

# NOMAD IMPORTERS

PORTFOLIO



AUSTRALIA  
CALIFORNIA  
WASHINGTON STATE  
URUGUAY  
CANADA  
BRAZIL  
NEW ZEALAND

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# WASHINGTON STATE

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## AN OVERVIEW

WASHINGTON'S FIRST WINE GRAPES WERE PLANTED AT FORT VANCOUVER BY THE HUDSON'S BAY COMPANY IN 1825. BY 1910 WINE GRAPES WERE GROWING IN MANY AREAS OF THE STATE. FOLLOWING THE PATH OF EARLY SETTLERS FRENCH, GERMAN AND ITALIAN IMMIGRANTS PIONEERED THE EARLIEST PLANTINGS. WINE HISTORIANS RON IRVINE AND DR WALTER CLORE DOCUMENT IN THEIR BOOK THE WINE PROJECT A CONTINUOUS AND CONNECTED EFFORT TO CULTIVATE WINE GRAPES BEGINNING WITH THOSE EARLY PLANTINGS AT FORT VANCOUVER. HYBRID VARIETIES ARRIVED IN NURSERIES IN THE PUGET SOUND REGION AS EARLY AS 1854 AND BY 1860 WINE GRAPES WERE PLANTED IN THE WALLA WALLA VALLEY.

THE TREND FOR QUALITY WINE PRODUCTION STARTED BY A FEW HOME WINEMAKERS AND VISIONARY FARMERS HAS BECOME A RESPECTED AND INFLUENTIAL 3 BILLION PLUS INDUSTRY. WASHINGTON WINE IS AVAILABLE IN 50 STATES AND MORE THAN 40 COUNTRIES GLOBALLY WASHINGTON RANKS SECOND NATIONALLY FOR PREMIUM WINE PRODUCTION AND 43 000 ACRES 17 401 HECTARES ARE PLANTED TO VINIFERA GRAPES.

WASHINGTON'S WINE FUTURE IS LIMITLESS AS CONSUMERS DISCOVER THE QUALITY OF WASHINGTON WINES. DEMAND CONTINUES TO GROW NATIONALLY AND INTERNATIONALLY INCREASING WASHINGTON'S STATUS AS A PREMIUM VITICULTURAL REGION. NEW ACREAGE AND WINE VARIETALS ARE PLANTED AND NEW WINERIES ARE OPENING AT A REMARKABLE PACE.

L'Ecole  
*No 41*



WASHINGTON STATE. THE PERFECT CLIMATE FOR WINE IS THE SYMBIOTIC RELATIONSHIP OF IDEAL GROWING CONDITIONS QUALITY WINES BUSINESS INNOVATION LIFESTYLE AND SOCIAL RESPONSIBILITY. ALL ARE KEY ELEMENTS OF THIS WORLD CLASS WINE INDUSTRY.

# L'ECOLE NO. 41

## AN OVERVIEW

### TRADITION OF EXCELLENCE

L'ECOLE N° 41 IS A SECOND GENERATION FAMILY OWNED ARTISAN WINERY LOCATED IN THE HISTORIC FRENCHTOWN SCHOOL DEPICTED ON OUR LABEL.

FOUNDED IN 1983 WE ARE THE THIRD OLDEST WINERY IN THE WALLA WALLA VALLEY. WE HAVE BECOME ONE OF THE MOST PROMINENT AND VISIBLE WALLA WALLA VALLEY WINERIES WITH NATIONAL AND INTERNATIONAL DISTRIBUTION.

L'Ecole  
N° 41



AS A TRADITIONAL BRICK AND MORTAR WINERY WE ARE ENGAGED IN GROWING AND MAKING 100% OF OUR WINES. OUR FOCUS IS ON TERROIR DRIVEN DISTINCTIVE AND EXPRESSIVE WINES. THIS IS ACHIEVED BY OUR NEARLY THIRTY YEARS OF WINEMAKING EXPERIENCE COMBINED WITH DEDICATED LONG TERM RELATIONSHIPS WITH SOME OF THE OLDEST AND MOST PROVEN VINEYARDS IN THE WALLA WALLA AND COLUMBIA VALLEYS

TODAY WE ARE AT THE FOREFRONT OF SUSTAINABLE FARMING IN THE WALLA WALLA VALLEY. NOTABLY WITH OUR ESTATE SEVEN HILLS VINEYARD ALL OF OUR WALLA WALLA VALLEY WINES ARE MADE FROM GRAPES SOURCED FROM VINEYARDS WHICH ARE CERTIFIED SUSTAINABLE AND SALMON SAFE.

Wine & Spirits<sup>®</sup>  
MAGAZINE

2011  
WINERY  
OF THE YEAR

L'ECOLE HAS GARNERED NATIONAL AND INTERNATIONAL ACCOLADES OVER THE YEARS FOR PRODUCING SUPERIOR QUALITY WINES. ONE OF WHICH WE ARE MOST PROUD OF BEING HONORED NINE CONSECUTIVE YEARS BY WINE AND SPIRITS MAGAZINE AS WINERY OF THE YEAR AND BECOMING THE SECOND WASHINGTON WINERY INDUCTED INTO ITS PRESTIGIOUS HALL OF FAME.

# L'ECOLE NO. 41

2008 WALLA WALLA VALLEY ESTATE MERLOT

SEVEN HILLS VINEYARD

## TASTING NOTES

THIS MERLOT SHOWS SEVEN HILLS VINEYARD'S CHARACTERISTIC AROMAS OF CEDAR, BLACK CHERRY AND BAKING SPICE. COMPLEX FLAVORS OF PLUM AND BLACKBERRY INTEGRATE ON A COMPLEX MID PALATE FOLLOWED BY FINE COCOA DUSTED TANNINS ON AN ELEGANT EARTHY FINISH.

## WINEMAKER'S COMMENTS

L'ECOLE IS CONSIDERED ONE OF THE TOP PRODUCERS OF MERLOT IN WASHINGTON AND THIS ELEGANT SUPERSTAR FROM OUR ESTATE SEVEN HILLS VINEYARD REPRESENTS OUR BEST. WITH MATURE VINES THIS CONSISTENTLY RICH AND FLAVORFUL ESTATE MERLOT EXUDES ELEGANCE AND FINESSE WITH WONDERFUL COMPLEXITY AND LENGTH ON THE FINISH.



WINE ENTHUSIAST MAGAZINE

93 POINTS

THE WINE ADVOCATE MAGAZINE

90 POINTS

ROBERT PARKER'S WINE ADVOCATE

90+ POINTS

SEATTLE WINE AWARDS

SILVER

# L'ECOLE NO. 41

## 2008 COLUMBIA VALLEY SYRAH

### COLUMBIA VALLEY APPELLATION

#### TASTING NOTES

THIS LUSCIOUS AND EXQUISITELY BALANCED SYRAH SHOWS AROMAS OF RIPE BLACKBERRY, ALLURING SPICE AND EARTH WITH DENSE MINERAL AND OXBLOOD TONES. THIS RICH AND EXPRESSIVE WINE SHOWS OPULENT BLACK CHERRY AND BLACK PLUM WITH PEPPERCORN AND OLIVE TAPENADE ON A FINELY TEXTURED AND LENGTHY FINISH.



#### WINEMAKER COMMENT

THE GROWING REGION IN WASHINGTON STATE IS IDEALLY SUITED TO MAXIMIZE THE FULL EXPRESSION OF SYRAH. SPICY RICH AND COMPLEX WITH SOFT TANNINS AND BRIGHT ACIDITY OUR COLUMBIA VALLEY SYRAH IS THE PERFECT FOOD PAIRING WINE.

#### VINEYARDS

STONE TREE, BACCHUS, CANDY MOUNTAIN, MIRAGE,  
ESTATE SEVEN HILLS, CLIFTON AND ALDER RIDGE

WINE ENTHUSIAST MAGAZINE	91 POINTS
THE WINE ADVOCATE MAGAZINE	90 POINTS
ROBERT PARKER'S WINE ADVOCATE	90+ POINTS
SEATTLE WINE AWARDS	GOLD



# L'ECOLE NO. 41

## 2008 COLUMBIA VALLEY CHENIN BLANC

### TASTING NOTES

THIS FRESH VIBRANT AND FRUITY CHENIN BLANC SHOWS RICH FLORAL AROMATICS OF JASMINE LAVENDER AND ORANGE BLOSSOM WITH FLAVORS OF STAR FRUIT APPLE AND APRICOT ON A CRISP MINERAL FINISH

### WINEMAKER'S COMMENTS

L'ECOLE N. 41 HAS PRODUCED THIS OLD VINE VOUVRAY STYLE CHENIN BLANC SINCE 1987. JEAN FERGUSON L'ECOLE N. 41'S FOUNDING WINEMAKER LOVED THIS WINE AND CRAFTED HER VERSION OF VOUVRAY THROUGH COLD FERMENTATION TO ENHANCE THE FRUITY AND FLORAL ESTERS



# AUSTRALIA

## VICTORIA

### AN OVERVIEW

WITH OVER 600 WINERIES VICTORIA HAS MORE WINE PRODUCERS THAN ANY OTHER AUSTRALIAN WINE PRODUCING STATE BUT RANKS THIRD IN OVERALL WINE PRODUCTION DUE TO THE LACK OF A MASS BULK WINE PRODUCING AREA LIKE SOUTH AUSTRALIA'S RIVERLAND AND NEW SOUTH WALES'S RIVERINA.

VITICULTURE HAS EXISTED IN VICTORIA SINCE THE 19TH CENTURY AND EXPERIENCED A HIGH POINT IN THE 1890S WHEN THE REGION PRODUCED MORE THAN HALF OF ALL WINE PRODUCED IN AUSTRALIA

TODAY WINEMAKING IS SPREAD OUT ACROSS THE STATE AND FEATURES PREMIER WINE REGIONS SUCH AS HEATHCOTE, RUTHERGLEN AND THE YARRA VALLEY. SINGLE VARIETAL WINES PRODUCED IN THE REGION INCLUDE THE AUSTRALIAN



**BULLER WINES**  
WINEMAKERS SINCE 1921

MAINSTAYS OF SHIRAZ AND CHARDONNAY AS WELL AS THE MORE OBSCURE VIOGNIER, PINOT NOIR, GRACIANO AND TANNAT. THE STYLE OF WINE RANGES FROM FULL BODY RED WINE TO MADEIRA LIKE FORTIFIED WINES SUCH AS LIQUEUR MUSCAT.



# BULLER WINES

VICTORIA, AUSTRALIA

WINEMAKERS SINCE 1921



BULLER WINES IS A FOURTH GENERATION FAMILY WINERY BASED IN THE SWAN HILL AND RUTHERGLEN WINEMAKING REGIONS OF VICTORIA, AUSTRALIA. THE BULLER FAMILY HAS BEEN MAKING WINE IN VICTORIA SINCE 1921 AND BULLER WINES ARE NOW SOLD WITHIN AUSTRALIA, NEW ZEALAND, SINGAPORE, HONG KONG, CHINA, CANADA, THE USA, THE UK AND DENMARK, AND NOW IN FINLAND!

BULLER WINES HAS TWO LARGE VINEYARDS PRODUCING DISTINCTLY DIFFERENT VARIETALS. BULLER OBVIOUSLY HAS THE CLASSIC SHIRAZES, CABERNETS, MERLOTS AND SUCH BUT THEIR NAME IS ALWAYS CONSIDERED WHEN ANYONE SPEAKS OF AWARD WINNING FORTIFIED WINES OR "STICKIES."

# BULLER WINES

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## 2009 CLASSIC SHIRAZ

### TASTING NOTES

CLEAN SPICY REDCURRANT CHERRY AROMAS AND FLAVOURS WITH WHITE CHOCOLATE NUANCE. SOFT STRUCTURED TANNIN FINISHING FRESH.

THE 2009 CLASSIC SHIRAZ WAS COMMENDED BY THE JUDGES OF THE INTERNATIONAL WINE CHALLENGE THE WORLD'S LARGEST WINE COMPETITION.

### WINEMAKER'S COMMENTS

FRUIT SOURCED FROM OLD VINE; 15 TO 20 YEAR OLD SHIRAZ VINEYARDS IN THE SWAN HILL WINEGROWING REGION.

3 PERCENT MOURVEDRE WAS ADDED TO LIFT THE FRUIT PROFILE.

COMMENDED AT THE 2011 INTERNATIONAL WINE CHALLENGE IN LONDON

THE AROMAS LEAD INTO FULL BODIED FLAVOURS OF BLACKBERRIES AND WARM CHERRY. WELL BALANCED ACIDITY AND SOFT ROLLING TANNINS PROGRESS TO A FINISH OF SWEET BRAMBLE FRUIT AND WHITE PEPPER.

ENJOY THIS WINE WITH MEAT DISHES !

# BULLER WINES

## 2009 LANGDON CABERNET MERLOT PETIT VERDOT

### KING VALLEY VINEYARD

THE LANGDON CABERNET MERLOT PETIT VERDOT IS A TRADITIONAL BLEND MADE UP OF 81 CABERNET SAUVIGNON AND 13 MERLOT BOTH FROM THE KING VALLEY AND 6 PETIT VERDOT FROM THE SWAN HILL WINEGROWING REGION. ONLY THE BEST GRAPES FROM THE BEST YEARS ARE USED IN THE MAKING OF THE NEW LANGDON RANGE. AS GRAPES OF SUFFICIENTLY HIGH QUALITY ARE OFTEN ONLY AVAILABLE IN SMALL BATCHES PRODUCTION WILL ALWAYS BE LIMITED.

THE LANGDON CABERNET MERLOT PETIT VERDOT BAGGED A GOLD MEDAL AND WAS AWARDED THE BEST RED BLEND DURING THE 2010 VICTORIAN WINES SHOW.

LANGDON IS A BULLER FAMILY NAME. IN CHOOSING THIS NAME FOR OUR NEW RANGE OF SUPER PREMIUM WINES BULLER PAYS TRIBUTE TO THE GRANDFATHER REGINALD LANGDON BULLER FOUNDER OF BULLER WINES.

*BRIGHT COLOUR SAVOURY BLACK CHERRY AND RED CURRANT BOUQUET WITH A LIFTED FLORAL EDGE THE PALATE IS TANGY AND FULL OF JUICY RED FRUITS AND CHEWY SAVOURY TANNIN TROPHY WINNER*

*A REVIEW BY JAMES HALLIDAY*



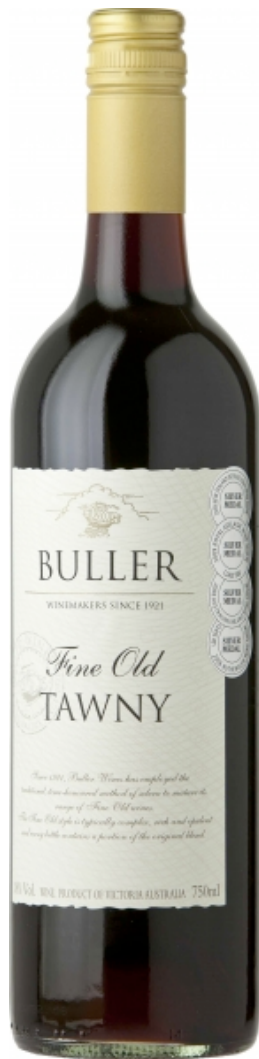
# BULLER WINES

## FINE OLD TAWNY

### FORTIFIED WINE

THE FINE OLD TAWNY PORT RECEIVED 94 POINTS

FROM ROBERT PARKER



MATURATION HAS CHANGED THE FINE OLD TAWNY PORT FROM BRIGHT RED TO TAWNY. WITH THIS SLOW TRANSFORMATION IN COLOUR HAS COME A CHANGE IN FLAVOUR TO THE COMPLEX RICH AND SATISFYING CHARACTERS OF A MATURE TAWNY. TIME IS AN ESSENTIAL ELEMENT IN THE MAKING OF A FINE QUALITY FORTIFIED WINES. TO CREATE THE RICH AND COMPLEX FLAVOURS OF THE BULLER FINE OLD TAWNY PORT THE WINES IN THIS BLEND HAVE HAD TO SPEND YEARS SLOWLY MATURING IN OLD OAK CASKS.

FINE OLD IS MORE THAN A NAME IT IS A REFERENCE TO THE SKILL AND PATIENCE NECESSARY TO PRODUCE OUR PREMIUM FINE OLD RANGE OF FORTIFIED WINES.

OUR FINE OLD TAWNY PORT GOT A BRONZE DURING THE 2009 INTERNATIONAL CHALLENGE. IN 2010 IT WAS COMMENDED ON BOTH THE INTERNATIONAL WINE CHALLENGE AND THE DECANTER WORLD WINE AWARDS.

# URUGUAY

## AN OVERVIEW



URUGUAY IS A SUITABLE COUNTRY FOR WINE PRODUCTION. NOT ONLY FOR ITS PRIVILEGED LOCATION AND CLIMATE BUT ALSO FOR THE SOIL WHICH IS FAVORABLE FOR VINE GROWING. THE HISTORY OF THE WINE GROWING CULTURE IN URUGUAY IS BASED ON THE QUALITY OF ITS LANDS AND A POPULATION WITH A HIGH PERCENTAGE OF IMMIGRANTS FROM THE REGIONS WITH THE MOST WINE

GROWING TRADITION IN EUROPE: ITALY SPAIN AND FRANCE

THE TANNAT GRAPE WAS INTRODUCED INTO URUGUAY IN 1870 BY BASQUE IMMIGRANTS AND HAS TRANSFORMED ITSELF INTO THE NATIONAL VARIETY. ADAPTING ITSELF PERFECTLY TO THE LOCAL SOIL AND CLIMATE. CONSIDERED AN EXOTIC GRAPE VARIETY DEMAND FOR TANNAT IS INCREASING RAPIDLY. URUGUAY IS THE ONLY COUNTRY IN THE WORLD WHERE SIGNIFICANT AMOUNTS OF TANNAT ARE GROWN. TANNAT NOW REPRESENTS APPROXIMATELY A THIRD OF ALL WINE PRODUCED IN URUGUAY AS ITS NAME SUGGESTS TANNAT IS KNOWN FOR ITS HIGH TANNIN LEVELS. EFFORTS TO SOLVE THE HIGH TANNIN LEVELS EVENTUALLY LEAD TO THE MODERN WINEMAKING TECHNIQUE OF MICRO OXYGENATION. URUGUAYAN TANNAT IS LESS TANNIC AND CONTAINS LESS ALCOHOL MAKING FOR AN ALL AROUND MORE ENJOYABLE EXPERIENCE WITH ITS THICK SKINS IT IS ALSO ONE OF THE HIGHEST IN OLIGOMERIC PROCYANIDINS WHICH GIVE RED WINES THEIR HEALTH BENEFITS. RED WINES MADE FROM TANNAT ARE THE HEALTHIEST WINES AVAILABLE DUE THE HIGH CONTENT OF PROCYANIDINS. ABOUT 3 4 TIMES MORE THAN A GOOD CABERNET SAUVIGNON!

# FILGUEIRA

## VINEDOS AND BODEGA

URUGUAY

### THE WORK IN THE VINEYARDS

### HANDCRAFTED ESSENCE

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*In Casa Filgueira,  
environmental  
management is an  
everyday task: quality is  
not controlled, but  
produced.*

CASA FILGUEIRA ELABORATES ITS WINES USING OWN GRAPES ONLY AND IMPLEMENTS AN AGRICULTURAL MODEL BASED ON MANUAL WORK IN THE VINEYARD WHICH INCREASES THE VALUE OF NATURE AND HIGHLIGHTS THE IMPORTANCE OF SYNERGY AMONG THE SOIL AND CLIMATE AS MAIN FACTORS TO THE SPECIFIC GROWTH OF THE PLANT WHICH WILL BE TRANSMITTED TO THE GRAPE. ACHIEVING AS CONSEQUENCE A UNIQUE GRAPE JUICE IN TERMS OF CHARACTERISTICS AND SCENT.

ALL THE WORK DONE IN THE FIELD IS MANUAL AND IS CARRIED OUT BY TRAINED STAFF. IN THE ESTABLISHMENT THE HARVEST IS ALSO MANUAL AND IS DONE PAYING ESPECIAL ATTENTION SO THAT THE CLUSTERS ARRIVE PROMPTLY AND IN THE BEST CONDITIONS TO THE WINERY WHICH IS LOCATED IN THE SAME PROPERTY.

CASA FILGUEIRA IS NOW FACING A NEW CHALLENGE FORESEEING THE CHANGES IN THE MOST DEMANDING CONSUMERS TASTES IN THE WORLD AND SATISFYING THE NEW DEMAND FOR QUALITY WINES WITH PERSONALITY AND DEFINED CHARACTER.



**FILGUEIRA**  
VIÑEDOS & BODEGA



# FILGUEIRA

## FUGA COLLECTION

### THE BEST EXCUSE FOR TAKING A BREAK

### TANNAT AND CHARDONNAY

#### 2011 TANNAT

100 PERCENT TANNAT GRAPES

AGED 6 MONTHS IN OAK

IN ITS AROMA RIPE FRUIT STANDS OUT SUCH AS PLUMS AND BLUEBERRIES IN A BACKGROUND OF OAK. IN THE MOUTH THE COMPLEXITY WHICH WAS ALREADY ANTICIPATED BY ITS COLOUR IS CONFIRMED WITH THE PRESENCE OF RIPE FRUIT MIXED TOGETHER WITH WOOD WHICH PROVIDES US WITH DELICATE TANNINS FINDING THE IDEAL BALANCE FOR THIS WINE

#### 2011 CHARDONNAY

100 PERCENT CHARDONNAY GRAPES

UNOAKED

THIS WINE SHOWS A GREENISH YELLOW COLOUR WHICH IS BOTH CLEAN AND BRIGHT THE AROMAS ARE COMPLEX INTENSE FRUIT SCENT APPEARS RESEMBLING PEARS AND QUINCE WITH ALMOND NOTES AND SPICES SUCH AS VANILLA AND CINNAMON

IDEAL FOR FISH, GAME OR ANYTHING SPICY!



# FILGUEIRA

## GREY RANGE

### 2011 SAUVIGNON GRIS

FIRST WINERY IN URUGUAY AND LATIN AMERICA TO CULTIVATE THIS STRAIN OF WINE



100 PERCENT SAUVIGNON GRIS GRAPES

NOT AGED IN BARRELS

TASTING NOTES

THE SAUVIGNON GRIS HAS ITS ORIGINS IN THE AREAS LOCATED IN SOUTH WEST AND CENTRE OF FRANCE. THE CULTIVATED AREAS OF THIS TYPE OF GRAPE ARE VERY REDUCED BEING FILGUEIRA S THE FIRST SAUVIGNON GREY IN URUGUAY AND LATIN AMERICA. METALLIC COLOUR WITH CRYSTALLINE SHADES CITRIC FRUIT AROMA AND EXTREMELY FRESH FLAVOUR WITH DELICATE UNCTUOUSITY.

TRY SOMETHING NEW AND EXCITING TODAY!

# FILQUEIRA

## CLASSIC RANGE

### 2011 CABERNET FRANC SYRAH

60 PERCENT CABERNET FRANC AND 40 PERCENT SYRAH  
UN OAKED

FRUITY AND FRESH MEDIUM BODIED PORTRAYING THE BEST  
EXPRESSION OF EACH VARIETY IN OUR TERROIR.



#### TASTING NOTE

DEEP PURPLE. BLACK COLOR. LIGHTER RIM. RICH GRAPE NOSE OF RIPE FRUIT. WELL  
BALANCED AND DRY WITH RICH RIPE FRUIT AND NO OAK. FABULOUS WINE WITH NATURAL  
QUALITIES AND INCREDIBLE BALANCE.

CLEAR AND INTENSE RED WINE. RED PEPPERS WITH A TOUCH OF MINERALS IS ITS  
DISTINCTIVE AROMA. THOUGH IT IS A MEDIUM BODIED WINE WITH A GENTLE TOUCH ITS  
PRESENCE IS HARDLY UNNOTICED.

# FILGUEIRA

PROPRIMUM (OUR)

2011 TANNAT

## 100 PERCENT TANNAT

FULL BODIED AGED 6 MONTHS IN AMERICAN AND FRENCH OAK BARRELS.

ITS RED VIOLET COLOUR ALREADY ANTICIPATES THE COMPLEXITY OFFERED BY THIS WINE. IT OFFERS GOOD STRUCTURE LIVELY COLOUR AND MYSTERY. ITS AROMA HIGHLIGHTS RIPE FRUIT SUCH AS PLUMS AND BLACKBERRIES IN AN OAK BACKGROUND. ITS FLAVOUR CONFIRMS THE COMPLEXITY ALREADY ANTICIPATED BY THE AROMA WITH THE PRESENCE OF RIPE FRUIT BLENDED WITH WOOD, WHICH PROVIDES US WITH ROUND TANNINS THAT OFFER THE IDEAL BALANCE TO THIS WINES HABIT.



# CALIFORNIA

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## AN OVERVIEW

THE WINE COUNTRY IS A REGION OF NORTHERN CALIFORNIA IN THE UNITED STATES KNOWN AS A PREMIUM WINE GROWING REGION. VITICULTURE AND WINE MAKING HAVE BEEN PRACTICED IN THE REGION SINCE THE MID 19TH CENTURY. THERE ARE OVER 400 WINERIES IN THE AREA NORTH OF SAN FRANCISCO MOSTLY LOCATED IN THE AREA'S VALLEYS INCLUDING NAPA VALLEY IN NAPA COUNTY AND THE SONOMA VALLEY ALEXANDER VALLEY DRY CREEK VALLEY BENNETT VALLEY AND RUSSIAN RIVER VALLEY. IN SONOMA COUNTY WINE GRAPES ARE ALSO GROWN AT HIGHER ELEVATIONS SUCH AS ATLAS PEAK AND MOUNT VEEDER. THE REGION IS DEFINED NOT ONLY IN TERMS OF VITICULTURE BUT ALSO ITS ECOLOGY GEOLOGY ARCHITECTURE CUISINE AND CULTURE. THE MAJORITY OF THE GRAPE HARVEST IN TERMS OF BOTH AREA AND VALUE DERIVES FROM SONOMA COUNTY.

## APPELLATIONS

WINE COUNTRY PROPER IS GENERALLY REGARDED AS THE COMBINED COUNTIES OF NAPA SONOMA AND MENDOCINO HOWEVER SOME REFERENCE WORKS INCLUDE PART OF LAKE IN THE TERM WINE COUNTRY THESE COUNTIES CONTAIN THE FOLLOWING AMERICAN VITICULTURAL AREAS.

- IN SONOMA COUNTY ALEXANDER VALLEY BENNETT VALLEY CHALK HILL DRY CREEK VALLEY GREEN VALLEY OF RUSSIAN RIVER VALLEY KNIGHTS VALLEY LOS CARNEROS NORTHERN SONOMA ROCKPILE RUSSIAN RIVER VALLEY SONOMA COAST SONOMA MOUNTAIN AND SONOMA VALLEY
- IN NAPA COUNTY ATLAS PEAK LOS CARNEROS MOUNT VEEDER NAPA VALLEY OAKVILLE RUTHERFORD SAINT HELENA CALISTOGA STAGS LEAP DISTRICT AND YOUNTVILLE
- IN MENDOCINO COUNTY ANDERSON VALLEY COVELO MENDOCINO AND POTTER VALLEY
- IN LAKE COUNTY CLEAR LAKE GUENOC VALLEY HIGH VALLEY AND RED HILLS LAKE COUNTY

# TWOMEY VINEYARDS

TWOMEY CELLARS WAS ESTABLISHED TO PURSUE THE DISCOVERY OF VARIETALS IN CALIFORNIA BEYOND CABERNET SAUVIGNON. WE USE THE SAME PHILOSOPHY THAT HAS GUIDED SILVER OAK SINCE ITS FOUNDING IN 1972 TO MAKE EXCEPTIONAL FOOD FRIENDLY WINES THAT ARE DELICIOUSLY DRINKABLE UPON RELEASE. WE'RE ABLE TO APPLY OUR 40 YEARS OF WINEMAKING EXPERIENCE COMBINED WITH A SPIRIT OF INNOVATION TO CREATE OUR MERLOT PINOT NOIR AND SAUVIGNON BLANC. WITH A FOCUS ON EXCELLENCE AND SUSTAINABILITY WE SOURCE FRUIT FROM SOME OF THE BEST APPELLATIONS AND VINEYARD SITES IN CALIFORNIA. AT OUR WINERIES IN CALISTOGA AND HEALDSBURG WE WORK SMALL TO CREATE UNIQUE APPROACHABLE WINES THAT YOU WILL ENJOY WITH FRIENDS AND FAMILY.

FOR THE TWOMEY MERLOT MADE AT THE WINERY'S CALISTOGA LOCATION DANIEL USES A METHOD KNOWN AS SOUTIRAGE TRADITIONNEL REFINED FOR CENTURIES IN POMEROL. SOUTIRAGE TRADITIONNEL IS A SLOW CAREFUL PROCESS OF DECANTING THE WINE FROM ONE BARREL TO ANOTHER. AT TWOMEY THIS RACKING IS DONE SIX TIMES DURING THE 18 MONTHS OF AGING IT IS CONSIDERED THE IDEAL WAY TO CLARIFY RED WINE TO CRYSTAL CLEAR BRILLIANCE WHILE DRAWING ITS FRUIT CHARACTERISTICS FORWARD AND SOFTENING ITS TANNINS.

TWOMEY NOW PRODUCES FOUR PINOT NOIRS FROM TOP CALIFORNIA APPELLATIONS INCLUDING SONOMA COAST RUSSIAN RIVER VALLEY ANDERSON VALLEY AND SANTA MARIA VALLEY. TWOMEY'S NEWEST OFFERING IS SAUVIGNON BLANC A CRISP REFRESHING WINE THAT ORIGINATES AT THE FAMILY'S ESTATE VINEYARD IN CALISTOGA.

The logo consists of the word "TWOMEY" in a large, serif, all-caps font. The text is dark brown and is centered within a rectangular field of a lighter, muted brown color.



# TWOMEY

## 2011 NAPA VALLEY SAUVIGNON BLANC

OUR 2011 TWOMEY NAPA VALLEY SAUVIGNON BLANC HAS A LIGHT STRAW YELLOW COLOR AND A DYNAMIC NOSE OF HONEYDEW MELON CITRUS BLOSSOMS WHITE JONQUIL GUAVA CUSTARD APPLE AND PIE CRUST. IT HAS BEAUTIFUL ACID BALANCE GREAT MOUTHFEEL WITHOUT HEAVINESS AND A LONG CLEAN FINISH REDOLENT OF LIME ZEST AND MASCARPONE.

WE GROW SAUVIGNON BLANC ON TWO ESTATE PROPERTIES OUR VINEYARD SURROUNDING OUR CALISTOGA WINERY AND OUR WESTSIDE ROAD VINEYARD BELOW OUR WINERY IN RUSSIAN RIVER VALLEY THE SOIL AND CLIMATE DIFFERENCES AT THESE TWO SITES GIVES US A RANGE OF EXPRESSIONS OF SAUVIGNON BLANC THAT WE BLEND TO CREATE OUR UNIQUE STYLE.

THE NAPA VALLEY FRUIT OFFERS US A DEFT BALANCE OF CITRUS AND MINERAL ELEMENTS WHICH IS COMPLEMENTED BEAUTIFULLY BY THE GUAVA AND TROPICAL NOTES FROM OUR SONOMA COUNTY FRUIT. WITH CAREFUL VITICULTURE AND JUDICIOUS WINEMAKING WE CAPTURE THE ESSENCE OF THE SOIL AND SUNNY CLIMATE IN WHICH THESE GRAPES ARE GROWN AND THE MINERALITY AND FRESHNESS SO BECOMING TO THIS VARIETAL.

### VINEYARD COMPOSITION

CALISTOGA VINEYARD 65    WESTSIDE ROAD VINEYARD 35

### FERMENTATION

50% FRENCH OAK BARRELS AND PUNCHEONS

30% STAINLESS STEEL TANKS 20% STAINLESS STEEL DRUMS



# TWOMEY

## 2010 ANDERSEN VALLEY PINOT NOIR

2010 ANDERSON VALLEY PINOT NOIR HAS A BRILLIANT COLOR OF RED ROSE PETALS AND A NOSE OF WILD STRAWBERRIES RASPBERRIES ROSES VIOLETS AND A HINT OF BAY LEAF. THE PALATE EXPLODES WITH FRESH RIPE BERRIES AND FLORAL NOTES AND PROGRESSES TO A VELVET MID PALATE FOLLOWED BY A LONG FINISH THAT ECHOES WITH THE WILD BRAMBLY FRUIT FOUND IN THE NOSE.

THE NOSE OPENS SLOWLY TO REVEAL PLEASING AROMAS OF BERRY TART BAKING SPICE AND TOASTY OAK. ON ENTRY THERE IS A BLAST OF VERY APPEALING CHERRY AND RASPBERRY FRUIT THAT CLINGS TO THE LENGTHY FINISH. SUBTLE NOTES OF CINNAMON SPICE VANILLA AND OAK ADD INTEREST. DISCREET INTENSITY DELICIOUS TASTING AND NOTICEABLY CRISP WITH SUPPLE TANNINS. A BEAUTIFUL WINE!

BY WINE REVIEWER

L PIERCE CARSON FOR THE NAPA VALLEY REGISTER



# TWOMEY

## 2007 NAPA VALLEY MERLOT

94% MERLOT 5% CABERNET FRANC 1% CABERNET SAUVIGNON



THE 2007 TWOMEY MERLOT IS A BEAUTIFUL EXAMPLE OF WHAT THIS NOBLE VARIETY CAN ACHIEVE. IN AN EXCELLENT VINTAGE SUPPLENESS COMPLEXITY AND GREAT EXPRESSION OF BERRY FRUIT. IT HAS A DARK RUBY COLOR AND A NOSE OF FRESH RIPE BLACK CHERRY AND BLACKBERRY DARK CHOCOLATE AND WHAT THE FRENCH CALL TORIFACTION: THE ALLURING SMELL OF ROASTING COFFEE ON THE PALATE. IT HAS AN ATTACK FULL OF EXPLOSIVE FRUIT AND VIOLETS PROLONGED BY PLENTY OF UMAMI: THE SAVORY FIFTH TASTE. IT HAS A LONG FINISH ECHOING BERRY FRUIT CHOCOLATE AND GRAINY WELL INTEGRATED TANNINS THAT PROMISE EXCELLENT CELLARING POTENTIAL THIS MERLOT WILL CONTINUE TO GIVE DRINKING PLEASURE THROUGH 2022.

# BRAZIL

## AN OVERVIEW

BRAZIL THE LARGEST COUNTRY IN LATIN AMERICA AND CONSIDERED THE FIFTH LARGEST WINE PRODUCER IN THE SOUTHERN HEMISPHERE HAS BEEN MAKING WINE SINCE THE BEGINNING OF ITS COLONIZATION BUT IT WAS THE ARRIVAL OF ITALIAN IMMIGRANTS STARTING IN 1875 THAT BROUGHT IMPORTANCE TO THE ACTIVITY. OVER THE PAST FIFTEEN YEARS THE BRAZILIAN WINE INDUSTRY HAS MADE A TREMENDOUS INVESTMENT IN TECHNOLOGICAL MODERNIZATIONS TO THEIR INDUSTRY.

WHILE BRAZIL HAS A RELATIVELY LARGE AMOUNTS OF VINEYARDS A LARGE PART OF THEM PRODUCE TABLE GRAPES AND ONLY SOME PRODUCE BRAZILIAN WINE. AS MUCH OF BRAZIL IS CLOSE TO THE EQUATOR TRADITIONAL RULES OF THUMB BRAND MOST OF THE COUNTRY UNSUITABLE FOR VITICULTURE DUE TO TOO MUCH HEAT AND HUMIDITY MOST OF THE WINE PRODUCTION OF BRAZIL IS CONCENTRATED IN THE SOUTH OF THE COUNTRY AWAY FROM THE EQUATOR IN THE STATE OF RIO GRANDE DO SUL WHICH IS CLOSE TO URUGUAY AND ARGENTINA. IN THAT AREA MANY OF THE VINEYARDS ARE ALSO LOCATED IN COOLER HIGH AND HILLY LOCATIONS TO A LARGE EXTENT IN SERRA GAUCHA REGION.



WHILE BETTER QUALITY WINES VINHO FINO ARE PRODUCED FROM THE EUROPEAN GRAPEVINE VITIS VINIFERA. IN 2003 ONLY SOME 5 000 HECTARES 12 000 ACRES OUT OF BRAZIL'S 68 000 HECTARES 170 000 ACRES WERE PLANTED WITH SUCH VINES THE REST IS AMERICAN VINES OR HYBRID VINES MANY OF WHICH ARE EASIER TO CULTIVATE UNDER BRAZILIAN GROWING CONDITIONS.

INNOVATION AND VINEYARD MANAGEMENT THE RESULT EXCELLENT QUALITY WINES RECOGNIZED WITH OVER TWO THOUSAND INTERNATIONAL WINE AWARDS.

BRAZILIAN EXPORTS WITHIN THE GRAPE AND WINE SECTOR TOTALED 155 70 MILLION US IN 2011 A 4 9 INCREASE OVER 2010.

# MONTE PASCHOAL

BRAZIL

GENERATIONS OF EVOLUTION  
AND

DEVELOPMENT MAKING UNIQUE PRODUCTS

COMING FROM ITALY AT THE END OF THE 19<sup>TH</sup> CENTURY VITORIO BASSO  
EMBARKED ON BRAZIL BRINGING WITH HIM A GREAT DOSE OF HOPE AND  
SOME VINE SEEDLINGS.

IN THE LOCATION KNOWN AS MATO PERSO TODAY THE CITY FLORES DA  
CUNHA HE STARTED PRODUCING WINE PRACTICE PERSISTENTLY  
CULTIVATED BY HIS DESCENDANTS.

LATER ON AROUND 1940 HERMINDO BASSO FOUNDED THE FIRST WINERY  
OF THE FAMILY NAMED BACK THEN CANTINA RURAL WHICH TODAY  
CONSTITUTES BASSO

SPARKLINGS AND WINES.

IN THE ELABORATION OF WINES  
AND FINE SPARKLING WINES THE  
BASSO FAMILY IMPLANTED ITS  
OWN VINES TO CULTIVATE RAW  
MATERIAL WITH SPECIAL CARE A  
FUNDAMENTAL FACTOR IN THE  
QUALITY OF THE PRODUCTS.

IT ALSO ADDED ITALIAN

EQUIPMENT OF THE LATEST GENERATION THAT ALLIED WITH THE TRADITION  
OF THE FAMILY ELABORATING UNFORGETTABLE WINES AND SPARKLING  
WINES.



# MONTE PASCHOAL

## 2011 VIRTUS MERLOT ROSE

100 PERCENT MERLOT

1 DAY IN CONTACT WITH THE PEELS

EASY TO DRINK PLEASANT AND REFRESHING THIS WINE IS NOT AS LIGHT AS THE WHITES AND NOT AS HEAVY AS THE REDS.

IDEAL TO RECEIVE GUESTS OR TO START ANY MEAL.

ACCOMPANYING SALADS FINGER FOOD LIGHT DISHES BASED ON FISH AND SEAFOOD AS WELL AS PIZZAS AND ROAST MEATS.

SERVE COOL BETWEEN 8 TO 10 DEGREES. MERLOT WAS THE GRAPE CHOSEN FOR THIS ROSE. THE PALATE IS MEDIUM NOT AS

LIGHT AS THE WHITES AND WITHOUT THE HEAVINESS AND CONCENTRATION OF THE REDS THEY COMBINE WITH FAST MEALS AND ACCOMPANY STARTERS AND APERITIFS.





# MONTE PASCHOAL

## 2011 VIRTUS TANNAT

100 PERCENT TANNAT

TANNAT IS A WILD GRAPE THAT PRODUCES WINES WHICH MANY TIMES APPROACH THE IMPLACABLE. THE SECRET IS IN THE CORRECT EXTRACTION OF THE TANNINS DURING VINIFICATION. THESE WINES COMBINE WELL WITH EXOTIC MEATS AND DISHES THAT ARE MEATY AND FATTY.

PURPLE RED WITH GOOD INTENSITY. CONCENTRATED AND VIGOROUS IN THE PALATE THE TANNIN TEXTURE AND THE HIGH ALCOHOLIC DEGREE OF THE WINE GUARANTEE GOOD CONSISTENCE AND PERSISTENCE AND GOOD EVOLUTION. MATURE AND WILD IT EXHALES RASPBERRY AND BLACK FRUIT PERFUMES HUNT EARTH STRONG SPICES UNDERGROWTH VEGETATION TRUFFLE AND TOASTED AROMAS THAT BECOME COMPLEX AND TRANSCEND ITS AGE.



# MONTE PASCHOAL

## DEMI SEC

THE MONTE PASCHOAL DEMI SEC IS A LIGHT AND FRUITY WINE ELABORATED WITH CHARDONNAY AND RIESLING GRAPES. IT HAS A YOUTHFUL ASPECT OF LIGHT YELLOW COLOR AND INTENSE BUBBLES. ITS AROMAS REMIND OF FRUIT SUCH AS PINEAPPLE APPLE AND LIME. THE TASTE IS SWEET SOFT AND REFRESHING.



THE MONTE PASCHOAL DEMI SEC IS A LIGHT FLAVORED PLEASANT AND SOPHISTICATED SPARKLING WINE. THIS WINE CAN BE APPRECIATED FROM THE RECEPTION OF YOUR GUESTS TO THE DESSERT WITHOUT LOSING ITS ELEGANCE. IDEAL SERVING TEMPERATURE BETWEEN 6 AND 8 DEGREES CELSIUS.

# MONTE PASCHOAL

## MOSCATEL ROSE

AN EXTREMELY YOUTHFUL PRODUCT WITH MOSCATEL AROMATIC GRAPES THROUGH THE ASTI ELABORATION METHOD. LIGHT COLOR AND TRANSPARENT WITH ABUNDANT AND PERSISTENT FOAM IT HAS INTENSE FRUITY AROMAS SUCH AS PEACH PEAR AND APPLE AND FLORAL SUCH AS JASMINE AND ROSES. LIGHT FLAVORED SWEET AND EXTREMELY AROMATIC.

A RELAXING SPARKLING WINE TO TOAST TO THE GOOD

MOMENTS OF LIFE OR TO ACCOMPANY A FRIENDLY CONVERSATION. IT CAN BE SERVED WITH CANAPES AND DUE TO ITS SWEET FLAVOR IT GOES REALLY WELL WITH DESSERTS SUCH AS CAKE ICE CREAM AND SYRUP FRUITS. IDEAL SERVING TEMPERATURE BETWEEN 5 TO 6 C .



# CANADA

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## AN OVERVIEW

CANADIAN WINE IS PRODUCED IN MAINLY SOUTHERN BRITISH COLUMBIA AND SOUTHERN ONTARIO. THERE IS ALSO A GROWING NUMBER OF SMALL SCALE PRODUCERS OF GRAPES AND WINE IN SOUTHERN QUEBEC AND NOVA SCOTIA. THE TWO LARGEST WINE PRODUCING REGIONS IN CANADA ARE THE OKANAGAN VALLEY OF BRITISH COLUMBIA AND THE NIAGARA PENINSULA OF ONTARIO. OTHER WINE PRODUCING AREAS IN BRITISH COLUMBIA INCLUDE THE SIMILKAMEEN VALLEY THE FRASER VALLEY REGION NEAR VANCOUVER SOUTHERN VANCOUVER ISLAND THE CRESTON VALLEY IN THE KOOTENAY AREA AND THE GULF ISLANDS. OTHER AREAS IN ONTARIO INCLUDE PEELEE ISLAND THE NORTH SHORES OF LAKE ERIE AND PRINCE EDWARD COUNTY.

ICEWINE WHICH CAN BE PRODUCED RELIABLY IN MOST CANADIAN WINE REGIONS ESPECIALLY THE OKANAGAN VALLEY IS THE MOST RECOGNIZED PRODUCT ON AN INTERNATIONAL BASIS. CANADA PRODUCED 75.9 MILLION LITRES OF WINE IN 2002 0.3% OF WORLD PRODUCTION.

## SOUTHERN ONTARIO

NIAGARA ON THE LAKE THE BIRTHPLACE OF ONTARIO'S MODERN WINE INDUSTRY IS A PLACE WHERE RURAL PLEASURES BLEND SEAMLESSLY WITH SOPHISTICATED ENTERTAINMENT. YOU CAN RELAX IN CHARMING B&BS REPLENISH WITH INDULGENT SPA EXPERIENCES AND DELIGHT IN DELECTABLE LOCAL FOOD PAIRED WITH DELICIOUS VQA WINES. FROM ANTIQUE SHOPPING TO CHALLENGING GOLF TO INTERNATIONALLY CELEBRATED THEATRE IT'S A WORLD OF ENDLESS FUN AND FLAVOURS.

# PILLITTERI

## ESTATE WINERY

### CANADA

PILLITTERI ESTATES WINERY IS THE WORLD'S LARGEST ESTATE PRODUCER OF ICEWINE. SITUATED IN THE MIDDLE OF NIAGARA WINE COUNTRY IN NIAGARA ON THE LAKE, ONTARIO. PILLITTERI IS A FAVOURITE STOP ON MANY NIAGARA WINERY TOURS OR FOR THOSE EXPERIENCING WINE COUNTRY ON THEIR OWN. PILLITTERI TAKES PRIDE IN WHAT WE PRODUCE AS HAS BEEN PROVEN REPEATEDLY IN OUR 600 WINE AWARDS. THE GRAPES ARE HARVESTED PRIMARILY FROM THE FAMILY'S VINEYARDS OF JUST OVER 100 ACRES PLANTED WITH VITIS VINIFERA AND FRENCH HYBRID GRAPE VARIETIES. FOLLOWING THE EXACTING STANDARDS OF THE VQA VINTNER'S QUALITY ALLIANCE, PRODUCTION HAS INCREASED STEADILY SINCE THE WINERY'S OPENING AND CURRENTLY

**PILLITTERI**  
ESTATES  
*Winery*

STANDS AT 600 000 LITRES. THE WINERY'S PRODUCTION FACILITIES HAVE RECENTLY UNDERGONE A MAJOR EXPANSION ALTHOUGH GROWTH IN PRODUCTION IS CAREFULLY CONTROLLED TO ENSURE THAT

THE FAMILY'S HIGH QUALITY STANDARDS ARE MAINTAINED.

PILLITTERI'S WINEMAKING PHILOSOPHY IS QUITE SIMPLE: TO PRODUCE THE FINEST WINES POSSIBLE FROM THE HIGHEST QUALITY NIAGARA PENINSULA GRAPES. HOWEVER THE STRATEGY IS MUCH MORE COMPLEX. EACH VINEYARD AND WINE IS TREATED INDIVIDUALLY SINCE EACH HAS ITS OWN PERSONALITY THAT MUST BE EXPRESSED. THE GOAL IS TO PRODUCE CONSISTENT QUALITY WINE FOR THE CONSUMER. RICH FULL BODIED REDS FRAGRANT AND LIVELY WHITES AND LUSCIOUS ICEWINES. ALL IN A VARIETY OF STYLES TO SUIT EVERY PALATE.

# PILLITTERI ESTATE

2011 NUMBER 23

CHARDONNAY

UNOAKED CHARDONNAY

THIS IS A QUINTESSENTIAL UNOAKED CHARDONNAY AT ITS VERY BEST. THE LACK OF BARREL AGING MAKES THE COLOUR BEAUTIFULLY LIGHT AND CLEAR. REST ASSURED THIS WILL BE A REFRESHING GLASS OF CHARDONNAY.

CHARACTERS OF GOLDEN DELICIOUS APPLE RIPE PEAR CITRUS AND FUZZY PEACH CANDIES. ONCE YOU DIVE INTO THE GLASS THE PALATE EXPLODES WITH JUICY PEACH AND MELON FLAVOURS COUPLED WITH A LIGHT FLORAL NOTE AND A TOUCH OF MINERALITY.

DRINK NOW WITH A SIMPLE ROAST CHICKEN MUSSELS A CRUSTY BAGUETTE OR ENJOY WITH FRESH SPRING VEGETABLES AND HERBS.





# PILLITTERI ESTATE

## 2010 CABERNET MERLOT

45% CABERNET SAUVIGNON

45% CABERNET FRANC

10% MERLOT

### TASTING NOTES

THE HARMONIOUS BLEND OF CABERNET SAUVIGNON CABERNET FRANC AND MERLOT MAKE A BALANCED AND WELL STRUCTURED MEDIUM BODIED RED WINE. AROMAS OF BLACK CHERRY FOREST BERRY AND SPICE ON THE NOSE FOLLOWED BY BERRY NOTES ON THE PALATE. NICE BALANCE BETWEEN FRUIT TANNIN AND ACIDITY WITH SMOOTH ROUNDED STRUCTURE ALLOWS THIS WONDERFUL WINE TO PAIR WELL WITH MANY DISHES. ENJOY WITH PORK BEEF LAMB AND MEDIUM BODIED CHEESES.



# PILLITTERI ESTATE

## 2010 GEWURZTRAMINER RIESLING

51% GEWURZTRAMINER

49% RIESLING

### TASTING NOTES



A DELICIOUS BLEND OF LUSCIOUS GEWURZTRAMINER AND ZESTY RIESLING MAKE THIS REFRESHING WHITE A PERFECT WINE FOR ANY TIME OF DAY OR NIGHT. THE NOSE ENTICES FROM THE BEGINNING WITH NOTES OF PINEAPPLE AND GOLDEN DELICIOUS APPLE. THESE FRUIT FLAVOURS ARE COMPLIMENTED BY NOTES OF LIME ZEST ORANGE BLOSSOM AND A SWEET PERFUME REMINISCENT OF A BOUQUET OF FRESH WHITE FLOWERS. ON THE PALATE FRUITY HONEY TANGERINE AND WHITE PEACH NOTES ARE OFFSET BY DELICATE SPICE AND A PLEASANT GRAPEFRUIT ZEST LIKE BITTERNESS. THE WINE HAS A LIGHT BODY WITH BRIGHT ACIDITY MAKING IT DELICIOUSLY REFRESHING AND WITH A TOUCH OF SWEETNESS AND BALANCING SILKINESS FROM THE GEWURZTRAMINER YOU WON'T HESITATE TO GO BACK FOR MORE.

THIS FRUITY AND CRISP WHITE WOULD BE DELICIOUS ON ITS OWN AS AN APERITIF OR TRY IT PAIRED WITH SPICY ASIAN FARE OR SUCCULENT SLOW BRAISED PORK BELLY WITH A FENNEL AND CITRUS SALAD.

# PILLITTERI ESTATE

## 2006 RED LEAF VIDAL ICE WINE

ICEWINE IS PRODUCED WHEN GRAPES ARE LEFT ON THE VINE WELL PAST THE REGULAR HARVEST INTO THE COLD WINTER MONTHS. THESE GRAPES ARE PICKED AT 8 DEGREE CELSIUS OR 18 DEGREES FARENHEIT AND THEN PRESSED WHILE STILL FROZEN. CANADA AND GERMANY ARE MOST FAMOUS FOR THIS DESSERT WINE.

WINE STYLE WHITE SWEET MEDIUM BODIED APPEARANCE DEEP LEMON GOLD  
NOSE HONEY CITRUS APRICOT FLORAL TASTE SWEET VIBRANT ACIDITY MEDIUM  
ALCOHOL BALANCED LUSCIOUS HONEYED.



REFINED ICEWINE THAT SHOWS YOU DON'T NEED TO BE OVERLY SWEET TO SHOW OFF THE STYLE. AROMAS OF MANGO GUAVA HONEYCOMB MARMALADE AND PEACH PIE DOMINATE HERE IT IS SWEET BUT NOT IN THE LEAST CLOYING REMARKABLY BALANCED WINE FOR SIPPING.

# PILLITTERI ESTATE

## 2008 CABERNET FRANC ICEWINE

### TASTING NOTES

AN ALLURING BURNT APRICOT HUE PROVIDES A PEEK ON THE COMPLEXITY AND INTENSITY OF THIS ICEWINE. THE AROMA TEASES WITH APRICOT PEACH AND MANGO WITH A DELICATE CARAMEL SENSATION COUPLED WITH NUTMEG. THE PALATE IS SOMETHING ELSE. OVERLOADED WITH A TROPICAL FRUIT SALAD EXPLOSION OF APRICOT TANGERINE PEACH MANGO AND PINEAPPLE HINTS OF CAPSICUM AND BLACK PEPPER BURST OCCASIONALLY UNEXPECTEDLY. THE ACIDIC SPINE DUCKS AND WEAVES LIKE ALI THROUGHOUT THE EXPERIENCE TO THE SATIN FINISH. WOULD SIT COMFORTABLY NEXT TO A CHOCOLATE CHEESECAKE CREME BRULEE OR TRY POURING A SMIDGE OVER TOP SHELF FRENCH VANILLA ICE CREAM FOR A REAL TREAT!



# PILLITTERI ESTATE

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## 2008 RIESLING ICEWINE

### TASTING NOTES

THIS 2008 RIESLING ICEWINE DAZZLING WITH A RADIANT LIGHT STRAW COLOR EXUDES WITH LEMON DROP SHERBET AND MANGO AND APRICOT SORBET WITH A SPLASH OF HONEY FLAVOURS OF PINEAPPLE GRANNY SMITH APPLE COCONUT AND GRAPEFRUIT FLOOD THE PALATE LEAVING YOU BEGGING FOR MORE. SO BRILLIANTLY BALANCED WITH A ACIDIC SPINE WHICH RACES THROUGHOUT THE JOURNEY AND ONWARD TO A CLEAN YET WARMING FINISH PERFECT FOR AN APERITIF OR PAIRED WITH SPONGE CAKE AND FRUIT SALAD OR BETTER STILL DRINK AFTER DINNER IN THE MOONSHINE.

### PRODUCTION NOTES

THE FRUIT FOR THE RIESLING WAS PICKED EARLY JANUARY 2009 AT 39.4% BRIX AFTER SEEDING WITH DV10 YEAST. THE FERMENT WAS UNDERTAKEN FOR A PERIOD OF 10 WEEKS AT 12OC.

THE WINE WAS RACKED OFF GROSS LEES AND PROTEIN STABILIZED PRIOR TO STERILE FILTRATION.



## AWARD WINNING ICE WINE

# NEW ZEALAND

## MOA BEER

### AN OVERVIEW

MOA BEER IS THE BEER THAT COMES FROM MARLBOROUGH WHICH IS NICE BECAUSE MOSTLY MARLBOROUGH JUST MAKES WINE WHICH IS A BIT BORING. MOA USES THE SAME DEEP BORE WATER LOCALS USE TO GROW GRAPES AND PUT OUT HOUSE FIRES.



MOA BEER IS MADE THE WAY BEER USED TO BE MADE BEFORE EVERYONE STARTED MAKING IT DIFFERENTLY. IT IS FASTIDIOUSLY HANDCRAFTED IN THE TRADITIONAL METHOD AND ROUNDED OFF THROUGH THE USE OF WINEMAKING TECHNIQUES INCLUDING BARREL AGEING AND BOTTLE FERMENTATION AND CONDITIONING, LIKE THEY DO WITH CHAMPAGNE. IT'S QUITE A TIME CONSUMING PROCESS AND NOT TERRIBLY ECONOMICAL.

MOA BEER COMES IN A VARIETY OF DIFFERENT SIZES FROM 330ML THROUGH 375ML AND 750ML UP TO 1.5L MAGNUMS. THE GLASS IS THICKER AND HEAVIER THAN MOST SO THEY CAN HANDLE THE BOTTLE FERMENTING AND CONDITIONING PROCESS AND ARE SEALED WITH EITHER A CROWN CAP OR A CORK AND MUSELET. (A MUSELET IS THAT LITTLE CAGE THING.)



# MOA BEER

## MOA METHODE

MOA METHODE IS BOTTLE  
FERMENTED AND CONDITIONED  
TO GIVE A NATURAL MORE  
CONSISTENT CARBONATION  
AND FLAVOUR DUE TO THE  
NATURAL BREWING PROCESS OF  
METHODE. GIVES A LIGHT  
BENEFICIAL SEDIMENT WILL  
REMAIN THIS SEDIMENT  
PROTECTS THE BEER FROM  
PREMATURE AGING AND LEAVES  
FULL SLIGHTLY SPICY  
CHARACTERS ON THE PALATE.



# MOA BEER

## MOA PALE ALE

MOA PALE ALE IS A NEW ZEALAND TAKE ON A POPULAR NORTH AMERICAN BEER STYLE USING FAMOUS CASCADE AND NELSON SAUVIN HOPS. THE DOMINANT FEATURES IN THIS BEER ARE UNIQUE TO NEW ZEALAND AND THE MOA BOTTLE CONDITIONED BREWING METHOD. ITS HOPPY STRENGTH DISPLAYS POWERFUL FLORAL CITRUS AND TROPICAL NOTES AND LIKE ITS NORTHERN COUSINS IS A BEER BEST ENJOYED JUST BELOW ROOM TEMPERATURE.

WHILE THE INTENSITY OF THE TYPICAL NELSON HOP BITTERNESS IS WELL PRESENTED IN MOA PALE ALE THERE ARE ALSO LUSCIOUS SWEET MALTS AND BRIGHT PASSION FRUIT FLAVOURS OFFERING A HEIGHTENED COMPLEXITY. THIS EXCEPTIONAL BEER DISPLAYS FLINTY AND MINERALISTIC CHARACTERS MOA PALE ALE IS BEST SERVED AT APPROXIMATELY 6 C IN A TULIP GLASS.



# MOA BEER

## WEKA PEAR CIDER

WEKA PEAR CIDER IS MADE FROM A BLEND OF NORTH AND SOUTH ISLAND PEARS. IT IS MADE IN A VERY APPROACHABLE OFF DRY STYLE THAT REALLY ACCENTUATES THE PEAR CHARACTERS ON BOTH AROMA AND

PALATE CRISP REFRESHING  
AND GREAT ALTERNATIVE TO  
APPLE CIDER.



WEKA PEAR CIDER IS  
MADE FROM NELSON AND  
HAWKES BAY PEARS FERMENTED  
IN STAINLESS STEEL TANKS AT  
VERY COOL TEMPERATURES TO  
PRESERVE THE SUBTLE FRUIT  
FLAVOURS. FERMENTATION IS  
INITIATED AND THE FERMENT IS  
CHECKED DAILY UNTIL IT IS  
DEEMED READY TO STOP THE  
FERMENTATION WHEN SUGAR  
AND FRUIT BALANCE IS  
OPTIMAL.

# MOA BEER

## WEKA APPLE CIDER

WEKA APPLE CIDER IS MADE FROM 100% NELSON GROWN APPLES.  
FERMENTED WITH FRENCH OAK AT COOL TEMPERATURES TO PRESERVE THE



FRUIT FLAVOURS AND  
CRISPNESS ON THE PALATE  
WEKA APPLE CIDER HAS A  
TYPICAL GREEN APPLE AROMA  
AND THE CLEAN REFRESHING  
TASTE IS FINISHED NICELY WITH  
MEDIUM SWEETNESS.

CRAFTED IN A MEDIUM DRY  
STYLE WEKA APPLE CIDER IS A  
VERY EASY AND  
ENJOYABLE DRINK AT ANY  
TIME. TYPICAL GRANNY SMITH  
AROMAS AND SUBTLE  
HONEYCOMB CHARACTERS MAKE  
WEKA APPLE CIDER A VERY

SOCIABLE AND REFRESHING CIDER WITH A  
GOOD LONG FINISH.

# NOMAD



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