegley & Lexer Chardonnay

Kärnten, Austria



**GRAPE VARIETY:** Chardonnay

**APPELLATION:** Kärnten

**DESCRIPTION:** Produced by Kärnten winemaking pioneers and restaurateurs Sem Kegley and Georg Lexer, this elegant, mineral-driven Chardonnay represents a new breed of Bordeaux fruit in Alpine hands, with crisp acidity, apple and citrus notes, and a desire to pair with food.

**VINIFICATION:** Spontaneous fermentation on native yeasts, matured in neutral oak barrique, unfiltered.

**LOCATION:** South-facing estate vineyards in Leiten, Austria.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2029

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Smoked Trout, roast pork, oysters, goat cheeses, and sushi.

\$21.00

2019

## Kegley & Lexer Pinot Noir

Kärnten, Austria



**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Kärnten

**DESCRIPTION:** Produced by Kärnten winemaking pioneers and restaurateurs Sem Kegley and Georg Lexer, this bright Pinot Noir is grown on the vineyards surrounding their esteemed Aufderleiten Restaurant. Medium garnet, tart cherries, raspberries, and earthiness with an Alpine precision.

**VINIFICATION:** Spontaneous fermentation on native yeasts, matured in neutral oak barrique, unfiltered.

**LOCATION:** South-facing estate vineyards in Leiten, Austria.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Roast lamb, feathered game birds, and grilled pork.

\$42.00

2019

## Kegley & Lexer Zwei Bussarde

Kärnten, Austria



**GRAPE VARIETY:** Chardonnay, Sauvignon Blanc

**APPELLATION:** Kärnten

**DESCRIPTION:** "Zwei Bussarde", or Two Hawks, is a cuvée of Chardonnay and Sauvignon Blanc, named after the birds that guard this vineyard in Kärnten, Austria. Created for the premium restaurant on the property, this wine is made to accompany a broad range of fine cuisine.

**VINIFICATION:** Short maceration, spontaneous fermentation on native yeasts, and maturation in stainless steel.

**LOCATION:** South-facing slopes on estate vineyards near Leiten, Austria.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Roast game birds, pasta with rich sauces, medium to hard cheeses, and richer seafood courses.

\$24.67



## Kobler

Südtirol / Alto Adige, Italy

Upon entering the tasting room of Armin and Monika Kobler's Weinhof Kobler one immediately understands that this is not only a temple of quality wine, but also of design.

The historic Margreid estate, founded by Armin's father Erich in the 1950s, has been updated with an architecturally significant tasting room on the main floor and an impeccably modern winery dug into the earth beneath the neighboring Merlot vineyard.

A professor and researcher of Oenology, Armin taught other winemakers before he and his wife Monika decided in 2006 to begin making their own wine from the fruit of their estate. His family's five hectares of vineyard included old-vine Chardonnay (planted in 1940) and Pinot Gris (planted in 1972), as well as Gewürztraminer, Merlot and Cabernet Franc. In their valley location, Kobler's vineyards are among the lowest in Südtirol at 200 to 220 meters, benefiting from the diverse alluvial soils of limestone gravel and sand as well as deep soils with clay.

Given their unique sites and location, Kobler seeks to produce wines that reflect the grape variety, the location, and the vintage, and therefore invests great care in what he terms "defensive oenology", making detailed observations to learn the nuances of each vineyard, working the vineyards by hand, sorting quality in the field, harvesting later when possible, and guiding the grapes through as gentle and minimally invasive a vinification process as possible in the cellar.

The Koblers' attention to detail is apparent also in the design of everything from the pure white box of a tasting room (to best experience the appearance of the wine) to the wine labels themselves, which are modern information graphics depicting the size, shape, relative position and orientation of their single vineyard wines. Always the Professor, the tasting room is equipped with a projection system to turn the white box into a theater for Armin to educate his visitors with lectures, images and film about the quality wine of Südtirol.

## Wines

2021 Kobler Grauburgunder "Klausner"

2017 Kobler Merlot Riserva "Klausner"

2021 Kobler Merlot Rosé "Kotzner"



2021

## Kobler Grauburgunder "Klausner"

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Grauburgunder (Pinot Grigio)

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** A rich and elegant Pinot Grigio, this wine is highly aromatic with a fruity characteristic reminiscent of ripe pears and apples. A rounded mouthfeel is the result of a finely balanced acidity and lees aging.

**VINIFICATION:** Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation and tartaric stabilization.

**LOCATION:** "Klausner" vineyard, a plot lying in the Punggl area. Sandy and slightly clay soils. Pergola trained, approximately 3,300 vines per hectare, planted in 1972.

**ALTITUDE:** 209 meters

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Can drink now through 2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** A perfect pairing with spicy Indian cuisine, Asian cuisines including sushi, and fish, especially salmon.

\$14.00

2017

## Kobler Merlot Riserva "Klausner"

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Merlot

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** Coming from a 50 year-old vineyard near Kaltern, Italy, the aroma of this classic red brims with berry and dried fruit overtones. The elegant mouthfeel rich in fine grain tannins leaves a trail of rich taste sensations.

**VINIFICATION:** Fermentation in stainless steel vats, followed by malolactic fermentation then aging in old barriques, no tartaric stabilization.

**LOCATION:** "Klausner" vineyard, a plot lying in the Punggl area. Sandy and slightly clay soils. Pergola trained, approximately 3,300 vines per hectare, planted in 1972.

**ALTITUDE:** 209 meters

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Can drink now through 2026

**CONTENT:** 750 ml

**RECOMMENDED WITH:** As a medium-bodied and fruit-driven wine, Merlot pairs with a wide range of foods, from roast meats and poultry to pastas with a variety of sauces. This Merlot pairs brilliantly with meats cooked with spice or fruits, such as spice-rubbed leg of lamb or Moroccan tagine.

\$21.00

2021

## Kobler Merlot Rosé "Kotzner"

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Merlot

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** A serious and generously full Rosé wine, enjoy it at mealtimes, rather than as an aperitif. The bouquet is heavily accented with delightful fruited scents highly redolent of raspberry and cherry notes. A well-proportioned acidity confers balance and drinkability.

**VINIFICATION:** Fermented and then aged in stainless steel vats on the fine lees, no malolactic fermentation or tartaric stabilization.

**LOCATION:** "Kotzner" vineyard, on the alluvial fan of the Fennberg River, in Dolomitic scree with sandy-clayey soils on a gentle slope near Kaltern, Italy.

**ALTITUDE:** 223 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2026

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Asian stir-fry, grilled lamb, salmon and other rich fish-dishes.

\$16.33



## Kränelhof

Südtirol / Alto Adige, Italy

Art, nature, wine and cuisine blend into one at Kränzelhof, a 4.5 hectare estate near Meran in Südtirol. The labor of love of Count Franz Graf Pfeil, the historic estate was in disrepair when he inherited it in the 1960s. With his efforts in the subsequent decades, the historic winery was restored, new vineyards were planted, seven strolling art gardens were added, an old mill was turned into a gourmet restaurant, and it hosts rotating exhibitions of national and international artists.

Franz and his wife Stephanie believe that their wine and cuisine are artistic creations among the whole of Kränzelhof and strive to create individual works of art that reflect the differing vintage and climatic conditions of their vineyards. In addition to their classic line, they create an “Artwork” line that varies in each vintage. Likewise, in their Miil Restaurant, the menu is guided by the seasons and the production of its adjacent garden, informing the culinary experience to be shared with passionate gourmets from week to week.

First mentioned in 1108, the historic estate began producing wine in the 1500's. Now over 500 years later, Kränzelhof continues to innovate as an entirely organic and sustainable vineyard, encouraging biodiversity and exploring biodynamic principles.

Seeking to ensure the continued integration and harmony of the property, the gardens, developed with landscape architect Bernhard Zingler, are designed and continuously evolve with a balance of humans and nature in mind, while aligning with astral principles. Throughout the year, they are host to exhibitions, dance nights, meditations, and full-moon events.

Says Franz Graf Pfeil, “The Art Garden wants to prove that everybody can live in harmony with nature and contemporaneously show how creative even small enterprises might be... If you are interested in spirituality you might want to discover and interpret the garden’s astral principles.”

## Wines

2021 Kränzelhof Pomona

2021 Kränzelhof Rosé Virgo

2019 Kränzelhof Sagittarius



2021

## Kränelhof Pomona

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Muscaris, Souvignier Gris, Solaris

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** A fungal-resistant hybrid, known in Europe as a "PiWi", this is a cuvée of Muscaris, Souvignier Gris, and Solaris. Light, bright straw yellow, a delicately fruity bouquet of lemon and acacia blossoms. Mild, juicy, full-bodied, spicy on the palate. Long lasting fruit finish. The aromatic proof of the great taste potential of this new wave of varieties.

**VINIFICATION:** Whole bunch processing, spontaneous fermentation on native yeasts in stainless steel.

**LOCATION:** East-facing, steep slopes near Merano, Italy, on moraine soils.

**ALTITUDE:** 400–1000 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Goes well with hearty, strong fish dishes, crustaceans and poultry or with a vegan pesto made from carrot greens, sunflower seeds and pecans.

\$21.33

2021

## Kränelhof Rosé Virgo

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Blauburgunder (Pinot Noir)

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** Shiny rose quartz, fine scent of peach, marzipan, strawberries and raspberries. On the palate pink grapefruit, marzipan, wild strawberries, rhubarb. Very fine tannins. An elegant, very characterful wine that also inspires non-rosé lovers.

**VINIFICATION:** Whole-cluster, direct pressed and fermented in stainless steel.

**LOCATION:** South and east-facing slopes near Meran, Italy, grown on moraine soils.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Goes well as an aperitif, with spicy starters, carpaccio, fish tartare or vegan crunchy vegetable noodles in spicy and super easy-to-make chickpea pancakes with fine peanut sauce and lots of fresh herbs.

\$22.00

2019

## Kränelhof Sagittarius

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Cabernet Sauvignon, Merlot

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** An age-worthy blend of Cabernet Sauvignon and Merlot. Dark, bright crimson color, intensely fruity on the nose, with a beguiling bouquet of black currants and cherries, accompanied by notes of tobacco and coffee. Velvety with a range of elegant fine and soft tannins, full-bodied and persistent on the finish.

**VINIFICATION:** Whole-cluster processing, spontaneous fermentation on native yeasts, and wood maturation and aging.

**LOCATION:** Steep, southeast-facing plots on moraine soils.

**ALTITUDE:** 360 meters

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Can drink now through 2034

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Goes well with dark and hearty meat, as well as with game and wild fowl or with vegan artichokes baked with pomegranate, coriander and a fine sauce made from sunflower seeds.

\$48.67



## Lackner-Tinnacher

Steiermark / Styria, Austria

Growing up in the winemaking family of a winery that dates to 1770, one might assume Katharina Tinnacher was destined to become a winemaker. However, both she and her sister pursued different professional paths – the sister becoming an architect, and Katharina a graduate engineer in plant science.

But as Katharina has said, wine runs in her blood, and “When you grow up in a winery, sooner or later you will be dragged in.”

That day came in 2013 when Katharina returned to Steiermark, the “Green Heart of Austria”, to take charge of her family winery Weingut Lackner-Tinnacher. Though honoring the family credo to ignore fashion and instead create wines that were “clear, elegant, and timeless”, she also put her own modern mark on the direction of the house by converting the vineyards to organic cultivation and directing the wines towards single-vineyard, terroir-driven bottlings. All grapes on the property are selected and harvested by hand, the grapes are fermented only with native yeasts, and extended lees contact during aging results in natural, terroir-driven wines with incredible depth and elegance.

The only female member of the ten prestigious STK winemakers of Styria, her wines stand alone for not only their elegance but also the attention to art and design that permeates the every aspect of Lackner-Tinnacher’s experience, from the tasting room, to typography and brand identity, and even to the label art, which inventively presents the wines according to the stages of the butterfly’s metamorphosis from larva to pupa to adult.

## Wines

2021 Lackner-Tinnacher Morillon "Eckberg"

2021 Lackner-Tinnacher Sauvignon Blanc "Gamlitz"



2021

## Lackner-Tinnacher Morillon "Eckberg"

Steiermark, Austria



**GRAPE VARIETY:** Morillon (Chardonnay)

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** This mountain Chardonnay shows a lot of fruit flavors in the nose, containing medlars and pear with hints of green tea leaves, walnuts and sesame. Juicy on the palate, fresh and full-bodied with reminiscences of stone fruit like Kriecherl (mirabelle plum), nuts, cardamom and delicate mineral notes.

**VINIFICATION:** Hand-picked, spontaneous fermentation and maturation in stainless steel tanks and big wooden barrels for 8 months.

**LOCATION:** Gamlitz, Austria

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now, but will age well into 2028–2033

**CONTENT:** 750 ml

**RECOMMENDED WITH:** White fish and shellfish, pastas with cheese or butter-based sauces, and mild cheeses.

\$23.50

2021

## Lackner-Tinnacher Sauvignon Blanc "Gamlitz"

Steiermark, Austria



**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** This multi-layered Sauvignon Blanc shows a lot of fruit and spicy flavors in the nose, containing ripe berries like gooseberry and cassis, peppers and passion fruit highlighted with delicate flavors of lime and lemon grass. On the palate, papaya and avocado are accompanied by green pepper and verbena. An animating wine with elegant acidity structure, multifaceted flavors and good freshness.

**VINIFICATION:** Grapes harvested by hand during the first three weeks of October. After a skin-contact maceration of 12 hours the grapes are pressed. The spontaneous fermentation takes place in large oak barrels and stainless steel tanks, remaining on the fine yeast for 4 months.

**LOCATION:** Steiermark, Austria

**ALTITUDE:** 430–500 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Can drink now, but will age well into 2026–2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Ideal with shellfish, asian foods, and green vegetables.

\$22.00



## Marinushof

Südtirol / Alto Adige, Italy

Although viticulture in the Val Venosta dates back at least 500 years, Heiner and Sabrina Pohl call their winery in Kastelbell “an agricultural start-up enterprise” as both changed careers to build Marinushof from the ground up.

Both trained in economics, Heiner and Sabrina left the corporate business world in their late thirties to begin their winery and mixed farm in Heiner’s hometown of Kastelbell, on the sunny slopes above the 12th century castle of the same name. Founded in 2005, Marinushof produces award winning wines, fruit, and a line of spirits, in addition to offering guests a pampering stay in one of two modern holiday apartments.

The Val Venosta, or Vinschgau in the more common local German, is an unusual valley in this part of the Alps with its unique east-west orientation. As a result, the vineyards are placed on steep, terraced slopes on the sunny side of the valley, benefitting from long, hot days and cool nights at their 650-meter height. This temperature differential, a prehistoric slate soil, and the care and attention given to the hand-tended vineyards, create elegant and exciting examples of Pinot Noir, Zweigelt, Riesling, Pinot Gris and Pinot Blanc.

A stay at Marinushof should also take advantage of nearby Ortler Stelvio Natural Park, a famous destination for both hiking and skiing, or visits to one of the numerous Romanesque castles of the valley, including not only the local Kastelbell Castle but also neighboring Juval Castle, owned by world-famous Alpinist and Südtirol local Reinhold Messner.

## Wines

2021 Marinushof Pinot Noir

2022 Marinushof Weinsinn

2021 Marinushof Zweigelt Primus



2021

## Marinushof Pinot Noir

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** An elegant and balanced, cool climate Pinot Noir with notes of red berries, toffee and vanilla, smooth tannins. Designed with cuisine in mind, yet capable of improving with age.

**VINIFICATION:** Hand-destemmed, fermentation in stainless steel, vinification for 12 months in french barrique (20% new).

**LOCATION:** South-facing, 40% slopes from the estate's vineyards in a hot, dry area of the Vinschgau Valley, Italy. Grown in sandy slate with glimmer and gneis.

**ALTITUDE:** 600-700 meters

**ALCOHOL BY VOLUME:** 13.2%

**AGING:** Can drink now through 2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Roast meats, game, and feathered fowl.

\$23.33

2022

## Marinushof Weinsinn

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** 70% Pinot Blanc, 30% Kerner

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** This wine is crazy! Called "Weinsinn", a German-language mashup of Wine + Insane, this is a melodious blend of 70% Pinot Blanc with 30% Kerner. A classic cool climate but full-bodied white wine, with vibrant aromas of alpine flowers, white peaches, and mineral, mouth filling finish.

**VINIFICATION:** Hand-destemmed, no maceration, pressed and fermented in stainless steel.

**LOCATION:** South-facing, 40% slopes from the estate's Schlossberg vineyard in a hot, dry area of the Vinschgau Valley, Italy. Grown in sandy slate with glimmer and gneis.

**ALTITUDE:** 650 meters

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Mediterranean antipasti, fish, light pastas, and roasted white meat.

\$18.50

2021

## Marinushof Zweigelt Primus

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Zweigelt

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** A high-quality Zweigelt designed for quality cuisine pairing. Very elegant red wine with cherry aromas, some pepper, and smooth tannins, oak-aged in French barriques.

**VINIFICATION:** Hand-destemmed, with reductive winemaking. Fermented in stainless steel then aged 12 months in french barrique (20% new).

**LOCATION:** Dry, hot and windy area of the Vinschgau Valley, Italy, grown on 50% slopes in sandy slate soils with glimmer and gneis.

**ALTITUDE:** 670 meters

**ALCOHOL BY VOLUME:** 13.4%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** A natural accompaniment to Steak Tartare, as well as dark, roasted meats.

\$21.67



## Mayer Am Pfarrplatz

Vienna, Austria

The historic Mayer am Pfarrplatz winery has been a pillar of Vienna's Heuriger (wine tavern) culture since 1683, and its famous Gemischter Satz has been an archetype of the field-blend wine for centuries.

One of its more famous fans was Ludwig van Beethoven, who lived in the romantic home on the estate in 1817. He surely enjoyed the wine while he was composing his most famous work, the Symphony No. 9.

Gemischter Satz is a Vienna specialty, made from field blends of up to twenty different varieties planted, harvested, and vinified together.

At Mayer am Pfarrplatz, the house blend is predominantly Grüner Veltliner, Riesling, Rotgipfler and Zierfandler grown in the south facing Nussberg vineyards above Vienna. The precise wines benefit from a unique terroir – shell limestone from an ancient seabed contribute to varied Flysch-marl soils, while warm winds from the Pannonian plain meet the cooling influence of the Vienna Woods and Danube River.

Winemaker Gerhard J. Lobner has been at the helm of the winery for more than 15 years, and is also a member of WienWein, a collaboration of 6 winemakers and their estates to promote and elevate quality wines from Vienna.

Once dismissed as a simple wine, a strong quality focus by members of WienWein and their peers led to the creation of a Vienna Gemischter Satz DAC in 2013, further cementing its local and increasingly international reputation.

## Wines

2021 Mayer am Pfarrplatz Gemischter Satz



2021

## Mayer am Pfarrplatz Gemischter Satz

Vienna, Austria



**GRAPE VARIETY:** 40% Grüner Veltliner, 30% Riesling, 15% Rotgipfler, 15% Zierfandler (Field Blend)

**APPELLATION:** Wein DOC

**DESCRIPTION:** This wine, which is a traditional Viennese field blend of Grüner Veltliner, Riesling, Rotgipfler, and Zierfandler, presents itself as very flavorful and aromatic. Citrus and pear fruit in the nose, playful and elegant on the palate, with refreshing crisp acidity on the finish.

**VINIFICATION:** A field blend of 40% Grüner Veltliner, 30% Riesling, and 15% each of Rotgipfler and Zierfandler, fermented and matured in stainless steel.

**LOCATION:** South-facing slopes from estate vineyards in the north of Vienna.

**ALTITUDE:** 280 meters

**AGING:** Can drink now through 2026

**CONTENT:** 750 ml

**RECOMMENDED WITH:** A brilliant partner to light salads and vegetarian dishes, as well as seafood and fish.

\$19.50



## Muster Gamlitz

Steiermark / Styria, Austria

Reinhard Muster is known as something of a renegade in Austria's Steiermark region, known for its elegant, if rigid winemaking traditions. Reinhard and his wife Claudia's formula is somewhat different, with a focus on constant experimentation in the cellar to reinterpret their vineyards' traditional varietals of Pinot Blanc, Sauvignon Blanc, Chardonnay, Pinot Gris, Muscatel and Riesling.

Though innovation is always top of mind, the winery is rigorous in its pursuit of excellence and dedication to its artisanal craft. The vineyards are hand-tended, the grapes are hand selected and harvested, and the winery is equipped with state-of-the-art tanks, barrels, presses and technology. From vineyard to bottle, every aspect of the wines are shaped by the guiding hand of Reinhard, who explains Muster Gamlitz's guiding principle: "we believe that good wine is above all made with love".

While producing some of the finest and most spirited wines in South Styria/Südsteiermark, Reinhard and his team are not without a sense of humor. They've dusted off the old labels and winemaking recipes from the 1970's to create their unique "Retro" line.

The line includes two traditional favorites: an offering of Welschriesling, and the local Rosé called Schilcher. Both are traditionally pressed as they were in the '70s, with high acidity, low alcohol, and native yeasts.

The labels however provide the true logic of the line – quoting a traditional Styrian saying, the "Welschriesling isn't drunk by two people, but rather two bottles by one alone", so the Rosé offers something for a pair to share together.

## Wines

2020 Muster Gamlitz Chardonnay Ried Grubthal

2022 Muster Gamlitz Sauvignon Blanc Klassik

2020 Muster Gamlitz Sauvignon Blanc Ried Grubthal

2022 Muster Gamlitz Welschriesling Freisteller Retro



2020

## Muster Gamlitz Chardonnay Ried Grubthal

Steiermark, Austria



**GRAPE VARIETY:** Chardonnay

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** An extraordinary Austrian Chardonnay, with excellent aging potential. Light golden yellow, fine wood spice, smoky-salty, orange zest and kumquats, a hint of exoticism, some blossom honey, juicy, taut, elegant, fine acid structure, complex and multi-faceted. Extremely elegant on the palate with a salty aftertaste and discreet roasted aromas.

**VINIFICATION:** 1/3 macerated 3 weeks on the skins, then pressed and left to rest in isolation for approx. 1/2 year in steel tanks, some SO<sub>2</sub> to prevent BSA (biological acid degradation). The other part ferments directly in small wooden barrels = 1/3 in new barriques with high toasting (Tonnellerie Remond and Taransaud barrels), higher toasting provides more length and structure with age. 1/3 in steel tanks. Primarily spontaneous fermentation. Aging time for 1½–2 years.

**LOCATION:** Single-vineyard Site Grubthal, in Steiermark, Austria. 30–40 % slope. Age of the vines: 27–35 years. 2.4 hectares south-west-facing, 0.75 hectares east-facing. Grown on deep loamy sand soils with extremely high shell limestone content (pH 7.6).

**ALTITUDE:** 280–320 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2035

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Truffle and mushroom dishes, filet of veal, creamy dishes

\$34.00

2022

## Muster Gamlitz Sauvignon Blanc Klassik

Steiermark, Austria



**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** This is what Sauvignon Blanc from Styria tastes like. Typical for the variety, unpretentious, green-fruity elements as well as gooseberries and herbal spiciness; crisp cassis berries are added in the taste, cool impression, cassis and gooseberries linger.

**VINIFICATION:** Pressed upon arrival, fermentation takes place in stainless steel tanks at a controlled temperature of between 18 and 20 degrees. The fermentation in steel tanks is followed by a few months of maturation on the fine lees in steel before the wine is finally bottled after about 6 months.

**LOCATION:** From estate vineyards with south, southwest and southeast-facing aspects within a radius of 25 kilometers from the winery in Gamlitz, Austria. Grown in sandy, loamy soils with shell limestone, on slopes up to 47%.

**ALTITUDE:** 280–450 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** We love the spicy green-vegetable component of this Sauvignon Blanc with fresh asparagus or pasta with wild garlic pesto.

\$11.67

2020

## Muster Gamlitz Sauvignon Blanc Ried Grubthal

Steiermark, Austria



**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** Two-time winner of the "World's Best Sauvignon Blanc" Trophy for both the 2017 vintage and this, the 2020. Hallmark minerality, and notes of gooseberries, Szechuan pepper, and vegetal aromas. The palate delivers a wine full of fine nerves and tension, juicy, taut, precise...each sip keeps the palate almost endlessly busy. Reinhard's "masterpiece" makes every wine connoisseur's heart beat faster.

**VINIFICATION:** A small part of mash fermented, fermentation and aging in large wooden barrels (1400l Pauscha) and barriques (new barrels). Generally fermentation with high lees gradation. 1 ½ years on the coarse lees at cool temperatures.

**LOCATION:** Single-vineyard Site Grubthal, in Steiermark, Austria. 30–40 % slope. Age of the vines: 27–35 years. 2.4 hectares south-west-facing, 0.75 hectares east-facing. Grown on deep loamy sand soils with extremely high shell limestone content (pH 7.6).

**ALTITUDE:** 280–320 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2035 and possibly beyond

**CONTENT:** 750 ml

**RECOMMENDED WITH:** A beautiful accompaniment to fish, asparagus and wild garlic dishes, poultry and veal.

\$38.33

2022

## Muster Gamlitz Welschriesling Freisteller Retro

Steiermark, Austria



**GRAPE VARIETY:** Welschriesling

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A "simple wine by design", this crushable Welchesriesling is an homage to the 70's, complete with the vintage recipe and labels of that time. Ripping acidity and rustic but refreshing citrus, the Styrians say "vom welschriesling trinkt der steieren nicht zu zweit eine flasche, sondern allein zwei" which means "the Styrian does not share a bottle of Welschriesling for two, but rather drinks two alone".

**VINIFICATION:** Fermented on native yeasts and "zeitfiltriert" or time-filtered in stainless steel.

**LOCATION:** Regional vineyards in Gamlitz, Austria.

**ALTITUDE:** 280–450 meters

**ALCOHOL BY VOLUME:** 11%

**AGING:** Can drink now through 2025

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Hot summer days and loud music.

\$8.50



## Pfitscher

Südtirol / Alto Adige, Italy

When asked how many generations his family has made wine, Daniel Pfitscher walks to the ornately painted, vellum family tree on the wall, finds his own name, and counts down to the founder of the South Tyrolean wine dynasty – Eight generations total.

Over 160 years later, three of those generations still work side by side. The entire family, including grandfather, take part in the harvest, and quality-wine pioneers Klaus and Monika are still at the heart of the business, though their three children have now taken active leading roles. Son Hannes has taken the helm as Winemaker, while son Daniel leads commercial operations and sister Marion manages events.

It is no surprise that with this pedigree, Weingut Pfitscher has become one of the premier producers in Südtirol, with accolades from Falstaff, James Suckling, and Gambero Rosso. Its six vineyards on 20 hectares produce 9 varietals, all grown and hand-harvested on alpine slopes at between 300 and 900 meters in altitude.

With its cellar centered in the heart of the village of Montagna, a premier location for Pinot Noir, it goes without saying that the Burgundian grape is Pfitscher's marquis offering. The varietal makes up 31% of Pfitsher's production, with its "Fuxleiten" bottling the top seller by volume, while the single vineyard "Matan" has developed a reputation for long-aging excellence.

Outgrowing the old cellar in 2011, a new and architecturally significant winery was built on the edge of the village, and both the winery and the winemaking operations were awarded a CasaClima Sustainability Certification, consistent with Klaus and Monika's goals of living and working in harmony with nature. In addition to strict requirements for energy efficiency and sustainable materials in the building, the entire production process was studied and streamlined to reduce the use of resources and minimize environmental impact.

## Wines

2022 Pfitscher Lagrein "Rivus"

2020 Pfitscher Merlot Cabernet Riserva "Cortazo"

2021 Pfitscher Pinot Nero "Fuxleiten"

2020 Pfitscher Pinot Nero Riserva "Matan"



2022

## Pfitscher Lagrein "Rivus"

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Lagrein

**APPELLATION:** Südtirol – Alto Adige DOC

**DESCRIPTION:** This wine, purple in color, is rich in tannins, intensive in color, harmonious and tangy. It has a light note of violets as well as aromas of forest berries, fresh cherries and plums.

**VINIFICATION:** Fermentation takes place in stainless steel tanks with continuous agitation of the marc head at a controlled fermentation temperature. The wine is then aged in small oak barrels for six months, with the bottles laid down for further months.

**LOCATION:** Egna and Ora, Italy

**ALTITUDE:** 300 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now, but will age well into 2027–2032

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Ideal with dark meats, game and hard cheeses.

\$18.67

2020

## Pfitscher Merlot Cabernet Riserva "Cortazo"

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Cabernet Sauvignon, Merlot

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** The grapes destined for the production of the "Cortazo" grow in the vineyard "Brenntal" in Cortaccia, known as one of the warmest areas in Alto Adige. A powerful, complex wine with fine tannins, somewhere between ruby-red and violet in color. The nose has slight nuances of violets and forest berries. Full-bodied on the palate with a velvety finish.

**VINIFICATION:** Maturation and fermentation in the tank takes 14 days, with continuous "punching down" of the cap. The wine is then aged in small barrels for 12 months.

**LOCATION:** The "Brenntal" vineyard in Cortaccia, Italy.

**ALTITUDE:** 300 meters

**ALCOHOL BY VOLUME:** 14%

**AGING:** Can drink now, but will age well into 2028–2032

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Traditional Bordeaux pairings such as red meats (beef, lamb, and game) as well as poultry like duck and roasted chicken, and savory dishes featuring mushrooms, herbs, and spices.

\$38.00

2021

## Pfitscher Pinot Nero "Fuxleiten"

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Südtirol – Alto Adige DOC

**DESCRIPTION:** The intensive scent of red and dark berries is typical of the "Fuxleiten" Pinot Noir. The grapes used for this wine come from Montagna, one of the most suitable areas for Pinot Noir in Italy. This red wine develops harmoniously, with a full red body and lasting finish. In the glass it gleams a beautiful ruby red.

**VINIFICATION:** Fermentation takes place in stainless steel barrels for 10 to 14 days with continuous agitation of the cap at a controlled fermentation temperature. Maturation in oak barrels produces a refined taste and aroma.

**LOCATION:** Montagna, Italy

**ALTITUDE:** 500–700 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now, but will age well into 2031–2036

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Ideal with white and red meats, game and cheese.

\$23.50

2020

## Pfitscher Pinot Nero Riserva "Matan"

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** This Pinot Nero "Matan" grows in the finest areas for this grape variety in Montagna. A well-structured wine, with an evident elegance and rich in aromatic nuances. The high temperature differences between day and night during the ripening season give this powerfully dark red wine a particularly fruit-toned character, lending fruit and pedigree to the "Matan" with its scents of forest berries.

**VINIFICATION:** Fermentation in the tank takes 14 to 16 days, with continuous "punching down" of the cap. The 12 to 15-month aging in small and large oak barrels, followed by a few months in the bottle, produces a refined taste and aroma.

**LOCATION:** The "Gleno" vineyard in Montagna, Italy.

**ALTITUDE:** 550 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now, but will age well into 2030–2040

**CONTENT:** 750 ml (sold out) | 1.5 l

**RECOMMENDED WITH:** Ideal with red meats, game and strong cheeses.

\$91.50



## Pianta Grossa

Valle d'Aosta, Italy

Luciano Zoppo Ronzero continues to steward three generations of winemaking at Pianta Grossa, with a respect for the past but an eye towards the future. The old estate in the heart of Donnas, in Valle D'Aosta, was centered around a great chestnut tree in the courtyard of the old farmhouse, and was commonly known as Pianta Grossa, or “the big tree”. When it finally died of an illness in 2009, it was cut down with great regret. However, analysis of the rings revealed that it had lived 396 years, nearly as long as the historic vineyard that it shaded.

Hence, the winery Pianta Grossa was born. To honor the tree, and the heritage of the estate, Luciano founded a new winery in 2014 with the intent to be the first independent winemaker in DOC Donnas to create farm-to-bottle premium wines, managing every aspect from end to end.

The 400-year-old farm consists of four hectares of vineyard, planted on incredibly steep slopes at 500 meters above sea level. The slopes themselves have been worked as a vineyard since the 1600's, held up by 500-year-old stone terraces with imposing pergolas supporting the vines.

Luciano is a Nebbiolo specialist, called Picotendro here. In addition to one white wine, Erbaluce, he produces four Nebbiolos: two age-worthy oak-aged reserves, a refreshing Rosé, and the early-drinking “396”, named in honor of the age of the great tree. Working entirely organically, the vineyard sees no irrigation, chemical treatments, or pesticides, and the steep slopes are worked and harvested entirely by hand.

## Wines

2021 Pianta Grossa Nebbiolo Dessus

2020 Pianta Grossa Nebbiolo Donnas

2022 Pianta Grossa Rosé of Nebbiolo



2021

## Pianta Grossa Nebbiolo Dessus

Valle d'Aosta, Italy



**GRAPE VARIETY:** Nebbiolo

**APPELLATION:** Valle D'Aosta DOC

**DESCRIPTION:** Dessus is a homage to the great work of winemakers and to the efforts accomplished to reach the pergolas on terraces which are high and steep. A pure Nebbiolo Picotendro, refining 12 months in French and Austrian oak barrels with quality tannins which are at their best after some years.

**VINIFICATION:** In steel vats, fermentation at 22°C, maceration for about 30 days, then the wine is aged for 12 months in French and Austrian oak barrels. Finally, refinement in bottles during 12 months

**LOCATION:** Vineyards facing south in the small villages of Pont St. Martin and Donnas, grown on steep slopes on terraces of moraine and sandy soils.

**ALTITUDE:** 400–500 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Drink now through 2038

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Stewed rabbit, roasted birds and light meat dishes.

\$31.50

2020

## Pianta Grossa Nebbiolo Donnas

Valle d'Aosta, Italy



**GRAPE VARIETY:** Nebbiolo

**APPELLATION:** Valle D'Aosta DOC

**DESCRIPTION:** GEORGOS, from the Greek word for farmer or literally earth-worker. This is the very first Donnas DOC wine produced by a private winehouse in the region. A pure Nebbiolo Picotendro, austere and elegant, elevated for 24 months in Austrian Stockinger oak barrels.

**VINIFICATION:** In steel vats, fermentation at 22°C, maceration for about 90 days, then the wine is aged for 24 months in Austrian Stockinger oak barrels. Finally, refinement during 6 months in bottles.

**LOCATION:** Vineyards facing south in the small villages of Pont St. Martin and Donnas, grown on steep slopes on terraces of moraine and sandy soils.

**ALTITUDE:** 400–500 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Drink now through 2040

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Lamb carré with herbs, roast meats and game dishes.

\$47.00

2022

## Pianta Grossa Rosé of Nebbiolo

Valle d'Aosta, Italy



**GRAPE VARIETY:** Nebbiolo

**APPELLATION:** Valle D'Aosta DOC

**DESCRIPTION:** A mountain Rosé from 100% Nebbiolo Picotendro, macerated for 12 hours on the skins. Intense and rich, with fragrant notes of red fruit, it expresses great freshness and structure.

**VINIFICATION:** In steel vats, cold pre-fermented maceration for 12 hours, fermentation at 15°C. Aged for 7 months in steel vats.

**LOCATION:** Vineyards facing south in the small villages of Pont St. Martin and Donnas, grown on steep slopes on terraces of moraine and sandy soils.

**ALTITUDE:** 400–500 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Drink now through 2028

**CONTENT:** 750 ml

**RECOMMENDED WITH:** This hearty Rosé is well-paired with sausage and charcuterie, hard cheeses, and crustaceans.

\$21.33



## Steinbock by Dr. Fischer

Mosel, Germany

In 2014, Martin Foradori Hofstätter (of Südtirol's Hofstätter Weingut) seized the welcome opportunity to revitalize the historic "Weingut Dr. Fischer" on the Saar. Riesling grows in exceptional vineyards here.

The small, internationally acclaimed winery cultivates Riesling in the top class, steep sites "Ockfener Bockstein" and "Saarburger Kupp". The estate achieved international acclaim with the "Ockfener Bockstein". Its steep south and southwest facing plots are primarily gray slate, and soil and climate are ideal for clearly structured, mineral, delicately fruity Rieslings. The steep slope of red slate on the Saarburger Kupp lends Riesling inimitable minerality. This concavely curved vineyard slope surrounds the tiny wine village Ockfen like a natural amphitheater.

Vines are trained individually on wooden stakes to benefit from optimal sun exposure on extremely steep slopes. Meticulous manual labor in the vineyard and cellar reveals the tremendous potential of the Rieslings from Hofstätter's Weingut Dr. Fischer.

Since 2017, the range is complemented by the Selection Dr. Fischer Steinbock. By integrating the "Steinbock" selection wines into the portfolio, Martin's focus is to capture the essence of the Saar, while also offering great expression and value.

## Wines

Steinbock Dr. Fischer Zero Brut (NA)

Steinbock Dr. Fischer Zero Riesling (NA)



# Steinbock Dr. Fischer Zero Brut (NA)

Rheinhessen, Germany



**GRAPE VARIETY:** Riesling

**APPELLATION:** Rheinhessen, Germany

**DESCRIPTION:** Steinbock Alcohol Free Sparkling is the elegant choice for those avoiding alcohol but not wanting to sacrifice sparkling pleasure. Through a gentle vacuum process, alcohol is extracted from a wine made from selected grapes, resulting in a refreshing, low calorie sparkling NA wine with fine mousse, well-balanced acidity, and notes of citrus and white flowers on the palate.

**VINIFICATION:** Fermented in stainless steel, then through a gentle vacuum process, alcohol is extracted from the wine by reducing the air pressure in a cauldron allowing alcohol to evaporate at only 25-30 °C (77-86 °F). The low thermal stress ensures that the character, taste and fine aromas of the original wine are preserved.

**LOCATION:** Rheinhessen vineyards on the banks of the Rhine.

**ALTITUDE:** 100–175 m

**ALCOHOL BY VOLUME:** 0%

**AGING:** N/A

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Appetizers, with all foods, or mixed as a NA cocktail base.

\$15.00

# Steinbock Dr. Fischer Zero Riesling (NA)

Rheinhessen, Germany



**GRAPE VARIETY:** Riesling

**APPELLATION:** Rheinhessen, Germany

**DESCRIPTION:** The elegant alternative without alcohol. A refreshing, low calorie, and alcohol free Riesling with well-balanced acidity, complex notes of citrus, and fresh and vibrant on the palate. Steinbock Riesling Zero is made from a Riesling Kabinett wine, which then has the alcohol removed using an innovative vacuum distillation process, preserving the delicate aromas of the wine.

**VINIFICATION:** Initially fermented in stainless steel tanks. The atmospheric pressure is reduced to about 15 mbar, and in this way the boiling point of the alcohol is lowered from about 78° C (173° F) to about 25-30° C (77-86° F). The delicate aromas of the wine are almost preserved and a beverage with an alcohol by volume lower than 0.25 % is obtained.

**LOCATION:** Rheinhessen vineyards along the Rhine River.

**ALTITUDE:** 100–175 m

**ALCOHOL BY VOLUME:** 0%

**AGING:** N/A

**CONTENT:** 750 ml

**RECOMMENDED WITH:** With finger food, starters, Sushi and Asian dishes.

\$12.00



## Sternberg

Kärnten / Carinthia, Austria

Alexander Egger began his winery as a “hobby”. A former professional hockey player, and a practicing electrical engineer, Alex and his wife Petra farm 4.5 hectares on the steep slopes below the Sternberg Castle in Kärnten, very near to the moderating influences of the Wörthersee.

Though Kärnten is a notoriously wet climate, and therefore prone to mildew and other vineyard challenges, Alex is committed to farming his vineyards organically and biodynamically. In fact, he has extended this commitment to his winery, where he designed and built his cellar on the principles of Rudolf Steiner, the father of biodynamics.

The combined cellar and tasting room is a stunning cathedral, circular in structure with an overhead oculus to invite the Sun’s light to activate the suspended crystal and fermenting wine below. The wines themselves are fermented in a combination of barrels and amphorae, which are the dominant feature in the space.

The amphorae are host to his natural, skin-contact wines, with macerations up to six months. The resulting wines are heavily extracted but angular and balanced, and consistently well-crafted. Since his first vintage in 2009, Alex has been focused on creating small lots of wine of exceptional quality, ensuring that his days of winemaking as just a hobby are numbered.

## Wines

2018 Sternberg Amphore Kärntner Satz Tempus

2021 Sternberg Kärntner Satz

2019 Sternberg Sauvignon Blanc Tempus



2018

## Sternberg Amphore Kärntner Satz Tempus

Kärnten, Austria



**GRAPE VARIETY:** Field Blend

**APPELLATION:** Kärnten

**DESCRIPTION:** A reserve-quality, amphora-matured "Gemischter Satz" style field-blend from Kärnten, this brightly clear wine has yellow tones with a slightly pink shimmer. On the nose almonds, vanilla, dried fruit, plums and apricots; on the palate there are aromas of vanilla, star fruit, banana, pineapple, cardamom and sesame.

**VINIFICATION:** Maceration of 4-20 hours, spontaneous fermentation on native yeasts in a steel tank, followed by maturation of 12 months in the amphora, then 12 months in the barrique barrel.

**LOCATION:** From the single-vineyard Sternberg near Wernberg (Carinthia / Austria), grown on south-facing slopes in soils of gravel, clay, brown earth, and slate.

**ALTITUDE:** 590 meters

**AGING:** Can drink now through 2030

**ALCOHOL BY VOLUME:** 13%

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Goes well with white meat, roast pork and cheese.

\$32.33

2021

## Sternberg Kärntner Satz

Kärnten, Austria



**GRAPE VARIETY:** Field Blend

**APPELLATION:** Kärnten

**DESCRIPTION:** A "Gemischter Satz" style field-blend from Kärnten, this brightly clear wine has yellow tones with a slightly pink shimmer. On the nose almond and apricot; on the palate there are aromas of vanilla, star fruit, cardamom, sesame and pineapple.

**VINIFICATION:** Maceration of 4-20 hours, spontaneous fermentation on native yeasts, 1 month in a steel tank, followed by maturation 50% in barrique barrels, 50% in Amphora for 8 months on the coarse and fine yeast.

**LOCATION:** From the single-vineyard Sternberg near Wernberg (Carinthia / Austria), grown on south-facing slopes in soils of gravel, clay, brown earth, and slate.

**ALTITUDE:** 590 meters

**AGING:** Can drink now through 2030

**ALCOHOL BY VOLUME:** 12.5%

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Goes well with white meat, roast pork and cheese.

\$25.33

2019

## Sternberg Sauvignon Blanc Tempus

Kärnten, Austria



**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Kärnten

**DESCRIPTION:** 100% amphora-matured, this brightly clear wine with light green reflections presents aromas of fresh grass, nettle, jasmine flowers and flint on the nose. On the palate, a juicy and delicate taste with pronounced minerality, with aromas of gooseberries, tropical fruits mango, papaya and grapefruit and ripe pears. Very juicy and mineral finish.

**VINIFICATION:** Maceration of 4-20 hours, spontaneous fermentation on native yeasts in a steel tank, followed by maturation entirely in amphora for 14 months on the fine yeast.

**LOCATION:** From the single-vineyard Sternberg near Wernberg (Carinthia / Austria), grown on south-facing slopes in soils of gravel, clay, brown earth, and slate.

**ALTITUDE:** 590 meters

**AGING:** Can drink now through 2040

**ALCOHOL BY VOLUME:** 13%

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Goes excellently with light fish dishes, white meat, poultry, fresh goat and sheep cheese, risotto, mushrooms, pasta dishes, vegetable dishes and asparagus.

\$32.33



## Stroblhof

Südtirol / Alto Adige, Italy

Weingut Stroblhof – a historic mountainside estate that includes a luxury hotel, spa, restaurant, and renowned winery, developed over the centuries around a medieval watchtower first mentioned in 1325. Today, the ruins of the “Alt-Firmian” tower provide a windbreak for bathers in the estate’s natural pool, and shades the entrance to the clay-paneled earthen cellar burrowed into the mountainside below.

Stroblhof has operated as a health resort and winery since the middle of the 19th century, with its well-known “Strahler” Pinot Bianco produced for nearly 200 years. Multiple generations have seen to continued improvements and increasing quality, with Josef Hanny first recognizing the potential for Pinot Noir in the 1970s after he took over the estate from his father.

With Hanny’s passing in 1993, his daughters Rosmarie and Christine took the helm and continued their father’s work. Rosi’s husband Andreas Nicolussi-Leck took over viticulture and winemaking in 1995, and building upon the critical acclaim for the estate’s Burgundy varietals he replanted the 3.5 hectares of vineyards with greater vine-density, and retrained entirely to Guyot, further improving the quality of the harvest.

Thanks to its position at 500 meters altitude on the southeast-facing foot of the Mendel Mountains, both Pinot Blanc and Pinot Noir thrive here in the soils of red clay, porphyry, and limestone, and both have been grown in this area since the late 1800s.

With the addition of a new 2-hectare vineyard in nearby Kaltern, the next generation of winemaking is beginning. Having grown up in the winery at his father and mother’s side, Thomas Nicolussi-Leck is taking on winemaking duties, having bottled his first vintage of a Bordeaux blend of Cabernet Franc and Merlot from the hilly site, while assisting Andreas in the continued production of Stroblhof’s storied wines.

## Wines

2022 Stroblhof Pinot Blanc Strahler

2019 Stroblhof Pinot Noir Riserva

2020 Stroblhof Valbion



2022

## Stroblhof Pinot Blanc Strahler

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** 90% Pinot Blanc, 5% Chardonnay, 5% Pinot Gris

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** With its first recorded vintage in 1848, this is the iconic Alto Adige Pinot Blanc that set the standard. Bright straw yellow with silvery hues. On the nose, delicate, with aromas of green apple, Williams pear, lemon balm. Soft on the palate, enveloping, with a sturdy acidity, punchy until the juicy finish.

**VINIFICATION:** The grapes are harvested mid-September and cooled in a natural ice house before the maceration and pressing. This is followed by twenty days of controlled fermentation and six months of aging on fine yeasts in 20 and 25hl oak barrels.

**LOCATION:** Two plots of land: in the STROBLHOF, with soils of red clay mixed with porphyry and limestone, and in SATTEL, with calcareous gravel deposits. The estates are situated on approx. 450–520 metres above sea level in the municipality of Appiano/Eppan.

**ALTITUDE:** 450–520 meters

**ALCOHOL BY VOLUME:** 14%

**AGING:** Can drink now through 2037

**CONTENT:** 750 ml

**RECOMMENDED WITH:** A rich example of the variety, this wine pairs well with mushrooms and cream sauces, or light meats with foraged mushrooms.

\$18.67

2019

## Stroblhof Pinot Noir Riserva

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** This standard-bearer of Alto Adige Pinot Noir comes from old vines near the village of Eppan. Bright, medium intensity ruby color with notes of raspberry, blackberry and cloves. On the palate, the grippy tannins form the backbone of the wine, powerful with lots of blackberry fruit and a firm drive on the finish.

**VINIFICATION:** Only the best grapes from old vines are hand-selected and vinified as Riserva. Maceration and fermentation in 30 and 40 hl oak vats lasts 23 days, with three daily rotations in the first week. Twelve months of aging in partly new, partly 1 and 2-year-old French oak barrels, then 8 months of aging in large oak barrels and more than one year of bottle aging.

**LOCATION:** The selected grapes used for this wine come from the 22,500 m<sup>2</sup> Stroblhof vineyard, a south-east facing plot situated 500 metres above sea level in the area of Appiano/Eppan, grown in red clay with porphyry and limestone soils.

**ALTITUDE:** 500 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2039

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Ideal with red meats, game and strong cheeses.

\$38.00

2020

## Stroblhof Valbion

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** 70% Cabernet Sauvignon, 30% Merlot

**APPELLATION:** Südtirol - Alto Adige DOC

**DESCRIPTION:** Demonstrating the potential for rich reds in Alto Adige, this Bordeaux-style blend opens with light smoky notes, then blackberry, cassis, and spicy components in the background. On the palate, light tannins, good texture, juicy throughout, and a firm drive on the finish.

**VINIFICATION:** Maceration and gentle fermentation in oak barrels lasts 20 days. Twelve months of aging in 1 and 2-year-old French barriques, followed by 6 months in steel tanks. Finally one year of bottle aging.

**LOCATION:** The grapes come from the single vineyard "Valbion" on the Kreiter Sattel (Coyotenpass) above Lake Kaltern, at around 380 meters above sea level. The vineyard, owned by Stroblhof since 2015, faces south-west, with soils of moraine debris deposits and porphyry and rocky subsoil.

**ALTITUDE:** 380 meters

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Can drink now through 2040

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Traditional Bordeaux pairings such as red meats (beef, lamb, and game) as well as poultry like duck and roasted chicken, and savory dishes featuring mushrooms, herbs, and spices.

\$29.67



## Thomas Dorfmann

Südtirol / Alto Adige, Italy

Thomas Dorfmann's wine may be a new brand to most, but his personal brand is familiar to all who have savored the wines of Cantina Valle Isarco / Kellerei Eisacktal, where he was winemaker for 27 years. While the famed cooperative was for many the dream job of a lifetime, Thomas dreamt to develop his own estate winery on his family's two-hectare estate, and craft his precise and elegant wines with a free hand.

Located in one of the sunniest locations in the Isarco/Eisack valley, Dorfmann's vineyards are all south facing slopes between 550 and 650 meters. The slopes vary from 40% to 70%, and the shallow, gravelly soils are terraced with natural rock walls which hold heat from the day long into the night.

Working such a small estate by hand allows Dorfmann to be uncompromising in his own approach to winemaking, from the grape selection to the farming practices to the cellar. He is focused on the principal grapes of the valley – Sylvaner, Riesling, Grüner Veltliner, and Gewürztraminer, and also produces a Pinot Noir in his sunny site.

"I can bring all of my experience and live out my own wine philosophy in my estate winery," Dorfmann says enthusiastically, "and thus create wines that are specific to the area and the variety: through sustainable working of the vineyards and being extremely protective of quality in the winery."

Focused on his estate winery full-time since 2018, we are only beginning to enjoy the fruits of Thomas Dorfmann's labors, and just know this estate is one to watch for exceptional wines in the coming years.

## Wines

2022 Thomas Dorfmann Valle Isarco Gewürztraminer

2022 Thomas Dorfmann Valle Isarco Grüner Veltliner

2022 Thomas Dorfmann Valle Isarco Riesling

2022 Thomas Dorfmann Valle Isarco Sylvaner



2022

## Thomas Dorfmann Valle Isarco Gewürztraminer

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Gewürztraminer

**APPELLATION:** Südtirol Eisacktaler DOC

**DESCRIPTION:** A premium example of the variety, this intense and elegant Gewürztraminer exhibits spicy, aromatic notes of rose petals and lychee on a strong and full-bodied frame.

**VINIFICATION:** Gentle processing and pressing, temperature controlled fermentation as well. Aging on the fine lees in stainless steel tank.

**LOCATION:** Steep slopes over the Isarco river on mineral-rich diorite weathering soil.

**ALTITUDE:** 600 meters

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with strong cheese, shrimp, lobster, foie gras, bacon platter, or as an aperitif.

\$24.50

2022

## Thomas Dorfmann Valle Isarco Grüner Veltliner

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Grüner Veltliner

**APPELLATION:** Südtirol Eisacktaler DOC

**DESCRIPTION:** Spicy and aromatic, this elegant Grüner Veltliner from Südtirol presents aromas of anise, pepper, and herbs, with round fruit and a long finish.

**VINIFICATION:** Gentle processing and pressing, temperature controlled fermentation. Aging on the fine lees in stainless steel tank, no malolactic fermentation.

**LOCATION:** Steep slopes over the Isarco river on mineral-rich diorite weathering soil.

**ALTITUDE:** 550 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with cheese, fish dishes and white meat, and as an aperitif.

\$23.00

2022

## Thomas Dorfmann Valle Isarco Riesling

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Riesling

**APPELLATION:** Südtirol Eisacktaler DOC

**DESCRIPTION:** This Südtirol Riesling exhibits fruit-driven aromas, with notes of peach, apricot, and pineapple. On the palate mineral with structured acidity, and an elegant, long finish.

**VINIFICATION:** Gentle processing and pressing, temperature-controlled fermentation and aging on the fine lees in stainless steel tanks, no malolactic fermentation.

**LOCATION:** Steep slopes over the Isarco river on mineral-rich, gravelly diorite weathering soil.

**ALTITUDE:** 600 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with appetizers, fish and crustaceans, white meat, and as an aperitif.

\$25.67

2022

## Thomas Dorfmann Valle Isarco Sylvaner

Alto Adige / Südtirol, Italy



**GRAPE VARIETY:** Sylvaner

**APPELLATION:** Südtirol Eisacktaler DOC

**DESCRIPTION:** This Südtirol Sylvaner is slightly aromatic with notes of pear, apple, apricot and elderflower. On the palate, the wine is juicy and pleasantly fresh with a balanced body and elegant finish.

**VINIFICATION:** Gentle processing and pressing and temperature controlled fermentation. Aging on the fine lees in stainless steel tank, no malolactic fermentation.

**LOCATION:** Steep slopes over the Isarco river on mineral-rich diorite weathering soil.

**ALTITUDE:** 550–650 meters

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Pairs well with appetizers, asparagus, cooked or grilled fish, and as an aperitif.

\$23.67



## Vignalì Varàs

Trentino, Italy

Trentino's Vignalì Varàs and its winemaker Giovanni Frapporti have native wines in their blood. Since 1689, Giovanni's family has been cultivating grapes in Vallagarina, a valley nestled between Lake Garda and the Dolomites, known as the "bridge between Trento and Verona".

While regenerative farming is on everyone's minds, Giovanni's family has practiced it since the beginning, farming according to the family rule to "be Biodiversity keepers".

According to Giovanni, "We respect the ecosystem where the vine is just one little piece of a big natural process. Lots of flowers, weeds, insects and animals live within the vineyards up in our mountain's terraces. We do not use herbicides and we don't work the soils".

The result is an artisanal wine that represents Vallagarina with the blend of the 3 typical ancient varieties of this Alpine Valley: Marzemino, Enantio, and Casetta. Marzemino is an old variety that was brought to Trentino during Venetian rule more than 600 years ago, traveling via the Silk Road directly from the Caucasus, the cradle of world viticulture.

Enantio and Casetta are two alpine vines whose presence in the area is lost in time. They survived the last glaciation by sheltering in the favorable basin of Lake Garda and Mount Baldo.

As a steward of the ancient varieties of Vallagarina, Giovanni grows and vinifies each separately, making the wines in the most traditional and least invasive way possible, with long macerations on the skins in concrete and amphora. The wine is deliberately unfiltered with no sulfites, making it alive and changeable over time, truly representing the area where they are grown.

## Wines

2021 Vignalì Varàs Agnese Vallagarina

2021 Vignalì Varàs Fu Basilio Vallagarina



2021

## Vignalì Varàs Agnese Vallagarina

Trentino, Italy



**GRAPE VARIETY:** 70% Marzemino, 30% Enantio and Casetta

**APPELLATION:** Vallagarina IGT

**DESCRIPTION:** A delicate, elegant wine with a strong presence of floral scents such as geranium and violet, made from the regional Marzemino variety blended with the ancient Vallagarina valley grapes Casetta and Enantio.

**VINIFICATION:** Manual destemming, maceration with the skins in Amphora and concrete for 55–65 days, unfiltered bottling.

**LOCATION:** South and east-facing steep slopes of the Vallagarina Valley of Trentino, on gravel and dolomitic soils.

**ALTITUDE:** 300 meters

**ALCOHOL BY VOLUME:** 13%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Cheese and charcuterie, light meats and game, roasted birds, and rich pasta dishes.

\$31.50

2021

## Vignalì Varàs Fu Basilio Vallagarina

Trentino, Italy



**GRAPE VARIETY:** 70% Enantio and Casetta, 30% Marzemino

**APPELLATION:** Vallagarina IGT

**DESCRIPTION:** A full-bodied, powerful wine with a strong gustatory power and markedly spicy balsamic hints, made predominantly from the ancient Vallagarina valley grapes Casetta and Enantio.

**VINIFICATION:** Manual destemming, maceration with the skins in Amphora and concrete for 55–65 days, unfiltered bottling.

**LOCATION:** South and east-facing steep slopes of the Vallagarina Valley of Trentino, on gravel and dolomitic soils.

**ALTITUDE:** 300 meters

**ALCOHOL BY VOLUME:** 14%

**AGING:** Can drink now through 2036

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Roast meats and game, hard cheeses, and charcuterie.

\$34.67



## Vinodea + Andrea Schenter

Kremstal, Austria

Having grown up in a winemaking family, Andrea Schenter was determined to be a winemaker. Once she discovered a beautiful terraced vineyard for sale in Senftenberg in the Krems valley, she and her partner purchased it and established @wein\_s.at\_andrea\_schenter in 2017.

Moving from her home in the Kamp Valley to Kremstal, she acquired vineyards near the castle ruins of @burgruinenfelsenberg in what's known as the "white wine capital of Austria" and began making wine under her own name.

Her exceptional, hand-harvested wines are made in a traditional style of the region, but with a focus on the freshness and crystalline minerality driven by the diurnal temperature range and the Gneiss (bedrock stone), clay loess, and moisture-rich loam soils of her vineyards.

In addition to her Gruner Veltliner, Riesling and Zweigelt, Andrea is a champion of the region's indigenous Neuberger varietal and is cultivating the thick-skinned white grape to produce model examples of the full-bodied, nutty, and spicy wines.

As a pioneering winzerin (female winemaker), Andrea is featured in Vienna's Vinodea wine shop, where owner Madlaina Dosch curates Alpine wines exclusively made by women winemakers. Our bottling of Vinodea Gruner Veltliner is a collaboration between Vinodea, Andrea Schenter, and Archetyp, specifically to promote and support the important and growing role of women in wine.

## Wines

2022 Vinodea Grüner Veltliner from Andrea Schenter



2022

## Vinodea Grüner Veltliner from Andrea Schenter

Niederösterreich, Austria



**GRAPE VARIETY:** Grüner Veltliner

**APPELLATION:** Kremstal DAC

**DESCRIPTION:** Classic Austrian Grüner Veltliner with typical spicy notes and soft notes of citrus fruits like grapefruit. Light and fresh with relatively low alcohol content it is suitable for almost every occasion – on warm summer days on the terrace, ideal as aperitif or as versatile food companion.

**VINIFICATION:** Spontaneously fermented on native yeasts and matured in stainless steel before bottling.

**LOCATION:** Southeast-facing slopes of the vineyards "Frauenberg" and "Im Berg" in mixed soils with rock and loess, Austria.

**ALTITUDE:** 310–360 meters

**ALCOHOL BY VOLUME:** 12%

**AGING:** Drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Perhaps the most versatile food-pairing wine, it can accompany everything from vegetable dishes to spicy Asian food.

\$13.67



## Vulgo Ritter

Kärnten / Carinthia, Austria

In German, nouns are gendered, and there's a specific word for a female winemaker: "winzerin". Sabine David is one of many winzerinnen that we've met, pioneering new routes in winemaking in a world traditionally dominated by their "winzer" counterparts.

A native of the Lavanttal, Sabine grew up in a wine-loving family, but pursued her education to establish herself as an industrial engineer in the Styrian capital of Graz. But the call of wine, and home, was strong, so Sabine convinced her grandmother to let her plant grapes on her land as a weekend "Pilot Project". Shutting between Graz and the Lavanttal, Sabine's 5 years of tending the young vineyard coincided with a "plot" to move back and change careers.

And she did. In the span of barely a decade since her first vintage in 2010, Sabine and her husband Dominique bought an old farm, Vulgo Ritter, converted and renovated its 3 buildings into a home, guest apartment, winery, and tasting room, planted 1.8 hectares of new vineyards, and gave birth to three daughters along the path to crafting her award-winning wines.

"How do you do it all?" I ask – it seems hard enough to make a go of it with barely 2 hectares of vineyard, let alone transform an estate, raise a family, and win what now numbers dozens of awards for her wine. As an engineer, she tells me, she's leveraged her prior experience to introduce time-saving innovations throughout the vineyard and winery to optimize her time, reduce labor, and maintain a high-quality focus, including the highly mechanized, temperature-controlled winery of her own design.

But with up to 45 degrees of slope, the vineyards are still mostly handwork – and Sabine offers that she's also woven a community around her – her husband Dom, who still works as an engineer, her family, and a close-knit group of other pioneering winemakers in the region that collaborate, support one another, and advance their shared mission of restoring Kärnten to the ranks of great wine regions.

## Wines

2020 Vulgo Ritter Brut Vin<sup>2</sup> de femmes

2021 Vulgo Ritter Chardonnay Ried Steinbruch

2021 Vulgo Ritter Pinot Noir Ried Josefsberg

2021 Vulgo Ritter Sauvignon Blanc Ried Steinbruch



2020

## Vulgo Ritter Brut Vin<sup>2</sup> de femmes

Kärnten, Austria



**GRAPE VARIETY:** Gelber Muskateller, Muskat Ottonel

**APPELLATION:** Kärnten

**DESCRIPTION:** Vin<sup>2</sup> de femmes is an annual release of a sparkling wine produced by Sabine David and Martina Lippitz. They conceived of a wine that would be made by them annually, using one grape variety from each winemaker's vineyard, and limited to 1000 bottles per vintage. And, of course, the name had to represent that two female winemakers are at work in its creation. Brioche, hints of apricots and nectarines, light nutmeg note, elegant texture, and strong mousse.

**VINIFICATION:** Traditional method with bottle fermentation, hand-riddling, and stored on the yeast for 18 months.

**LOCATION:** Two estate vineyards in Sankt Paul im Lavanttal, Kärnten, Austria.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 11.5%

**AGING:** Can drink now through 2030

**CONTENT:** 750 ml

**RECOMMENDED WITH:** A wonderful pairing for sushi, as well as traditional pairings such as oysters, soft cheeses, and as an aperitif.

\$33.00

2021

## Vulgo Ritter Chardonnay Ried Steinbruch

Kärnten, Austria



**GRAPE VARIETY:** Chardonnay

**APPELLATION:** Kärnten

**DESCRIPTION:** From Kärnten winemaking pioneer Sabine David, this Austrian Chardonnay expresses notes of hazelnuts, yellow pears and crunchy stone fruit, with a backbone animating acidity and refreshing, chalky minerality.

**VINIFICATION:** Fermented and matured in stainless steel tanks with only 2 barrique barrels per year used for a small portion of the wine.

**LOCATION:** Single-vineyard Ried Steinbruch in St. Paul, Austria.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** Can drink now through 2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Smoked fish, dishes with rich sauces, and sushi.

\$17.00

2021

## Vulgo Ritter Pinot Noir Ried Josefsberg

Kärnten, Austria



**GRAPE VARIETY:** Pinot Noir

**APPELLATION:** Kärnten

**DESCRIPTION:** Sabine David's award-winning Austrian Pinot Noir, an elegant example of the variety with hints of dark fruit, plums, and orange zest. Light-footed on the palate, structured, with a red berry and herbal finish.

**VINIFICATION:** All red wines are aged for 12 months in barrique barrels.

**LOCATION:** The single vineyard Ried Josefsberg in St. Paul, Austria.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** Can drink now through 2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Rabbit, grilled fowl, dishes with mushroom.

\$26.67

2021

## Vulgo Ritter Sauvignon Blanc Ried Steinbruch

Kärnten, Austria



**GRAPE VARIETY:** Sauvignon Blanc

**APPELLATION:** Kärnten

**DESCRIPTION:** An AWC Vienna "Silver Award" winner, Sabine David's Sauvignon Blanc is a lively and mineral-driven example with notes of paprika, gooseberries, and wet stones from her single vineyard Ried Steinbruch.

**VINIFICATION:** Fermented and matured entirely in stainless steel.

**LOCATION:** Single vineyard Ried Steinbruch in St. Paul, Austria.

**ALTITUDE:** 450 meters

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Light meats, seafood, and green vegetables, especially asparagus.

\$18.00



## Winkler-Hermaden

Steiermark / Styria, Austria

Alpine winemakers have always sat at the frontier, literally and figuratively. Though winemaking in much of the Alps pre-dates the Romans, it has always been done at the intersection of challenging climate, harsh terrain, and shifting political borders, leading to a terroir that seems to breed resilience.

Schloss Kapfenstein, near Austria's border with Slovenia, is one such place. Reminiscent of the numerous castles and fortifications one sees throughout Alpine wine regions – whether in Italy's Südtirol, Switzerland's Wallis, or in this borderland of Austria – this place stands as a metaphor of Alpine winemaking. The castle was built atop a volcanic rock of basalt tuff, and has stood since the 11th century, serving as a defense against invading Hungarians, Ottomans, and other regional powers.

Having changed hands numerous times in its nearly thousand years, the castle and its grounds have been in the Winkler-Hermaden family since 1916. Following World War II, the family slowly rebuilt and restored the plundered castle, first adding a Buschenschank (wine tavern) in the late 1940s, then a fine restaurant and lodge in the 1960s.

Meanwhile the 4 hectares of vineyard have expanded to 37 today, both high on the volcanic crown as well as in the mixed soils of the flanks below. The family makes 30 wines of the 21 varieties in their vineyards, and continues to innovate with plantings of fungus-resistant PiWi varieties as they prepare yet again for a changing climate future.

## Wines

2019 Winkler-Hermaden Blauer Zweigelt

2020 Winkler-Hermaden Gewürztraminer Klöch

2017 Winkler-Hermaden Hermada

2021 Winkler-Hermaden Muscaris Bio

2019 Winkler-Hermaden Zweigelt Olivin



2019

## Winkler-Hermaden Blauer Zweigelt

Steiermark, Austria



**GRAPE VARIETY:** Zweigelt

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A classic Austrian Zweigelt from volcanic soils, this wine expresses strong cherry notes underlaid with vanilla and delicate toasted aromas from large oak barrel aging, with elegant body and pleasant tannins.

**VINIFICATION:** Native yeast fermentation, aged 24 months in 3000 liter oak barrels.

**LOCATION:** Various vineyards on the Kapfensteiner Kogel in Südsteiermark, Austria.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12.2%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Beef, duck, wild game.

\$10.00

2020

## Winkler-Hermaden Gewürztraminer Klöch

Steiermark, Austria



**GRAPE VARIETY:** Gewürztraminer

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** A semi-dry Gewürztraminer with distinct aromas of bergamot, rose and clove. Light-bodied with fine residual sugar and mild acidity, making it the perfect companion to asian cuisines and some spicier foods.

**VINIFICATION:** Fermented on native yeasts in steel tanks, with maturation in large oak barrels.

**LOCATION:** The Ölberg is above the village of Klöch, Austria, at the foot of the Hochwarth, south to south-east aspect. One of the old, very well known Gewürztraminer growing areas, with soils of volcanic rock (basalt, basaltic slag, stratified and unstratified tuff) and heavy brown and red loam.

**ALTITUDE:** 320–400 meters

**ALCOHOL BY VOLUME:** 12.4%

**AGING:** Can drink now through 2026

**CONTENT:** 750 ml

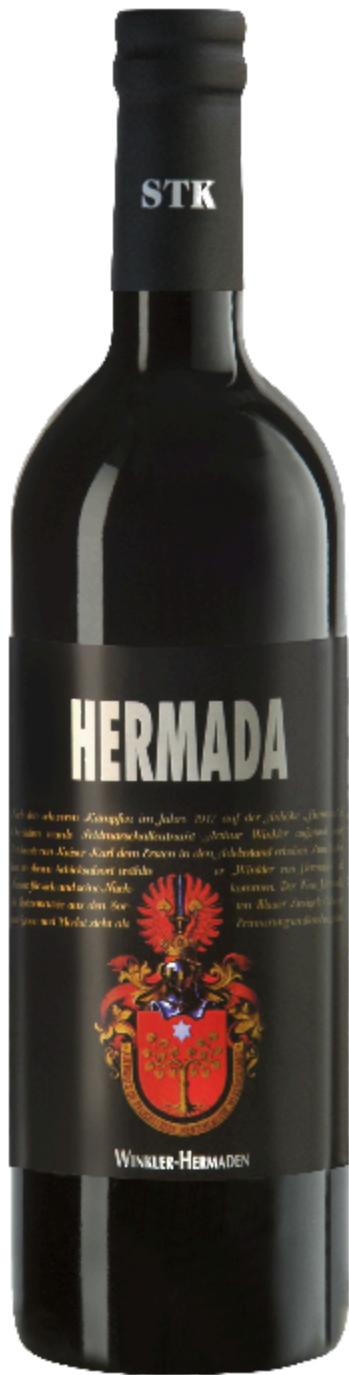
**RECOMMENDED WITH:** Asian cuisine, cheese, breaded chicken, gingerbread, Christmas cookies.

\$14.33

2017

## Winkler-Hermaden Hermada

Steiermark, Austria



**GRAPE VARIETY:** 45% Cabernet Sauvignon, 30% Merlot, 25% Pinot Noir

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** With 45% Cabernet Sauvignon, 30% Merlot, and 25% Pinot Noir, this robust and age-worthy Alpine red shows notes of cassis, nettle, dark chocolate and eucalyptus, with juicy acidity and strong tannins to complete an ideal wine to pair with game and meat dishes.

**VINIFICATION:** Aged 24 months in 300 liter oak barrels.

**LOCATION:** Different vineyards on the Kapfensteiner Kogel in Südsteiermark, Austria. Grown in lime-free loose sediment brown soil from fine Tertiary sediment with surrounding volcanic material. Certified Organic.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 13.7%

**AGING:** Can drink now through 2031

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Game dishes and steak.

\$21.00

2021

## Winkler-Hermaden Muscaris Bio

Steiermark, Austria



**GRAPE VARIETY:** Muscaris

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** The Muscaris variety is a new German breed of Solaris and Gelber Muskateller, considered a "PiWi", or fungal resistant hybrid grape variety prized for its ability to be grown organically and sustainably. It impresses with an intensive scent of honeydew melon and yellow apple, clear nutmeg notes on the palate with lively acidity and a full finish. Can be served as a refreshment or as an accompaniment to summer salads and light appetizers.

**VINIFICATION:** Fermented on native yeast in stainless steel.

**LOCATION:** Multiple plots in Kapfenstein, Austria.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 12.7%

**AGING:** Can drink now through 2027

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Aperitif, appetizers, grilled dishes, light dishes, pasta dishes.

\$11.33

2019

## Winkler-Hermaden Zweigelt Olivin

Steiermark, Austria



**GRAPE VARIETY:** Zweigelt

**APPELLATION:** Südsteiermark DAC

**DESCRIPTION:** Named after Olivine, a semi-precious stone found in the Basalt rock of the vineyard's native Kapfensteiner Kogel. This age-worthy Zweigelt expresses pronounced cherry notes, vanilla, and eucalyptus, and on the palate dark chocolate, sour cherry, a full body and velvety tannins.

**VINIFICATION:** Fermented on native yeasts, aged 24 months in barriques made from Kapfenstein oak.

**LOCATION:** Different vineyards on the Kapfensteiner Kogel in Südsteiermark, Austria. Grown in lime-free loose sediment with surrounding volcanic material.

**ALTITUDE:** 400 meters

**ALCOHOL BY VOLUME:** 14.2%

**AGING:** Can drink now through 2035

**CONTENT:** 750 ml

**RECOMMENDED WITH:** Game dishes and steaks.

\$22.00

## Events and Tastings

Archetyp can host events and tasting tailored to your needs, or those of your customers or clients, creating a memorable, educational, and engaging experience.

Example events include:

### An introduction to the World of Alpine Wine

The Alps is the most diverse wine region in the world, with over 500 indigenous varieties in 120 Alpine valleys. With a tasting of regional wines from the seven Alpine nations, we'll explore the Alps and the wonders hidden within.

### Age-worthy Alpine Reds

Did you know the Alps are home to world class bold and age-worthy red wines? From indigenous varietals to international transplants, we'll explore the range of robust, mountain-born red wines from Nebbiolo to Bordeaux Blends.

### Alpine Chardonnay

A global traveler, Chardonnay achieves a particular clarity, freshness, and elegance in Alpine Terroir. We'll explore the range of expressions of Alpine Chardonnay with a tasting of examples from Alto Adige / Südtirol, Kärnten, and Steiermark.

### Alpine Pinot Noir

A global traveler, Pinot Noir achieves a particular clarity, freshness, and elegance in Alpine Terroir. We'll explore the range of expressions of Alpine Pinot Noir with a tasting of examples from Alto Adige/Südtirol, Graubünden, Kärnten, and Liechtenstein.

### Ancient Grape Varieties of the Alps

With over 500 indigenous varieties in 120 Alpine valleys, the Alps is home to a world of unfamiliar and exciting new wines to try. We'll explore both red and white wines born in Alpine valleys, such as Casetta, Fendant, Marzemino, Schiava, and Welschriesling.

### Burgunders: The Pinot Varieties of the Alps

The staple of every Alpine Hut and Wine Tavern, the Burgunders are served by the carafe to quench the thirst of skiers, hikers, and adventurers across the Alps. We'll meet Blauburgunder (Pinot Noir), Grauburgunder (Pinot Gris), and Weissburgunder (Pinot Blanc) and explore their role in the Alpine lifestyle.

### Climate change and wine: Look to the Alps

As our climate changes and many major wine regions get hotter, winemakers are scrambling to shift to new varieties, terroir, and elevations that suit our changing conditions. The spotlight is squarely on the Alps as a region for the future, and we'll both taste and explore the opportunity ahead for Alpine Wine.



## Field Blends and White Cuvees of the Alps

From Vienna's esteemed "Gemischter Satz" to humble village blends, crisp and light-footed white cuvées are the classic Alpine refreshment. We'll explore a range of blended white wine styles, from post-fermentation blends to true field-blended co-fermented wines.

## Natural Wines of the Alps

While the majority of Alpine wine is "natural", select winemakers are pushing the limits of both sustainable production and ancient techniques. We'll explore a range of natural wine styles including long-maceration and amphora-fermented wines from regenerative and biodynamic vineyards.

## The PiWi Frontier: New Wines for Changing Times

The combination of climate change and an increased focus on sustainability has opened the door to a world of new, fungus-resistant hybrid grape varieties, called "PiWis". Alpine growers are leading the way, and we'll learn about and taste examples of PiWi varietals Muscaris and Souvignier Gris.

## Wines of Savoie

The gateway to the French Alps, Savoie's wines and cuisine are anchored around regional specialties unknown elsewhere. We'll pair traditional cheese and charcuterie with the leading indigenous grapes of the region, Jacquere and Mondeuse.

## Wines of Steiermark

With a unique combination of both volcanic soils and ancient seabed, Austria's Steiermark is blessed with the nation's most unique terroir. We'll discover how the soil influences the fresh and fruit-driven examples of Chardonnay, Pinot Blanc, and Sauvignon Blanc that have made the region famous.

## Wines of Südtirol (Alto Adige)

While the region of Alto Adige / Südtirol produces only 1% of Italy's wine, 98% is DOC-classified, making this the most quality-driven region in the country. We'll explore this German-speaking corner of Italy through tastings of both indigenous and international wines such as Gewürztraminer, Kerner, Pinot Noir and Schiava.

## Wines of Switzerland

Swiss wine is nearly impossible to find outside of the country, with less than 2% of the nation's production exported beyond its borders. We'll begin to understand why the Swiss share so little by tasting excellent examples of Fendant, Petite Arvine, and Pinot Noir from the Cantons of Valais and Graubünden.

## Winzerinnen: Alpine Wines from Female Winemakers

In German, a female winemaker is called a winzerin, and they are leading the way in Alpine wine innovation. Nearly half of Archetyp's winemakers are winzerin, and we'll talk about the changing face of Alpine winemaking while experiencing the wines from five of them.

We are always happy to create a custom event for you as well - reach out to us with your idea and we'll co-create something together!

## Press

deserted because they were too hard to work” but “since the 1990s the high ground is slowly being reclaimed.” The same holds true in the mountainous zones of Italy, Austria, Germany, and beyond. Higher isn’t always necessarily better from an ecological perspective, but it does allow Alpine growers to keep the signature raciness and intensity of their chosen varieties.

Archetyp’s producers farm vineyards at an average 400 meters above sea level. Wood cites Weinhof Kobler, on Alto Adige-Südtirol’s Kalterersee, as a prime example. “The vineyards around that lake are at about 200-250 meters and scale up from there,” he explains. “It’s fascinating to be able to look at a wine made in Kaltern, a wine made 200 meters up the slope in Eppan, and another made another 300-400 meters up the slope at Metan. We want to show that range of influence of the terroir, those incredible differences from microclimate to microclimate.”

Highlighting Alpine throughlines is another Archetyp mission. “Whether in Switzerland, France, or Italy, vineyards are typically on steep slopes and very small plots of land and they are 100% hand-tended, hand-harvested.” The concentration of multi-generational families and outsider start-ups links these regions, too. Wood points



to Sabine David of Vulgo Ritter in the Kärnten region of southern Austria – best known for its 3,000-meter-high peaks and skiing – as exemplary of the growers and wines Archetyp is showcasing. “She’s a Quereinsteigerin, trained as a mechanical engineer, but got the wine bug, went back home to plant a ‘pilot’ plot on her grandmother’s land, then fully committed,” he explains. “She farms her three hectares herself and makes the wine, and she’s crushing it. Pun intended, but she’s probably the most awarded Carinthian winemaker today.”

Archetyp has been publishing an uncommonly informative and visually striking Instagram feed since mid-2022. “We see the opportunity to spread awareness of this region that very few people have had the opportunity to touch or taste,” Wood says. This has included features on winery architecture, which tends to be eye-popping in these regions, little-known grower associations, and glimpses behind the

scenes at understudied engines of regional advancement such as local oenology schools.

Dispelling myths is another big piece of this work. “I think the biggest misconception about Alpine wine is that it’s all white,” he says. The list of rare indigenous reds – from Cornalin to Mondeuse, Lagrein to Blauer Wildbacher – is surprisingly long. Wood and Graham to showcase these alongside the largely unknown cellarable side of Alpine wines.

Archetyp is also pioneering partnerships with oenology schools in the regions from which it sources its wines. “We’re actually co-producing wines under the Archetyp brand with viticultural schools in the region,” Wood explains. “Our Weißburgunder and Grauburgunder will be made with Silberberg” – Styria’s viticultural school. “Those will be our value-based daily drinking wines. But they carry the social mission of supporting the institutions that are raising the next generation of winemakers in these regions.”

Wood looks to partner only with producers and wine schools that demonstrate open, progressive thinking. “Silberberg was one of the first schools we went to because they’ve converted a third of their production to organics and are, let’s say, biodynamic curious. If we can help support that mission, that’s going to make the fabric of Styria stronger for the future.”

Environmental responsibility is built into the Archetyp model. “One challenge I want to overcome is the environmental cost of importing bottles across the sea,” Wood says. “We’re offsetting 100% of our carbon footprint by specifically and mindfully investing in the very place we’re partnering with.” Among the projects Archetyp is supporting are two that work on forest conservation and protection of Alpine ecosystems: Bergwald Projekt in Switzerland and Nature Office, with its Austrian arm Oesterreich Plus.

This approach fits smartly with younger consumers whose purchases are increasingly values-driven. “Alpine-curious Gen Z and millennials who are looking for wines that are environmentally conscious, diverse, and food-friendly and more traditional wine drinkers with a glut of reds in their cellars who aren’t aware of the incredible, cellar-worthy whites that are out there,” are the two groups Archetyp hopes most to convert to Alpinists.

The mountains are calling. Archetyp Alpine offers a new way to go.

# WINE ENTHUSIAST

## The Ascent of Alpine Wine

BY ALEKS ZECEVIC



When people think of the Alps, the crescent-shaped mountain range stretching from southern France to Slovenia, they perhaps picture powdery ski slopes and stunning hiking scenery framed by emerald-colored waters and soaring peaks. Many don't realize it's also home to diverse winemaking cultures.

The wines made in Alpine regions, which come in white, rosé, red and sparkling varieties, are often subtle, nuanced and distinctive. "There is a briskness to these wines, something snappy and lean, but also powerful and structured," says David Hatzopoulos, sales representative at Living Wine, a Brooklyn-based importer specializing in wines crafted around the Alps.

However, these bottlings are often overshadowed by those from more prominent wine-making regions for a host of geographical, economic and historical reasons. Here, we review the history of Alpine wine, and why these bottles deserve a spot in your collection.

### The History of Alpine Wines

The Alps cut across eight countries—Austria, France, Germany, Italy, Liechtenstein, Monaco, Slovenia and Switzerland. However, only France, Italy, Switzerland and, to a lesser degree, Austria can claim prominent viticulture right by the mountains. In France, the regions of Savoie, Bugey, Isère, Diois and Hautes-Alpes all boast great wines. In Switzerland, Valais, Ticino and Graubünden are prominent regions. Italy has several, including Trentino-Alto Adige, Valle d'Aosta and Valtellina. In Austria, the larger Alpine winegrowing area is technically Bergland, but only the Carinthia region (or Kärnten in German) has noteworthy vineyard acreage.

A variety of wine styles are made across the Alps' microclimates and cultures. While mineral-driven, savory, stony and even salty whites

can be found in almost all areas, fully ripe, lower-alcohol reds can also sustain in the cooler climate. This is likely due to the unique history, principal grape varieties, topography and viticultural techniques employed in the Alps.

Most Alpine regions have a winemaking culture that goes back at least 2,500 years. But the remote nature of the mountain terrain and lack of financial resources made it difficult for winemakers to historically find success.

"Culturally speaking, people from the Alps have been very poor for centuries," says Emilio Zierock, winemaker and co-owner of Foradori winery located in the Italian region of Trentino, which he says used to be the poorest area in the Austro-Hungarian empire. "The infrastructure just wasn't there."

The story is similar in France. "Before the Winter Olympic Games in 1992 in Savoie, there was no highway, so the tourism here wasn't as popular," says Maxime Dancoine, winemaker and proprietor of the organic-certified estate Domaine de l'Aitonement. "Since then, the region has changed a lot."

Though medieval times encouraged interest in wine, the mid-1800s brought phylloxera, which was followed in the next century by two world wars. Local vineyards lay decimated until the introduction of industrialized agriculture just after World War II.

Of course, the area's mountainous terrain didn't make winemaking any easier. The cooler winds and low temperatures threaten frost, while abundant water brings the pressure of fungal diseases. Plus, the rugged landscape requires that most vineyards to be situated on steep slopes and terraces, making farming sometimes akin to mountain climbing.

"It was the advent of ski tourism"—which began about 40 years ago and brought visitors eager to sample local wines—"and [the] introduction of chemicals and the tractor to make work in the vineyards easier that allowed their survival," says Wink Lorch, author of *Wines of the French Alps: Savoie, Bugey, and Beyond*.

Still, instead of quality, most farmers of that time focused on quantity and ways to increase their earnings. Though their efforts brought back the region's vineyards, it negatively impacted the reputation of the Alpine wine. Up until the 1990s, Alpine wines were, for the most part, known as industrial, easy-drinking, inexpensive wines, which were consumed mostly in local ski resorts.

### Alpine Wines Today

Over the last few decades, a confluence of factors have put Alpine wines back on the map. Among them? Climate change.

In most years, the terroir produced wines that were quite austere, with high acidity and low pH levels. A 2.8 pH level is "okay to make a base for sparkling wine," but it doesn't translate to an easy-to-drink still wine, Dancoine explains. Climate change, however, has raised temperatures over the last 30 years, which causes grapes to ripen

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easier and achieve a lower acidity. This has translated to wines with higher pH levels that are more drinkable.

A shift toward artisanal winemaking has also contributed to a renewed interest in Alpine wine. “Until the past decade or two, most producers only got cheap prices for their wines, so working by machine and using chemicals enabled financial survival,” Lorch explains. “Fortunately, younger generations are improving the situation dramatically.”

Many sommeliers and other wine professionals around the world are starting to notice. Among them is Aric Wood, co-founder of Archetyp, a wine club in Portland, Oregon, which offers Alpine wines.

“These are wines made with love,” says Wood. The new guard of Alpine wine producers “farms the vineyard and knows intimately every vine,” he says. “These wines will inevitably have more of an artistic expression.”

In fact, today, most craft wineries in the Alps work the vineyards by hand. “[We put in] around 1,500 hours per hectare in a year,” says Isabella Pelizzatti Pergo, sales manager at ARPEPE, a 40-acre winery in Valtellina in the Italian Alps. “We are almost energy independent since all work is completely manual.”

Although slow in these areas, the move toward environmentally-conscious farming is nevertheless on the rise. Driven by organic and biodynamic principles, many wineries follow low-intervention vinification methods in the cellar. Whereas in past decades, when growers sold their grapes for use in lower-quality wine because it was more financially viable, new generations are now seeing the value in creating artisanal, environmentally-conscious wines. The takeaway for consumers: Expect to see better quality wines due to more care in the production method, but with a higher price tag.

An interest in lower-alcohol options has also helped boost Alpine wines. Many reds produced in this region, like Mondeuse, Schiava and even Nebbiolo, are naturally lower in alcohol. These varieties have adapted to the climate and ripen perfectly, but produce very little sugar. Up

until the early 2000s, the prevailing notion was that bigger is better in terms of wine. But many producers have started to pull back on this, particularly because the area’s culinary fare tends to be lighter and more delicate, which is better complemented by low-alcohol wines.

One notable vintner in the Italian Alps is Martin Gojer. With his wife, Marion Untersulzner, Gojer runs Pranzegg, a 10-acre winery in Alto Adige. He took over his family’s estate in 2008 and quickly converted the vineyards to biodynamics and stopped selling to the local cooperatives. “We can’t make cheap wines here,” says the couple, commenting on the difficulties of working in the steep vineyards. They focus on native grape varieties, including the red grapes Schiava (Vernatsch) and Lagrein, which can help to preserve the agricultural and cultural history of the winemaking region. “The potential is to make great wines from local grape varieties, in a sustainable way.”

Another couple focusing on native grapes is Isabella Kellenberger and her husband, Stéphane, who run Vin d’oeuvre winery, where they specialize in bottlings made with the white grapes Chasselas, Heida and Humagne Blanc. It’s located in Valais, a region responsible for about a third of the total wine production in Switzerland, which is home to a tremendous diversity of wine varietals. “The Valais alone has about 50 different grape varieties—Humagne Blanc, Petite Arvine, Amigne, Rèze or Lafnetscha, just to name a few,” she says.



### The Future of Alpine Wines

Experimentation is the name of the game for many Alpine winemakers going forward, especially those grappling with sustainability challenges. Some vineyards are testing out new plantings, including fungus-resistant varieties known as PiWis.

“This morning, we replanted our new terraced vineyards with PiWis, trained in Guyot style,” says Carmen Augschöll of her family winery, Weingut Röck, in the Isarco Valley in Alto Adige. “This is best seen in the excellent wines of [PiWi pioneer] Thomas Niedermayer.” She believes that the success of Alpine PiWis could fundamentally change what’s grown here. “However, we still love our *Vitis vinifera* varieties,” she stresses. “Losing them would be a great loss.”

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Alpine winemaking is also expanding beyond its historical borders. In the Austrian Alps, “foreign” Burgundian grapes have found their way into the vineyards. The most prominent example is the Carinthia region, with just over 300 acres of vineyards. Here, Chardonnay and varieties of the Pinot Noir family are abundant. The plantings sit alongside the Sauvignon Blanc, Riesling and Traminer.

“We don’t have a lot of wine culture here since [historically] it has been an area famous for its orchards,” explains Uta Slamanig, who with partner Marcus Gruze runs Carinthia-based winery Weingut Georgium. Gruze took over the family farm in 2008 and created the only biodynamic and natural wine estate in the area. Alpine wine, she believes, is just beginning to realize its full potential.

“We are still in baby shoes,” she says. “[We’re] in the process of finding our identity.”

Last Updated: August 17, 2023

# TRINK MAGAZINE

## ALPINE WINES GET NEW SCOUTS



Photo credit Archetyp Alpine

### BY VALERIE KATHAWALA

04/14/2023

Reading time: 7 minutes

Alpine wines have been insider go-tos for at least a decade. Breaking them out to a wider audience has been a stiffer challenge.

A few pioneering importers, led by legends Kermit Lynch and Neal Rosenthal, were responsible for introducing open-minded U.S. drinkers to the light, fresh, vivid wines of iconic Alpine regions like Alto Adige-Südtirol and Switzerland. Others have followed, folding Alpine selections into their broader portfolios. But few have set their sights so squarely on these relative rarities as newcomer Archetyp Alpine.

The Portland, Oregon-based start-up launched this spring with a mission to showcase wines from seven countries that touch the Alps. But this isn’t its only distinction. Archetyp’s founders are also

leveraging a direct-to-consumer model that essentially allows it to operate as a cellar door in the U.S. for the 18 wineries it represents. Integral to the mission is direct investment in social, environmental, and educational projects in the places these wineries call home.

Archetyp is the brainchild of husband-and-wife team Aric Wood and Erin Graham. Graham, who serves as CEO of the Oregon Museum of Science and Industry (OMSI), and Wood, CEO of a B-Corp-certified design consultancy called Xplane, are tapping their decades of purpose-driven experience to develop this new channel. The company’s story starts with Graham’s avid love of the outdoors, skiing, and travel and Wood’s long-running obsession with all things Alpine. His undergraduate degree in Central European Studies laid the academic groundwork. A passion for ski mountaineering sealed the deal. He recalls the revelations of a trip along the legendary Haute Route from Chamonix to Zermatt. “Even in that experience, it was remarkable to me how integrated food, wine, and culture was in every hut, every village — and how diverse,” he says. At business school, Wood researched “aspects of quality: How do we define that in the wine industry?” He tested his theories on three leading California wineries, earned his MBA, but then left wine for strategy consulting — with regrets.

*“It was remarkable to me how integrated food, wine, and culture was in every hut, every village — and how diverse.”*

Ever since, he’s remained close to wine, helping out at harvests in the nearby Willamette Valley, studying it in the WSET program, and of course drinking it. His day job gave him insights into business models, structures, and strategies — and sharpened his appetite to create a new business himself. “I’ve spent a lot of time visioning new businesses,” he notes. “I can’t help but want to do that for myself.”

He also felt increasingly drawn to building something “analog.” Both the collection of vinyl that lines a wall in his office and the historic Portland home and garden he and Graham renovated with high fidelity attest to this. “I realized that after almost two decades of consulting and investment work, I really wanted to get back to working with creators,” he says.

In some senses, the couple have been creating Archetyp — the German spelling is a nod to what is in effect a lingua franca of the Alps — for over a decade. “It came full circle on a trip with Erin,” explains Wood. “We were in Bozen, at Pftischer’s winery, drinking some of the most transcendent Pinot Noir we had ever had — even coming from Oregon. There we were at 500 meters, overlooking the Dolomites and recognizing that these were wines we were not able to enjoy back home.” They puzzled out the reason. “It’s a structural problem,” he says. “Very few importers are going to bring in wines from a producer farming 2.5 hectares of land. The economies of scale aren’t there.”

## Press

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The United States' notoriously regulated system of imports, distribution, and retail/on-premise sales puts up a stiff barrier to producers seeking access to the US\$56 billion market. But a 2005 legal ruling punched a hole in that wall. "That basically created the direct-to-consumer market," Wood notes. "And that's what we're leveraging to be able to do this." Many of the wineries Archetyp works with are either too small or have too little available stock to get the attention of bigger importers, so Archetyp "flips the model on its head," Wood explains. "We don't want more than one pallet. We can give the wineries exposure in the U.S. without demanding half their production."

By creating a entity that "meets the individual state's control conditions for being a winery — a lot of states say that to be a winery you have to produce and bottle your wine in the state, others have a condition that you basically have to control the wine — I can work with small producers, bring wine directly from them, and sell it directly to consumers in any states that allow this." (That number is currently 17.) Archetyp will start in the California and Oregon markets and expand from there.

**"Alpine" is a slippery slope. Wood and Graham have it neatly limned.**

"Alpine" is a slippery slope. Wood and Graham have it neatly limned. "We're saying it's the 750 miles from Nice in the southwest to Vienna in the northeast, across the spine of the Alps, including seven countries in that region: Austria, Germany, Italy, Switzerland, France, Slovenia, and Liechtenstein." Additional criteria include geography, climate, and means of production.

Switzerland is usually the map Wood pulls out first when he explains Alpine wines to the uninitiated. "Even here, there are lines to be drawn. If you look at a map and draw a diagonal from the top right to the lower left, you've basically drawn the Alpine territory: the lower half is Alpine, the upper half less so. If you look at the high slopes of Wallis or Graubünden or the Merlot made in Ticino, that's all squarely Alpine terrain, so principally that's where we're focused."

From the Jura to Styria, a wide range of soils, intense sunlight, erratic weather systems, and of course elevation determine the character of Alpine wines. So, too, do the tiny scale of steep-slope plots and the handwork and mindset of the growers who work them. As Alpine wine expert Wink Lorch points out, the inaccessibility and poverty of these regions tended to limit outside influence. Yet at the same time, Lorch notes, the Alps' broader role as an international crossroads explains the diversity of rare varieties scattered along the way.

Elevation naturally comes into play. As the climate crisis rapidly redraws areas suitable to traditional Alpine varieties, growers with access to higher sites are clamoring for them. Lorch notes of France's Alpine regions, "the highest, steepest vineyard slopes were once

