

# The Organic Wine Connection

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## Portfolio - Oct 1<sup>st</sup> 2010





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## Argentina

### 1. Mendoza Province – Malbec, Bonarda, Cabernet Sauvignon, Syrah

#### a) Caligore Ecological Wines<sup>1</sup>



is a small family owned winery devoted exclusively to the production of premium certified organic wines under international standards (IFOAM and NOP Accredited). Family's very close follow-up of the vineyards, winery, commercial and logistical operations assure client's fulfillment in lasting and friendly commercial ties. All the wine making is strictly controlled and monitored to trace the whole process from the vineyard to the glass. Both, the winery and vineyards (21 hectares), are located in Luján de Cuyo in **Mendoza Province**, over 2700 feet above sea level framed by the majestic Andes range. La Marolina estate, an old malbec planted in 1930, and Cayanta estate are the two family vineyards, where all CALIGIORE's wines are born and where, through the sole utilization of organic agricultural practices, the upper valley of Mendoza river terroir is fully expressed. Only organic grapes are produced in the vineyards and processed at the winery.

#### ❖ **Organica Malbec/Cabernet Sauvignon 2009 – Red (PRODUCT CODE 730301)**

This brilliant wine displays delicate aromas giving ways to notes of spices like white pepper combined with red fruits such as strawberries and cherries. A well balanced wine with sweet and smooth tannins. Ideal to serve with pasta dished, grilled white or red meats, roast beef or on its own. **Approx. Retail Price: \$12.99/bottle**



<sup>1</sup> <http://www.caligore.com.ar>



❖ **Finca Cayanta Reserve Malbec 2009 (PRODUCT CODE 730301)**



This 2008 Vintage Malbec shows a deep, saturated violet color with a blackish hue. The nose presents a wide array of dark berry fruits with notes of delicate violets flowers as well as sweet clove spices and a balsamic backtaste resulting in a great complexity. The mouthfeel is full and unctuous, with excellent weight and supple texture. The lengthy finish shows wonderful minerality, with finely grained tannins and lively acidity. This wine is not filtered nor finned. Ideal to serve with red meats, pasta dishes with spicy sauces and matured cheeses. **Approx. Retail Price: \$16.99**

❖ **Finca Cayanta - Reserve Bonarda 2009 (PRODUCT CODE 736254)**

Striking, intense deep violet color with blue hinges. Its aromas of blackberries combined together with delicate floral notes like cassis, blended with a very subtle, sweet smoked character. On the palate this wine has a smooth entry, very balanced with sweet, velvety tannins. Long and complexed with an attractive finish. This wine is not filtered nor finned. Ideal to serve with pizza, red meats and game. **Double Gold Tasters Guild 23<sup>rd</sup> Annual International Wine Tasting and Gold with the Florida International Wine Challenge 2010 under the Caligiore label.**  
**Approx. Retail Price: \$16.99**





## Canada

### 1. British-Columbia Okanagan Valley: Chardonnay, Pinot Noir

#### a) Rollingdale Winery

'Rollingdale Winery is a small farm gate winery located in Lakeview Heights, in West Kelowna. We are 100% family owned and operated. Our focus is on producing fine wines using only premium grapes made from the most conscientiously cultivated vines we can find.'<sup>2</sup>

#### ❖ Luminescence – Chardonnay 2007 - PRODUCT CODE 892547

This single vineyard varietal exhibits a warm floral nose framed by toasty new French oak. This wine is smooth and light, ripe with Chardonnay flavours and rich all at the same time. The deep gravel of the Iversen's vineyard in Oliver is a great medium for tasty true varietal flavours. Perhaps more than the mineral characteristics are the absence of other soil/clay-based terroir. It also presents a long but clean finish. Good cellaring potential...this Chardonnay is built to last. Enjoy this wine with classic Chardonnay pairings or on its own. Only 5 barrels made of this Free Run Chardonnay: 4 Allier Medium Toast & 1 Marsonnay Medium Toast.



**Certified Organic – Approx. Retail Price: \$28.99/bottle**

#### ❖ Sweet Tooth Series Pinot Noir Icewine – 2007 – PRODUCT CODE 884064

The certified organic grapes for this wine were grown a few blocks away from the winery. This wine epitomizes the essence of Blanc de Noir. The nose is a mélange of nectarine, strawberry, raspberry, apricot, peach and ripe banana. On the plate it is as creamy as custard with a refreshing and zippy acidity. It is fermented exclusively in stainless steel. Great with fruit based desserts and cheeses. Enjoy now for the fresh and fruity factor, or cellar for a more mature flavour.



**Certified Organic – Approx. Retail price: \$59.99/bottle**

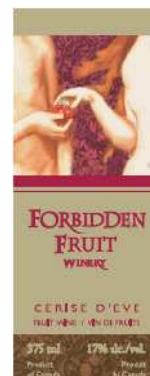
<sup>2</sup> <http://www.rollingdale.ca/About-Us>



## 2. British-Columbia Similkameen Valley Fruit Wines – Apples, Apricots, Peaches, Pears and Cherries

### a) *Forbidden Fruit Winery*

“Welcome to Forbidden Fruit Winery! All our wines embrace the organic tree fruit flavors that have been grown & processed in the pristine Similkameen Valley for over 30 years. Our wines are hand crafted with your well-being in mind. **We use 100% certified organic fruits**, eco-friendly production practices and sensitive fruit processing methods that help maintain natural flavors and key nutrients such as flavanoids, antioxidants, vitamins, minerals and tannins.”<sup>3</sup>



#### ❖ **Pearsuasion – Dry White Wine – PRODUCT CODE 739573**

A dry white wine made from several varieties of 100% certified organic Euro pear and Asian pear. Aged briefly with French oak, this golden wine announces delicate flavors of fresh ripe melting pear with a slight hint of lemongrass, smokiness and vanilla on the palate. Dry finish. Wonderful with fresh salads, creamy pasta, light meats and coconut milk Thai dishes. Also very good pairing with blue cheese, Camembert, Brie, aged Gouda and Havarti.

**Approx. retail price: \$21.99**

Silver Medal- 2006 North West Wine Summit

Bronze Medal - Northwest Wine Competition 2008

Bronze medal – Northwest Wine Competition 2008 and 2009

#### ❖ **Adam’s Apple – Dry White Wine – PRODUCT CODE 396200**

Our Adam's Apple white table wine is lovingly crafted from the perfect blend of 6 different apple varieties, all grown in the pristine Similkameen Valley.

This crystal clear wine offers a palate of crisp, clean citrus, a long finish of tangerine and pineapple, and will be enjoyed with veggie dishes, salads, salmon, shellfish, and exotic cheeses.

**Approx. retail price: \$21.99**

*“...a well made easy drinking quaffer” John Schriener, Author of ‘Wineries of British Columbia’*

Silver Medal Winner - Rossland Wine Festival- 2006

Silver Medal- 2006 North West Wine Summit- Dry Apple table wine

Bronze medal – Northwest Wine Competition 2007

Bronze medal – 2009 Canadian Wine Championship

<sup>3</sup> [www.forbiddenfruitwines.com](http://www.forbiddenfruitwines.com)



❖ **Crushed Innocence / White Peach Dessert Wine – PRODUCT CODE: 727243**

A white wine made from 100% organically grown Similkameen Valley White Peaches. The fruit is picked in August, frozen, then gently pressed and hand crafted. The resulting juice is sweet and bursting with wonderful White Peach flavors.

**AROMAS:** A fresh bouquet of Honeysuckle, with ripe Peach overtones.

**PALATE:** The essence of a pure Peach “Elixir”, bursting with intense peach flavors, from the velvety skin, through to the textured flesh at the stone. Full of flavor, with long lingering finish.

**FOOD PAIRING:** Lobster brulée, crab crepes, seared scallops, spicy Asian dish, peach or apricot fruit flan, poached peach, angel cake, cheesecakes, and sponge cakes.

**CHEESE CHOICES:** Gouda, Brie, Edam.

Wonderful on its own by the glass, served slightly chilled – Code 4. **Approx. Retail price: \$27.49**

**Silver medal winner at the 2006 North West Wine Summit Competition & Okanagan Fall Wine Festival 06**

❖ **Impearfection / Asian Pear Fortified Dessert Wine – PRODUCT CODE: 727245**

A white wine made from 100% organically grown Similkameen Valley Asian Pears. The fruit is picked in September, frozen, then gently pressed and handcrafted. The resulting juice from 4 Asian Pear varieties has pure complex layers with exotic overtones.

**AROMAS:** Fresh Pear aroma with exotic flavors of ginger, papaya, wildflower honey and layered with crème caramel. **PALATE:** complex flavors of spice, star anise, cinnamon, orange peel, with honey, lychee and Asian Pear. **FOOD PAIRING:** roast pork, foie gras (liver pate), roast duck, seafood (seared scallops), coconut milk flavored dish, pineapple, cheese cake, crème caramel, chiffon cakes.

**CHEESE CHOICES:** Cheddar, Swiss and Brie.

Wonderful on its own by the glass, served slightly chilled - Code 6. **Approx. Retail price: \$27.49**

**Bronze medal winner at the 2006 North West Wine Summit Competition & Rossland Wine Festival 06 & Best Dessert at the Kootenay Spring Wine Festival 06**

❖ **Caught/ Fortified apricot mistelle – PRODUCT CODE: 766980**

A light golden wine made from 100% certified organically grown Similkameen Valley apricots. This wine is lovingly crafted with pure apricot juice from the blending of several varieties of apricots.

**AROMAS** of intense sweetness and spiciness of the apricot

**PALATE:** Flavors from the delicate velvety skin to the clear freshness of the apricot’s nectar.

**FOOD PAIRING:** exotic desserts and cheeses.

Wonderful as a digestif served well chilled – Code 8. **Approx. retail price: \$32.99**

**Gold: Creston Wine Festival 2007**

**Bronze: Rossland Wine Festival 07**



❖ **Cerise d'Eve / Cherry Port – PRODUCT CODE: 727242**

A deep red wine made from 100% organically grown Similkameen Valley Cherries. The fruit is picked in June, crushed, gently pressed and hand crafted. The resulting juice is sweet and bursting with ripe Cherry flavor.

**AROMAS:** A bouquet of fresh vanilla and ground cinnamon with intense ripe Cherry.

**PALATE:** Bursting with red ripe Cherry and oak flavors.

**PERFECT WINE TO ACCOMPANY:** Dark chocolate desserts or after dinner digestif,

**CHEESE CHOICES:** Emmental, Munster, and Camembert

Wonderful on its own after dinner, served at room temperature or slightly cooler – Code 10.

**Approx. retail price: \$32.99**

**Silver: 2006 North West Wine Summit Competition & Okanagan Fall Wine Festival 06 & Rossland Wine festival 06**

❖ **Plumiscuous – Fortified Red Plum Mistelle – PRODUCT CODE # 436576**

A plum nectar wine made from Euro and Asian red plums. The aromas of this wine embrace the exotic delicate plum, and the palate exudes ripe plum, tropical fruit, melon and notes of cranberry. Approx. retail price: \$32.99

**Gold Medal - All Canadian Wine Competition 2008**

**Silver medal – All Canadian Win Competition 2009**

**Silver Medal - Spring Okanagan Wine Festival 2008**

**Silver Medal - Northwest Wine Competition 2008**



# France

## French wine producing areas and wineries location





## 1. Bordeaux Wines - Merlot, Cabernets, Petit Verdot, Cot, Sauvignon, Sémillon, Muscadelle

### a) Haut Benauge/Entre deux Mers Appellation: Vignoble Boudon

*Haut-Benauge* is a little known appellation that consists of nine communes within the Entre-Deux-Mers region. It lies directly across the Garonne River from Graves. Because Haut-Benauge occupies high ground, it is considered one of the best grape-growing parts of this vast region.

Meaning “between two seas,” the area of *Entre-Deux-Mers* sits between two rivers — the Dordogne and the Garonne — in the eastern portion of France’s Bordeaux region. With approximately 7,400 acres, it’s the largest subdistrict within Bordeaux.

*Vignoble Boudon*<sup>4</sup> is an award-winning vineyard situated in the Entre-deux-Mers/Haut Benauge region 22 miles southeast of Bordeaux. Established in 1920 this vineyard includes Merlot, Cabernet Sauvignon, and Cabernet Franc red grape varieties (40 acres) and Sauvignon, Sémillon and Muscadelle white grape varieties (22 acres). Since 1963 the estate has specialized in organic farming: “**The wines grow in the heart of ecological balance. We have chosen to respect and take into account the environment in the cultivation of our wines.**” At Vignoble Boudon all grapes are hand picked, and the vineyard regularly wins regional and national awards for its various vintages.

#### ❖ Eco Frog Cabernet/Merlot – Red 2008 – PRODUCT CODE 72184

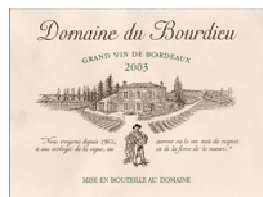
70% Cabernet Sauvignon ,15% Merlot and 15% Cabernet Franc. Nose oriented towards slightly roasted almonds and spices. Thanks to a young tannin and a good balance, sensations of cooked red fruits and jam when in mouth.

Friendly wine matching most meals. Best served at 16-17 deg C.



**Certified Organic – Approx. Retail Price: \$15.50/bottle**

#### ❖ Domaine du Bourdieu: Entre-deux-Mers 2009 (dry white) – PRODUCT CODE 712680



32% Sémillon, 20% Sauvignon, 40% Muscadelle, 8% Ugni blanc. Aromatic dry white wine. Partially matured in oak barrels. A well-balanced palate between fruit and acidity. It reveals all its freshness with seafood and fish, and can also be served as an aperitif. Best served at 12°C. To drink now or keep to age for 2 years. **Gold medal Concours des Vins Bios d’Aquitaine 2010.**



**Certified Organic – Approx. Retail Price<sup>5</sup>: \$18.50/bottle**

<sup>4</sup> [www.vignoble-boudon.fr](http://www.vignoble-boudon.fr) (in French)

<sup>5</sup> All Approx. Retail Prices are indicative and may slightly vary from store to store. GST and deposit not included.



❖ **Domaine du Bourdieu : Rosé 2009 – PRODUCT CODE 721749**

40% Cabernet Sauvignon, 50% Merlot and 10% Cabernet Franc.  
Clear and strong ‘cherry’ robe. Buttery and menthol notes leaving room to sweet notes, kirsch, slightly peppery. To drink chilled on spicy white meats or on its own on a summer evening. Best served at 12°C. **Silver Medal Concours des Vins Bios d’Aquitaine 2010.**



**Certified Organic – Approx. Retail Price: \$18.30/bottle**

❖ **Domaine du Bourdieu – Red 2008 – PRODUCT CODE 721844**



45% Merlot, 28% Cabernet Franc, 22% Cabernet Sauvignon and 5% Petit Verdot. Aged in oak barrel for 6 months.  
Deep and intense ruby color with aromas of black fruits. Young tannins and structure bring the spicy freshness of Cabernet Sauvignon and Cabernet Franc, balanced by the rich smoothness of Merlot.  
Great wine for spicy dishes, barbecued meat and cheese. Best served at 16-17°C.

**Certified Organic – Approx. Retail Price: \$18.50/bottle**

❖ **Château Haut-Mallet: Bordeaux Supérieur 2007 (red) - PRODUCT CODE 720534**



Powerful, balanced and complex (60% Merlot, 5% Cabernet Franc and 35% Cabernet Sauvignon). This wine displays a deep robe with dense crimson glints. The nose is oriented towards leather, smoked meat and vanilla. Aged in oak cask for 12 months.  
Best served between 17 to 18°C with grilled meat, game or cheese. To drink now or keep to age for 12 to 15 years.

**Certified Organic - Approx. Retail Price: \$21.99/bottle**

*On a personal note: The owner of Domaine du Bourdieu, Patrick Boudon is a very intense individual, and clearly committed to organic wine production. Patrick has and is very much involved into regulations-drafting (national level) for wine making. He is passionate about his wine and describes it very well on his web site: [www.vignoble-boudon.fr](http://www.vignoble-boudon.fr) (French). He was recently awarded gold medals for Domaine du Bourdieu White (2009) and Silver for his Domaine du Bourdieu rosé 2009.*



### Awards and recognitions:



#### Gold medals

Château Haut Mallet 2001 Bordeaux Supérieur (Red)	Selected by the 'Guide des Vins Hachette 2005'
Château Haut Mallet 2002 Bordeaux Supérieur (Red)	8 <sup>th</sup> Context: "Expressions des Vignerons Bio D'Aquitaine 2004"
Château Haut Mallet 2003 Bordeaux Supérieur (Red)	Concours International des Vins Biologiques Biofach 2006
<i>Domaine du Bourdieu 2002 Bordeaux Entre Deux Mers</i>	<i>7<sup>th</sup> Context: "Expressions des Vignerons Bio d'Aquitaine 2003"</i>
<i>Domaine du Bourdieu 2009 Bordeaux Entre Deux Mers</i>	<i>12<sup>th</sup> Context: "Expressions des Vignerons Bio d'Aquitaine 2005"</i>
Château Haut Mallet 2000 Bordeaux Supérieur (Red)	Concours des Grands Vins de France 2002 à Macon



#### Silver medals :

<i>Domaine du Bourdieu 2001 Entre-Deux- Mers</i>	<i>Concours des Vins Bio d'Aquitaine 2002</i>
Château Haut Mallet 1998 Bordeaux blanc	Challenge International du Vin 2000

#### ***b) Bordeaux Graves Appellation: Vignoble Barron***

**Graves** is an important wine-producing area in France's Bordeaux region. Named for its gravel soil, the first Graves plantations date from the early centuries of the Roman conquest. The gravel reflects the sun's rays, distributing the warmth of the sun over the vines while at the same time draining the water, thus contributing to a better ripening of the grapes. The grape varieties in this region include Cabernet-Sauvignon, Merlot, Cabernet-Franc, Petit Verdot, and Cot (Malbec) for red wines. White wines are made from Sauvignon, Sémillon and Muscadelle grapes. The red wines of Graves are generally credited as being of higher quality than whites, particularly in the northern section.

*Château Méric* and *Château Chante l'Oiseau* (**Vignoble Barron**) are two properties within the Graves that have belonged to the Barron family for the last seven generations (the 8<sup>th</sup> generation is just starting to work on the estate too). Both properties have been **certified organic since 1964**. Harvesting is done by hand. Both offer wines that are refreshing and very pleasant. The Barrons have won awards in several organic and non-organic wine competitions.<sup>6</sup>

<sup>6</sup> <http://www.chateauxmeric-chanteloiseau.fr/>



❖ **Lucky Bug Semillon/Sauvignon/Muscadelle 2006 – PRODUCT CODE 721748**



40% Sauvignon Blanc, 50% Sémillon and 10% Muscadelle. A dry wine filled with the bouquet and flavour of herbs, spices and cherries, as well as a unique mineral taste from Graves soil. The finish is long and pronounced. To drink now or keep to age up to 8 years. This wine will complement seafood, cheese, poultry and other lighter meals. Serve chilled.

**Certified Organic – Approx. Retail Price: \$16.29/bottle**

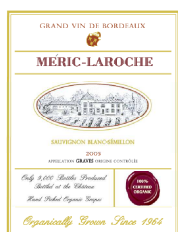
❖ **Lucky-Bug Red 2008 – PRODUCT CODE 723235**

A blend of Merlot (70%) and Cabernet Sauvignon. Fresh, soft and charming wine presenting a bright violet robe, a complex nose between red fruits such as black currant and flowers such as violets and mint. Perfect for chicken, veal, pork, a pasta dish or on its own. Best served between 16 and 18°C.

**Certified Organic – Approx. Retail Price: \$13.99**



❖ **Meric-Laroche Semillon/Sauvignon 2009 – PRODUCT CODE 725358**



**50% Sémillon, 40% Sauvignon Blanc and 10% Muscadelle.** A beautiful dry wine filled with the bouquet and flavor of herbs, spices and cherries, as well as a unique mineral taste from the Graves soil. The finish is long and pronounced. This wine will complement seafood, cheese, poultry and other lighter meals. Serve chilled.

**Certified Organic – Approx. Retail Price: \$13.99**

❖ **Meric-Laroche Merlot/Cabernet 2009 – PRODUCT CODE 725359**

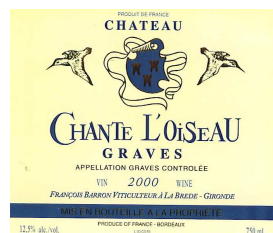
A blend of **Merlot (70%) and Cabernet Sauvignon**. Fresh, soft and charming wine presenting a bright violet robe, a complex nose between red fruits such as black currant and flowers such as violets and mint. Perfect for chicken, veal, pork, a pasta dish or on its own. Best served between 16 and 18°C

**Certified Organic – Approx. Retail Price: \$13.99**





### ❖ Château Chante l'Oiseau Red 2006 – PRODUCT CODE 710915



70 % Merlot and 30% Cabernet Sauvignon. Bright and intense, carmine colour with the fringe slightly evolved. Opened smells, with blond tobacco notes and dried herbs. When in mouth, mellow attack evolving to smooth tannins, with a slightly sharp ending. To drink now or keep to age. Best served between 16 and 18°C, with poultry, white meat or cheese.

**Certified Organic – Approx. Retail Price: \$20.99/bottle**

### ❖ Château Méric Red 2006 – PRODUCT CODE 710916

65% Merlot, 20% Cabernet-Franc and 15% Cabernet Sauvignon. Bright and intense, deep purple colour. Powerful and complex smells, spicy, peppermint with mature red berries notes such as black currants. When in mouth, the attack is docile, evolving towards powerful and silky tannins. The general sensation is harmony. To drink now or keep to age. Best served between 16 and 18°C, with poultry, white meat in sauces or cheese.



**Certified Organic – Approx. Retail Price: \$20.99**

*On a Personal Note: Sylvie and François Barron are seventh generation family owners of both Château Méric and Château Chante l'Oiseau. They are wonderful people, committed to delivering a great product while also respecting the environment. They both believe deeply in the quality of their wines, and demonstrate their love and passion for this work on a daily basis. Their commitment was really tested in 2007 with a particularly wet summer weather. They could have spread synthetic fungicides – and loose their certification – to save their crop but their commitment was strong and they decided against ....they lost 80% of their crop!*

### Awards and recognitions:

*Sylvie and François win numerous awards and recognitions but are way too modest to supply us with a list!!!...So you'll have to judge by yourself!*



## 2. Cahors Red Wines – Malbec

### b) *Domaine la Bérangeraie*<sup>7</sup>

The Cahors vineyard is one of the oldest in southwest France, if not the entire country. This appellation is situated an equal 200 km from the Atlantic Ocean, the Mediterranean and the Pyrenees. Its origins can be traced back to Gallo-Roman times. The wines produced on the hillsides overlooking the Lot were the most highly prized and had the great honour of gracing the tables of Roman Emperors.

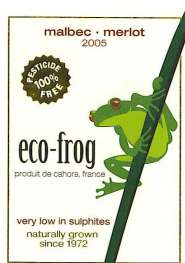
The Cahors has enjoyed a rich and fascinating history: It was sold in London as early as 1225, exports exceeded 40,000 barrels by the beginning of the 14th century, the priests of the Russian Orthodox Church adopted it as a communion wine, Peter the Great favoured its high tannin for its beneficial effect on his stomach pains, and in 1956 it suffered such serious frost damage that, a few years later, it was reduced to one hundredth of its former size. Today, the region covers 4000 hectares.

The Cahors appellation produces only red wines, from a **minimum of 70% Malbec** (locally called Auxerrois or Cot) and blended with small amounts of Merlot (which gives roundness, polishes the bouquet and softens the wine when young) and Tannat (which reinforces the ageing capacity of Cahors and brings a good level of alcohol). Cahors has a reputation for its “black wines,” which are made with grapes from hillside vineyards and are so named because they're very dark, tannic, and long-lived.<sup>8</sup>

In 1951, Cahors wine was made a Vin Délimité de Qualité Supérieure (VDQS), and in 1971 it earned the much-coveted label of Appellation d'Origine Contrôlée (AOC). Cahors can be stored from 8 to 12 years in a cool dark place. Leave at room temperature for a day and open two hours before serving.

In 1972, Sylvie and André Bérenger decided to leave everything and to settle on a small wild piece of iron rich land in the South West of France. No water, no electricity, no road. Just a house in ruins on 12 acres of bushes and a strong will to succeed. Indeed they did succeed! Having chosen to make quality wines in small quantities, **Domaine la Bérangeraie** is now regarded as amongst the top 10 wineries of the Cahors area according to the *Hugh Johnson Pocket Wine Guide*. Their first year officially in conversion to organic will be 2011.

### ❖ **Eco-Frog Malbec 2008 – PRODUCT CODE 723235**

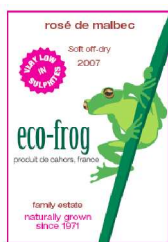


90% Malbec, 10% Merlot. An elegant full-bodied Malbec softened with Merlot. Nose and mouth oriented towards blackberries and cherries, with notes of peppermint, spices and tobacco. Perfect for grilled meats, veal, lamb, cheese or on its own.

**Very Low in Sulphites – Approx. Retail Price: \$10.99/bottle**

<sup>7</sup> <http://www.berangeraie.fr/>

<sup>8</sup> <http://eat.epicurious.com/dictionary/wine/>



### ❖ Eco-Frog Rosé de Malbec

100% malbec. A gorgeous rosé with raspberry, wild strawberry and blue-berry notes. The mouth is rich, fat, ending on ripe exotic fruits. Perfect as an aperitif, with barbecued meat, sweet and sour food or just on its own as a romantic refreshing wine all year around. Enjoy chilled. **Approx. Retail Price: \$11.99**  
“Judge’s choice” International Value Wine Award Wine Access Magazine; Gold Medal Concours Vins de Pays du Lot.



### ❖ Seduction 2008 – PRODUCT CODE 727288

This rich and tannic **Malbec**, softened by a touch of Merlot, reflects both the generosity and warmth of the southwest of France and the passion that drives the Bérangeraie family. The nose and mouth are oriented towards blackberries and cherries, with notes of leather, spices and tobacco. Perfect with barbecued meats, lamb, or cheese or simply on its own. Try it . . . You will be totally seduced.

**Very Low in Sulphites – Approx. Retail Price: \$13.99/bottle**



### ❖ Domaine la Bérangeraie: Cuvée Mûre Mûre 2007 – PRODUCT CODE 721383



*Mûre = Blackberry Murmure = whisper* . . .a whisper of blackberry 90% Malbec and 10% Merlot. Aged in cask for 6 months. The result is an elegant and very pleasant wine showing a ruby robe, a nose and taste towards red berries such as blackberry combined with soft vanilla. Good to drink now or to age up to 10 years.  
Perfect with red meat, pasta, cheese or on its own.

**Very Low in Sulphites – Approx. Retail Price: \$19.99/bottle**

### ❖ Domaine la Bérangeraie: Cuvée Juline 2006 – PRODUCT CODE 710086

90% Malbec, 10% Merlot. Especially fermented to be tasted now or to age over 10 years. Smells of blackcurrant, gooseberry and blackberry with a blond caramel note. When in mouth, full and concentrated, dominated by the fruits, ending on intense tannins, with a finale on liquorice and cocoa. Excellent with steak and even fish. (Three Stars in the Decanter April 2008, Gold medal Grand Concours des Vins de Macons, France).



**Very Low in Sulphites – Approx. Retail Price: \$19.99/bottle**



### ❖ **Domaine la Bérangeraie: Cuvée Maurin 2006 – PRODUCT CODE 710089**

100% Malbec. Aged in cask. Deep bright colour, dark ruby with intense purple lights. Smells still unopened but complex, including black current bud, touches of leather, tobacco, mint and pepper. When in mouth, dense, concentrated and smooth, in a remarkable balance. Perfect with spicy meals, lamb, game or red meat. ((87/100 points in the Gilbert and Gaillard).



***On a Personal Note: The vintners at Domaine la Bérangeraie live and breathe the winemaking process. They are truly artists within this profession. They have been making select quantities of natural, 100% pesticide-free wine since 1972. Today, they are regarded as being among the top wine makers in the area, having won many national and international awards. Said Paul Brunet, twice named best Sommelier of France, “Only passionate people can make this type of wine.” Domaine la Berangeraie has now committed to organic farming and 2011 will be their first ‘in conversion’ vintage***

#### **Awards and recognitions:**

##### **Recognitions 2008**

- Decanter April 2008: **Three Stars** for Cuvée Juline 05 and Cuvée Maurin 05. **Four Stars** for Les Quatre Chambrées 2002 and Gorgée de Mathis Bacchus 2005.

##### **Recognitions 2006**

- “**Les réussites exceptionnelles**” (the exceptional successes) by the magazine: La revue des Vins de France.

##### **Recognitions 2005**

- Guide Hachette: **two stars**
- Guide Fleurus: **19/20**
- France Wines Magazine: **New talents of the year**
- The Red and the White magazine: «**here, the wine is really a family passion** »
- Guide: **My Favourite Wines, Jean-Pierre Coffe**

##### **Some outstanding Past recognitions**

- Vintage Maurin 1999: **87/100 “The Wine Advocate”**
- Vintage Juline 2000: **87/100 “The Wine Advocate”**



### 3. Côtes de Gascogne – Sauvignon Blanc, Colombard, Ugni Blanc and Gros Manseng

#### a) *Domaine Pajot*<sup>9</sup>

The domain is situated on the hills overlooking Eauze, a small town which is the capital of Armagnac, the famous "eau-de vie" made in the region of Gascogne. Vines are the main production, but the Domain also grows hazelnut trees. Both crops are essential to the owners. Planted there because of the perfect soil characteristics, of the good exposure and altitude, these two productions have settled in harmony with the place. The eighty acres of vineyard are growing on slopes of light soil composed of fawn sands and fine silts; white grapes of Colombard, Ugni-Blanc, Gros-Manseng and Sauvignon blanc are cultivated as well as Merlot and Cabernet red grapes.

All year round, intensive care by a fairly important manpower is required to obtain good quality grapes and then carry out satisfactory vinification. There are three permanent people working on the winery and several seasonal workers who help with the manual caring needed by the vineyard.

#### ❖ **Eco-Frog – ‘The Four Varietals’ 2008 – PRODUCT CODE: 736452**

This fine wine will seduce you with its freshness and captivating aromas resulting from the blending of four grapes of the Sauvignon Blanc family: **Colombard** bringing us citrus, exotic fruit and pear notes, **Sauvignon** and **Gros Manseng** offering freshness and minerality, and 30% of **Ugni blanc** lending the wine a strong body.



**Certified organic – Approx. retail price: \$17.49**

### 4. Languedoc Roussillon – Merlot, Syrah (Shiraz)

Languedoc-Roussillon is one of the oldest and largest wine producing areas in the world. Formerly this area produced the bulk of the table wine consumed in France, but in more recent times great changes have taken place with much smaller quantities of wine being produced, replanting of vineyards with improved grape varieties and strict controls on quality. The results are being enjoyed in the many excellent wines that are being produced, many of which stand comparison with some of the more famous and higher priced wines in other parts of France. The second region for AOC production in France, Languedoc-Roussillon has over 30 appellations offering a wide range of wines - reds, rosés, whites, sparkling and crémants, muscats and vins doux naturels. The main AOC grape varieties include Grenache, Syrah, Carignan, Mourvèdre, Cinsault. The region also produces excellent vins de pays using a range of non-AOC grape varieties.

<sup>9</sup> <http://www.domainepajot.com/>



### a) *Domaine de Bassac*

Domaine Bassac, a family estate since the 17<sup>th</sup> century is nestled in Puissalicon a small medieval village of the Languedoc. The three Delhon Brothers, Pierre, Henri and Louis run it with real passion and commitment. Because of their commitment to producing authentic wines that reflect their *terroir* and because they work with a respect for nature and for the subtle balance that alone enables the vine to grow in secret harmony with its soil, they have chosen to cultivate their vines organically.

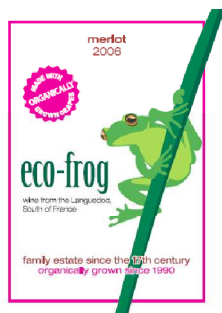
#### ❖ **Organica Shiraz 2008 – PRODUCT CODE 735075**

A delicate fruity and rich wine fileld with black currant and small red fruits notes supported by soft spices. Perfect for red or white meat or on its own.

**Certified-Organic - Approx. Retail Price: \$12.99/bottle.**



#### ❖ **Eco-Frog Merlot 2008 – PRODUCT CODE 738386**



This wine displays ripe black fruit aromas such as blackberry and blackcurrant. The mouth is ample with a good structure combined to sensual tannins. It finishes on a beautiful lingering on the palate. Perfect for white or red meat, cheese or on its own.

**Certified-Organic - Approx. retail price: \$17.04**

#### ❖ **Lucky Bug Shiraz 2008 – PRODUCT CODE 738387**

A rich wine filled with black-currant and small red-fruits supported by soft spices. Very delicate and elegant. Perfect for red or white meat or on its own. Accolade in the Gaul and Millau “ “A very floral wine, with lots of small red fruits, soft but rich...very much in the Shyras ‘spirit’”. **Certified-Organic - Approx. retail price: \$17.04**  
**Selected by the Gault & Millau 2010.**





## 5. Burgundy Wines – Pinot Noir, Chardonnay

“Vine and wine reached Bourgogne from Italy. Early contacts between the Bourgogne and Rome go back to around 400 BC when a surprise Gaulish attack on the Roman Capitol was thwarted by Rome's sacred geese acting as sentries. Some of the invaders later settled in the area between Milan and Lake Como, where they remained for several centuries before succumbing, one supposes, to home sickness and heading back to Gaul taking the vine and the secrets of its cultivation with them.

We don't know exactly when this happened. What we know for certain is that vineyards were in existence in Bourgogne in the first half of the first century AD. Columella, a Roman writer on agriculture, and Strabo, the Greek geographer who died around 24 AD, both mention them. (Though often quoted, edicts by the Roman emperors Domitian in 92 AD and Probus in 281 AD aren't relevant to Bourgogne. The first relates only to the south of France and the second to central Europe.)

Since the phylloxera outbreak, native grape varieties have been reliant on robust American rootstocks for nourishment and protection. But the grapes themselves have not changed. They remain essentially what they always were. The term "grape variety" (cépage) is not strictly speaking a recognized botanical classification but refers to a group of individual stocks whose members have a certain number of shared characteristics (especially in leaf shape).

The four main varieties grown in Bourgogne are: **the Pinot Noir, the Gamay, the Chardonnay, and the Aligoté**. Unlike other wine-growing regions in France, each wine is made from a single grape variety in Bourgogne (except from Bourgogne Passetougrain). Ever since wine has been made in Bourgogne, it is the Pinot Noir on which the fame of her great red wines depends. It produces compact, purplish-black grape bunches whose berries contain an abundance of sweet, colorless juice. The leaves, dark green on their upper side and a lighter green below are thick, as wide as they are long, and divided into three or five lobes whose incisions vary in depth according to the fertility of the particular plant. The **Chardonnay** is also considered grape from Bourgogne and has been for centuries. It is responsible for the prestige of the great white wines of the Côte de Beaune, Côte Chalonnaise, Mâconnais and Chablis districts. (In Chablis it is locally known as the Beaunois grape.) It produces handsome bunches of golden berries about the same size as the Pinot grapes but more elongated and less densely packed. Though the grapes are small, they are rich in deliciously sweet white juice. The leaves can be recognized by the thick veins either side of the indentation where the stalk joins the leaf (sinus petiolaris).<sup>10</sup>

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<sup>10</sup> [http://www.burgundy-wines.fr/index.php?p=520&art\\_id=4174](http://www.burgundy-wines.fr/index.php?p=520&art_id=4174) (for additional information)



### a) Côte Châlonnaise Area: Winery d'Heilly- Huberdeau<sup>11</sup>

In the early 1970s, **Martine Huberdeau and Pierre D'Heilly** decided to embark on a life long adventure and took over a family property. They have since proven that a good tasting, quality Burgundy wine can be produced organically. They have been very engaged in the development of organic specifications for the Burgundy area.

#### ❖ Pinot Noir 2007 – PRODUCT CODE 724739

A soft and complex wine with a surprising mix of freshness and cooked/jammy fruits such as plum and raisins. *Gold Medal Concours des Vins de la Côte Chalonnaise et du Couchois 2010.*



**Certified Organic – Approx. Retail Price: \$19.99/bottle**

### b) Givry Area : Winery Guy Chaumont<sup>12</sup>

Guy Chaumont is a very modest individual who makes a fabulous wine. Though he rarely enters his wine in any competitions, when he does he usually ends up with the gold medal (vintage 2005)! Guy is following in his father's footsteps as he cultivates his small five hectare property following organic principles. No compromise there!

#### ❖ Pinot Noir 2008 – PRODUCT CODE 724935

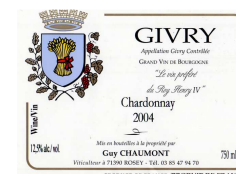


A complex and aromatic wine, aged in oak for eighteen months. Smooth and fruity (ripe berry), perfect to drink now or to keep up to 10 years. Excellent with red meat, hearty casserole or cheese. **Production limited to 4000 bottles.**

**Certified Organic – Approx. Retail Price : \$21.99/bottle**

#### ❖ Chardonnay 2009 – PRODUCT CODE 724936

A fine and subtle wine, aged in oak for ten months (old oak). Slightly golden colour, buttery, with apple and melon fruit. Characteristic mineral undertones from the region's soil add to this lively wine. Excellent with a light meat or seafood. To drink now or to keep up to 10 years. **Production limited to 3500 bottles.**



**Certified Organic – Approx. Retail Price: \$21.49/bottle**

<sup>11</sup> <http://www.dheilly-huberdeau.com/>

<sup>12</sup> <http://www.domaine-chaumont.com/>



## 6. Alsace Wines – Riesling, Gewurztraminer

“Its geographic situation, at the junction between Germanic and Roman influences, tells its own story: a culture dating from the Roman era, revitalized by Merovingians and Carolingians who consumed great quantities of «this stimulating wine that makes you happy». By the end of the first millennium, 160 Alsace villages were already growing vines and, by the Middle Ages, the wines of Alsace were among the most highly prized in all of Europe. Winegrowing in Alsace reached its zenith in the 16th century. This period of prosperity was brutally interrupted by the Thirty Years’ War (1618-1648) which devastated the region. Pillaged, depopulated and ravaged by disease, all commercial activity declined dramatically. The re-birth of Alsace viticulture came three centuries later, after the First World War, when winegrowers adopted a policy of «quality first» and decided to produce wines only from the traditional, high-quality grape varieties. From 1945 onwards, this policy was reinforced by delimitation of the vineyard area, and by strict enforcement of production and vinification legislation. Finally, these efforts were officially rewarded by Appellation d’Origine Contrôlée status: AOC Alsace in 1962, AOC Alsace Grand Cru in 1975 and AOC Crémant d’Alsace in 1976.

Sheltered from oceanic influence by the Vosges mountains, the Alsace wine region enjoys practically the lowest rainfall in France (only 400-500mm per year) and is blessed with a semi-continental climate, sunny, hot and dry. Situated on the sub-Vosgian foothills, at an altitude of from 200 and 400 meters, the vineyards take maximum advantage of their exposure to the sun, particularly as the vines are trained along high wires. These specific advantages of the Alsace vineyards favour the slow, extended ripening of the grapes, giving wines with very elegant, complex aromas. The geology of Alsace is a real mosaic of soils, made up of granite, limestone, gneiss, schist, sandstone...Such a wide variety of soils, covering about 15 000 hectares, helps to bring out the finest characteristics of each grape variety, while the imprint of a particular terroir gives each Alsace wine its individuality, complexity and own unique hallmark.

In Alsace, the wines generally take their name from the grape variety from which they are made, and not from their terroir. This originality has doubtless helped create their worldwide reputation. Wine lovers appreciate the Alsace grape varieties because they reunite all the pleasures of the senses: a slim bottle that is immediately recognizable, fruit driven aromas that identify each grape, then the unique taste of Sylvaner, Pinot Blanc, Riesling, Muscat, Pinot Gris, Gewurztraminer, Pinot Noir, creating a unique palette of wines that ranges all the way from light and dry to opulent and rich.”<sup>13</sup>

*At Domaine Eugène Meyer, wine has been a family business since 1620! It goes without saying their wines benefit from a longstanding, great reputation. In 1969, after personally suffering from chemical product intoxication and optical nerve paralysis, Eugène Meyer decided to adopt the **biodynamic approach** to cultivate his vineyards. Francois, his son, has now taken over and produces the same quality wines for which they have become famous — wonderful balances of fruit, flowers and acidity.*

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<sup>13</sup> <http://www.vinsalsace.com/en/index.html>



❖ **Riesling 2008 – PRODUCT CODE 726133**

A fresh and well balanced wine with citrus notes (lemon, grapefruit) and fruits (banana, peach) but also mineral touches ending on spicy notes. A beautifully structured wine perfect with fish or seafood or served on its own. Serve chilled. (Vegan)

**Certified Organic and biodynamic– Approx. Retail Price: \$20.99/bottle**



❖ **Gewurztraminer 2008 – PRODUCT CODE 726068**

Floral and spicy nose, velvety and buttery in mouth, with tastes of exotic tastes of exotic fruits. Spicy finish with a light touch of acidity. Very elegant and harmonious wine. Perfect to accompany an aperitif, dessert or strong cheese. Serve chilled. (Vegan)

**Certified Organic and biodynamic– Approx. Retail Price: \$23.49/bottle**



## 7. Clairette de Die – Sparkling Wine – Muscat and Clairette

The Clairette de Die is a beautiful **sparkling wine** produced in the Rhone river valley. **It is a less expensive and good alternative to Champagne.**

Although arguable, the most esoteric appellation of the Rhone valley (South East of France, close to Provence) wine has been made in the Die region for at least 2000 years and was much praised by Pliny in his Natural History (c.AD 77).

The Clairette de Die is produced according to the traditional method. In the ancient time, the locals left barrels of wine in the chilling water of the Drôme River. The cold naturally slowed down the fermentation process. The wine was bottled and fermentation continued from the sugar in the grape forming a naturally sparkling wine.

Nowadays, the barrels are not plunged in the River anymore, but the process remains the same. The Clairette and Muscat grapes are fermented until the level of alcohol reached is four to five percent. It is then bottled and fermentation in the bottle continues for about four months until the sugar level reaches 35 grams per liter. Finally, the wine is filtered to rid it of sediment, before bottled for sale.

Because of its low level of alcohol (6 to 8% alcohol content), the Clairette de Die can be drunk any time of the day. It is served at a temperature of 6 - 8 degrees as an aperitif or with dessert; it is also an interesting wine to try with Foie Gras.

*Domaine Achard-Vincent*<sup>14</sup> has been passed from mother to daughter for five generations! The winery (12 hectares) is **certified organic** and **biodynamic**. There has never been any spraying on this winery. If you ask locally “Who produces the best Clairette de Die in the area?” the answer is invariably, “The Achard-Vincent.” Numerous awards and medals have proven it to be true over and over again.

### ❖ **Organica Sparkling – Muscat and Clairette - PRODUCT CODE 729688**

This off-dry Muscat wine presents lovely thin bubbles combined with crisp green apple and white peach notes. It’s low alcohol content (7%) and natural sweetness (no sugar and/or yeast added) makes this gem ideal to celebrate all the happy occasions of your life. It is best served chilled (6 to 8 deg C.). **“Judge’s choice” International Value Wine Award Wine Access Magazine.**

**Certified Organic and biodynamic - Approx. Retail Price: \$24.99/bottle**



<sup>14</sup> <http://www.domaine-achard-vincent.com/fr/domaine.htm>



*On a Personal Note: Claudie Vincent and Jean-Pierre Achard are two wonderful and generous individuals. They have never sprayed their land with synthetic products and their son Thomas, who is slowly taking over the responsibilities, has no intention of changing that. On the contrary, Thomas is pushing the envelope even further and has reached the biodynamic certification, making his father very proud. 2008 was their first certified biodynamic vintage. While the family winery has been passed on from mother to daughter for five generations, curiously the women have little interest in making wine themselves. They have preferred instead to marry someone who loves making it, and hence the five winery name changes in five generations!*



## USA

### 1. California, Mendocino County – Cabernet Sauvignon

California is the largest producer of wine of any state in the USA. Each year, California produces many millions of liters of good quality table wines and an increasingly large volume of high quality vintage wines. With a tradition going back to the early 19th century, California has some of the oldest continuing vineyards in the country. Many historians generally agree that the first California vines were planted in 1769 at the Mission of San Diego de Alcalá.

The best-known wine growing regions in California are the Napa Valley and Sonoma Valley along with the neighboring wine regions of Mendocino and Lake Counties.

Many of wine sites in California have a microclimate that distinguish them and that favor specific wine grapes. For example, some of the best vineyard sites sit in valleys that provide cool, foggy ocean air or moderate temperatures. By and large the North and Central Coastal areas are where the vast majority of quality wine production is to be found. The Sierra foothills enjoy a cooler climate than much of the hot Central Valley, and is another area for premium quality wines.





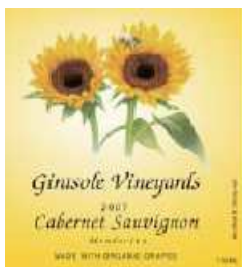
### a) *Redwood Valley Vineyards*

‘Charlie Barra planted the home ranch, **Redwood Valley Vineyards**<sup>15</sup>, in 1955, and has farmed approximately 200 acres of organic varietal wine grapes ever since. Sitting on the benchlands above the headwaters of the Russian River in Mendocino County, the vineyards share the land with five ponds, open space for wildlife and pasture for smaller animals, like Navajo Churro sheep. All water used for irrigation and frost protection is from winter run-off from the pristine watersheds that surround the vineyards.

In the early stages of developing the ranch, Charlie was instrumental in changing the method of picking grapes, going from wooden lugs carried by pickers to large metal gondolas which were taken into the field on trailers and then loaded by forklift on trucks to the winery.

He was one of the first grape farmers in the North Coast of California to use water for over-head frost protection, a system developed in Israel and Germany in the early 1960’s. And today, we’re still picking grapes the way Charlie’s grandfather did over 100 years ago...by hand! Charlie also fought for many state regulations that changed the way growers were paid for their grapes, worked for creation of the first appellation in the United States, and served for forty years on the board of directors of the California North Coast Grape Growers Association with the goal of enhancing the economic climate for the entire California wine industry.’

### ❖ **Girasole Cabernet Sauvignon 2008 - PRODUCT CODE 738388**



This Cabernet Sauvignon presents full flavors of ripe blackberry cassis notes, enhanced by just the right amount of oak to give this wine nuances of smoke and vanilla. The tannins are soft and elegant, and the wine lingers on your palate to give you a lasting finish. Try this wine with beef, lamb or pork dishes. Or try your favorite chocolate!

**Made with organically grown grapes – Approx Retail price: \$19.99/bottle**

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<sup>15</sup> <http://www.girasolevineyards.com/>