Wholesale Wine Portfolio

NOVEMBER 2026

Wines with origin, texture, and a point of view

PRODUCER DIRECTORY

	PAGE
ALSACE — VALENTIN ZUSSLIN	2
ALSACE — LA GRANGE DE L'ONCLE CHARLES	3
BEAUJOLAIS — AUX ARDENTS	3
BORDEAUX — UCHIDA	4
BURGUNDY — PIERRE-HENRI ROUGEOT	4
CHAMPAGNE — LAURENT BENARD	5
CHAMPAGNE — EMMANUEL BROCHET	5
CHAMPAGNE — MAISON JEROME LEFEVRE	6
CHAMPAGNE — THOMAS DE MARNE	6
CHAMPAGNE — VOUETTE & SORBEE	7
JURA — LA PATELLE	8
JURA — COTEAUX DU VAL DE SORNE	8
LOIRE — BENOIT COURAULT	9
LOIRE — DOMAINE DU FRERE	9
LOIRE — CHAPITRE	9
LOIRE — LES GRANDES VIGNES	10
LOIRE — LA PORTE SAINT JEAN	10
LOIRE — PAUL CHERRIER	11
PROVENCE — MILAN	11
PROVENCE — GOURT DE MAUTENS	12
SOUTHWEST — MOUTES LE BIHAN	12
LOMBARDIA — NICOLA GATTA	12
TUSCANY — TENUTA LA NOVELLA	13
CATALUNYA — ART LAIETA	13
CATALUNYA — CELLER DE LES AUS	14
GALICIA — BICO DI CABO	14
CENTRAL COAST — OUTWARD WINES	15
FINGER LAKES — NATHAN K.	16
FINGER LAKES — CHEPIKA	16

ALSACE · BIODYNAMIC

VALENTIN ZUSSLIN

The work done by Jean-Paul and Marie Zusslin, the 14th generation of their family, who have pursued the family tradition dating back to 1691, is exemplary. Located in Orschwihr, they created a passionate team that is always attentive to their work. They are starting and developing new projects: designing a new bottle, installing beehives and hundreds of bird’s nests, producing single malt whiskeys, and purchasing lieu-dits. Marie is in charge of sales, while Jean-Paul oversees the vineyards (16 hectares) and the cellar, but all key decisions are made together.

Since 1997, and thanks to their late father, the estate has been farmed biodynamically. Previously, it was farmed organically, and during their grandparents' time, traditional methods prevailed: no chemicals were used, and all the work was carried out by hand. The cellar was also rebuilt with this philosophy, incorporating rainwater recovery and environmentally friendly materials. The estate is divided into three terroirs. The Clos Liebenberg, nestled near the forest and surrounded by natural hedges, has soil made of sandstone. The vineyards face southeast and are a monopole of the family. The second area is the Bollenberg, a unique hill facing the Vosges Mountains, where the climate is warmer. Here, the soil is predominantly clay and rich in iron, making it well-suited for Pinot Noir. In other locations of the Bollenberg, the soil is composed of limestone and silt, where the lieu-dits Neuberg and Luft are situated. Finally, the Grand Cru Pfingstberg, where the family’s oldest vines date back to 1938–1939, is composed of sandstone and limestone. The vines face south and southeast. The wines from this terroir are powerful, intense, lively, and mineral-driven.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230031XNV	CREMANT BRUT ZERO	NV	12/750	$384.00, $344.00/2	**IN STOCK**
AG240081X23	RIESLING LES CHAPELLES	2023	12/750	$416.00, $384.00/2	**IN STOCK**
AG230030X20	SYLVANER BOLLENBERG	2020	12/750	$400.00/Net	
AG230028X22	RIESLING CLOS LIEBENBERG	2022	12/750	$624.00/Net	
AG230029X19	RIESLING GRAND CRU PFINGSTBERG	2019	12/750	$960.00/Net	
AG230026X23	OPHRYS (Pinot Noir, Pinot Gris)	2023	12/750	$432.00, $396.00/2	
AG230025X22	PINOT AUXERROIS AU'RIGINE	2022	12/750	$320.00, $304.00/2	
AG230033X20	RIESLING BOLLENBERG NEUBERG	2020	12/750	$504.00/Net	
AG240069X18	PINOT NOIR BOLLENBERG LUFT	2018	12/750	$912.00/Net	
AG240068X18	PINOT NOIR BOLLENBERG NEUBERG	2018	12/750	$864.00/Net	

ALSACE · BIODYNAMIC

LA GRANGE DE L'ONCLE CHARLES

Jerome Francois, trained to be a carpenter, then studied to become a sommelier. From several rows of vines inherited from his grand father in 2013 and after moving into the family barn belonging to his uncle a farmer named Charles, Jerome Francois created the winery “LA GRANGE DE L’ONCLE CHARLES”. The Domaine started in early 2014 in Ostheim Alsace. The vineyards, the meadows and orchards are farmed in biodynamie with the outmost respect for ancestral traditions. All the work is done by hand witht the help of two horses and a flock of sheeps. in 2017, Jerome was joined by his long time friend Morgane Stoquert who became a partner. Today, they farm 5ha of vineyards located in the towns of Ammerschwihr, Zellenberg, Rodern, Kaysersberg and Riquewihr where the grapes are planted in complantations and produce on average 25hl/ha. They believe that wine can purely express itself from his terroir, then it is up to the concerned vigneron about quality to work with minimum intervention, actually none, the wines are all made naturaly with no fining or filtration. All the cuvees are made from field blends. Recently, the wines of the domaine were not authorized to be designated AOC Alsace and thus became Vin de France. They now bear the name of the translated lieu-dits.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230024X25	LA DANSE DES CORBEAUX	2025	12/750	TBD	**ETA February 2027**
AG260024X25	LES LONGUES LIGNES (Riesling)	2025	12/750	TBD	**ETA February 2027**
AG260023X25	LE CHEMIN D'A COTE (Riesling)	2025	12/750	TBD	**ETA February 2027**
AG240020X25	LA MONTAGNE DU SCARABEE (Grand Cru Kaeferkopf)	2025	12/750	TBD	**ETA February 2027**

BEAUJOLAIS · ORGANIC

AUX ARDENTS

Domaine Aux Ardents is owned and run by a husband-and-wife team, Mylène (a lawyer) and Thomas (a car mechanic). Both are natives of the region, though neither came from the wine world. In 2019, driven by curiosity and a shared vision, they decided to take the leap and create Domaine Aux Ardents.

The winery is based in Odenas, with approximately 80% of the vineyards located around their house in Brouilly, and the remaining 20% in Marchampt, Beaujolais-Villages. The total vineyard surface is 2.2 hectares.

The estate has been farmed organically since its inception and officially certified in 2022. Beyond organic farming, Mylène and Thomas are committed to increasing biodiversity by planting trees—almond, cherry, chestnut, and fig—and by installing beehives throughout the vineyards, creating a living, balanced ecosystem.

This attention to terroir continues through a philosophy of minimal intervention: hand-harvested grapes, gentle pressing in a horizontal wooden-cage press, native yeast fermentation, and no added sulfites until bottling.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG250046X23	FAUVE BEAUJOLAIS-VILLAGES	2023	12/750	$264.00, $256.00/2, $240.00/3	
AG250047X22	APACHE BROUILLY	2022	12/750	$312.00/Net	

BORDEAUX · BIODYNAMIC

UCHIDA

Born in Hiroshima Japan in 1977, Osamu Uchida grew up with parents who owned a wine shop and a rice-farmer grandfather. His dream of making wine led Osamu to move to France in 1999 to study viticulture and oenology in Bordeaux. When studies ended in 2001, Osamu continued his studies at several wineries in the Côte-Rôtie at Clusel-Roch, in Banyuls at Vial Magnere, in Bordeaux at L'Arrivée Haut-Brion and several more vineyards in the Loire and Savoie. After searching for a long time, he found a small and isolated plot in Bordeaux Cissac-Medoc. In 2015, Osamu started with 0.6ha of 30 years old Cabernet Sauvignon planted on 15 inches of sandy top soil followed by clay and limestone soil. This soil allows the grapes to ripen with balance at a low level of alcohol. This parcel is isolated and surrounded by a forest. Osamu has meticulously farmed organically and since 2019 in biodynamie. From this parcel comes the cuvée called Miracle. Today, he oversees 2.4ha of biodynamic vineyards, 5 plots in the Haut-Médoc. The total production is between 3,000 and 5,000 bottles. Inside the garage is a petite cellar. When the grapes arrive they are all de-stemmed by hand and delicately brought to a large wooden tank where the berries will macerate for 2 weeks at cool temperature. Then, they are pressed and part of the juice will ferment and age for one year in terracotta and 500L used oak barrels. There is no filtration or fining. Finally, the vinification is carried out with wild yeasts and the wine is sulfured at a minimum level before bottling. The wines of Osamu are all about finesse, elegance and drinkability. Bordeaux is overall changing and the quality is rising. Among a few more adventurous winemaker Osamu Uchida definitely appears to be one of the new faces of the region. An approach to farming and winemaking that is not so common and the story of a man driven by the passion of wine that is unique.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
TBD	ROSA (Merlot, Cabernet Sauvignon)	2025	12/750	TBD	**ETA February 2027**
TBD	CIRCUS (Carmenere)	2025	12/750	TBD	**ETA February 2027**
TBD	MELODIE (Merlot)	2025	12/750	TBD	**ETA February 2027**
TBD	SERENADE (Sauvignon blanc, Sauvignon Gris)	2025	12/750	TBD	**ETA February 2027**

BURGUNDY · ORGANIC

PIERRE-HENRI ROUGEOT

Pierre-Henri Rougeot is a young vigneron whose family have roots for generations in the town of Meursault. He grew up learning farming with his father and the craft of winemaking along his side and by studying in Beaune. During most of his professional life, Pierre-Henri sold well thought after barrels. In 2017, he decided to add one more activity, a small negoce where he could make wines the way he intended. The fruits come from his family estate, vineyards wich are farmed biodynamically and also friends farming in the Côte d'Or applying the same sustainable practices. The production is really small, one barrel here of one cuvee, two over there, max 4 barrels of Côte de Nuits. Pierre-Henri makes his wines with little intervention meaning No SO2 untill bottling, no fining and no filtration, the reds are macerated with whole-cluster, and age in neutral barrels, the whites are pressed directly in barrels, no battonage and long aging sur lees at least 2 winters.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG250036X623	MEURSAULT	2023	6/750	$636.00/Net	
AG230099X623	MEURSAULT SOUS LA VELLE	2023	6/750	$672.00/Net	
AG240063X323	CORTON CHARLEMAGNE GRAND CRU	2023	3/750	$1,200.00/Net	
AG230091X623	POMMARD LA RUE AU PORT	2023	6/750	$612.00/Net	
AG250035X623	GEVREY-CHAMBERTIN AUX ETELOIS	2023	6/750	$700.00/Net	
AG230087X323	CORTON GRAND CRU	2023	3/750	$800.00/Net	

CHAMPAGNE · BIODYNAMIC

LAURENT BENARD

Laurent and Michelle are grower Champagne producers located in Mareuil-sur-Aÿ, in the Vallée de la Marne. They are the fourth generation. After Laurent became sick due to contact with chemicals, he and his wife, Michelle, decided in the mid-2000s to start a new label called Champagne Laurent Bénard. The new winery would focus on organic farming and crafting only vintage-designated wines with no added sulfites. They started with 2.5 ha out of the 8 ha they own. The soil is predominantly chalky. The vines are, on average, 25 years old and planted with Pinot Meunier, followed by Pinot Noir and Chardonnay. Laurent is a well-known researcher in the wine microcosm; he has done extensive studies on yeasts at the C.N.R.S. (National Scientific Research Center). Therefore, the first fermentation is carried out with wild yeasts in oak, and malolactic fermentation takes place. The wine is bottled 10 months later, and the second fermentation is done with in-house cultured yeasts from Laurent’s vineyards. The wines age on the lees for a minimum of 3 years. Depending on the vintage, the cuvées, and the balance, Laurent decides on the dosage. Each one is different, but never goes above the Extra-Brut level. The blend of Pinot Meunier, Chardonnay, and Pinot Noir shines in the chalky terroir of Mareuil-sur-Aÿ. Laurent and Michelle’s wines have a definite personality, with ripe flavors leaning toward the oxidative side, a firm and persistent texture, and saline finishes. Since 2020, their son Charles has joined the team and has been gradually taking charge of biodynamic farming and winemaking.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG260026X22	LA CLÉ EXTRA BRUT 1er CRU R22	NV	12/750	$576.00, $552.00/2, $520.00/3, $480.00/5	**ETA 11/12**

CHAMPAGNE · ORGANIC

EMMANUEL BROCHET

When you meet with Emmanuel, you quickly realize that he chose the right path. Emmanuel is a passionate man about his craft. In 1997, he became the first generation of Champagne grower. The vineyards are located in the little village of Villers-Aux-Noeux in the Montagne de Reims on the lieu-dit “Le Mont Benoit”. The single vineyard of 2.5ha is planted with Chardonnay, Pinot Noir and Pinot Meunier and situated on a slope divided in two parts; on the upper level the oldest vines were planted in 1962, on the lower level the youngest in 1984. The soil is made of silt, clay and chalk. Emmanuel's approach is artisanal in the vineyards and in the cellar, all the work is done by him and almost entirely by hand. In 2011, the estate was certified organic though Emmanuel has farmed for the last 10 years without any chemicals. As he says the main goal is for the plant to find its balance without stressing it. In the cellar, he uses a traditional vertical press. It allows him to press with precision some small batches. Only the cuvee is selected and brought to barrique for fermentation which is carried naturally, a small amount of SO2 is added after the malo ends. In the last few years, Emmanuel was able to select his own ambient yeasts to start the second fermentation with success. All the wines are Extra-Brut and the production is around 7,000 to 8,000 bottles. His main cuvee called Le Mont Benoit Extra Brut is an assemblage of 2 vintages. His wines are really pure, precise and showing minerality combined with ripeness.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG260022X623	ROSE D'ASSEMBLAGE EXTRA BRU R23	NV	6/750	$816.00/Net	
AG260022X623	SELECTED MASSIF SAINT THIERRY EXTRA BRUT R21	NV	6/750	$504.00, $456.00/5	

CHAMPAGNE · ORGANIC

MAISON JEROME LEFEVRE

Jérôme Lefevre, from Champagne Delalot, is one of those exciting artist that continues the fundamental idea of seeking unknown gems that propels Avant-Garde movement. Jérôme is a native of the “Far West” of the Marne valley, at the edge of the Champagne appellation, in the towns of Saulchery, Charly Sur Marne, Bonneil and Crogy. Here, Jérôme creates Champagne Delalot and Champagne Jerome Lefevre. Jérôme’s teenage years were guided by a deep passion for heavy metal and the family life of vineyards trained by his mother, Eliane Delalot. Not till several years of working as an art critic and art curator did Jerome’s passion towards the craft of Champagne arise. Elaine’s respectful farming practices became organic certification under Jerome’s direction in 2009. Inspired by the Fukuoka principals of farming, Jerome began his journey into winemaking. Since his first harvest in 2013, Jerome has grown his vineyards from 1ha to 1.5ha while tending to his land like a gardener. He does not use any heavy machinery, including tractors. The vineyards are located on slopes facing south and southeast with predominately sandy soil and some clay. It’s impossible to classify Jerome’s style. Each cuvées come from specific parcels and are experimental. He seeks the boundaries of what Champagne allows him to do and sometimes tries new techniques while maintaining respect of the terroir. As it is hard to find more vineyards, Jerome’s Champagne Delalot production is limited to 5,000 bottles. Seeking to further push experimentation, Jerome started an additional project in 2017 with a micro-negoce named Champagne Jérôme Lefevre. These cuvées are even more avant-garde, Rated X (named in honor of the Miles Davis’s album) is a wine without dosage but full or residual sugar backed with acidity. The Coteaux Champenois Composition #2 is made from red grapes vinified white and aged in barrels with some oxidative moments through the aging. As Champagne changes, Jerome is at the forefront of a new generation of wine producers that offer us wine lovers with that thrill of a first-time or second-time discovery.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG240024X622	IMPRESSIONS MEUNIERS BRUT NATURE R22	NV	6/750	$800.00/Net	
AG240023X622	LES PLEAIDES EXTRA BRUT NATURE R22	NV	6/750	$640.00/Net	
AG240027X620	PLAYING WITH FIRE II ROSE BRUT NATURE R20	NV	6/750	$800.00/Net	
AG240029X622	COMPOSITION #4 ROUGE COTEAUX CHAMPENOIS	2022	6/750	$588.00/Net	
AG250038X620	SUPERGROOVALISTICMACERATION STUFF ROUGE COTEAUX CHAMPENOIS	2020	6/750	$1,600.00/Net	
AG250039X623	TRANKILL BLANC COTEAUX CHAMPENOIS	2023	6/750	$548.00/Net	

CHAMPAGNE · ORGANIC

THOMAS DE MARNE

A New Chapter has started!

Thomas De Marne, the son of Valerie Frison, is the second generation of grower and producer of his family based in Ville-sur-Arce Cote des Bar. After obtaining his wine degree and in same time working at Domaine Yoyo in Banyuls-sur-Mer, Thomas with his partner Florie Pilares moved back to Champagne. In 2018, he started working with his mother assisting and learning from her in the vineyards and the cellar. In 2020, Thomas became the new owner of the 6ha Domaine. Finally, a new name was established for the labels “Thomas De Marne”. Most of the estate is composed of kimmeridgian soil with a small portion of portlandian. Thomas continues to practice organic farming (since 2003). As for the winery and the winemaking, same practices, grapes are harvested ripe, direct press, native yeasts fermentation and aging in 228 L barrels, full malo, the right amount of SO2 when needed, he uses MCR and selected yeasts for the second fermentation and the champagne are disgorged without dosage.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG250042X622	GOUSTAN BLANC DE NOIRS BRUT NATURE R22	NV	6/750	$384.00, $345/2 cases	**sold out**
AG240033X622	LALORE BLANC DE BLANCS BRUT NATURE R22	NV	6/750	$460.00/Net	
AG250043X22	COTEAUX CHAMPENOIS BLANC	2022	6/750	$360.00/Net	

CHAMPAGNE · BIODYNAMIC

VOUETTE & SORBEE

Champagne Vouette & Sorbee is the creation of husband and wife Bertrand & Helene Gautherot. The Domaine is situated in Buxieres-Sur-Arce in the Cote des Bar. Five hectares of Pinot Noir, Chardonnay and Pinot Blanc planted on Kimmeridgian slopes and a small part on Portlandian called Sorbee. Since 1998, the vineyards are farmed in biodynamie and certified Demeter. For years, the farming has been very mindful of the environment: compost made on the estate, only use of horse or light tractor, fruit trees reintroduced, domesticated cows... The Champagne is made in an artisanal and natural way since the first release in 2001 of Fidèle. Fidèle is a reminder to remain simple and natural in the cellar: 100% pinot noir, one harvest, only wild yeast, no chaptalization, 100% vinification in oak, 100% natural malo, no dosage. This minimalist approach in the winemaking will be the same with Saignee de Sorbée (2003) and Blanc d'Argile (2004). Heloïse, their daughter joined the Domaine in 2019! She has already brought her own ideas to share and implement. Today, all decisions are made with her and her father.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230061X622	FIDELE BRUT NATURE R22	NV	6/750	$560.00/Net	**ETA End of November**
AG230062X622	BLANC D'ARGILE BRUT NATURE R2	NV	6/750	$720.00/Net	**ETA End of November**
AG230065X622	ROSE DE SAIGNEE BRUT NATURE R22	NV	6/750	$864.00/Net	**ETA End of November**
AG230067X616	EXTRAIT BRUT NATURE	2016	6/750	$1,080.00/Net	**ETA End of November**

JURA · ORGANIC

LA PATELLE

Pascal Thereau is an up-front, young, and sincere person, he tells you like it is and the wines are as such transparent and alive. For many years, he spent his professional life in the art of sourcing wood and crafting barrels. In 2018, he started part-time studying in Beaune and working at Domaine André et Mireille Tissot with Stéphane his mentor.

In 2021, he made his first cuvée “Coup de Feu” a 100% Chardonnay from a tiny 1-acre parcel in Arbois called “La Regole”. In 2022, he obtained several parcels from Tissot and Domaine les Bodines. Today, in addition to the parcel “La Regole” the estate consists of 6ha of various lieu-dits; “Les Tourillons” situated above the village of Arbois, 4.3 acres in elevation and planted with Savagnin the soil is made of limestone. “Les Bodines” 8 acres of mostly clay and limestone soil planted with Pinot Noir, Poulsard and Trousseau. “Les Corvées” 0.5 acre planted with Chardonnay on black marl. Pascal farms his vineyards organically and has been certified since 2023. Regarding winemaking, minimum intervention prevails, all the reds spend time in tanks to keep a fruit-forward style, while the whites ferment in barrels and are aged in them or/and amphoras, concrete, or wood tank. The winery is called La Patelle, named after a Kiosque located in the lieu-dit Les Tourillons and made in the form of patella shells. The small roof stalled which was abandoned, was rebuilt by Pascal identically."

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG240039X22	LES DOUELLES CHARDONNAY (Corvée)	2022	12/750	$384.00, $360/2	
AG260013X23	COUP DE FEU CHARDONNAY (Régole)	2023	12/750	$432.00/Net	
AG240037X23	BOUT D'VIN TROUSSEAU (Bodines)	2023	12/750	$384.00, $360/2	
AG240036X23	BODILLONS SAVAGNIN (Bodines/Tourillons)	2023	12/750	$384.00/Net	

JURA · ORGANIC

COTEAUX DU VAL DE SORNE

Surrounded by major hills south of Lons-le-Saunier, the vineyards of Vernantois were once part of an ancient estate that belonged to the abbey of Saint-Claude. In the 19th century, Vernantois became one of the first villages in Jura dedicated to winemaking. It has always preserved this tradition, similar to other great villages such as Pupillin and Château-Chalon.

Born and raised in a family with a great passion for organic farming, Jean-François Ryon started his domaine in 1992 with only 1 ha. Today, he owns 2.6 ha divided into seven parcels, planted with Chardonnay, Savagnin, Poulsard, and Trousseau. Each parcel bears the name of previous vignerons: Alphonse, Henri, Jean, Michel, Roger, and, for the new one, “écorche-chien” and “a la lice.” In the beautiful vaulted 16th-century cellar, the winemaking is done with indigenous yeasts and no additives. Most cuvées are bottled without the addition of SO2, without fining, and without filtration. The total production over the last few years has averaged 7,000 bottles. Jean-François is a man of tremendous culture, with a sharp mind and sarcastic humor.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG240074X22B	TROUSSEAU COTES DU JURA	2022	12/750	$400.00, $180.00/2cs	**Deal**
AG240075X08	VIN JAUNE	2008	12/620	$880.00/Net	
AG240076XNV2	MACVIN	NV	12/750	$480.00/Net	
AG260032X22	CREMANT DU JURA	2022	12/750	$400.00, $360.00/2	

LOIRE · ORGANIC

BENOIT COURAULT

Domaine Benoît Courault, created in 2006 in Faye-d’Anjou after Benoît’s formative years with Éric Pfifferling at L’Anglore and studies in Burgundy, now covers about 9 hectares rooted in the schist soils of the Anjou Noir. Formerly a sommelier, Courault embraced a true “paysan-vigneron” philosophy grounded in respect for life. His vineyards, often trained in traditional gobelet, are farmed organically and with regenerative sensibilities: horse-drawn plowing, cover crops, herbal teas, massal selections, and minimal use of copper and sulfur. In the cellar, the approach is equally pure and patient—hand harvesting, slow vertical pressing, indigenous yeast fermentations in old barrels and foudres, no fining or filtration, and little to no added sulfur. The Chenin Blanc cuvées (Gilbourg, Les Guinechiens, Empreinte, Le Petit Chemin) are marked by tension, depth, and mineral precision, while his reds (La Coulée, Vergers de l'Etang, La Grande Maille) offer freshness, drinkability, and an elegant expression of schist terroirs. Humble and meticulous, Courault has, in less than two decades, established himself as one of the Loire’s most respected winemakers.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230077X25	PETIT CHEMIN (Chenin Blanc)	2025	12/750	$335.00, $312.00/2	
AG230079X25	VERGER DE L'ETANG	2025	12/750	$360.00/Net	

LOIRE · ORGANIC

DOMAINE DU FRERE

Domaine du Frere was created by two brothers, Henri and Valentin. They grew up near Chinon. They became engineers and worked in this field for several years when they both realized that they were not fit to stay in an office. Passionate about wine, Henri was the first to dive in. In 2013, he went back to school in Bergerac and obtained a degree in viticulture and oenology. He began his Tour de France in the South West, Loir et Cher and Touraine. His most impactful experience was his time spent with Patrick Corbineau, who became his mentor. In 2015, Valentin followed and graduated from the school of Mâcon. First, he worked with Yvon and Jules Métras. He also worked with and learned from other excellent wine producers such as Philippe Chigard and Bernard Baudry. After looking for two years, in October 2019 they took over a unique estate in Beaumont-en-Véron. 27 acres planted with vines between 35 and 50 years old and on a hillside containing 7 different and distinct terroirs. The property also includes a beautiful wine cellar cut into the local tuffeau limestone. The farming is organic with biodynamic practices, harvest is done by hand and picked very early in the morning so the grapes arrive cold. As of January 2023, the winery is ran by Valentin and Marie Bruneau.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG260020X24	PAIN PERDU CHINON	2024	12/750	$240.00, $232.00/2, $216.00/4	**NEW!**

LOIRE · ORGANIC

CHAPITRE

Domaine du Chapitre is a vineyard managed by siblings Maryline and François DESLOGES. It is based in Saint Romain sur Cher in the Loire Valley area and was founded at the beginning of the XIX century. François made his first harvest in 1982 and Maryline joined the vineyard a couple of years later. As 5th generation winemakers, their aim is to produce high quality wines reflecting the specific terroir of Touraine and Touraine Chenonceaux. The team is also composed by François’s son Valentin, a 6th generation of winemaker. Valentin is in charge of the vineyard and the winemaking process with his father. The Domaine du Chapitre farms 28 hectares of vines (15-45 year old vines) in two AOP: Touraine and Touraine Chenonceaux, both on the bank of the Cher river. The terroir is comprised of different soil types. Sand with flint is dominant near the Cher river while clay and limestone is found further North.

The Domaine du Chapitre Vineyard has been practicing sustainable farming for many years, and will start the organic certifcation in 2022. For example, they have been using soft tillage, letting more land to go uncultivated and also increased biodiversity with beehives throughout in the vineyard. The wines are quite aromatic with ripe flavors of citrus and grapefruit, mouthfeel is full and yet fresh, nice and long finish showing a slight mineral quality.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230004X24	SAUVIGNON BLANC TOURAINE VAL DE LOIRE	2024	12/750	$176.00, $160.00/3, $152.00/5	

LOIRE · BIODYNAMIC

LES GRANDES VIGNES

Since the XVII century, located in the village of Thouarce in Anjou, the Vaillant family has passed on from generations to generations their farmed land. For the last twenty years, sister and brothers have cultivated the estate using the biodynamic principles. The goal is to express the personality of each wines. 55ha of vines of Chenin Blanc, Cabernet Franc, Grolleau and Pineau d'Aunis are planted. The diversity of their cuvees is due to the different type of soils and exposure found: schist sandstone, quartz, gravel, clay. Biodynamic farming allows them a comprehensive approach to the plant and the environment based on the influences that come from the earth, air and water. The vines thrive in the best possible environment, which makes them less susceptible to pests and limits the applications of copper mixture and sulfur. The development of microbial life in the soil is a priority so that the roots draw all the useful elements from the bedrock. Then, we promote the development of numerous annual and perennial herbs, which provide favorable biodiversity to the ecosystem.I n the cellar, they intervene very little on the wines, no exogenous input as well as little transfer. All of their wines are made with No added sulphites, not fined and unfiltered, with the exception of wines with residual sugars (2 to 3 mg / L of SO2). They favor fruit days for racking and bottling. Nearly 300 barrels are the subject of all the attentions to ensure optimum vinification and aging.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230108X23	CABERNET BRETON	2023	12/750	$256.00, $240.00/2	
AG230140X23	GROSLOT	2023	12/750	$256.00, $232.00/2	
AG230080X21	LA VARENNE DE COMBRE (Chenin Blanc)	2021	12/750	$504.00/Net	
AG230139X22	LA VARENNE DE POIRIER (Chenin blanc)	2022	12/750	$360.00/Net	
AG240058X19	LE PONT MARTIN COTEAUX DU LAYON (Chenin Blanc)	2019	12/750	$444.00/Net	**Sweet**
AG230073X23	LE ROUGE DANJOU KEG	2023	20L	$315.00, $295.00/2	**S-Type coupler**

LOIRE · ORGANIC

LA PORTE SAINT JEAN

Sylvain Dittiere, nicknamed "TonTon", grew up in Saumur where his parents were growing roses. After his studies of oenology, he interned with Gerard Gauby, Marc Tempe, Thierry Germain and Antoine Foucault. In 2010, back to the Loire he started La Porte Saint Jean. He was able to find a vineyard in Saumur-Champigny that was organically farmed and yields that were no more than 40hl/ha. The Cabernet Franc is planted on sand, silt, clay with a subsoil of limestone. From this parcel, he crafts two cuvees; La Porte Saint Jean & Les Beaugrands. Recently, he added 2 more vineyards; Les Cormiers planted with Cabernet Franc in the AOC Saumur and his white parcel planted with old vines of Sauvignon Blanc and Chenin Blanc respectively called Saut Mignon and La Perlee. Sylvain makes no concessions; the work in the vineyards is intense and precise to reach each year ripeness and balance. As well, detailed oriented he makes a strict sorting. In terms of vinification, all natural with a bit of SO2 at the end bottled without filtration or fining, the aging takes place in a combination of used barrels from Bordeaux, Burgundy and the Rhone. Clearly within a few years, Sylvain has become one of the most talented vigneron in the region.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG260027X24	SAUMUR-CHAMPIGNY	2024	12/750	$480.00/Net	
AG240005X22	LES CORMIERS SAUMUR (Cabernet Franc)	2022	12/750	$744.00/Net	
AG260001X23	LA BERLEE BLANC VDF (Chenin Blanc)	2023	12/750	$600.00/Net	
AG260003X23	LES BOUCHES ROUGE VDF (Cabernet Franc)	2023	12/750	$600.00/Net	

LOIRE · ORGANIC

PAUL CHERRIER

One of the original producers in our portfolio, Stéphane Cherrier is a talented and thoughtful vigneron who took over his family’s vineyards and established the domaine in 2006. Located in the heart of Verdigny, the estate spans 13 hectares, with 10 hectares planted to Sauvignon Blanc and 3 hectares to Pinot Noir.

The terroir is a beautiful mosaic of clay-limestone soils on the plateau and white marl on the slopes, offering a natural balance of structure and finesse in the wines. Humble and welcoming, Stéphane continues to refine both his farming and winemaking practices. The estate has steadily progressed toward organic viticulture and has been certified organic since 2023. n the cellar, he favors a precise, low-intervention approach. All wines are fermented with indigenous yeasts and undergo extended aging on the lees, using a mix of oak casks and stainless steel tanks. His wines stand apart from the mass-produced Sancerres that saturate the market. They combine ripeness and vibrancy, capturing the distinctive character of Verdigny with clarity and elegance.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230111X25	SANCERRE BLANC	2025	12/750	$328.00, $312.00/3, $296.00/5	

PROVENCE · ORGANIC

MILAN

"DOMAINE MILAN - SAINT-REMY DE PROVENCE

Nestled at the foothills of Les Alpilles the story of Domaine Milan started in 1955. In 1986, Henri Milan took over with the ambition of making the best possible wine and with respect to the environment. 10 ha planted with Grenache, Syrah, Mourvedre, Cinsault, Grenache Blanc, Chardonnay, Roussanne, Rolle, Muscat. In the mid 90’s his encounter with Claude Bourguignon (famous microbiologist & soil specialist) and Claude Courtois (Domaine Les Cailloux du Paradis) helped and convinced him to further enhance the identity of his great terroir and ameliorate his winemaking. Since 2000, Henri has made wine based on their origins blue marl on limestone and yellow sandstone. The reds such Le Papillon or Le CLOS have gained in elegance and freshness thanks to shorter macerations with whole clusters and vinified naturally. The famous cuvee Grand Blanc, his blend of all his white grapes, shows more tension and salinity. Around 2015, Henri was joined by his daughter Emmanuelle who spends time between her own winery in Alsace (Vignoble du Reveur) and the family domaine and Theophile who lived for several years prior in Japan. Since then, the winery has developed their farming methods applying now biodynamic preparations and introducing new cuvees such as Kumo, Haru, Reynard, Eliot... "

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230037X25	HARU ROSE IGP ALPILLES (Grenache Noir, Syrah, Cinsault, Alicante)	2025	12/750	$216.00, $200.00/3, $184.00/5	
AG230039X24	HARU ROUGE (Grenache Noir, Syrah, Cinsalut, Mourvedre)	2024	12/750	$232.00, $224.00/2, $200.00/4, $192.00/8	
AG230119X23	LE VALLON (Grenache, Syrah, Nielluccio)	2023	12/750	$304.00, $288.00/2	
AG230120X19	LE GRAND BLANC (Grenache Blanc, Chard, Roussane, Rolle, Muscat Petit Grain)	2019	12/750	$432.00, $336.00/2	
AG240085XNV	LE JARDIN COMBO PACK (Merlot) 2013-2014-2015	NV	6/750	$396.00/Net	
AG240085XNV2	LE JARDIN COMBO #2 PACK (Merlot) 2016-2017-2018	NV	6/750	$396.00/Net	

PROVENCE · BIODYNAMIC

GOURT DE MAUTENS

Gourt de Mautens was created in 1996 in Rasteau. Jerome Bressy, the vigneron, was only 23 when he made his first vintage in a converted hangar on his parent's farm. In 1989, Jerome's father decided to convert the vineyards to organic farming but the grapes will continue to be delivered to the coop. At that time, the switch in farming method was not an easy one especially for a grower in a coop but this sacrifices allow Jerome to begin with a healthy vineyard. The Gourt de Mautens estate covers 13ha of vines. The vineyards have been organically farmed since 1989 (Ecocert certified) and biodynamically farmed since 2008 (Demeter certified). The plots are situated on terraces, hillsides facing north-west and south-west. The soil is made of chalk, clay and marl. The vines are between 30 to 100 years old and produce very low yields 10 to 15hl/ha. The vineyards are planted with a wide varieties such as: Grenache Blanc & Gris, Picardan, Picpoul Blanc & Gris, Clairette.... Grenache, Syrah, Counoise, Carignan, Vaccarese, Terret Noir... In 2012, Jerome decided to leave the appellation. After the Rasteau new classification in 2010, the AOC decided the exclusion of Picardan and required that "minor" varietals should not be more than 15% of any Rasteau blend. Jerome's wines since 2010 have been labeled IGP Vaucluse."

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230110X612	ROUGE IGP VAUCLUSE	2012	6/750	$560.00/Net	
AG230110XM313	ROUGE IGP VAUCLUSE MAG	2013	3/1500	$510.00/Net	
AG230110X620	BLANC IGP VAUCLUSE	2020	6/750	$504.00/Net	

SOUTHWEST · BIODYNAMIC

MOUTES LE BIHAN

Mouthes Le Bihan's winery is located in Saint-Jean-de-Duras the Cotes de Duras, an appellation situated in between Bergerac, l'Entre-Deux-Mers and the Marmandais. It is a small appellation of 2,000 ha where the Bordeaux grapes strive alongside Chenin Blanc. The lovely proprietors originally from Brittany, Jean-Mary and Catherine le Bihan are farmers for few generations. They organically grow cereals, sunflowers, lentils, they have beehives and cows and raise Arabian horses. They own 27 ha of vines spread in many different parcels. Their first vintage was in 2000. The goal is to make honest wine as naturally as possible. Therefor, all the efforts are centered on the vineyards, old vines, managed yields, plowing of the soil, no chemicals (except copper and sulfur), manual harvest in small basket, strict sorting. The estate is certified organic and going through biodynamic certification. In the cellar, minimum intervention is the way to do, only indigenous yeasts, no other entrants except SO2 when needed.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230006X20	L'AIME CHAI	2020	12/750	$176.00, $168.00/3, $160.00/5	

LOMBARDIA · ORGANIC

NICOLA GATTA

About an hour to the east of the cosmopolitan metropolis of Milan, the neighboring villages of Gussago and Cellatico sit nestled atop an undulating chain of limestone riddled hills. Technically speaking, this is Franciacorta country, a region long celebrated (at least locally) for its production of méthode champenoise sparkling wines. Yet, it is also a region that has struggled to find fame and traction on the international market, often times dragging in the shadow of its more celebrated French counterparts. It is upon these limestone hillsides that young Nicola Gatta has quickly cemented his reputation as a serious metodo classico winemaker, opting to buck the homogenous standards and myriad restrictions of the Franciacorta DOCG, in pursuit of purity, soul and individuality in his wines. His Chardonnay and Pinot Noir vineyards never see any chemical treatments, barring a few sprays of copper and sulfur through the season. Aging time for each of his wines is dictated by moon cycles (not in months or years). His lineup of wines are truly an exploration in site-specificity and of a winemaker willing to let his soil and fruit do the talking.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG240006X619	QUATTROCENTO GUSSAGO EXTRA BRUT R19	NV	6/750	$300.00, $276.00/2, $240.00/3	**Deal**
AG240007X618	BLANC DE BLANCS GUSSAGO BRUT NATURE R18	NV	6/750	$348.00, $276.00/3	**Deal**
AG240008X617	ROSE DE NOIRS GUSSAGO BRUT NATURE R17	NV	6/750	$348.00, $276.00/3	**Deal**

TUSCANY · BIODYNAMIC

TENUTA LA NOVELLA

Tenuta la Novella is located in the heart of Tuscany, in the area of Greve. These vast 188 hectares estate, which had been abandoned for years, regained its lost past when, in 1996, François Schneider, fascinated by the beauty of the place, decided to restore this magnificent residence, the old cellars dating from the time of the Medici's, as well as the entire vineyard and olive groves that surround it. The 13.5 hectares of vineyards are located between 350 and 650 meters above sea level and are laid out in a mosaic of fifteen parcels planted on the best terroirs of the estate, on the mythical Tuscan hills. On these schist and sandstone soils (rocks), the Sangiovese and Syrah grapes find ideal pedo-climatic conditions to express themselves in all their complexity. The altitude and the difference in temperature between day and night allow for a slow and balanced maturation. Canaiolo, as well as Trebbiano, Malvasia, Moscato and Viognier are grown in smaller proportions. The high planting density (from 5500 to 7000 vines/ha) allows the roots to explore the soil in depth, producing rich grapes, a direct expression of the terroir.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230082X24	SAMBRENA BIANCO	2024	12/750	$216.00, $208.00/2, $200.00/4	
AG230141X23	SAMBRENA SYRAH	2023	12/750	$240.00, $232.00/2, $216.00/4	
AG230149X22	SAMBRENA SANGIOVESE	2022	12/750	$200.00, $192.00/2, $120.00/5	**Deal**
AG230136X19	CHIANTI CLASSICO CASA DI COLOMBO	2019	12/750	$224.00, $216.00/2, $208.00/4	

CATALUNYA · ORGANIC

ART LAIETA

Alta Alella is a family-run project which started more than twenty years ago by the enologist Josep Maria Pujol-Busquets and his wife Cristina Guillen. AA is the closest winery to Barcelona (10 km), it's located within the agricultural area of a natural park known as the "Serralada de Marina'. The estate is just two km away from the Mediterranean Sea and the vineyards are planted on slopes and terraces between 100 and 250 meters above the sea level. The vines are grown on Sauló soil which is one of the most important element that determines the characters of wines from Alta Alella: an acidic white granite-based sand with low limestone content, low organic matter and good drainage. Fleeing from standardization, year after year, Josep Maria's aim is to produce 'transparent' wines, that reflect soil and vintage characteristics. The harvest is carried out by hand, paying individual attention to each plant. Currently Alta Alella farms 60 ha within the D.O Alella (the smallest D.O. in Spain) and the D.O. Cava. The cava ages on the lees between 15 and 60 months and is released on the market just after being disgorged.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG250026X22	MIRGIN CAVA RESERVA BRUT NATURE	2022	12/750	$232.00, $224.00/2, $208.00/4, $200.00/5	
AG250026XH21	MIRGIN CAVA RESERVA BRUT NATURE HALF BOTTLE	2021	24/375	$240.00, $208.00/2	
AG250027X21	MIRGIN ROSE CAVA RESERVA BRUT NATURE	2021	12/750	$232.00, $224.00/2, $208.00/4, $200.00/5	
AG230017X24	PANSA BLANCA DO ALELLA	2024	12/750	184.00, $176.00/3, $168.00/5	
AG230016X23	GARNATXA NEGRA DO CATALUNYA	2023	12/750	184.00, $176.00/3, $168.00/5	
AG230150X23	CAU D'EN GENIS DO ALELLA (Xarel-lo)	2023	12/750	$312.00, $120.00/5	**Deal**
AG240001X20	LAIETA MIRGIN ROSE GRAN RISERVA CAVA	2020	12/750	$336.00, $312.00/2, $288.00/4	
AG240048X21B	DOLC MATARO (sweet)	2021	12/375	$312.00, $288.00/2	

CATALUNYA · ORGANIC

CELLER DE LES AUS

Celler de les Aus which means "The house of Birds" was born in the mid-2000's. Once a wine made out friendship it became a boutique winery focused on farming organically and crafting natural wines. The friendship was between two men, one a sommelier and the other Joseph Maria Pujol winemaker and owner of Alta Alella. They decided to craft a naturally made Cava with no addition of enzymes, yeasts, sugar, sulfites, no fining, no filtration. Just the juice and the non fermented juice of Pansa Blanca to start the second fermentation, this wine is called today Bruant, which is the name of a local bird. From that time on, Celler de les Aus has produced several other wines in small quantities, all bearing the name of birds and naturally made. The grapes are always handharvested and sorted several times before entering the winery. Though Joseph Maria loves to experiment with Mataro and the very rare Pansa Rosada (only 5ha remaining in the world), the focus is on the Pansa Blanca (Xarel-lo) grape from the DO Alella right north of Barcelona along the sea.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230009X22	BRUANT CAVA BRUT NATURE	2022	12/750	$312.00, $288.00/2	
AG150016X19	TALLAROL PANSA BLANCA DO ALELLA	2019	12/750	$264.00, $256.00/2, $240.00/3	
AG190058X21	MERLA MATARO DO ALELLA	2021	12/750	$336.00/Net	
AG250012X24	PUPUT PETILLANT NATUREL	2024	12/750	$224.00, $216.00/2, $208.00/4, $184.00/5	
AG230008X23	AUS PETILLANT NATUREL ROSE	2023	12/750	$240.00, $224.00/2, $216.00/4, $184/5	

GALICIA · ORGANIC

BICO DI CABO

Fento Wines was created in August 2012. It is a young, family-run company devoted to making wines that reflect the strength and nuances of the grape, but with a distinct presentation and focus. This is a personal project that combines natural viticulture with modern winemaking trends.

Their philosophy is to work with the indigenous varieties of the Rías Baixas, with an emphasis on the vines, the soil, the climate, and the farming methods. From the beginning, they have been supported by small grape growers—an essential factor in their commitment to rational and environmentally friendly viticulture. Many of their vineyards use spontaneous cover crops to achieve more concentrated grapes, improve soil structure, and prevent erosion. These vineyards are located in various municipalities south of Pontevedra, within the Condado subzone of the D.O. Rías Baixas. Most of the vines are planted on “Xabre” soils—a local term for sandy, weathered granite—with a pergola training system. Grapes are harvested by hand and selected directly on the vine. Alcoholic fermentation takes place in stainless steel tanks. Depending on the vintage, malolactic fermentation may be performed, and the duration of aging is adapted accordingly.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG230045X24	BICO DI CABO ALBARINO RIAS BAIXAS	2024	12/750	$184.00, $176.00/3, $160.00/5, $152.00/10	

CENTRAL COAST · ORGANIC

OUTWARD WINES

OUTWARD WINES - SAN LUIS OBISPO

Natalie Siddique and Ryan Pace started Outward Wines in 2016 to share their love of Syrah and the Central Coast of California. Partners in life and in business, Natalie and Ryan are incredible rock climbers (El Capitan in 15 hours!) and avid travelers who love to explore wine regions the world over. They bring that focus and inspiration to their winemaking and have created a unique and surprising portrait of Central Coast wine. Since that first vintage Outward has grown to use 10 different grape varieties from coastal sites spanning San Luis Obispo, Santa Barbara, and Monterey counties. Each wine is single variety and single site, making Outward one of the most terroir-focused wineries in the area. Diverse places like Shell Creek Vineyard in Paso Robles (some of the first vines in SLO County, planted 1971) to biodynamic practicing hillside Bassi Vineyard near Avila Beach and ancient sand dunes turned vineyard Presqu'ile in Santa Maria Valley are just a few of the snapshots of the county from Outward. Most of the vineyards they source from are practicing or certified organic. Natalie and Ryan are supporting other growers through their certification process and encouraging them through the farming transition, part of their long-term goal to bring more organic farming to the area. The vineyards range from 200 to 1500ft and include marine-based soil types, mostly sandy loam. All wines are made in neutral oak barrels, are unfined, and unfiltered.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG250020X25	MONTANA DE ORO CENTRAL COAST (Chenin Blanc, SB, Chard.)	2025	12/750	$240.00, $224.00/3, $216.00/5	
AG220029X25	VALDIGUIE SHELL CREEK PASO ROBLES HIGH DISTRICT	2025	12/750	$312.00, $296.00/2, $288.00/4, $216.00/5	
AG220059X25	CHENIN BLANC SHELL CREEK VINEYARD PASRO ROBLES HIGH	2025	12/750	$296.00, $280.00/2, $224.00/5	**NEW**
AG250030X25	SANGIOVESE FIVE OAKS SANTA YNEZ VALLEY	2025	12/750	$296.00, $280.00/2, $224.00/5	**NEW**
AG220063X25	SYRAH SANTA YNEZ VALLEY	2025	12/750	$336.00/Net	**NEW**
AG240067X25	PINOT NOIR BASSI VINEYARD SAN LUIS OBISPO	2025	12/750	$384.00/Net	**NEW**
AG260031X24	FALENGHINA SKIN CONTACT CALLERI VINEYARD	2024	12/750	$384.00/Net	**NEW**

FINGER LAKES

NATHAN K.

Nathan K. wines was founded in 2011 by Finger Lakes Dundee native Nathan Kendall. He is an internationally trained Winemaker who has experience in Sonoma, Willamette Valley, Waipara (NZ), Adelaide Hills (AUS), and Mosel (GER), although the plan was always to return to the shores of Seneca Lake. His passion is to create wines in an old world style using quality grapes and minimal intervention. Having traveled throughout the world focusing on cool climate regions and varietals, the Winemaker's focus has been on Riesling and Pinot noir and more recently Cabernet Franc and sparkling wine. All lots are carefully sorted, and the pristine fruit then undergoes long spontaneous fermentations. Post fermentation, the wine ages for months on the gross lees to enhance the texture. Wines are then carefully racked, never fined, and gently filtered before bottling. The bottled wines then receive 2-3 years of bottle age to evolve and achieve the best possible expression of the Finger Lakes.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG170029X25	DRY RIESLING GREEN LABEL	2025	12/750	$192.00, $184.00/2, $176.00/4	
AG170011X22	CHARDONNAY	2022	12/750	$272.00, $248.00/2	
AG240072X23	PINOT BLANC	2023	12/750	$288.00, $272.00/2	
AG250015X25	VIN CLAIR (ROSE)	2025	12/750	$264.00, $240.00/2	
AG200035X24	CABERNET FRANC PRIMEUR	2024	12/750	$240.00, $224.00/2, $216.00/4	
AG230121X21	CABERNET FRANC PURPLE LABEL	2021	12/750	$280.00, $264.00/2	
AG170030X24	PINOT NOIR	2024	12/750	$288.00/Net	
AG230121X21	EXTRA BRUT	2021	12/750	$400.00, $360/2	

FINGER LAKES · ORGANIC

CHEPIKA

The Finger Lakes wine industry began around 1820 when native North American grape varieties thrived. By 1860, the first bonded winery in America was founded in the village of Hammondsport on Keuka Lake. The sparkling and fortified wines made from the native varieties commanded great respect throughout the world. Because of prohibition -- along with changing tastes and the introduction of European grape varieties -- the wines produced from the native, or "vitis labrusca" grapes, soon became a distant memory. The chëpìka project asks, why not now? The name chëpìka comes from the Lenape word for "roots". Lenape was the language spoken by the Delaware tribe of Native Americans. The Delaware grape variety was a major component of the world-renowned sparkling wines that emerged from the region in the 1800s, along with the Catawba grape, and others. A century and a half ago they were some of the most prized cultivars of northeastern North America. These grape varieties are currently used predominantly in the mass production of sweet table wines and fruit juices. Chëpìka is the project of winemaker Nathan Kendall and Pascaline Lepeltier MS, beginning with the 2016 vintage. The chëpìka sparkling wines are crafted in the ancestral method, relying exclusively on natural yeasts while keeping total sulfur under 10ppm. The Delaware and Catawba grapes are grown organically and the wines are created without the use of modern technology. The goal of the project is to work diligently and respectfully with the land, using the native varieties to recreate the traditional wines of the Finger Lakes, and to produce a delicious, affordable, local wine made from the natural and historical resources of the region.

SKU	PRODUCT	VINTAGE	PACK	PRICES / CASES	NOTES
AG240053X24	CONCORD CATAWBA SPARKLING	2024	12/750	$240.00, $224.00/2	
AG230130X24	BUZZARDS CREST (Concord, Catawba, Delaware)	2024	12/750	$228.00/Net	
AG230130X24	DELAWARE SPARKLING	2024	12/750	$272.00/Net	
AG230130X21	DELAWARE SPARKLING LATE DISGORGEMENT	2021	12/750	$296.00/Net	