

SCHATZI

W I N E S



Contact

Schatzi n. (SHOT-zee). From German, a diminutive of schatz, a term of endearment, literally and figuratively "little treasure." Colloquially, schatzi is a casual term meaning a close friend—someone with whom you have fun, confide in and trust.

Schatzi Wines is an alternative importer and distributor, strengthening the connection between wine grower and wine drinker. Our producers have a clear voice in what is available in the US market; they have access to pricing as well as our customer base. We operate with integrity and transparency, in direct collaboration with growers, to bring the best wines to you at the best possible prices.

New York

National: Kevin Pike | kpike@schatziwines.com | 347-210-2667

Office: Leslie Hill | lhill@schatziwines.com | 845-332-5622

New York: Dan Weber | dweber@schatziwines.com | 413-348-2016

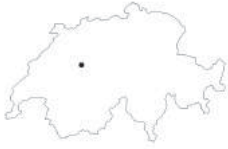
New York: Leif Sundström | lsundstrom@schatziwines.com | 646-318-1125

California

California: Hayley Johnson | hjohnson@schatziwines.com | 602-332-2244

San Francisco & Oakland: Caleb Taft | ctaft@schatziwines.com | 510-847-5380

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Jean-René Germanier – Vétroz, Valais

<https://www.jrgermanier.ch>

Domaine Jean-René Germanier is located in Balavaud, a hamlet of the commune of Vétroz situated at the heart of the Valais and the Rhone Valley, famous for its warm, dry microclimate in the summer months. Out of love for the art of winemaking, quality is the highest priority. Gilles Besse and his uncle Jean-René Germanier are committed to quality and to producing wines with pronounced character, which for them means voluntarily limiting their yields. They are constantly in search of innovative winemaking methods, extracting the true character of their terroirs, and seeking forgotten varieties that are awaiting rediscovery. They seek the highest quality grapes while respecting the environment. Jean-René and Gilles were among the first pioneers in Switzerland to practice sustainability, nearly fifteen years ago. Today they remain in the vanguard of viticultural practice that is in harmony with the environment and for the last five years have farmed according to the norms of the label Bio Suisse.

	Vintage	Pack	Size (mL)	Item Code
Fendant Vétroz "Les Terrasses" (Chasselas)	2017	12	750	SZJRG-017
Fendant "Balavaud" Grand Cru (Chasselas)	2017	12	750	SZJRG-018
Petite Arvine	2017	12	750	SZJRG-019
Clos de la Couta Heida (Savagnin)	2016	6	750	SZJRG-013
Amigne de Vetroz (2 Bees)	2016	12	750	SZJRG-011
VESPAE Gamay de Bovernier	2017	12	750	SZJRG-022
VESPAE Gamay "Balavaud"	2016	12	750	SZJRG-008
Dôle "Balavaud" Grand Cru (Gamay Noir/Pinot Noir)	2017	12	750	SZJRG-023
Humagne Rouge	2016	12	750	SZJRG-010
Cornalin Réserve	2015	6	750	SZJRG-020
Syrah "Cayas"	2015	6	750	SZJRG-015

Domaine La Colombe – Féchy, Vaud

<http://www.lacolombe.ch>

The Paccot family has been cultivating their vineyards for nearly 50 years. Over time, the Paccot family has been exploring the terroirs in hope to gain a deeper understanding of each vineyard's personality. It is slow, step-by-step work requiring a great deal of patience. At the helm are Raymond Paccot and his wife Violaine who are committed to farming and winemaking methods that respect natural rhythms, refusing to compromise quality at any point throughout the process. They are some of the first winegrowers in Switzerland to use biodynamic practices. Their goal is to contribute towards revealing the full potential of the great terroirs in the canton of Vaud – particularly by creating innovative blends.

Siting on the north of Lake Geneva, Vaud is best recognized for Chasselas, although we are thrilled to be working with their Gamay and Pinot Noir! All wines are fermented with native yeasts to ensure freshness and vineyard expression. Before harvest begins they sample every parcel and ferment the clippings in barriques. Once harvest officially begins, they add the most active ferments from their green harvest to their respective cuvées in tank to kickstart fermentation. This process is known as pied-de-cuve and ensures an ambient fermentation process that helps facilitate precision.

	Vintage	Pack	Size (mL)	Item Code
Féchy (Chasselas)	2017	12	750	SZDLC-006
Petit Clos (Chasselas)	2016	12	750	SZDLC-001
Brez (Chasselas)	2016	12	750	SZDLC-002
Gamay "Vaud"	2017	12	750	SZDLC-010
Pinot Noir "Vaud"	2017	12	750	SZDLC-009

Markus Altenburger – Jois, Leithaberg

<http://www.markusaltenburger.com/en/>

Neusiedlersee-Hügelland is a sub-region of Burgenland, and it is home to the DAC region of the Leithaberg. The Leithaberg is a low mountain range to the west of Lake Neusiedl with a unique mix of marine limestone and mica schist soils. The region is dominated by these two geological features: the lake moderates the temperatures and produces a lot of humidity; the mountain range is a funnel for cooler air at night. This is why so many varied wines are produced in this small region, from the famous sweet wines of Rust grown in the silty sand soils along the lake, to the minerally, straight and juicy red wines grown in the limestone and mica schist of the mountain.

Markus' family has been in the region for over 500 years, and like most of the farmers in the area, the ancestry farms were mixed-use with animals, agricultural crops and wine. In the 1990s, Markus' father moved the entire production to wine and Markus joined the winery in 2006. Markus converted the 11 hectare winery to nearly 75% Blaufränkisch, and started experimenting with organic production when a young woman named Bernadett came from Upper Austria to work the harvest. She had completed courses on wine theory and wanted practical experience in wine making. She never left, and now they are married and in their third year of organic conversion.

	Vintage	Pack	Size (mL)	Item Code
Chardonnay "vom Kalk"	2017	12	750	SZALT-017
Neuburger "Betont"	2017	12	750	SZALT-018
Rosé "vom Kalk"	2017	12	750	SZALT-016
Blaufränkisch Rosé "Witzbold"	2016	6	750	SZALT-014
Blaufränkisch "vom Kalk"	2017	12	750	SZALT-019
Blaufränkisch Leithaberg DAC	2015	6	750	SZALT-012
Blaufränkisch Gritschenberg	2015	6	750	SZALT-015

Sohm & Kracher – Retz, Weinviertel

<http://kracherundsohm.at/>

Hopefully, these two names are familiar to you. Aldo Sohm is the Beverage Director at Le Bernardin in New York City (3-Star Michelin). He is Austrian-born, won the prestigious "Best Sommelier in the World" title in 2007 and is now also a representative for Zalto glassware. Gerhard Kracher is the son of the illustrious Alois Kracher from Illmitz, Austria. Gerhard carries on his father's legacy making what many believe to be amongst the best sweet wines in the world. Gerhard and Aldo joined in 2009 to start making grüner veltliner together. It was something that neither one had tried before, and they went into the project with only two guiding principles for the wines: they should be wines with low (to moderate) in alcohol (depending on the vintage) and they should not be unctuous in character.

They sourced fruit from the Weinviertel to start and have also added a pure limestone vineyard in the village of St. Georg in Neusiedlersee-Hügelland. As you might recall, this is the village where the parent grape of grüner veltliner was discovered in 2000; Traminer is the mother part and the Sankt Georgen vine is the father. This site is pure limestone and it produces a very unique—almost Chablisienne-style—of grüner veltliner.

	Vintage	Pack	Size (mL)	Item Code
Grüner Veltliner "Lion"	2017	12	750	SZSHM-012
Grüner Veltliner "Alte Reben"	2015	12	750	SZSHM-009
Grüner Veltliner "St. Georg"	2015	6	750	SZSHM-010
Grüner Veltliner "Single Vineyard"	2012	6	750	SZSHM-011

Stagård – Stein, Kremstal

<http://www.stagard.at>

The estate stretches as far back as 1424 when it was first mentioned as "the Lesehof Tegernseer." Originally it was the property of the local diocese, but the winery came under the ownership of the current family in 1786, though it continued to grow grapes and produce wine under the "Tegernseer" name. Then in 1981, Kenneth Stagård traveled here from Sweden and married into the historic family. Kenneth and his wife, Elisabeth, started the Swedish branch of this estate and renamed the winery Lesehof Stagård. Kenneth's son, Urban, and his wife, Dominique, assumed control of the estate in 2006 and immediately began the crucial transition to organic viticulture; for the Stagårds, farming without chemicals and making wine without additives was a way to improve the quality of the wines and, at the same time, honor the knowledge and techniques of the past. They are the 7th Generation to run the winery, now with 12 hectares in the Kremstal and Wachau where the focus is riesling.

	Vintage	Pack	Size (mL)	Item Code
Grüner Veltliner "Handwerk"	2017	12	750	SZLST-037
Riesling "Handwerk"	2016	12	750	SZLST-026
Riesling Steiner Kögl	2016	6	750	SZLST-027
Riesling Steiner Braunsdorfer	2016	6	750	SZLST-028
Riesling Steiner Schreck	2016	6	750	SZLST-029
Riesling Steiner Hund	2016	6	750	SZLST-030
Riesling Steiner Grillenparz	2016	6	750	SZLST-031
Riesling Steiner Gaisberg	2016	6	750	SZLST-032
Riesling Steiner Goldberg	2016	6	750	SZLST-033
Riesling Ried Pfaffenberg	2016	6	750	SZLST-034
Riesling "501"	2016	6	750	SZLST-035
Riesling "Steinzeug"	2016	6	750	SZLST-036
Grüner Veltliner Steiner Goldberg	2015	6	750	SZLST-024

Frischengruber – Rossatz, Wachau

<http://www.frischengruber.at>

Georg Frischengruber has gradually taken over this Wachau estate from his father, Heinz, in the last several years, incorporating organic farming principals in the process. The right bank of the Danube is not as well known as the left bank, and the microclimate is very different. Mathern, where Stagård has some sites (and also home to Nikolaihof), is upriver from Frischengruber's home village of Rossatz, which is directly opposite Dürnstein on the left bank of the Danube.

Frischengruber's main vineyards are Zanzl, Steiger, Kirnberg and Goldberg. Riesling is planted exclusively in the Goldberg where the soil is primary rock. The Kirnberg has varying soils and both Riesling and Grüner Veltliner are planted there. Steiger and Zanzl are mostly loess over urgestein, so Grüner Veltliner is the variety in these sites. All of the wines are fermented spontaneously and then are left to rest on the lees until late summer when they are bottled. Stylistically, the wines are very precise and focused and not in the vein of many Wachau producers who embrace botrytis and full-bodied expressions of their wines. Georg is more interested in wines of purity and vineyard expression than wines of power.

	Vintage	Pack	Size (mL)	Item Code
Grüner Veltliner Steiger Federspiel	2017	12	750	SZFERS-006
Riesling "Terrassen" Federspiel	2017	12	750	SZFERS-007
Grüner Veltliner Kirnberg Smaragd	2016	6	750	SZFERS-002
Grüner Veltliner Zanzl Smaragd	2016	6	750	SZFERS-003
Riesling Kirnberg Smaragd	2016	6	750	SZFERS-005

Weingut Leitz – Rudesheim, Rheingau

<http://www.leitz-wein.de>

Weingut Josef Leitz has earned the reputation of being one of Rheingau's top growers and moreover, one of the finest producers in Germany. Since taking over his family estate in 1985, Johannes has grown his holdings from 2.6 hectares to over 40, most of which are Grand Cru sites on the slopes of the Rudesheimer Berg. Once the home of some of the world's most sought after and expensive wines, the region fell to mediocrity in the years following the Second World War. Josi has made it his life's work to reclaim the intrinsic quality of his native terroir and introduce the world to the true potential of the Rheingau. In 2011, Johannes was recognized by the esteemed Gault Millau as "Winemaker of the Year."

	Vintage	Pack	Size (mL)	Item Code
Sylvaner trocken "Alte Reben"	2016	12	750	SZJL-080
Eins Zwei Dry Riesling "3"	2017	12	750	SZJL-092
Rudesheimer Riesling trocken	2017	12	750	SZJL-094
Drachenstein Riesling trocken Erste Lage	2016	6	750	SZJL-073
Berg Roseneck Riesling "Katerloch" Grosses Gewächs	2016	6	750	SZJL-075
Berg Rottland Riesling "Hinterhaus" Grosses Gewächs	2016	6	750	SZJL-076
Berg Schlossberg Riesling "Ehrenfels" Grosses Gewächs	2016	6	750	SZJL-077
Riesling QbA feinherb	2017	12	750	SZJL-067
Dragonstone Riesling	2017	12	750	SZJL-091
Rudesheimer Klosterlay Riesling Kabinett	2016	12	750	SZJL-068
Rudesheimer Berg Kaisersteinfels Riesling Kabinett	2016	12	750	SZJL-081
Rudesheimer Magdalenenkreuz Riesling Spätlese	2017	12	750	SZJL-087
Dragonstone Riesling Sekt	2017	12	750	SZJL-098
Pinot Noir Rosé Sekt	2017	12	750	SZJL-089
Pinot Noir Rosé	2017	12	750	SZJL-085
Eins Zwei Zero Riesling (non-alcoholic)	2016	12	750	SZJL-083
Eins Zwei Zero Sparkling Riesling (non-alcoholic)	2016	12	750	SZJL-084
Eins Zwei Zero Rosé Sparkling (non-alcoholic)	N.V.	12	750	SZJL-102

Dr. Heger – Ihringen, Baden

<http://www.heger-weine.de>

When Joachim took over the winemaking in 1981, he began his life's work of dedication in redefining the potential of spätburgunder in Baden—just a few miles from the French border. Working tireless hours on the ancient, sun-baked volcanic terraces of the Kaiserstuhl, he has labored to maximize the vitality of his vineyards by employing sustainable techniques and replanting with selection-masalle. The results of his work are supremely fresh, energetic wines with unmistakable depth and character. Unlike the dominant fashion for oaky, extracted spätburgunder, Joachim is focused on capturing clarity of site expression and freshness. Two of his most recent accolades include "Winemaker of the Year" in 2013 by Gault Millau, and in the same year, Eichelmann's Wine Guide also awarded Heger "Wine Estate of the Year." Heger is practicing organic and the range is separated between Weinhaus Heger for the entry level wines and Dr. Heger for the Erste Lage and Grosses Gewächs wines.

	Vintage	Pack	Size (mL)	Item Code
"Gemischter Schatz"	2017	12	750	SZDRH-040
Pinot Blanc	2016	12	750	SZDRH-029
Pinot Noir Rosé	2017	12	750	SZDRH-037
Pinot Noir (Liter)	2015	12	1000	SZDRH-028L
Pinot Noir "Tuniberg"	2014	12	750	SZDRH-039
Winklerberg Sylvaner Erste Lage	2017	12	750	SZDRH-046S
Sylvaner*** Alte Reben "Pferd Willi"	2016	6	750	ZDRH-038
Winklerberg Riesling Erste Lage	2016	6	750	SZDRH-031
Winklerberg Weissburgunder Erste Lage	2016	6	750	SZDRH-033
Winklerberg Grauburgunder Erste Lage	2016	6	750	SZDRH-034
Achkarren Schlossberg Riesling Grosses Gewächs	2017	6	750	SZDRH-045
Winklerberg Spätburgunder Erste Lage	2014	6	750	SZDRH-035
Vorderer Winklerberg Spätburgunder Grosses Gewächs	2014	6	750	SZDRH-036

Weingut Franzen – Bremm, Mosel Terraces

<https://www.weingut-franzen.de/>

Franzen is exactly in between Winningen where Knebel is, and Bernkastel in the Middle Mosel, but the estate is still part of the Mosel Terraces. This is a young family working the steepest site in all of Europe, the Bremmer Calmont. The estate is run by Kilian and Angelina Franzen, both in their 20s. Kilian's father, Ulrich, had a dream to restore and replant the Bremmer Calmont, which had fallen down over the decades. In the 1800s, the entire Calmont was planted with riesling, but over time, younger generations did not want to work in the steep sites and gave up the vineyards. By 1980, the only vineyards left on the Calmont were vineyards down by the road along the Mosel and the entire mountain was covered in roses and wild vines. In 1999, Ulrich decided to start buying up as much Calmont as he could. He had to research the town records to figure out who owned which piece and over the course of three years, he was able to purchase 112 contiguous parcels, from 112 different owners ranging from Australia to China to the US. This gave him 1.2 ha in the heart of the Calmont, an amphitheater-shaped section near the center of the mountain, facing south. Kilian and Angelina make nearly all dry wine, but they made a kabinett for the first time in the 2015 vintage. They have 5.8 ha in the Calmont, but also a few hectares in the Neefer Frauenberg, which is also a great site, though less dramatic. The grapes are crushed by foot in large boxes and macerated for 2-4 hours. Then they are pressed and settled for 12 hours prior to fermentation. All ambient yeast ferments here, and nearly all the wines go through malo.

	Vintage	Pack	Size (mL)	Item Code
Elbling	2017	12	750	SZFRZ-012
Quarzit-Schiefer Riesling trocken	2017	12	750	SZFRZ-017
Riesling "Zeit"	2016	12	750	SZFRZ-018
Bremmer Calmont Riesling Kabinett	2017	12	750	SZFRZ-019
Bremmer Calmont Riesling trocken	2017	12	750	SZFRZ-020
Neefer Frauenberg Riesling trocken	2016	12	750	SZFRZ-010
Frauenberg Riesling Grosses Gewächs	2016	12	750	SZFRZ-015
Calmont Riesling Grosses Gewächs	2016	12	750	SZFRZ-016

Weingut Knebel – Winningen, Mosel Terraces

<http://www.weingut-knebel.de>

The Knebel family has been growing grapes in the village of Winningen since 1643 but the current incarnation of this estate is relatively young having been established by Rheinhard and Beate Knebel in 1990. Now led by their son, 34 year-old dynamo Matthias, the Knebel name has become synonymous with the revolution of quality winemaking in Germany over the last 15 or 20 years. Today, Matthias is working 6.5 hectares of vines in some of the steepest, most foreboding terraces in the world of viticultural. In Winningen, nearly every terrace has its own terroir, influenced by the high variation of soil types and varying microclimates. Here, the estate is focused on 4 distinctive parcels: Hamm which is herbal and spicy, Brückstück what is concentrated and elegant, Röttgen: fruity and forceful and Uhlen—the definition of minerality. These sites are legendary among lovers of steep slope riesling and Matthias Knebel is producing resonant and vibrant wines from each of these unique terroirs.

	Vintage	Pack	Size (mL)	Item Code
Riesling	2017	12	750	SZKBL-026
Riesling "Von den Terrassen"	2015	12	750	SZKBL-003
Riesling "Von den Terrassen" Reserve	2016	12	750	SZKBL-023
Hamm Riesling	2015	12	750	SZKBL-005
Brückstück Riesling	2015	12	750	SZKBL-006
Riesling "Alte Reben"	2017	6	750	SZKBL-028
Riesling "Alte Reben"	2016	6	750	SZKBL-020
Röttgen Riesling Kabinett	2017	12	750	SZKBL-031
Röttgen Riesling Kabinett	2016	12	750	SZKBL-021
Röttgen Riesling Auslese	2017	6	375	SZKBL-032H
Röttgen Riesling Auslese	2016	6	375	SZKBL-022H
Röttgen Riesling Grosses Gewächs	2017	6	750	SZKBL-029

Weingut von Hövel – Oberemmel, Saar

<http://www.weingut-vonhoevel.de>

Since assuming the estate in 2010, Max von Kunow has nearly doubled von Hövel's vineyard holdings, converted the estate to organic practices (including an intensive compost program) and he is in the process of transforming not only the viticulture, but also the style of the wines. Max's father, Eberhard, preferred swift pressing of the grapes; Max is now working with some skin maceration, especially for the drier range, and a slower, gentler crush for the fruity range. In fact, a dry range really did not exist at this estate until Max arrived because his father did not prefer them. The wines destined to be fruity are less opulent than in vintages past; they are more crystalline and crunchy. In keeping with the organics practiced in the vineyards and the longer hang time prior to harvest, Max encourages indigenous yeast fermentations for all of his wines.

	Vintage	Pack	Size (mL)	Item Code
Saar Riesling trocken	2017	12	750	SZWVH-035
Saar Riesling Kabinett	2017	12	750	SZWVH-034
Saar Riesling Kabinett	2016	12	750	SZWVH-024
Saar Riesling Kabinett (Certified Kosher)	2015	12	750	SZWVH-025
Oberemmeler Hütte Riesling Kabinett "Monopol Lage"	2017	12	750	SZWVH-030
Oberemmeler Hütte Riesling Spätlese "Monopol Lage"	2017	12	750	SZWVH-032
Oberemmeler Hütte Riesling Spätlese "Monopol Lage"	2016	12	750	SZWVH-028
Scharzhofberg Riesling Kabinett	2017	12	750	SZWVH-031
Scharzhofberg Riesling Kabinett	2016	12	750	SZWVH-027
Scharzhofberg Riesling Spätlese	2017	12	750	SZWVH-033

Weingut Dreissigacker – Bechtheim, Rheinhessen

<http://www.dreissigacker-wein.de>

Jochen Dreissigacker is a young vigneron, fiercely dedicated to giving voice to some of the most exciting vineyard sites of Rheinhessen. After spending a few years working with the iconic Klaus-Peter Keller, Jochen took the reins at his family estate and began the work of converting to organic viticulture. By focusing on enhancing the vitality of his soils using natural methods, limiting yields, harvesting by hand and vinifying with native yeasts, he captures the individual mineral character of each of his parcels, revealing wines with power and depth without the weight of high alcohol that many of the region's more famous wines possess.

	Vintage	Pack	Size (mL)	Item Code
Riesling Brut	2013	12	750	SZWDR-012
Riesling trocken "Organic"	2017	12	750	SZWDR-020
Bechtheimer Riesling trocken	2015	12	750	SZWDR-014
Hasensprung	2016	6	750	SZWDR-021
Geyersberg Riesling trocken Grosse Lage	2015	6	750	SZWDR-022
Kirchspiel Riesling trocken Grosse Lage	2015	6	750	SZWDR-023
Morstein Riesling trocken Grosse Lage	2015	6	750	SZWDR-024

Julia Bertram – Dernau, Ahr

<http://www.juliabertram.de>

The wines of the Ahr are truly unique as it is one of the only regions in the world where you can find Pinot Noir grown on slate soils. The wines have a distinctive ripeness and juicy character, balanced by smoke and mineral cut that is a result of the steep slate terraces.

When Julia began working full time at the family estate, she had strong ideas about improving viticulture. Now, she dedicates herself to focusing only on the best sites, with the oldest vines, and is focused on continually implementing new sustainable practices in the vineyards, undaunted by the challenges of working on the slate terraces. In the cellar, the fruit is handled very gently and the wines are fermented naturally. They are raised in oak barrels of various ages and sizes with the goal of making clear, nuanced wines that articulate their respective terroirs.

	Vintage	Pack	Size (mL)	Item Code
Spätburgunder "Handwerk"	2016	12	750	SZJBT-007
Spätburgunder Ahrweiler	2016	12	750	SZJBT-009
Spätburgunder Dernauer	2016	12	750	SZJBT-008
Spätburgunder Ahrweiler Forstberg	2016	6	750	SZJBT-010
Spätburgunder Ahrweiler Rosenthal	2016	6	750	SZJBT-011

Benedikt Baltes – Klingenberg, Franken

<https://www.weingut-benedikt-baltes.de>

Churfranken is a small "red wine island" in the northwest of Franconia composing only around 350 hectares of vines. The area is planted mostly to red varieties like Portugieser and, most importantly, Spätburgunder. Vines grow on the steep, terraced, red sandstone slopes where they soak up the warm rays of the sun. The stone retains a great deal of heat and this helps to moderate the temperature in the vines when nighttime temperatures plunge. This diurnal shift is crucial to the long, gentle ripening required for making world class Pinot Noir. These special vineyard characteristics are what originally attracted Benedikt Baltes to begin making wine in Klingenberg. Today, working with his girlfriend Julia Bertram (also a Schatzi!) and a group of young, enthusiastic "wine freaks" from all over Germany, Benedikt has emerged as one of the rising stars of the German red wine revolution, bringing attention to the pedigree and aging potential of his unique terroirs.

To meet his desire for "maximum quality," the fruit is 100% hand harvested, vinified with native yeast and aged in barrels made from oak forests all within 50 kilometers of the winery. There are never any chemical additives in the cellar and the wines are bottled unfiltered. Benedikt is working primarily on two different slopes: Klingenberg Schlossberg and Großheubacher Bischofsberg.

	Vintage	Pack	Size (mL)	Item Code
Spätburgunder "Buntsandstein"	2016	12	750	SZWBB-008
Spätburgunder Grossheubach "Alte Reben"	2016	12	750	SZWBB-009
Spätburgunder Klingenberg Alte Reben "R"	2016	6	750	SZWBB-010
Spätburgunder Bichofsberg Grosses Gewächs	2016	6	750	SZWBB-011

Heinrich Spindler – Forst, Pfalz

<http://www.weingutheinrichspindler.de>

In 1620, Sontag Spindler moved from Burgundy to the Pfalz where he began to purchase vineyards and became a viticulturist. He purchased the Kirchenstück in 1656, one of Germany's most revered parcels, from the old hospital in Deidesheim. Like many German vineyards, the family's holdings were splintered in the early 1800s, by law of the Napoleonic Code, and Johann-Josef Spindler's holdings were divided evenly amongst his three sons: Heinrich, Eugen and Wilhelm. Each son established a separate winery— hence the birth of Weingut Heinrich Spindler. The estate is a very traditional winery located in the village of Forst in the Pfalz. Today the winery is run by Markus Spindler, great-grandson of Heinrich Spindler, who is carrying the estate through its 11th generation of winemaking. Spindler is blessed with all of the top Forster sites, and his style is very nuanced and pure with more attention given to detail and finesse than to power and richness.

	Vintage	Pack	Size (mL)	Item Code
Riesling trocken	2017	12	750	SZHSP-024
Forster Riesling trocken	2017	12	750	SZHSP-029
Musengang Riesling trocken Erste Lage	2017	12	750	SZHSP-025
Ungeheuer Riesling trocken Grosse Lage	2016	6	750	SZHSP-026
Ungeheuer Riesling trocken Grosse Lage	2015	6	750	SZHSP-016
Pechstein Riesling trocken Grosse Lage	2015	6	750	SZHSP-017
Pechstein Riesling trocken Grosse Lage	2014	6	750	SZHSP-005
Jesuitengarten Riesling trocken Grosse Lage	2016	6	750	SZHSP-027
Jesuitengarten Riesling trocken Grosse Lage	2015	6	750	SZHSP-018
Kirchenstück Riesling trocken Grosse Lage	2016	6	750	SZHSP-028
Kirchenstück Riesling trocken Grosse Lage	2015	6	750	SZHSP-019
Sauvignon Blanc	2017	12	750	SZHSP-023

Karl Haidle – Stetten, Württemberg

<http://weingut-karl-haidle.de>

Though one of Germany's thirteen anbauggebiete, Württemberg still remains one of the country's slightly obscure viticultural areas; Moritz refers to it as the "outsider" region. Before WWII, wine grapes in the Rems Valley were almost always sold off to the local co-op and the majority of wine production was consumed by locals. It was only over the course of the last twenty years that wines from the region became distributed around Germany and ultimately exported to the rest of the world. Today, the young and energetic Moritz Haidle is in charge of the estate. He is a dedicated organic farmer, and a passionate devotee of hip-hop culture. A talented graffiti artist, Moritz is no doubt a radical figure in the Swabian wine scene, uprooting the traditional image of the staid German winzer. His vibrant character and commitment to terroir translates in the pure, focused wines that are emerging from this deep, natural cellar. Specializing in Riesling, Lemberger, and Spätburgunder, Moritz gives the unique slopes of Stetten a chance to speak with nuance and clarity.

	Vintage	Pack	Size (mL)	Item Code
Riesling "Ritzling" trocken	2017	12	750	SZKHD-012
Stetten Riesling Kabinett "Pfeffer"	2017	12	750	SZKHD-013
Stettener Häder Riesling Erste Lage	2016	12	750	SZKHD-003
Pulvermächer Riesling Grosses Gewächs	2016	6	750	SZKHD-004
Lemberger Bunter Mergel	2017	12	750	SZKHD-011
Stettener Häder Lemberger Erste Lage	2015	12	750	SZKHD-006
Berge Lemberger Grosses Gewächs	2015	6	750	SZKHD-007

Domaine Alice Hartmann – Wormeldange, Moselle Luxembourgeoise

<http://www.alice-hartmann.lu>

We're on the Mosel, where the vineyards are steep, stony suntraps, the vines old, and the grape riesling. But this is not Germany, it's Luxembourg. Here it's not slate but shell limestone cliffs that are paramount. These fossilized marine-based soils are more like those of Chablis or Champagne, and translate into supremely elegant, classically styled rieslings: intensely mineral, with calibrated balance and stunning length. The 200-year-old Domaine Alice Hartmann is named for the valiant Mme. Hartmann, who single-handedly kept the estate alive through war and lean times in the last century. The domaine has holdings in some of Luxembourg's most treasured vineyards, including the Wormeldange Koepchen, the Palmberg in Ahn, and the Fels in Grevenmacher. The focus is on farming these parcels of old-vine riesling (the oldest planted around 1928) without herbicides or pesticides; low yields, hand harvests, spontaneous fermentations, lees aging, and very little added SO2.

	Vintage	Pack	Size (mL)	Item Code
Crémant du Luxembourg Brut	N.V.	12	750	SZDAH-003
Ahn Palmberg Riesling "Sous la Rocher"	2017	6	750	SZDAH-001
Grevenmacher Fels Riesling	2017	6	750	SZDAH-002

R. Pouillon – Mareuil-sur-Aÿ, Champagne

<http://pouillon.webflow.io>

The Pouillon family has been growing grapes in the region for over a century, but it wasn't until 1947 when Fabrice's grandfather, Roger Pouillon, decided to produce wine from his holdings along with the help of his wife, Bernedette, and his uncle, Louis Baulant, a well-known winemaker and consultant in the region. The estate continued to grow over succeeding decades as grape contracts expired allowing the family terroirs to be reincorporated into the Pouillon estate. James Pouillon, Fabrice's father, joined the firm in 1964 and modernized the cellar by adding enamel-lined tanks and gyropalletes. Fabrice joined his father in 1998 after finishing degrees in both business and oenology school, and he has taken the winery in an exciting new direction. Working in the grand cru of Aÿ and throughout the Vallée de la Marne and the Montagne de Reims, Fabrice began the work of conversion to organic viticulture in 2003 and today he incorporates biodynamic principles into his work including compost management, spraying herbal "teas" and applying 500 and 501 treatments. He is crafting articulate, expressive, terroir-driven wines that are vibrantly aromatic and intricate on the palate.

	Vintage	Pack	Size (mL)	Item Code
Réserve Brut (Spring 2018)	N.V.	12	750	SZRPL-106
Réserve Brut (Spring 2018)	N.V.	6	1500	SZRPL-106M
Réserve Brut (Summer 2018)	N.V.	12	375	SZRPL-107H
"Les Terres Froids" Blanc de Blancs (Spring 2018)	N.V.	12	750	SZRPL-705
"Les Terres Froids" Blanc de Blancs (Spring 2017)	N.V.	12	750	SZRPL-704
"Les Terres Froids" Blanc de Blancs (Spring 2017)	N.V.	6	1500	SZRPL-704M
Rosé de Maceration Brut (Spring 2018)	N.V.	12	750	SZRPL-804
"Solera" Brut (1997-2012, Autumn 2017)	M.V.	12	750	SZRPL-904
"Solera" Brut (1997-2011, Summer 2016)	M.V.	12	750	SZRPL-903
"Les Valnons" Brut (Spring 2017)	2010	6	750	SZRPL-210
"Les Valnons" Brut (Summer 2016)	2009	6	750	SZRPL-209
"Les Blanchiens" Brut Nature (Spring 2017)	2010	6	750	SZRPL-310
"Les Blanchiens" Brut Nature (Spring 2017) wood box	2010	1	1500	SZRPL-310M
"Les Blanchiens" Brut Nature (Summer 2016)	2010	6	750	SZRPL-309
"Chemin du Bois" Brut (Autumn 2017)	2009	6	750	SZRPL-509

Hubert Soreau – Epernay, Champagne

<http://champagnecloslabbe.fr/>

Hubert Soreau is not from Champagne and like many outsiders who have found their way into traditional, European viticultural regions (ref. Tony Bodenstein at Prager, Michi Moosbrugger at Schloss Gobelsburg, Ted Lemon at Dujac), he is making waves. He is part of the single vintage, single parcel, single barrel approach currently utilized by a handful of growers in the region, but he also brings to his work a perspective unencumbered by traditions and conventions. Le Clos l'Abbé is a single parcel outside of Epernay where the Vallée de la Marne and the Côte des Blancs meet. This parcel was originally planted in the 9th Century after the Bishop of Reims ordered it cleared for viticulture. At that time, it was known as Mons Ebbonis and afterward, as Mont de Bon in the 14-17th Centuries when the parcel was predominately planted to red grapes. The Counts of Epernay then purchased the parcel in the 17th Century from the Bishop of Reims, had to build an Abbey on the site in addition to paying remunerations, and it has been used for Champagne production ever since.

Hubert was born in the far north of France, in the town of Maubeuge, on the border of Belgium. His family moved to Champagne, in a house across from Le Clos l'Abbé, where the site essentially served as his back yard. His parents were able to purchase a small parcel in 1993 and Hubert added to that original holding with another purchase in 2003. He never uses pesticides or herbicides and he picks late in the season with an average ripeness of 11° Baumé. Fermentation takes place in both used barriques and neutral 300L Hautvillers oak barrels and is finished with minimal dosage.

	Vintage	Pack	Size (mL)	Item Code
Le Clos l'Abbé Brut-Nature (Summer 2018)	2011	6	750	SZHSR-103
Le Clos l'Abbé Brut-Nature (Summer 2018)	2011	3	1500	SZHSR-103M

Pascal Doquet – Vertus, Champagne

<http://www.champagne-doquet.com>

With holdings of old vines in some of the greatest terroirs in the Côte des Blancs, Pascal Doquet has emerged over the last decade or so as one of the premier vigneron in Champagne. He originally took over his family estate Doquet-Jeanmaire in 1995 and after his father retired, Pascal established his eponymous domaine in 2004. Today he farms just under 9 hectares of vines including prime parcels in Le Ménil-sur-Oger, Vertus and Le Mont Aimé.

Natural farming and dedication to vineyard health is the driving force for Pascal. He stopped all chemical treatments in 2001 and the domaine has been certified Organic since 2010. Pascal employs extensive cover crops and does his work with a special, ultra-light tractor as to avoid any unnecessary compacting of the soil. Plant-based treatments are employed as Pascal seeks to reduce his use of copper and sulfur as much as possible. He is highly focused on vineyard management to express the subtleties of his terroir and make honest wines. As Pascal often says "It's the viticulture that makes the difference, not the vinification."

	Vintage	Pack	Size (mL)	Item Code
"Arpège" Blanc de Blancs Extra-Brut (Winter 2017)	N.V.	12	750	SZPDQ-102
"Arpège" Blanc de Blancs Extra-Brut (Winter 2017)	N.V.	6	1500	SZPDQ-102M
"Arpège" Blanc de Blancs Extra-Brut (Summer 2018)	N.V.	1	3000	SZPDQ-103J
"Arpège" Blanc de Blancs Extra-Brut (Summer 2018)	N.V.	1	6000	SZPDQ-103X
"Arpège" Blanc de Blancs Extra-Brut (Spring 2016)	N.V.	12	750	SZPDQ-101
"Arpège" Blanc de Blancs Extra-Brut (Spring 2016)	N.V.	1	3000	SZPDQ-101J
"Anthocyanes" Rosé 1er Cru Brut (Spring 2018)	N.V.	12	750	SZPDQ-302
"Diapason" Le Mesnil-sur-Oger Brut (Winter 2017)	N.V.	12	750	SZPDQ-503
"Diapason" Le Mesnil-sur-Oger Brut (Winter 2017)	N.V.	6	1500	SZPDQ-502M
Grand Cru Brut (Winter 2010)	N.V.	12	740	SZPDQ-401
Mont Aimé "Coeur de Terroir" Brut (Spring 2018)	2006	12	750	SZPDQ-601
Mont Aimé "Coeur de Terroir" Brut (Summer 2015)	2006	12	750	SZPDQ-600
Le Mesnil-sur-Oger "Coeur de Terroir" Brut (Winter 2017)	2006	12	750	SZPDQ-801
Le Mesnil-sur-Oger "Coeur de Terroir" Brut (Winter 2015)	2005	12	750	SZPDQ-800
Le Mesnil-sur-Oger "Coeur de Terroir" Brut (Spring 2018)	2002	6	750	SZPDQ-903
Vertus "Coeur de Terroir" Brut (Spring 2018)	2006	12	750	SZPDQ-701
Vertus "Coeur de Terroir" Brut (Winter 2016)	1999	6	750	SZPDQ-702

Nathalie Vignier – Cramant, Champagne

<http://champagnevignier.fr/>

"The first fruits for the future of J. Vignier were picked in 2007 and 2008 (a fantastic vintage!)," Sebastian Nickel explains. "At that time we did not know that it all would lead us to a totally new approach to winemaking and viticulture. We just picked and fermented some selected vineyards separately to see what it would look like." Since then, tenth-generation vigneron Nathalie Vignier and her partner Sebastian have been gradually aligning the domaine to their shared philosophy: farming without herbicides or pesticides, small production, single parcel wines of higher ripeness and uncommonly long lees aging (up to 12 years). "We practice a viticulture of reason, where common sense is the unit of measure," Nathalie explains. The outcome of this practice and philosophy are wines of exceptional depth and pleasure, joyously ephemeral yet timeless.

	Vintage	Pack	Size (mL)	Item Code
Blanc de Blancs Grand Cru Brut (Spring 2018)	N.V.	12	750	SZNVG-103
"Silexus Sezannensis" Brut (Spring 2016)	N.V.	12	750	SZNVG-200
"Les Longues Verges" Grand Cru Brut (Spring 2016)	2012	6	750	SZNVG-412
Millesime Brut (Spring 2016)	2008	6	750	SZNVG-308
"Deux Terres" Champagne Brut	2008	6	750	SZNVG-309
QVFMR "Les Vignes d'Henri" Grand Cru Extra-Brut	N.V.	6	750	SZNVG-501
QVFMR "Ma Petite Friandise" Blanc de Blancs Brut	2008	12	375	SZNVJ-500H

Château de Bois-Brinçon – Blaison-Gohier, Loire

<http://www.chateau-bois-brincon.com>

"The vigneron gets life from the vineyard and gives life to the vineyards," believes Xavier Cailleau. He and his wife Géraldine live and breathe this philosophy at the family's Chateau de Bois-Brinçon. The domaine dates to 1219, when it was founded by the Saint Jean d'Angers Hospital in the heart of Anjou. Since reconnecting the domaine with its tradition of winemaking in 1991, Xavier and Géraldine have led a deeply thoughtful conversion of all their vineyards to biodynamic farming, in the belief that "the right gesture at the right time in permanent awareness of respect for nature" is the key to making wines that express their mosaic of varied terroirs. With some of the oldest plantings of chenin, grolleau, and cabernet franc – 125 years and older – in the Loire, Xavier and Géraldine see their role as stewards of this heritage, using natural practices from a variety of disciplines for "vinification by terroir." The chénins are defined by their vitality and intensity; the cab francs by their silky delicacy.

	Vintage	Pack	Size (mL)	Item Code
Crémant de Loire	2015	12	750	SZBBC-001
Anjou Blanc Blaison "Terre de Grès"	2016	12	750	SZBBC-008
Anjou Villages "Les Saules de Montbenault"	2014	12	750	SZBBC-009
Anjou Rouge Chemellier "La Seigneurie"	2015	12	750	SZBBC-004
Anjou Villages Gohier "Le Clos des Cosses"	2015	12	750	SZBBC-005
Anjou Rouge "Le Clos Bertin"	2012	12	750	SZBBC-006
Coteaux du Layon "Les Varennes Faye d'Anjou"	2015	12	750	SZBBC-007

Fabien Duveau – Chacé, Loire

Fabien Duveau is the 8th generation of his family to make wine in Saumur-Champigny – "one of the jewels of the Loire," he believes. He holds some 40 small parcels of chenin blanc and cabernet franc vines spread over 20 hectares. Expressing their individuality is a key objective in his winemaking. Farming organically and cultivating biodiversity in and around the vineyards are integral to Fabien's aim of making wines that express both "the complex nature of the land and the knowhow of its winemakers." Working in a 14th century tuffeau cellar, Fabien can't help but be deeply influenced by tradition, yet his innovative perspectives, passion, and minimalist style infuse his wines with a freshness and delicacy that mark them as vibrant, eloquent examples of what Saumur-Champigny wines are at heart.

	Vintage	Pack	Size (mL)	Item Code
Saumur Blanc "Origine"	2016	12	750	SZFDV-001
Saumur Blanc "Les Poyeux"	2016	12	750	SZFDV-002
Saumur-Champigny "Origine"	2016	12	750	SZFDV-003
Saumur-Champigny "Clos de la Côte"	2015	12	750	SZFDV-004

Domaine de la Haute Olive – Cravant-les-Côteaux, Loire

Bruno Sourdais carries an intuitive understanding of his vines and cellar work that cannot be learned at any school, only transmitted from one generation to another. He and his wife, Sophie, bring this perspective to the family's extraordinary holdings in and around Cravant les Coteaux. Sensitivity to the varied terroirs in which their old-vine cabernet franc (the oldest planted about 1928) grows finds distinct expression in the wines. The sandy plains along the Vienne are the source for their light, quenching Les Cornuelles, while the chalky silex slopes mark Les Clos with subtlety and finesse. On the hills, a single hectare of the legendary walled vineyard Le Chêne Vert, which takes its name from a magnificent oak that crowns the slope, literally stands apart. The vineyard is distinguished by its southwestern exposure, steep grade, and a rare clay limestone known as millarge; the wines by their extraordinary high-toned elegance. Through attentive viticulture and thoughtful cellar work, Bruno and Sophie seek a balance of fruit and acidity, freshness and subtlety, achieving some of the most soulful Chinons we know.

	Vintage	Pack	Size (mL)	Item Code
Chinon "Le Chêne Vert"	2016	12	750	SZDHO-002
Chinon "Les Clos"	2016	12	750	SZDHO-003
Chinon "Les Cournelles"	2016	12	750	SZDHO-004

Denis Meunier – Vernou-sur-Brenne, Loire

Although Denis Meunier is only 26, his small domaine is one of the most old-school you are likely to see in Vouvray. Denis took over 13 hectares of old-vine chenin blanc (up to 65 years old) from his father and uncle in 2012. Even after a string of heartbreaking vintages early in his tenure, his vision and dedication are unwavering. He is moving the domaine toward organic farming, with a resolute "respect for terroir" – the distinctive gravelled tuffeau and clay-silex soils of Vernou-sur-Brenne and Chancay. Recent investment in more sophisticated equipment allows Denis to work with much greater precision on the press pad and in the cellar. The results are pure, crisp, lively chenins that both harken to a classic Vouvray style and anticipate a long trajectory of terroir-focused winemaking for this driven young producer.

	Vintage	Pack	Size (mL)	Item Code
Vouvray "Insolite" Extra-Brut	N.V.	12	750	SZDMN-002
Vouvray Sec "Les Sablons"	2017	12	750	SZDMN-003
Vouvray Sec "Expresion de Silex"	2017	12	750	SZDMN-001

Domaine Ruet – Cercié, Beaujolais

<http://www.ruet-beaujolais.fr>

The Ruet Family Estate Winery has sat on the remarkable terrain of Voujon in Cercié-en-Beaujolais at the foot of Mont Brouilly since 1926. It spreads over superb south-facing slopes where you will find the shallow, granite and stony soils that characterize the Northern Beaujolais region. This traditional winery is focused on parcellaire wines—the serious direction in which we believe Beaujolais is headed. From Morgon they make “Douby” and “Les Grands Cras,” from Chiroubles is “La Fontenelle” and from Brouilly is “Voujon.” Rather than importing their Beaujolais-Villages, we have instead chosen to work with their Régnié to serve as our entry-level wine. Additionally included in our lineup is a very compelling Crémant de Bourgogne that is 100% chardonnay with zero dosage.

	Vintage	Pack	Size (mL)	Item Code
Crémant de Bourgogne	N.V.	12	750	SZRUT-001
Beaujolais Nouveau	2018	12	750	SZRUT-027
Beaujolais-Villages Nouveau "Sans Soufre Ajouté"	2018	12	750	SZRUT-028
Beaujolais-Villages "Sans Soufre Ajouté"	2017	12	750	SZRUT-026
Régnié "Les Bois"	2017	12	750	SZRUT-025
Chiroubles "La Fontenelle"	2017	12	750	SZRUT-033
Côte de Brouilly	2017	12	750	SZRUT-032
Côte de Brouilly	2017	3	1500	SZRUT-032M
Morgon "Douby"	2017	12	750	SZRUT-030
Morgon "Les Grands Cras"	2017	12	750	SZRUT-031
Morgon "Les Grands Cras"	2016	3	1500	SZRUT-031M
Morgon "L`Eveque"	2016	12	750	SZRUT-023
Brouilly "Voujon"	2016	12	750	SZRUT-017
Brouilly "Cuvée Vieilles Vignes"	2016	12	750	SZRUT-024

Domaine de Prion – Fleurie, Beaujolais

The wines that Sylvain Chanudet crafts are the embodiment of what we love about the Beaujolais region. Farming a perfectly exposed, steep, granitic slope of ancient vines in the Fleurie lieu-dit of “La Madone,” Sylvain is dedicated to natural viticulture and to guarding the health and vitality of his parcels. Winemaking here is gentle and focused; the hand-harvested fruit is processed with traditional carbonic maceration by way of whole-cluster fermentation. The cuvaison is long—often up to 25 days—and is followed by long aging in cement tanks and occasionally, when the wine demands, large, neutral oak casks. Sylvain makes two Fleurie bottlings, the “basic” cuvée of which comes from vines averaging 60 years of age, is more juicy and expeditiously gulpable and evokes the classic elegance and depth of Fleurie. The Vieilles Vignes bottling ranges from 70 to 100 year-old vines, resonates with electric fruit flavors and firmer tannins and promises years of graceful evolution. Both wines are truly alive, revealing harmonic layers of fruit, earth and minerality. Schatzi Wines is honored to partner with Sylvain Chanudet to fight the good the fight on behalf of Beaujolais growers and their still undiscovered terroirs.

	Vintage	Pack	Size (mL)	Item Code
Fleurie “La Madone”	2015	12	750	SZPRN-008
Fleurie "Cuvée Vieilles Vignes"	2015	12	750	SZPRN-009
Moulin-à-Vent "Cuvée Vieilles Vignes"	2015	12	750	SZPRN-010
Pouilly-Fuissé "Les Chevrières"	2015	12	750	SZPRN-007

Domaine des Crêts – Ozenay, Mâcon

<http://www.domainedescrêts.fr>

Domaine des Crêts is a partnership between François Lequin and Matthieu Ponson – two friends who share similar philosophies and admiration for the wines of the Côte de Beaune. While François was born into a family of winemakers in Santenay, the opposite is true for Matthieu who was raised in Cornas, having went on to study engineering. Several years ago, the two were introduced by a mutual friend and quickly realized they shared the same, like-minded goal of purchasing vineyards in the Mâcon. Together, they took over the estate formerly known as Domaine Pascal & Sylvie Pauget in 2013 and created a new estate–Domaine des Crêts–the debut vintage of which is 2014. Here they work with two vineyard sites: En Bout and L'echenault de Serre. En Bout is higher up in altitude with more exposure to wind, less ripe fruit and is comprised of older vines; it tends to show more structure and mineral components–more elegance and complexity. L'Échenault is lower on the hill, a bit riper, contains younger vines and reveals more richness, ripeness and texture. Side by side, these two wines are unmistakably distinct but share the common goal of the estate which is in fact, very simple: to make a small range of great Mâcon chardonnay that balances the minerality and richness for which this appellation is recognized. We are pleased to share the discovery of these two lovely white Burgundies, not to mention the two new schatzis who are behind this project, with the U.S. market.

	Vintage	Pack	Size (mL)	Item Code
Mâcon-Villages Chardonnay	2016	12	750	SZDCR-008
Mâcon-Chardonnay Climat "En Bout"	2015	12	750	SZDCR-007
Mâcon-Chardonnay Climat "L'Échenault de Serre"	2015	12	750	SZDCR-006

Domaine René Lequin-Colin – Santenay, Côte de Beaune

The Lequin family have been vigneron in Santenay since 1673. When the former Domaine Lequin-Roussot was split between brothers René and Louis in 1992, René formed Domaine Lequin-Colin with his wife, Josette Colin of Chassagne-Montrachet. Their son, François is now at the helm of their 9 hectares split between Santenay and Chassagne-Montrachet. But they also produce Pommard Noizons, Nuits-St-Georges les Brûlées and grands crus Corton Languettes, Corton-Charlemagne and Bâtard-Montrachet.

François has made substantial changes in the farming since taking over. The vineyards have been ploughed since 1997 and farmed organically from 2009 (Ecocert Certified in 2012); biodynamic ideas have been introduced since 2010. Their vines are pruned in "Guyot Simple" for the Chardonnay and "Cordon de Royat" for the Pinot Noir. All of the grapes are harvested by hand. Chardonnay is pressed in a pneumatic press with low pressure and then put straight into oak barrels. For the village wines, between 10%-15% are new oak. For the 1er Cru level, the wines are in about 15% new oak, and the Grand Cru is in 20%. Prior to malolactic, light battonage is done and then after malolactic the Chardonnay is left on the fine lees until Spring when it is racked for the first time. A second racking occurs around July or August and bottling happens in December. The wines are unfiltered and unfinned.

	Vintage	Pack	Size (mL)	Item Code
Bourgogne Chardonnay	2016	12	750	SZRLC-031
Bourgogne Pinot Noir	2016	12	750	SZRLC-032
Bourgogne Chardonnay "Retour Aux Racines"	2016	12	750	SZRLC-047
Santenay "Sous la Roche"	2016	12	750	SZRLC-033
Chassagne-Montrachet "Clos Devant"	2016	12	750	SZRLC-034
Chassagne-Montrachet "Les Charrières"	2016	12	750	SZRLC-035
Chassagne-Montrachet 1er Cru "Les Vergers"	2016	12	750	SZRLC-036
Chassagne-Montrachet 1er Cru "Morgeot"	2016	12	750	SZRLC-037
Chassagne-Montrachet 1er Cru "Les Caillerets"	2016	12	750	SZRLC-038
Corton-Charlemagne Grand Cru	2016	6	750	SZRLC-039
Bâtard-Montrachet Grand Cru	2016	6	750	SZRLC-040
Santenay "Vieilles Vignes"	2016	12	750	SZRLC-041
Santenay "Les Charmes"	2016	12	750	SZRLC-042
Santenay 1er Cru "Le Passe-Temps"	2016	12	750	SZRLC-043
Santenay 1er Cru "La Comme"	2016	12	750	SZRLC-044
Chassagne-Montrachet 1er Cru "Morgeot" (Rouge)	2016	6	750	SZRLC-045

Falkenstein – Naturno, Alto Adige

<http://www.falkenstein.bz>

Alpine vineyards of Alto Adige/Südtirol are among the steepest and highest of Europe. It's at these heights that the Falkenstein vineyards perch. And it's here that the Pratzner family organically farm 12 hectares of riesling, pinot blanc, sauvignon blanc, and pinot noir, on terraces hewn from sandy, glacially distributed soils. The Ötztal Alps rise just to the north, their prominence shielding the Venosta/Vinschgau valley, creating surprisingly warm, dry conditions, even at what seem impossibly high elevations. A long growing season, sharp diurnals, and excellent expositions coupled with the deliberate selection of acacia for fermentation and aging of their whites all contribute to the Pratzners' supremely incisive expressions of the mountain terroir.

	Vintage	Pack	Size (mL)	Item Code
Weissburgunder	2015	6	750	SZFLK-001
Sauvignon Blanc	2015	6	750	SZFLK-002
Riesling	2015	6	750	SZFLK-003
Pinot Noir (Blauburgunder)	2015	6	750	SZFLK-005

Marcel Zanolari – Bianzone, Lombardy

<http://www.marcelzanolari.com>

Valtellina's austere Alpine climate and monumental terraced vineyards, combined with Marcel Zanolari's singular dedication to biodynamic farming and making "living wines," yield bottlings that truly could come from nowhere and no one else. Accepting daunting risks and taking nature on faith are part and parcel of Marcel's approach. The results are wines of profound character and soul as well as place.

	Vintage	Pack	Size (mL)	Item Code
Nebbiolo Valtellina Superiore	2011	6	750	SZMZL-005
Uvaggio Rosso	2012	6	750	SZMZL-004
Sforzato di Valtellina Superiore	2010	6	750	SZMZL-002

Cascina Melognis – Revello, Piedmont

Cascina Melognis is a tiny mountainside winery called into existence by the vision and will of two dedicated individuals, Michele Fino and his wife, Vanina Maria Carta. Together they organically farm 3 hectares of vines focused on a handful of varieties traditional to this far northwestern corner of the Piedmont: pelaverga, barbera, chatus, and pinot noir. "Working so close to a mountain peak almost 4,000 meters (12,000 feet) above sea level shapes our climate, our behavior, and our wines," Michele explains. "Our winemaking is deeply rooted in our terroir." Michele's own roots in farming and the land, and the couple's shared dedication to proving the potential of an historic but little known terroir, has, in rather short order, begun to deliver captivating results.

	Vintage	Pack	Size (mL)	Item Code
Colline Saluzzesi Pelaverga "Divicaroli"	2017	6	750	SZMLG-001
Colline Saluzzesi Rosso "Ardy"	2015	6	750	SZMLG-002
Vino Rosso "Novamen"	2015	6	750	SZMLG-003

Element Winery – Arkport, Finger Lakes

<http://elementwinery.com>

Bob Bates, winemaker, and his son Christopher Bates, Master Sommelier, founded Element Winery in 2005 when Christopher returned to the US after spending two vintages in Italy and one in Germany. It was bitter cold that December, but he had an idea burning inside of him. He wanted to create a winery that used the upstate New York climate as a blessing and not a curse. Some 10 years later, Christopher's original vision still guides the decision-making process today. Together, Bob and Christopher have learned the ups and downs of winemaking and have forged a recognizable style of wines.

Element Winery was founded to explore cool climate terroirs – to produce wines which express their origins without preconceived notions. They strive to make balanced wines that are mineral-driven and low in alcohol. Bob and Christopher are dedicated to producing small quantities of wines they love, with minimal intervention, allowing the grapes to speak for themselves.

	<i>Vintage</i>	<i>Pack</i>	<i>Size (mL)</i>	<i>Item Code</i>
Riesling	2011	12	750	SZELT-007
Chardonnay	2016	12	750	SZELT-010
FLX Cuvée	2015	12	750	SZELT-009
Pinot Noir	2014	12	750	SZELT-011
Syrah	2012	12	750	SZELT-002
Blafränkisch	2015	12	750	SZELT-004
Cabernet Franc	2013	12	750	SZELT-008
R.T.W.	2012	12	750	SZELT-005

Sundström Cider – Hudson Valley

<https://www.sundstromcider.com>

Leif Sundström single-handedly runs one of the country's most forward-thinking cideries, focused on varietal typicity, terroir, promotion of improved variety selection in the orchard, progressive orchard practices, and minimalist cellar work. Working with sustainably grown, heirloom apple varieties from historical cider-producing regions around New York State, he makes small quantities of dry, vinous ciders. They are complex, textural, acid-driven, and meant to age and evolve in bottle. They tap into a tradition that dates to early America and into Leif's obvious passion for working with the fruits of the land, at what Leif calls "a very encouraging moment of self-discovery" for the region. In all pursuits, Leif's work is animated by his search for "the impacts of terroir and agriculture on cider's ultimate potential" – and his belief that northeast American cider is "poised to be among the best in the world."

	<i>Vintage</i>	<i>Pack</i>	<i>Size (mL)</i>	<i>Item Code</i>
Cider/Cider	2017	12	750	SZSTM-004
Sponti	2017	12	750	SZSTM-001
Liminal	2017	12	750	SZSTM-002