THE SOURCE

NEW YORK

DECEMBER 2025

A dream front entrance in Navelli, Abruzzo

Behind every wine is a person and a philosophy.

Craftsmanship, passion, and ethics are our highest priorities with artistry and philosophy coming second. We work tirelessly to find producers who share these values, and after fifteen years of hands-on experience in winemaking and viticulture, and many more years in high-end restaurants, we've developed strong convictions about what defines good wine, good relationships, and good business. Needless to say, our expectations of the producers we choose to represent are high.

Since we began importing in 2010, we've visited the vineyards and cellars of each producer each year to better understand their wines and practices. Despite our generally optimistic outlook on life, we remain vigilant when selecting wines, always on the lookout for potential red flags that might go unnoticed by those with less experience in viticulture and winemaking.

We are particular about how we choose to live. Above all, we strive to ensure that what we put in our bodies is as natural and nutritious as possible. This extends to the wine we drink, which must be made with minimal additives to preserve both the terroir and the health of the wine. We've seen firsthand what gets dosed into commercial wines, and we don't want those things in our bodies or anyone else's.

While most of our producers are certified organic or biodynamic by the European Union, certification is not a requirement for us. Dogma can sometimes hinder intuition, and we believe that the best wines are crafted by exceptional intuition. What matters is that the vintners are rigorous and mindful in their practices, willing to compromise their philosophies only in the most extreme situations. Indeed, many of our finest producers aren't certified, yet stepping into their vineyards reveals a vitality that rivals, if not surpasses, that of other certified vineyards.

We invite you to join us on our journey, not only to discover honest and soulful wines, but also the stories of the makers people who bleed, sweat, and toil to create wines that bring more beauty to our daily lives.

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PAYMENT

Credit applications must be completed and approved prior to delivery of wines.

Accounts past 30 Day Terms will be placed on C.O.D in compliance with the New York State Liquor Authority.

DELIVERIES IN NEW YORK

To provide the full breadth of The Source portfolio during our inaugural launch in New York, certain items are available as Special Orders. These items are subject to confirmation from your sales representative and will be consolidated with the next available transfer from our California warehouse.

We anticipate a turnaround time of approximately 2-4 weeks.

New York Delivery Schedule (Fond du Lac):

- **Manhattan, Brooklyn, Queens, West Long Island:**
  Monday through Friday

- **Westchester, Rockland, Bronx:**
  Tuesday through Friday

- **Eastern Long Island & The Hamptons:**
  Tuesday and Thursday;
  Wednesday delivery added for summer months

- **Mid-Hudson Valley (Putnam County):**
  Wednesday

Please contact your broker for other areas

Order Guidelines:
Order Cutoff: 3:00pm for next-day delivery. **Minimum Order:** 3 cases or $400

DISCOUNTS

Discounts apply only to full 12 bottle cases.
Pricing structure: Frontline price - 5% off for 2 cases - 10% off for 3 cases

SAMPLES

Many wines we represent are not available for sampling.
Please inquire with your broker for sample availability.
Many of our rare wines are available at our tastings only.

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THE SOURCE

NEW TECH SHEETS

We'd like to take this opportunity to bring to your attention our new "tech sheets" which can be downloaded from all our website product pages. It's a project that's been years in the making, gathering photography, content, and accurate vineyard and cellar details that don't just check the standard data point box but stimulate more thought and accurate theory on how the wine might taste. Retrieving details from growers is no small task. Growers grumble at such formality when they know the variables are impossibly infinite, difficult to precisely define, and always a moving target because circumstances change quickly, forcing them to veer away from their plans and make spontaneous decisions that aren't always remembered or recorded.

On the next pages is an example of a downloadable two-page tech sheet from our website that represents what you'll find on EVERY wine now. Each page has a brief Producer Overview, an abridged version of our in-depth website profiles. Vineyard Details and the ever-changing Cellar Notes are taken directly from inquiries from the growers, which, we can attest, are often quite different from what you may hear during an off-the-cuff chat about the wines. When growers can sit down and write out these details, that's when they have the greatest accuracy.

One of the most important elements is the eight-panel photo album, where so much is revealed in the portraits of the growers. All are candidly shot during visits as they move, explain, and emote in their home environment—pondering, often second-guessing themselves, or lost in thought. The photos of rock and soil offer clues of what lies beneath them as the roots meander through pathways of least resistance. The drone shots reveal the community mindset of a people and a great view of the land, the exposure of the vines to the elements, their dimension (or lack thereof), biodiversity (or lack thereof), clear signs of responsible farmers, and their neighbors who carpet-bomb their vineyards. Indeed, the patches of our growers grow green with grass and herbs, and often stick out like a green thumb among many stripped and sore neighboring digits. This visual context helps ground the technical information in the lived reality of each site, giving a fuller sense of how the vineyard and its caretaker shape the wine.

Everything in our tech sheets has a purpose, but we are simply unable to cover all technical details with true accuracy. The variation is too great from one parcel to the next, from genetic advantage and health between vines in the same row, vintage to vintage, how the winegrower managed certain moments during the growing season, or how much they added of something to the wine and all the other off-the-cuff decisions made during the wine's creation. We've tried to keep it consistent and relatively general so that some of the crucial foundational points are relayed for you to build on. These foundational points are meant to frame your own tasting theories and give structure to how you interpret each wine's origins.

You will find a much more complete explanation in our December 2025 Newsletter on our website on the navigation tab, Inside Source & Newsletter.

THE SOURCE
VINCENT BERGERON
LOIRE VALLEY

2021 VIN DE FRANCE, 'UN ROUGE CHEZ LES BLANCS'

PRODUCER OVERVIEW

On the rolling hills and floodplains of the Loire River's Montlouis-sur-Loire, the humble and gentle Vincent crafts his finely tuned certified organic Chenin Blanc (still and sparkling) and Pinot Noir wines from 3.4ha of vineyards grown on limestone bedrock, perruches (fossils, lithified clay, flint/silex), sandstone, clay, and limestone rock topsoil. These "natural" wines are spontaneously fermented and aged in French oak barrels (some in fiberglass)—most without any addition of sulfites. With his concession to nature and commitment to honor the season, sans maquillage, sin compromise, he sets his wines on a direct course, showcasing each season's gifts and challenges, allowing his wines to freely express the mark of their birth year. Warm vintages (like 2020) taste of a season's richer fruits and softer palate while still being delicate and complex. Cold years (like 2021) are brighter, fresher, and more tense.

VINEYARD DETAILS

"Un Rouge Chez Les Blancs" comes from a 0.44ha plot (0.17ha planted in 2017 and 0.27ha in 1978) at 80m facing south on a gentle hill of on limestone, perruches, sandstone, and clay.

CELLAR NOTES

100% whole-cluster, 2-week natural ferment with 1 or 2 daily pumpovers. Aged 12 months in 75% old 500l French oak and 25% fiberglass. No added sulfites, finings, or filtration.

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FRANCE

CAROLE KOHLER
JARDINS DE FLEURY

PASCAL MAZET

MONTAGNE DE REIMS - CHAMPAGNE

www.thesourceimports.com/producers/pascal-mazet/

Catherine and Pascal Mazet established their domaine in 1981 and in 2009 began organically farming their two and a half hectares of premier cru in the Montagne de Reims communes Chigny-les-Roses and Ludes, and the grand cru, Ambonnay. Their son Olivier joined in 2019 and incorporated agroforestry to further improve nature's interaction with their mildly steep hills of chalk, clay and sand. Natural fermentations and sur lie aging take place in old oak barrels over fifteen months. Bottle maturation on lees lasts for a minimum of five years and the dosage is specific for each wine.

				Frontline		Discounts	
				Case	Bottle	5%	10%
NV	**Champagne, Premier Cru,** Brut (2015 Base Wine), *Nature*	**750**	**12**	**$648.00**	**$54.00**	**NET**	**NET**
NV	**Champagne, Premier Cru,** Brut (2014 Base Wine), *Originel*	**750**	**12**	**$756.00**	**$63.00**	**NET**	**NET**
NV	**Champagne, Premier Cru,** Brut (2015 Base Wine), *Originel*	**750**	**12**	**$792.00**	**$66.00**	**NET**	**NET**
2014	**Champagne, Premier Cru,** Brut, *Millesime*	**750**	**12**	**$924.00**	**$77.00**	**NET**	**NET**

ELISE DECHANNES

CÔTES DE BARS - CHAMPAGNE

www.thesourceimports.com/producers/elise-dechannes/

Elise Dechannes runs a petite domaine under biodynamic culture in Les Riceys, two hamlets (Ricey-Bas and Ricey-Haut) that share a small appellation in the south of Champagne known for its rosé, Rosé des Riceys, just an hour drive northeast of Chablis. The character of the Pinot Noir in this region is exceptional and unique. Through her range (almost entirely composed of Pinot Noir based Champagnes and one still wine rosé) the through line of deep but elegant sappiness in the palate and ethereal, wildly complex aromas seem to truly come from this particular place. All of her Champagnes have no dosage. Her Rosé des Riceys is a well-worth-it, juicy and tremendously complex and delicious rosé with real stuffing; it alone brings greater meaning to rosé. Champagne Essentielle is made entirely from Pinot Noir from Les Riceys and her Champagne Chardonnay Brut Nature is a great view into her more distinguished wines.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2018	**Champagne,** Chardonnay	**750**	**12**		**Out of Stock**		
2018	**Champagne,** *Liberté*	**750**	**12**		**Out of Stock**		
2019	**Champagne,** *Absolue Terre*	**750**	**12**		**Out of Stock**		
2019	**Champagne,** *Absolue Grés*	**750**	**12**		**Out of Stock**		
2020	**Champagne,** *Essentielle*	**750**	**12**		**Out of Stock**		

ERIC COLLINET

CÔTES DE BARS - CHAMPAGNE

www.champagnebio-ericcollinet.com/

Eric Collinet moved to Bragelogne-Beauvoir in 1987 from Limousin, a cow town famous for a breed of cattle with the same name. Twenty minutes by car from the center of Les Riceys, one of Champagne's southernmost regions on the Côte des Bar, famous for its Pinot Noir bubbles and unique appellation still rosé, Rosé des Riceys, he has 2.25 hectares of Pinot Noir and Chardonnay and land for truffles. Agroforestry, organic (certified), and biodynamic practices underpin "all of my actions: the respect of the seasons, nature and its rhythm; to listen to nature quietly and with patience to look at it and accompany it."

				Frontline		Discounts	
				Case	Bottle	5%	10%
2014	**Champagne,** Extra Brut, *Temporis* (Disg 11.21)	**750**	**12**	**$588.00**	**$49.00**	**NET**	**NET**

ALEXANDRE DÉRAMÉ (MORANDIÈRE)

MUSCADET - VALLÉE DE LA LOIRE

www.thesourceimports.com/producers/alexandre-derame/

After six years of enology school in Nantes, the humble Alexandre Déramé took over his family estate winery. Although his total production is medium-sized, his yields are among the lowest in Muscadet; his Vieille Vignes bottle quantities are minuscule. Organic conversion began in 2023 with the objective of having the entirety certified within five years. Morandière is a tiny commune in gently rolling hills in Mouzillon, one of the most highly regarded wine villages in Muscadet. Mouzillon is distinctive for its soils high in concentration of gabbro (a metallic-flecked, pale green and black, hard igneous rock developed through slow cooling of basaltic magma) with loamy soil of orange-colored silex and quartz-like rocks. This unique rock imparts the wines with tremendous power and tension.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Muscadet Sévre et Maine**, *La Morandière,* Sur Lie	**750**	**12**	**$144.00**	**$12.00**	**$11.40**	**$10.80**

FORTERESSE DE BERRYE

SAUMUR - VALLÉE DE LA LOIRE

www.thesourceimports.com/producers/forteresse-de-berrye/

Forteresse de Berrye's expressive and terroir-focused wines are crafted in a simple and direct way. Its new owners, Gilles, an agronomist and agricultural engineer (among the many métiers of his diverse professional life), and his wife, Sandra, have eliminated the use of all chemical applications in 2019 and began organic culture in 2021; they expect certification by 2024. They began to replace the missing pieds (vine stocks) with high-quality oriented biotypes and planted six hectares of trees on the 26-hectare property (12.5ha of vines) to improve the overall biodiversity of the landscape in support of the forest-capped hill. For them, agroforestry is crucial for repairing the land, though luckily for them (and us), the property's many parcels were well-tended and not destroyed by excessive use of synthetic products prior to their arrival. Gilles says that the land was in quite good shape overall due to the few annual treatments in this low precipitation and low humidity area of Saumur, perhaps one of the driest areas of the Loire Valley overall due to the rain shadow of the Armorican Massif to the west. Many of the old Chenin Blanc bottles left behind in the deeply quarried tuffeau limestone caves by its former owner drink well, with only the quality of the cork being the determining factor.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Saumur, Blanc,** *Les Bourgères*	**750**	**12**	**$192.00**	**$16.00**	**$15.20**	**$14.40**
2020	**Saumur, Rouge,** *Corps pour Corps*	**750**	**12**	**$192.00**	**$16.00**	**$15.20**	**$14.40**
2022	**Saumur, Rouge,** *Clos de Berrie*	**750**	**12**	**$180.00**	**$15.00**	**$14.25**	**$13.50**
2022	**Saumur Puy-Notre-Dame, Rouge,** *Le Bourg*	**750**	**12**		**Arrival 2026**		

LES INFILTRÉS

SAUMUR - VALLÉE DE LA LOIRE

www.thesourceimports.com/producers/les-infiltres/

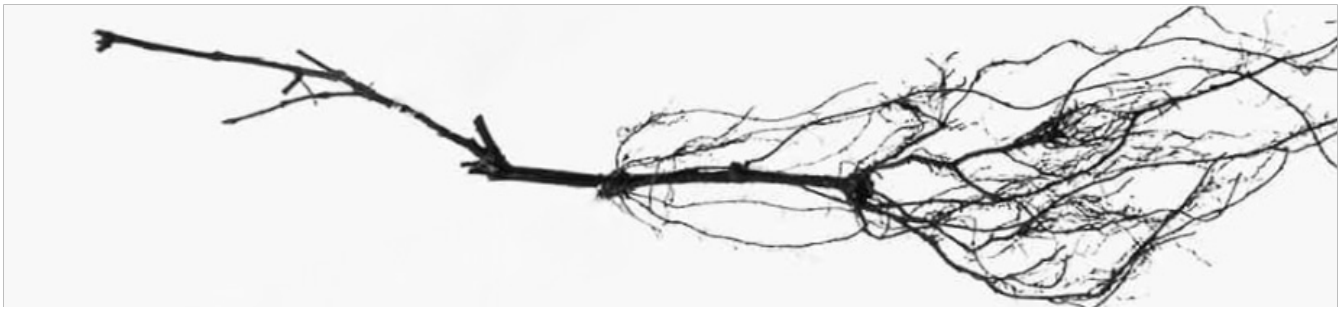
Based in Saumur Puy-Notre-Dame, a new focal point for colder climate Chenin Blanc and Cabernet Franc, the enthusiastic and charming Frédéric Hauss enters the wine world as a former cinematographer who worked extensively behind the camera for the big screen and TV. In his early forties, and in the middle of the Covid pandemic, he decided to redirect into this equally artistic life that provides a greater connection to nature. Some are quick to understand fundamentals (perhaps those who already mastered them in another craft are advantaged), and it's clear that Fréd also understands artistic composition, and already how to craft a wine to capture emotion, discreetly.

				Frontline		Discounts	
				Case	Bottle	5%	10%
NV	**Vin de France,** *Raging Bulles* (Sparkling Chenin Blanc)	**750**	**12**	**$324.00**	**$27.00**	**NET**	**NET**
2022	**Vin de France,** *Itinéraire Bis* (Chardonnay)	**750**	**12**	**$324.00**	**$27.00**	**NET**	**NET**
2022	**Vin de France,** *Une Histoire Vraie* (Saumur Blanc)	**750**	**12**	**$396.00**	**$33.00**	**NET**	**NET**
2022	**Vin de France,** *Une Histoire Vraie* (Saumur Puy-Notre-Dame Rouge)	**750**	**12**	**$348.00**	**$29.00**	**NET**	**NET**

VINEYARD QUICKIE: DRY FARMING

Dry farming is a technique that eschews supplemental irrigation—relying completely on the rainfall (and subterranean water) on a given plot. Drip irrigation as we know it was invented and developed in Israel in the 1960s to farm crops in desert climates with limited access to irrigation water and it's an efficient way to increase vineyard yields. While irrigation is not permitted in many European wine regions to maintain a certain elevated quality, climate change will force some to reconsider.

To keep things simple, dry farming has several potential quality advantages over drip irrigation. For one thing, dry-farmed vineyards tend to have deeper root systems because roots grow to where the water flows, which makes the vines work hard for their water. If doing so is their only option for survival, they're gonna keep moving downward! Of course, soil texture is a major factor: sandy and rocky soils have a harder time retaining water than those rich in clay that naturally hold onto it. Also, bedrock types have different water retention capacities. Depending on the source bedrock, the derived soil will tend to have various textures and compositions that might enhance water retention, for instance, a bedrock of compact limestones that can play a role as a water reservoir and improve the upward movement of water. Another aspect to consider is soil depth which can prevent too much saturation during heavy rainfalls while acting as a water reservoir during periods of drought.



Drip-irrigated vines tend to have clustered root systems at the surface because the water supply is located there. Frequent shallow irrigation in one particular spot will keep roots from exploring deeper into the soil, picking up interesting nutrients along the way that have the potential to increase the complexity of the grapes it produces.

The soil near the surface tends to be the highest in organic matter and most fertile. When coupled with plentiful water, it stands to reason that the complexity of the fruit is more likely to be diluted, which leads to diminished structure for the wines. Dry-farmed vines with developed root systems have the advantage of not needing to rely on an external water source and can access a deep supply that renders big heat waves at the surface less dramatic in their effects. However, extreme drought conditions continue to challenge dry-farmed vineyards. In California, this translates to the vines being slower to metabolize their malic acid, which slows ripening, and improves acid retention with less sugar development, resulting in riper grapes!

Irrigation (especially late in the season) promotes more vegetative growth via the hormone auxin, which tricks the vines into continued growth and development of more sugar at the expense of ripening the seeds. Dry farming promotes the healthy development of all plant hormone cycles throughout the year. It can also yield more concentrated flavors, gearing a wine toward quality over quantity. While it saves an enormous expense on vineyards and can potentially make better wine, it can also be riskier for growers in drought-prone areas, making it a challenging decision for many growers.

Researched and written by Ryan Stirm, Ted Vance, and Ivan Rodriguez, PhD Geology.

FABRICE ESNAULT - DOMAINE LA GIRAUDIÈRE

SAUMUR - VALLÉE DE LA LOIRE

www.giraudiere-breze.fr

Third-generation winegrower Fabrice Esnault has more than 20 hectares in Saumur-Champigny's municipalities of Montsoreau and Turquant, and Saumur's most famous commune, Brézé. Devoid of all herbicides and pesticides and sustainably farmed, the vines average 35 years old, the oldest being about 75. The focus is on Chenin Blanc and Cabernet Franc, though he also grows Chardonnay, Grolleau Gris, and Grolleau Noir. Brézé vineyards are tuffeau limestone, clay and sand, and Saumur-Champigny has deeper clay top soils on tuffeau bedrock. Selected local yeasts are employed when needed, and the whites are fermented and aged in fiberglass and old oak barrels without malolactic fermentation, filtered before bottling, and sometimes fined. Saumur-Champignys ferment for three weeks in fiberglass with gentle extractions at low temps (~20°C), followed by eight months in old barrels with light filtration or fining, if needed.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Saumur Blanc,** *L'Ardillon de Breze*	**750**	**12**		**Arrival 2026**		
2020	**Saumur Champigny,** *Les Meuniers*	**750**	**12**		**Arrival 2026**		

CAROLE KOHLER - JARDINS DE FLEURY

ANJOU - VALLÉE DE LA LOIRE

www.thesourceimports.com/producers/carole-kohler-jardins-de-fleury

On the historic 15th-century Fleury estate, the humble and spirited Carole Kohler crafts organic, and biodynamic, no-sulfite-added Chenin Blanc on schists of the Massif Armoricain and Cabernet Franc on Jurassic Tourcian limestone of the Paris Basin. A former chemist turned vigneronne, she and her husband, architect and hobby historian Brice Kohler, revived it properties historic connection to viticulture in Thouars, on the southern frontier of Anjou, where vineyards had nearly vanished after shifting appellation laws with the creation of the European Union. A self-contained world, Fleury is a haven of ancient forests where biodiversity thrives, untainted by neighboring agriculture. Carole's light-handed approach yields wines that channel the voice of the land, rewriting the history of this once-forgotten terroir. And with wines like these, it's only a matter of time before others follow.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Chenin Blanc,** *Sequoia*	**750**	**12**	**$300.00**	**$25.00**	**$23.75**	**$22.50**
2023	**Chenin Blanc,** *La Source*	**750**	**12**	**$300.00**	**$25.00**	**$23.75**	**$22.50**
2023	**Cabernet Franc,** *Jardin*	**750**	**12**	**$300.00**	**$25.00**	**$23.75**	**$22.50**

VINCENT BERGERON

MONTLOUIS-SUR-LOIRE - VALLÉE DE LA LOIRE

www.thesourceimports.com/product-category/france/loire-valley/vincent-bergeron

On the rolling hills and floodplains of the Loire River's Montlouis-sur-Loire, the humble and gentle Vincent crafts his finely tuned certified organic Chenin Blanc (still and sparkling) and Pinot Noir wines from 3.4ha of vineyards grown on limestone bedrock, perruches (fossils, lithified clay, flint/silex), sandstone, clay, and limestone rock topsoil. These "natural" wines are spontaneously fermented and aged in French oak barrels (some in fiberglass) most without any addition of sulfites. With his concession to nature and commitment to honor the season, sans maquillage, sin compromise, he sets his wines on a direct course, showcasing each season's gifts and challenges, allowing his wines to freely express the mark of their birth year. Warm vintages (like 2020) taste of a season's richer fruits and softer palate while still being delicate and complex. Cold years (like 2021) are brighter, fresher, more tense and rapier-sharp with a gentle and welcome stab.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Vin de France,** *Certains l'aiment Sec* (Sparkling Chenin)	**750**	**12**	**$360.00**	**$30.00**	**NET**	**NET**
2022	**Vin de France,** *Matin Midi et Soir* (Chenin Blanc)	**750**	**12**	**$384.00**	**$32.00**	**NET**	**NET**
2022	**Vin de France,** *Maison Marchandelle* (Chenin Blanc)	**750**	**12**	**$408.00**	**$34.00**	**NET**	**NET**
2021	**Vin de France,** *Un Rouge Chez Les Blancs* (Pinot Noir)	**750**	**12**	**$408.00**	**$34.00**	**NET**	**NET**

NICOLAS RENARD

MONTLOUIS-SUR-LOIRE - VALLÉE DE LA LOIRE

www.thesourceimports.com/producers/nicolas-renard

Now in his sixties, Nicolas Renard is one of the natural wine movement's quiet godfathers. All his vineyards are tended in an organic and natural way, and his wines are slow fermentations that often take more than half a decade to finish. Sulfites, finings, and filtrations are not used with any of his wines. Nicolas and his wines are famous in the Japanese underground natural wine market and his production levels are no more than a few hundred cases per year.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2017	**Vin de France,** *Jeanne* (Sauvignon Blanc)	**750**	**12**		**Out of Stock**		

THOMAS FRISSANT

MOSNES - VALLÉE DE LA LOIRE

www.thesourceimports.com/producers/thomas-frissant

After refining his craft in celebrated vineyards and cellars of Burgundy, the Northern Rhône, and Bandol, and completing harvests in New Zealand and Australia, twenty-seven-year-old Thomas Frissant returned in 2019 to his family's fourteen hectares in the Touraine Amboise appellation. Perched just twenty-five kilometers east of Tours, one kilometer south of the Loire River above the floodplain commune of Mosnes, he immediately embraced organic viticulture by converting his clay and silex plots, planted between the 1940s and 1990s with Sauvignon, Chenin, Chardonnay, Gamay, Grolleau, and Côt, achieving certification by 2022. Thomas now crafts wines with precision unpretentious yet impeccably made. Anchored in these quiet yet storied terroirs of the Loire, his range offers clear and honest expressions of this historic enclave.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Touraine, Sauvignon,** *"Le Chapeau Comte"*	**750**	**12**		**Arrival 2026**		
2023	**Vin de France, Chardonnay,** *'Tout En Canon'*	**750**	**12**		**Arrival 2026**		
2023	**Touraine Amboise, Chenin Blanc,** *'Le Perruches'*	**750**	**12**		**Arrival 2026**		
2023	**Touraine, Gamay,** *'Tout En Canon'*	**750**	**12**		**Arrival 2026**		

JEAN COLLET

CHABLIS - BOURGOGNE

www.thesourceimports.com/producers/jean-collet

At age twenty-one, Romain Collet took over the entire estate and began to make decisions in the cellar. His father, Gilles, was forced into early retirement due to nerve damage in his leg and back. Immediately upon taking the reins, Romain began to experiment with organic and biodynamic farming as well as using natural yeasts. His relentless desire for improvement powers the future of Collet, which continues to inch closer with each vintage toward the elite of Chablis. The Collet style finds themselves right in the middle of two schools of thought regarding Chablis. One advocates for stainless steel tank aging out of the belief that the purity of terroir is best expressed unadulterated by oak, and the other is based around the needs of oak to soften its taut acidic structure and to sculpt wines that are grown in deeper clay soils. The Collets compromise by using older wood barrels in their higher end wines grown on richer soils and stainless steel with their most mineral and precise wines.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Saint-Bris Sauvignon**	**750**	**12**	**$252.00**	**$21.00**	**$19.95**	**$18.90**
2023	**Chablis**	**750**	**12**	**$288.00**	**$24.00**	**$22.80**	**$21.60**
2022	**Chablis,** *Vallée de Valvan*	**750**	**12**	**$348.00**	**$29.00**	**NET**	**NET**
2022	**Chablis, 1er Cru** *Montmains*	**750**	**12**	**$432.00**	**$36.00**	**NET**	**NET**
2022	**Chablis, 1er Cru** *Montée de Tonnerre*	**750**	**12**	**$456.00**	**$38.00**	**NET**	**NET**
2022	**Chablis, 1er Cru** *Forêts*	**750**	**12**	**$456.00**	**$38.00**	**NET**	**NET**
2022	**Chablis, 1er Cru** *Butteaux*	**750**	**12**	**$456.00**	**$38.00**	**NET**	**NET**
2022	**Chablis, 1er Cru** *Vaillons*	**750**	**12**	**$456.00**	**$38.00**	**NET**	**NET**
2022	**Chablis, Grand Cru** *Les Clos*	**750**	**12**	**$1,008.00**	**$84.00**	**NET**	**NET**

GEOLOGY QUICKIE: CHABLIS
KIMMERIDGIAN LIMESTONE MARLS & PORTLANDIAN LIMESTONE

Kimmeridgian and Portlandian geology are side-by-side in several of France's winegrowing zones, sharing time and place, yet their influence on the vine diverges. Though Kimmeridgian strata are slightly older, both were formed in the Late Jurassic, around 150 million years ago. Kimmeridgian is a marl rich in fossilized marine life (especially *Exogyra virgula*), composed of limestone and clay. It's friable, water-retentive, and mineral-balanced—an ideal matrix where vines can thrive. By contrast, Portlandian is a purer, harder limestone (over 95 percent calcium carbonate), with little clay and sparse fossil content. These distinctions may seem subtle, but are anything but for the vine.

Both formations appear together in some of France's most emblematic wine regions, most notably Chablis and the southern end of Champagne, in the Côte des Bar (or Aube). The classical vineyards in Chablis are rooted in Kimmeridgian bedrock, while the higher slopes of Petit Chablis rest on Portlandian layers that cap the older marls. There's a similar pattern in the Aube, where celebrated parcels—particularly around Les Riceys, Bar-sur-Seine, and Montgueux—tend to lie over Kimmeridgian marl; the region does not formally classify vineyards by soil type.

Left: Extremely friable Kimmeridgian marl. Right: Portlandian limestone (left) and Kimmeridgian limestone marl (right).

These soils matter because of both structure and chemistry. Kimmeridgian's limestone–clay mix balances water retention and drainage, with a friable texture that encourages deep rooting. Its alkaline pH preserves nutrients, and its microbial richness fosters vine health and complexity.

With its dense and calcitic structure, Portlandian limestone retains less water and tends to support shallower roots. Its compact form warms more quickly, often leading to earlier ripening and simpler, fruit-driven wines. While capable of high quality, Portlandian sites rarely match the nuance or longevity of their Kimmeridgian counterparts.

In some parcels, especially older ones, deeply rooted vines may access fractured Kimmeridgian marl beneath a surface layer of Portlandian. One walk along the upper Grand Cru slope reveals more Portlandian scree at the surface than Kimmeridgian fragments—but what lies below may still drive the wine. The best growers recognized this long before geologists confirmed it.
While Portlandian vineyards have their place—offering charm, immediacy, and fruit—they rarely speak with the same depth or mineral resonance. For those who seek longevity and transparency of site, Kimmeridgian remains the ground most worth walking.

Research, writing and photography by Ted Vance and Ivan Rodriguez, PhD Geology.

CHRISTOPHE ET FILS

CHABLIS - BOURGOGNE

www.thesourceimports.com/producers/domaine-christophe-et-fils

Sebastien Christophe is the man of mystery in Chablis. He comes from nearly nowhere and has quietly been climbing the ladder of Chablis stars. His winery is out of town and next to Petit Chablis vineyards that are upslope from the Grand Crus and a few of the famous premier crus he works with. Chablis can be a wine that expresses its terroir more clearly than any other region in the world. The winemaking choices certainly influence the impression of the wine but they never really lose that unmistakable Chablisienne character imprinted by its special limestone soils, the Chardonnay grape and tense acidity that is encouraged by a cool continental climate.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Petit Chablis**	750	12	$264.00	$22.00	$20.90	$19.80
2023	**Chablis**	750	12	$300.00	$25.00	$23.75	$22.50
2023	**Chablis, Vieilles Vignes**	750	12	$396.00	$33.00	NET	NET
2023	**Chablis, 1er Cru** *Fourchaume*	750	12	$564.00	$47.00	NET	NET
2023	**Chablis, 1er Cru** *Mont de Milieu*	750	12	$588.00	$49.00	NET	NET
2023	**Chablis, 1er Cru** *Montée de Tonnerre*	750	12	$624.00	$52.00	NET	NET
2022	**Chablis, Grand Cru** *Les Preuses*	750	12		Arrival 2026		

RODOLPHE DEMOUGEOT

CÔTE DE BEAUNE - BOURGOGNE

www.thesourceimports.com/producers/rodolphe-demougeot/

After starting in 1992, Rodolphe has amassed 8 hectares of vines in the Côte de Beaune and has upped the ante on everything he does. There are no chemical treatments for herbicides, pesticides or fertilizers and he follows the rhythm of the lunar cycle when moving his wines and making picking decisions. He plows his vineyards by horse and tractor to aerate the soils and to take out grasses and weeds. He doesn't carry the superstar terroirs in his range of wines, but the energy put toward getting the best out of his humble holdings is impressive and they deliver well above what is expected, even from the two important villages his wines come from: Pommard and Meursault.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Bourgogne,** Côte d'Or, Chardonnay	750	12	$408.00	$34.00	NET	NET
2023	**Monthélie,** *La Combe Danay*, Chardonnay	750	12	$600.00	$50.00	NET	NET
2023	**Beaune, Blanc,** *Clos Saint-Désiré*	750	12	$684.00	$57.00	NET	NET
2023	**Meursault, Blanc**	750	12	$1,224.00	$102.00	NET	NET
2023	**Bourgogne, Vieilles Vignes,** Pinot Noir	750	12	$408.00	$34.00	NET	NET
2022	**Auxey-Duresses Rouge,** *Les Clous*	750	12	$480.00	$40.00	NET	NET
2023	**Auxey-Duresses Rouge,** *Les Clous*	750	12	$564.00	$47.00	NET	NET
2022	**Savigny lès Beaune, Rouge,** *Les Bourgeots*	750	12	$504.00	$42.00	NET	NET
2023	**Savigny lès Beaune, Rouge,** *Les Bourgeots*	750	12	$564.00	$47.00	NET	NET
2022	**Savigny lès Beaune, Rouge,** *Les Peuillets*	750	12	$684.00	$57.00	NET	NET
2023	**Savigny lès Beaune, Rouge,** *Les Peuillets*	750	12	$804.00	$67.00	NET	NET
2023	**Beaune, Rouge,** *les Beaux Fougets*	750	12	$612.00	$51.00	NET	NET
2022	**Pommard**	750	12	$828.00	$69.00	NET	NET
2023	**Pommard**	750	12	$828.00	$69.00	NET	NET
2023	**Pommard,** *Vignot*	750	12	$984.00	$82.00	NET	NET
2023	**Pommard,** *1er Cru Charmots, Coeur des Dames*	750	12	$1,248.00	$104.00	NET	NET

CARTAUX BOUGAUD

CÔTES DU JURA - JURA

www.thesourceimports.com/producers/cartaux-bougaud

With their first harvest in 1973 on a small plot in L'Étoile, Anne-Marie Bougaud and Guy Cartaux acquired the Château de Quintigny in 1983, expanding their vineyards and fully committing to winegrowing. Their children, Nathalie and Sébastien Cartaux, took over in 1993, and today Sébastien continues to run the 20-hectare estate, which became organic certified in 2023. The estate produces Chardonnay and Savagnin from AOC L'Étoile, as well as reds (Poulsard, Trousseau, and Pinot Noir) from the Côtes du Jura. The wines are crafted in numerous cellars, including the ancient Château de Quintigny, using both traditional "ouillage" methods (with and without air space in the barrel) and the region's unique oxidative aging process, essential for producing the renowned Vin Jaune. Their objective with reds is to preserve the naturally fresh and bright fruit-led aromatics over rusticity, while their whites a core of acidity and structure led by the aromas, flavors and textures from the ancient noble practice of sous voile aging.

				Frontline		Discounts	
				Case	Bottle	5%	10%
NV	**Crémant du Jura Brut, Blanc**	750	12		Arrival 2026		
2022	**L'Étoile,** Chardonnay	750	12	$276.00	$23.00	$21.85	$20.70
2022	**L'Étoile,** Chardonnay, *La Côte des Vents*	750	12	$324.00	$27.00	NET	NET
2022	**Côtes du Jura,** Pinot Noir	750	12	$276.00	$23.00	$21.85	$20.70

FAMILLE GARON

CÔTE-RÔTIE - VALLÉE DU RHÔNE

www.thesourceimports.com/producers/famille-garon

				Frontline		Discounts	
				Case	Bottle	5%	10%
2019	**Côtes du Rhône, Rouge,** *Le Part de Vivants*	750	12	$204.00	$17.00	$16.15	$15.30
2020	**Côte-Rôtie,** *Rochins*	750	12	$1,260.00	$105.00	NET	NET

STÉPHANE ROUSSET

CROZES HERMITAGE - VALLÉE DU RHÔNE

www.thesourceimports.com/producers/domaine-rousset/

Stephane Rousset's underground status as one of the best producers in the Northern Rhône Valley is about to end. It wasn't too long ago, in what we like to call the age of extraction, that producers making elegant wines were lost in the shuffle. One of the most diverse appellations in France's Northern Rhône Valley, Crozes-Hermitage is also its biggest. Rousset's vineyards lie in its most northern communes of Erôme, Gervans, and Crozes-Hermitage (the village the appellation takes its name from). The soil types here differ greatly from the rest of the appellation. Here you find vines on steep granite terraces of the river's left bank, above the Rhône and tucked back behind the behemoth hill of Hermitage. Across the river, in Tournon, Rousset's two parcels of St. Joseph are on pure granitic soils. In our humble opinion, in this appellation few, if any, vignerons produce wines above this in class and elegance.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Crozes-Hermitage, Blanc,** Vieille Vignes	750	12	$312.00	$26.00	NET	NET
2021	**Crozes-Hermitage, Rouge,** *Les Méjeans*	750	12	$300.00	$25.00	$23.75	$22.50
2021	**Saint-Joseph, Rouge,** *Côte des Rivoires*	750	12	$300.00	$25.00	$23.75	$22.50
2023	**Crozes-Hermitage, Rouge,** *Les Picaudières*	750	12	$348.00	$29.00	NET	NET

SÉBASTIAN MAZERET - DOMAINE DES COLLINES

IGP COLLINES RHODANIENNES - VALLÉE DU RHÔNE

www.thesourceimports.com/producers/domaine-la-collines

A native of Cornas and from a family of winemakers, Sébastien Mazeret brings tradition and international experience to Le Domaine des Collines. After seven years working with the owner, Christine, they officially partnered in 2022 in preparation for full ownership for her 2025 retirement. With a sharp focus on organic farming and ingenious mechanical engineering, Sébastien manages 5 hectares of Syrah, 2 hectares of Merlot, and 0.5 hectares of Chardonnay, alongside fruit and forage crops. His winemaking philosophy leans toward minimal intervention, favoring indigenous yeasts and using only miniscule amounts of sulfites post-malolactic fermentation.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Collines Rhodaniennes Syrah**	750	12		Arrival 2026		

LE VENT DES JOURS

CAHORS - OCCITANIE

www.thesourceimports.com/producers/le-vent-des-jours

After twenty-five years as a sommelier, wine wholesaler and wine bar owner in Paris, the 48-year-old Cahors native, Laurent Marre, found himself in a hospital bed. Unexpected life-threatening conditions and four months confined to a hospital bed changed his priorities, and Laurent and his wife, Nathalie, left the city to return to Laurent's familial homeland. Today they farm eight biodynamic hectares of vines on their 30-hectare, forest-surrounded, single plot on one of Cahors' highest altitude, limestone sites. The range starts with an intensely mineral and fresh amphora-raised Gros Manseng (C'Juste), followed by a series of impeccably balanced, emotional, and minerally-fresh Malbecs raised in concrete, amphora, and large old French oak barrels and foudres.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Cahors,** *Un Jour ou L'Autre*	**750**	**12**	**$168.00**	**$14.00**	**$13.30**	**$12.60**
2020	**Cahors,** *Les Moutons*	**750**	**12**	**$300.00**	**$25.00**	**$23.75**	**$22.50**
2021	**Cahors,** *Les Calades*	**750**	**12**	**$228.00**	**$19.00**	**$18.05**	**$17.10**

SADON HUGUET

SANT ÉMILION - BORDEAUX

www.thesourceimports.com/producers/sadon-huguet

After two decades of enological consultation at top Bordeaux châteaux that led most to organic and biodynamic practices, the natural wine consulting enologists, Bénédicte Laborde (Huguet) and Mathieu Huguet, started their no-sulfur-added, natural wine project in 2019. Based in Bordeaux with vineyards in Saint-Emilion, they work their two plots leased from one of their biodynamically certified clients. Soon there will also be offerings from the Pyrenean appellation, Irouleguy.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2019	**Expresson Calcaire,** *"14" Rouge*	**750**	**12**	**$540.00**	**$45.00**	**NET**	**NET**
2020	**Expresson Calcaire,** *"14" Rouge*	**750**	**12**	**$540.00**	**$45.00**	**NET**	**NET**

ITALIA

FABIO ZAMBOLIN
ALTO PIEMONTE

FLIEDERHOF

ST. MAGDALENA - SÜDTIROL/ALTO ADIGE

www.thesourceimports.com/producers/fliederhof

Martin Ramoser is a true budding young superstar in the wine world, and with the help of his parents, Stefan and Astrid, he's writing a new chapter in the family's wine history. Located in Italy's Südtirol, only a half hour drive from the Austrian border, on the gorgeous and historical hill of Santa Magdalena that overlooks the city center of Bolzano, they cultivate their Schiava and Lagrein vineyards under organic and biodynamic principles. Their mere three hectares of vineyards are all planted on hillsides of porphyry, an igneous volcanic rock with a mix of large and small grain sizes, which makes for sandy, gravelly soils as it decomposes, and results in wines with higher aromas and chewy textures. Martin's style is one of pleasure led by upfront aromatic red fruits and red/orange flowers with sharper lines, deep but gentle mineral textures and a soft touch on extraction.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2019	**St. Magdalener**	750	12	$252.00	$21.00	$19.95	$18.90
2020	**St. Magdalener**	750	12	$252.00	$21.00	$19.95	$18.90
2021	**St. Magdalener,** *Marie*	750	12	$276.00	$23.00	$21.85	$20.70
2022	**St. Magdalener,** *Marie*	750	12	$264.00	$22.00	$20.90	$19.80
2023	**St. Magdalener,** *Marie*	750	12	$300.00	$25.00	$23.75	$22.50
2020	**St. Magdalener,** *Gran Marie*	750	12	$372.00	$31.00	NET	NET
2022	**St. Magdalener,** *Gran Marie*	750	12	$432.00	$36.00	NET	NET
2020	**Lagrein**	750	12	$288.00	$24.00	$22.80	$21.60

OLIVIERO PASTORIS

CALUSO - PIEMONTE

www.thesourceimports.com/producers/massimo-pastoris/

Maybe I'm only more maniacal than my father, but I understood from him that nature is something that you can't completely control. We must work well in every moment of the season, but the most important job is made from the soil, and we can only make mistakes against the harmony of nature." After years of Latin and Mechanical Engineering studies Eugenio Pastoris returned to his family's organic and regeneratively farmed vineyards. On the eastern end of the Erbaluce di Caluso appellation in Viverone, bordering Alto Piemonte, Pastoris focuses on Nebbiolo and Erbaluce in steel and concrete.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Erbaluce di Caluso,** *La Norezza*	750	12	$228.00	$19.00	$18.05	$17.10
2021	**Nebbiolo, Canavese,** *La Cucca*	750	12	$264.00	$22.00	$20.90	$19.80

FABIO ZAMBOLIN

COSTE DELLA SESIA - PIEMONTE

www.thesourceimports.com/producers/fabio-zambolin

A true northern Piemonte garagiste, Fabio Zambolin inherited his grandparent's tiny vineyard parcels and converted their garage into a winery. He began his project in 2010 with a parcel that he works organically and that sits within the DOC appellation, Lessona. However, the cantina is ten meters outside of the DOC zone (right next to the vineyards) and an archaic law makes it so that he must label his wines Costa della Sesia, a generic term for regional Northern Piedmont wines. As one could imagine, with such a small quantity of grapes to make his wines the level of detail in his organically farmed vineyard and cellar are maintained to an extraordinary level. Famous Italian wine writers of the late 1800s and early 1900s considered Lessona wines the greatest reds in all of Italy, and in the right hands it can represent one of the most pure expressions of Nebbiolo. Fabio's Vallelonga is made purely of Nebbiolo, and Feldo, a blend of 50% Nebbiolo with equal parts of Croatina and Vespolina the difference.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Coste della Sesia,** Bianco, *La Lida*	750	12	$312.00	$26.00	NET	NET
2020	**Coste della Sesia,** Rosso, *Feldo*	750	12	$276.00	$23.00	$21.85	$20.70
2021	**Coste della Sesia,** Rosso, *Feldo*	750	12	$300.00	$25.00	$23.75	$22.50
2022	**Coste della Sesia,** Rosso, *Feldo*	750	12	$300.00	$25.00	$23.75	$22.50
2021	**Coste della Sesia,** Nebbiolo, *Vallelonga*	750	12	$312.00	$26.00	NET	NET
2022	**Coste della Sesia,** Nebbiolo, *Vallelonga*	750	12	$336.00	$28.00	NET	NET

CASTELLO DI CASTELLENGO

COSTE DELLA SESIA - PIEMONTE

www.centovigne.it

Located east of the once wealthy Alto Piemonte town of Biella, and south of the prestigious Lessona appellation whose Nebbiolo wines were in former times considered Italy's finest a unique hill stands above the eastern plain below, spared from the full erosion caused by Alpine runoff and glacial movements. This special terroir, featuring volcanic marine sands similar to those in Lessona and the eastern side of the Bramaterra appellation, is home to the organically farmed Centovigne Nebbiolo and Erbaluce vineyards, owned by Magda and Alessandro Ciccioni. Raised in their 18th-century castle, Castello di Castelengo, Magda (who is both the mind and hands behind the delicate yet flavorful wines) matures their organically farmed wines in concrete tanks and large oak barrels, blending tradition with modern sensibility.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Rosso della Motta,** Vino Rosso	750	12		Arrival 2026		
2017	**Coste della Sesia**	750	12		Arrival 2026		

SETTE

MONFERRATO - PIEMONTE

www.thesourceimports.com/producers/sette

Asti is Piemonte's new wine laboratory, and experimentation is extensive at Sette where they're looking to expose new dimensions of their local indigenous varieties. The comedic and talented duo of the experienced wine trade pro, Gino Della Porta, and well-known enologist, Gianluca Colombo, founded Sette in 2017 with the purchase of a 5.8-hectare hill in Bricco di Nizza, in Monferrato. Immediately, a full conversion to organic farming began, followed by biodynamic starting in 2020 the latter, a vineyard culture still considered somewhat radical in these parts. The wines are crafted and full of vibrant energy with only a soft polish, with the focus, the slightly turbid and lightly colored, juicy fruity, minerally Grignolino and their two serious but friendly Barberas. Sette's game-changing progressive approach and delicious wines (with total eye candy labels) should ripple through this historic backcountry and bring greater courage to the younger generations to break out of the constraints of the past and move full throttle into the future.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Nizza DOCG,** Vino Bianco	750	12	$288.00	$24.00	$22.80	$21.60
2023	**Nizza DOCG,** Barbera d'Asti	750	12	$264.00	$22.00	$20.90	$19.80
2023	**Nizza DOCG,** Grignolino	750	12	$264.00	$22.00	$20.90	$19.80
2018	**Nizza DOCG,** Barbera	750	12	$324.00	$27.00	NET	NET
2019	**Nizza DOCG,** Barbera	750	12	$324.00	$27.00	NET	NET
2021	**Nizza DOCG,** Barbera	750	12	$372.00	$31.00	NET	NET
2018	**Nizza DOCG,** Particella B5	750	12	$408.00	$34.00	NET	NET
2021	**Nizza DOCG,** Particella B8	750	12	$444.00	$37.00	NET	NET

LUIGI SPERTINO

MONFERRATO - PIEMONTE

www.thesourceimports.com/producers/luigi-spertino

Mauro Spertino is one of the most artistic and technical craftspeople in our entire portfolio. The diversity and skill demonstrated throughout his range forecast the inevitability that he will find his place among other wine alchemists in Italy whose unmistakable imprints are evident at first smell Quintarelli, Bea and Soldera are names that come to mind. His reds range from bright and sensual, able to flutter and seduce (Grignolino), to more elixir-like and dark (Barbera wines), which mesmerize with a deep well of discovery in each smell and taste. Mauro toys with Cortese, a white grape from which he slowly extracts an orange hue, crystalline clarity and mind-bending complexity. His vermouth, Belle Epoque, carries a ballerina-like balance of power and grace. All that he touches from his Asti vineyards he makes into something dazzling and one of a kind.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2019	**Blanc de Noirs,** Metodo Classico	750	12	$456.00	$38.00	NET	NET
2024	**Grignolino d'Asti**	750	12	$300.00	$25.00	$23.75	$22.50
2021	**Barbera d'Asti,** Superiore, *La Bigia*	750	12	$324.00	$27.00	NET	NET
NV	**Vermouth di Torino,** *Belle Epoque*	750	12	$564.00	$47.00	NET	NET

LAB QUICKIE: COPPER SULFATE

Copper sulfate is not as common of a vineyard treatment in the US and most of the New World. Yet in Europe, it remains one of the most common fungicides for organic and biodynamic viticulture, though alternative treatments are being explored. It's applied during the vegetative growth cycle in rainy periods to combat downy mildew, a fungus that, like the global problem of powdery mildew, feasts on the plant's chlorophyll. Downy mildew is transported by water, making it somewhat predictable but powdery mildew is a sneakier variant; its spores travel through the air and don't need water to germinate, often requiring methodical sulfur spraying before symptoms even appear.

Our French PhD Enologist friend, Manu Gagnepain, says that he notices that more copper treatments result in grape skins becoming denser and harder, which gives them the desired protection against fungal diseases, such as botrytis. But if the treatment is applied late, it can make a wine's tannins drier while leaving a metallic sensation in the mouth. He adds that sometimes large producers make an unnecessary final copper treatment before harvest to give their grapes the impression of more complexity through more noticeable tannins and metallic sensations.

Still in the wines? Manu mentioned that if vines are sprayed less than three weeks before harvest there will likely be residual copper. It can also be easily identified early on by tasting the berries, which will have too much of a metallic sensation. Iron tanks with some kind of copper alloy in the door parts are still relatively common and leave a metallic residue, as can copper sulfate additions to wine in an attempt to resolve reductive elements. If residual copper exists in wines before bottling, it can be reduced using specific fining agents, including the natural clay called bentonite.

There's always a viticultural downside to copper; it sticks around and impairs root development while toxifying the soil for local flora and fauna. Next to herbicides, it's one of the most significant contributors to stunted root systems–these components of the plant that absorb most of the nutrients are fragile and thus the most impacted.

Thankfully, copper alternatives for mildew protection are being explored. Basic things like spraying bentonite clay directly on the leaves have positive results. Alternatives like essential oils and plant extracts from yucca, algae, sage, valerian, yarrow, beneficial fungus (*Trichoderma*), etc, show promise but their effectiveness remains inconsistent in high-disease-pressure conditions, particularly in very wet years when unfortunately, the success rate is often still low.

Researched and written by Ted Vance, and Ivan Rodriguez, PhD Geology.

MAURO MARENGO

BAROLO - PIEMONTE

www.thesourceimports.com/producers/mauro-marengo

Once the Marengo family's technical direction was given to Daniele at age twenty-two, his personal taste and style of wines led him to pursue freshness over power and ripeness, and to highlight their Novello-based high-altitude vineyards. They turned their attention to soil health and the incorporation of organic farming. The cellar work was gentler, and new techniques were employed. They harvest earlier, consider whole cluster and submerged cap fermentations when traditional methods need a boost. They gently extract and press, manipulate less and age in concrete and medium-sized botte. They also bottle early to keep the wines fresh, clean, and not overworked or exhausted before bottling. Led by their three MGA sites, Ravera, Terlo, and La Volta, Nebbiolo is the focus, but Daniele's Barbera, Dolcetto and Nas-cëtta also inspire.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Langhe Nas-Cëtta**	750	12	$228.00	$19.00	$18.05	$17.10
2023	**Langhe Nebbiolo**	750	12	$264.00	$22.00	$20.90	$19.80
2023	**Dolcetto d'Alba**	750	12	$204.00	$17.00	$16.15	$15.30
2024	**Dolcetto d'Alba**	750	12	$228.00	$19.00	$18.05	$17.10
2019	**Barolo**, *Angela*	750	12	$492.00	$41.00	NET	NET
2020	**Barolo**, *Angela*	750	12	$504.00	$42.00	NET	NET
2019	**Barolo**, *Ravera*	750	12	$672.00	$56.00	NET	NET

AZIENDA AGRICOLA BRANDINI

BAROLO - PIEMONTE

www.thesourceimports.com/producers/agricola-brandini

The organically farmed Agricola Brandini is run by two young and idealistic sisters, Serena and Giovanna in full directional control with the support of their father, Piero Bagnasco. Certified organic since 2011, they have also introduced biodynamics and permaculture to their 25 estate-owned hectares in the high-altitude zones of La Morra, Roero and Alta Langha. Their estate Barolo vineyards (four La Morra parcels and R56) are located on the backside (northwest) of La Morra and are characterized by calcareous sandstones that render Barolos of great elegance. They also rent 10 hectares of vines for the crus, Cerretta and Annunziata, and organically farmed and certified, high altitude sites south of Monforte d'Alba for their Alba wines of Dolcetto, Barbera, and Nebbiolo. Vinification for their raw yet refined, pale colored, understated and elegant Nebbiolo are deeper in terroir imprint and structure than those prior to the sisters' takeover in 2015. Brandini's cellar work is progressive (including shorter maceration times, stem inclusion and infusion extraction methods), and it accentuates finesse above all for these botti-aged Barolos that drink well young and also age nicely, building on their youthful assets.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Alta Langa,** Brut	750	12		Arrival 2026		
2023	**Langhe Arneis,** *Le Margherite*	750	12	$216.00	$18.00	$17.10	$16.20
2022	**Dolcetto d'Alba,** *Filari Lunghi*	750	12	$216.00	$18.00	$17.10	$16.20
2023	**Dolcetto d'Alba,** *Filari Lunghi*	750	12	$240.00	$20.00	$19.00	$18.00
2021	**Barbera d'Alba**	750	12	$228.00	$19.00	$18.05	$17.10
2022	**Langhe Nebbiolo,** *Filari Corti*	750	12	$264.00	$22.00	$20.90	$19.80
2023	**Langhe Nebbiolo,** *Filari Corti*	750	12	$264.00	$22.00	$20.90	$19.80
2020	**Barolo,** *La Morra*	750	12	$528.00	$44.00	NET	NET
2017	**Barolo,** *Annunziata*	750	12	$816.00	$68.00	NET	NET
2020	**Barolo,** *Annunziata*	750	12	$864.00	$72.00	NET	NET
2019	**Barolo,** *R56*	750	12	$864.00	$72.00	NET	NET
2020	**Barolo,** *R56*	750	12	$864.00	$72.00	NET	NET
2019	**Barolo,** *Cerretta*	750	12	$864.00	$72.00	NET	NET
2020	**Barolo,** *Cerretta*	750	12	$864.00	$72.00	NET	NET

MANETERRA

COLLI DI LUNI - LIGURIA

www.thesourceimports.com/producers/maneterra

Located in Liguria's Colli di Luni region, Maneterra was founded by Claudio Felisso, a native of the area. After training at the École Nationale Supérieure d'Agronomie in Montpellier and gaining vineyard and winery experience in Toscana, Romagna, Piemonte, France, and Chile, he returned to create his own project on the hills of Castelnuovo, Fosdinovo, and Fravizzola in the Val di Magra, a warm valley shielded from the sea and the Gulf of Spezia by Monte Caprione. In this northwest-to-southeast-facing valley, Claudio focuses on cultivating Vermentino using only copper, sulfur, and organic fertilizers and treatments. In the cellar, his hand is deft; his Vermentino kissed by the salty freshness of the sea, the citrusy zest of soft Mediterranean winds, and captures the essence of Liguria's land and its charming, generous people.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Colli di Luni,** Vermentino	**750**	**12**	**$300.00**	**$25.00**	**$23.75**	**$22.50**

SORGENTE

PROSECCO - FRIULI-VENEZIA GIULIA

www.thesourceimports.com/producers/sorgente

Sorgente Prosecco comes from a small vineyard plot of only six hectares of Glera vines; there are no other grapes added to the Prosecco and all of them are estate owned. Located in Friuli-Venezia Giulia, the vineyards sit only a few hundred meters from the natural spring (called sorgente in Italian) at the nascita of the Livenza River. The proximity to the Alps (which begins no more than ten miles to the north) and the Adriatic (twenty miles away) brings an ideal temperature characterized by large diurnal swings from day to nighttime which is crucial for the development of complex phenolics, fresh acidity and elevated aromatics all necessary for a proper Prosecco to remain true to form (bright, fresh, minerally) and function (pleasure over intellect). The vineyard soils are endowed with limestone and clay, both a mixture of the former salty marshland that existed here millions of years ago along with alluvial soils largely composed of limestone. From a pedigree standpoint, there is good reason that one would discover the mineral nuances of this "simple" Prosecco due to its soil composition and climatic balance. There are no herbicides and pesticides used in the vineyards, only vineyard treatments of copper and sulfur. After a rigorous selection process, they sell off more than 60% of their Prosecco base wine to negociants through their leaving a mere 40% off their six estate hectares for these two wines.

				Frontline		Discounts	
				Case	Bottle	5%	10%
NV	**Prosecco,** Brut	**750**	**12**	**$168.00**	**$14.00**	**$13.30**	**$12.60**
NV	**Prosecco,** Extra Dry	**750**	**12**	**$168.00**	**$14.00**	**$13.30**	**$12.60**
NV	**Prosecco Rosé,** Extra Brut, *La Fonte*	**750**	**12**	**$156.00**	**$13.00**	**$12.35**	**$11.70**
NV	**Spumante Rosé,** Pinot Noir, *Issimo*	**750**	**12**	**$168.00**	**$14.00**	**$13.30**	**$12.60**
2021	**Pinot Grigio,** *Tuo*	**750**	**12**	**$136.00**	**$11.33**	**$10.77**	**$10.20**
2024	**Pinot Grigio,** *Tuo*	**750**	**12**	**$168.00**	**$14.00**	**$13.30**	**$12.60**

PAOLO LATORRACA
MADONNA DELLE GRAZIE

GIACOMO BARALDO

TOSCANA

www.thesourceimports.com/producers/giacomo-baraldo

There is no better environment for an artistic, free-thinking, well-trained and technically astute enologist and vignaiolo than the countryside where Giacomo Baraldo started his Tuscan wine adventure in his hometown of San Casciano dei Bagni, the small, gorgeous and historic Tuscan village famous for its thermal baths along with some recently discovered ancient artifacts that are rewriting history. Influenced by his past, supported by his family, yet beholden to nothing and no one, he thinks freely and acts on intuition guided by his near decade of widely varied experiences in wineries from Bordeaux and Burgundy, to Patagonia and New Zealand (where he also has a small ongoing wine project). In his early thirties, he settled back home in San Casciano dei Bagni to craft wine on unknown, high-altitude terroirs. His wines are thoughtful, exploratory, generous-but-measured and diverse, from Chardonnay planted on a rocky limestone slope below cliffs using massale selections from the Côte d'Or gathered from friendly vignerons he met in his years working and training in Burgundy. His Grechetto orange wine was reborn in the field from vines below the main square of San Casciano dei Bagni, and his Sangiovese single-site wines must be highlighted, as they are his true muse, the inspiration that guides his work to unlock the potential of Monte Cetona, a solitary limestone mountain with a complex geology halfway between Rome and Florence in the Provincia di Siena. This rugged and strong but intellectually refined statue of a man challenges the belief that Europe's great terroirs are all already documented. Monte Cetona has no known vinous history, though when you taste Giacomo's wines, you can't help but wonder, as he does, how this hill was missed.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Toscana Bianco,** *Risveglio*	**750**	**12**	**$288.00**	**$24.00**	**$22.80**	**$21.60**
2022	**Toscana Bianco,** *Risveglio*	**750**	**12**	**$288.00**	**$24.00**	**$22.80**	**$21.60**
2020	**Vino Bianco,** *l'Affacciatoio*	**750**	**12**	**$360.00**	**$30.00**	**NET**	**NET**
2020	**Toscana Rosso,** *il Bossolotto*	**750**	**12**	**$324.00**	**$27.00**	**NET**	**NET**
2020	**Toscana Bianco,** *il Pergola di Silvestro*	**750**	**12**	**$384.00**	**$32.00**	**NET**	**NET**
2019	**Toscana Sangiovese, Cru,** *il Pozzone*	**750**	**12**	**$432.00**	**$36.00**	**NET**	**NET**
2019	**Toscana Sangiovese, Cru,** *Caccialupi*	**750**	**12**	**$432.00**	**$36.00**	**NET**	**NET**
2020	**Toscana Sangiovese, Cru,** *Caccialupi*	**750**	**12**	**$492.00**	**$41.00**	**NET**	**NET**
2020	**Toscana Rosso,** *Tulio "0.0k"*	**750**	**12**	**$552.00**	**$46.00**	**NET**	**NET**

MADONNA DELLE GRAZIE

VULTURE - BASILICATA

www.thesourceimports.com/producers/cantina-madonna-delle-grazie

The Latoracca family team of three (two sons, Paolo and Michele, both with enology degrees and father, Giuseppe, who spends all day in the vineyards) has come out swinging since bottling their first wines in 2003. The combination of two idealistic millennial enologists (Michele has a second degree in Agronomy as well, which he teaches in school) coupled with their father's deep vineyard wisdom creates the launching pad for truly astonishing juice. These wines convey clarity, craftsmanship, authenticity, and energy unheard of at such reasonable cost. It's as if they discovered some secret the rest of the world hasn't learned yet. If you like reds with a tight grain, lithe body, and high-toned aromas, these are for you.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Aglianico del Vulture Bianco,** *Leuconoe*	**750**	**12**	**$180.00**	**$15.00**	**$14.25**	**$13.50**
2020	**Aglianico del Vulture Rosso,** *Liscone*	**750**	**12**	**$204.00**	**$17.00**	**$16.15**	**$15.30**
2021	**Aglianico del Vulture Rosso,** *Messer Oto*	**750**	**12**	**$180.00**	**$15.00**	**$14.25**	**$13.50**

ETNA BARRUS CONTINO

ETNA - SICILIA

www.thesourceimports.com/producers/etna-barrus

The dream project of four men, Etna Barrus has 2.7 vineyard hectares planted in 2005 below one of Mount Etna's extinct cones, Monte Gorna. At 600m altitude with a SE exposure and an open view of Ionian Sea, their organic massale selections (in conversion since 2021) of Nerello Mascalese (90%) and Nerello Cappuccio (10%) grow on sandy volcanic soils rich in organic substances. Their vinification includes natural fermentation and maceration of destemmed grapes for around one week are pressed and they finish fermentation in steel. Purple Barrus is aged exclusively in steel while Orange Barrus, their "selezione" is raised for 12-18 months in old French oak barrels of 225-500l.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Etna Rosso,** (Purple Label)	**750**	**12**		**Arrival 2026**		
2019	**Etna Rosso,** *Selezione* (Orange Label)	**750**	**12**	**$324.00**	**$27.00**	**NET**	**NET**
2020	**Etna Rosso,** *Selezione* (Orange Label)	**750**	**12**	**$336.00**	**$28.00**	**$26.60**	**$25.20**

AZIENDA AGRICOLA SOFIA

ETNA - SICILIA

www.thesourceimports.com/producers/azienda-agricola-sofia

After more than a decade in the cellar of Vini Franchetti's Passopisciaro, Carmelo Sofia and his sister, Valentina, began to bottle wine from the organic-certified vineyards owned by their father, Giocchino. Harvested from the north side of Etna in the Contradas Passopisciaro and Torreguarino, their entry-level red, "Giocchino," is a light-colored, fresh, and fun Nerello Mascalese grown on volcanic soil from Passopisciaro and 10-15% on the siliceous clay soils from Torreguarino. The other imported Etna Rosso, grown exclusively in Passopisciaro, "Piano dei Daini," is a more substantial Nerello Mascalese with deep volcanic textures and lifted aromas.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2020	**Etna Rosso,** *La Vigna di Gioacchino*	**750**	**12**	**$252.00**	**$21.00**	**$19.95**	**$18.90**
2022	**Etna Rosso,** *Contrade Piano dei Daini*	**750**	**12**		**Arrival 2026**		

PORTUGAL

ALINE DOMINGUES
MENINA D'UVA

CONSTANTINO RAMOS

MONÇÃO E MELGAÇO & VALE DO LIMA, VINHO VERDE

www.thesourceimports.com/product/2019-zafirah-vinho-verde-tinto

Constantino Ramos is the most interesting young wine producer in Monção e Melgaço, Portugal's most prestigious and famous subzone of the Vinho Verde. During his tenure as the head winemaker for the famous Monção e Melgaço producer, Anselmo Mendes, Constantino's personal wine project started with a challenge from his cousin who had a few small vineyard plots in Monção that were higher in altitude than the typical vineyards in the area. Afluente, his Alvarinho is often one of the first vineyards picked in the entire appellation, leading to wines of high amplitude and vibrant acidity, and his red, Zafirah (a Muslim name that means graciousness), is made of a mix of the high-spirited red grapes, Brancelho, Cainho Longo, Espadeiro, Vinhão and Borraçal (Caíño Tinto).

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Vinho Verde Branco**, Loureiro, *JUCA*	750	12	$216.00	$18.00	$17.10	$16.20
2022	**Vinho Verde Branco**, Alvarinho, *Afluente*	750	12	$300.00	$25.00	$23.75	$22.50
2021	**Vinho Verde Tinto,** *JUCA*	750	12	$192.00	$16.00	$15.20	$14.40
2022	**Vinho Verde Tinto,** *Zafirah*	750	12	$204.00	$17.00	$16.15	$15.30

ARRIBAS WINE COMPANY

PLANALTO MIRANDÊS - TRÁS-OS-MONTES

www.thesourceimports.com/producers/arribas-wine-company

In the early summer of 2017, Ricardo Alves and Frederico Machado were on the Portuguese back roads in the Parque Natural das Arribas do Douro searching for their future wine project. They settled on Bemposta, with its wealth of ancient, indigenous and largely forgotten grapevines chaotically perched on the extreme slopes on the Douro river gorge. They've set out to rediscover and revitalize an ancient wine culture whose local home winegrowers have just barely kept the faint bloodline of their vinous history from extinction. Their high tension, aromatic, low alcohol wines are blends composed of dozens of different varieties made with minimalistic cellar practices.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Vinho Branco,** *Saroto* (Curtimenta/Skin Fermented)	750	12	$228.00	$19.00	$18.05	$17.10
2022	**Vinho Palhete,** *Saroto*	750	12	$252.00	$21.00	$19.95	$18.90
2021	**Vinho Tinto,** *Saroto*	750	12	$216.00	$18.00	$17.10	$16.20
2022	**Vinho Tinto,** *Saroto*	750	12	$228.00	$19.00	$18.05	$17.10
2019	**Vinho Tinto,** *Raiola*	750	12	$360.00	$30.00	NET	NET
2019	**Vinho Tinto,** *Quilómetro*	750	12	$480.00	$40.00	NET	NET

MENINA D'UVA

PLANALTO MIRANDÊS - TRÁS-OS-MONTES

www.thesourceimports.com/producers/menina-duva/

In 2017, Aline Domingues left her home city of Paris for Uva, a remote village on the Planalto Mirandês, a quiet and mostly desolate countryside in northeast Portugal's Trás-os-Montes wine region. While the Trás-os-Montes is known for heavy wines, Menina d'uva couldn't be much further from that style. Here, she's begun to modernize the wines in the best possible way: indigenous local grape varieties, organic farming, naked wines made through gentle extraction and a low-tech, heavily thought out, soft-touch approach. The result is wines with soft-colored hues, low-to-medium alcohol with natural freshness and tension. Her wines have heightened aromatic nuances of spring fruits, moorland brush and flowers, with unusually profound minerally and metallic textures that vibrate on the palate.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Vinho Branco,** *Liquen*	750	12		Arrival 2026		
2023	**Vinho Tinto,** *Ciste*	750	12	$240.00	$20.00	$19.00	$18.00
2023	**Vinho Tinto,** *Palomba*	750	12	$300.00	$25.00	$23.75	$22.50
2023	**Vinho Tinto,** *Urc*	750	12	$240.00	$20.00	$19.00	$18.00

QUINTA DA CAROLINA

CIMA CORGO, DOURO

www.thesourceimports.com/producers/quinta-da-carolina/

The Douro property that was once in the hands of California trailblazing winemaker, Jerry Luper, (whose illustrious wine career included tenures at Château Montelena, Bouchaine, and Rutherford Hill), has been for years now under the ownership of Luis Candido da Silva, a well-known wine retailer in Porto. Today, the winery has been slowly taken over by his son, also named Luis, and things are going through some noticeable changes the more Luis Jr. commits himself to the project. His day job is working as the head enologist and wine director for the still Douro wine program at Dirk Niepoort's ever expanding, global wine empire. Niepoort has a history of recognizing talent and churning out many superstars in Portugal, most notably Luis Seabra, the boys over at Arribas Wine Company (also in our portfolio), and starting in 2018, Luis Jr. The respect he has garnered at a very young age in Portugal speaks volumes for the confidence the local wine world has in his skill and attention to detail. Exciting things are in store for this very small estate with wines that cover both the traditional style like his father's, and the extreme progressivism of his generation, with a gorgeous touch, exquisite crafting and a razor-sharp attention to detail. Expect big things, albeit in very small quantities (unfortunately) from this special Quinta.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Douro Branco,** *Xis*	750	12	$396.00	$33.00	NET	NET
2019	**Douro Tinto,** *Xisto Amarelo*	750	12	$432.00	$36.00	NET	NET
2017	**Douro Tinto,** *Quinta da Carolina*	750	12	$384.00	$32.00	NET	NET
2019	**Douro Tinto,** *Quinta da Carolina*	750	12	$396.00	$33.00	NET	NET
2019	**Vinho Tinto,** *El3mento*	750	12	$360.00	$30.00	NET	NET
2021	**Vinho Tinto,** *El3mento*	750	12	$372.00	$31.00	NET	NET

QUINTA DE SAN MICHEL

SINTRA - COLARES

https://quintadesanmichel.pt/en/

There are few Portuguese wineries as mythical as Tapada do Chaves. Its line of extraordinary successes produced from vines planted in 1901 and 1903 by Senhor Chaves fell off the map when they were sold in the 1990s to a sparkling wine company. The property's fortune changed with its purchase in 2017 by Fundação Eugénio de Almeida under the direction of Pedro Baptista, one of Portugal's most celebrated oenologists most famously known for producing Pera Manca, some of the country's most prized (and expensive) wines. Immediately these historic vineyards planted on a unique granite massif that towers over the flatter lands more typical of Alentejo below were converted to biodynamic farming, priming Tapada do Chaves to reassert itself as one of Portugal's most preeminent terroirs. The white wines are blends of Arinto, Assario, Fernão Pires, Tamarez, and Roupeiro, with the reds Trincadeira, Grand Noir, Aragonez, and Alicante Bouschet.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Vinho Branco,** Arinto	750	12	$456.00	$38.00	NET	NET
2022	**Vinho Branco,** Curtimenta	750	12	$456.00	$38.00	NET	NET
2023	**Vinho Branco,** Malvasia	750	12		**Arrival 2026**		
2023	**Vinho Branco,** Galego Dourado	750	12	$456.00	$38.00	NET	NET
2022	**Vinho Tinto,** Malvarinto de Janas	750	12	$408.00	$34.00	NET	NET

TAPADA DO CHAVES

PORTALEGRE - ALENTEJO

www.thesourceimports.com/producers/tapada-do-chaves/

There are few Portuguese wineries as mythical as Tapada do Chaves. Its line of extraordinary successes produced from vines planted in 1901 and 1903 by Senhor Chaves fell off the map when they were sold in the 1990s to a sparkling wine company. The property's fortune changed with its purchase in 2017 by Fundação Eugénio de Almeida under the direction of Pedro Baptista, one of Portugal's most celebrated oenologists most famously known for producing Pera Manca, some of the country's most prized (and expensive) wines. Immediately these historic vineyards planted on a unique granite massif that towers over the flatter lands more typical of Alentejo below were converted to biodynamic farming, priming Tapada do Chaves to reassert itself as one of Portugal's most preeminent terroirs. The white wines are blends of Arinto, Assario, Fernão Pires, Tamarez, and Roupeiro, with the reds Trincadeira, Grand Noir, Aragonez, and Alicante Bouschet.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2018	**Alentejo Branco**	750	12	$312.00	$26.00	NET	NET
2019	**Alentejo Branco,** Vinhas Velhas	750	12		**Arrival 2026**		

ESPAÑA

SLATE
RIBEIRA SACRA

XESTEIRIÑA
RÍAS BAIXAS - GALICIA

www.thesourceimports.com/producers/acios-da-xesteirina/

Xesteiriña is destined to be yet another Salnés Vally Albariño superstar. This singular wine that comes in two forms, with added sulfites and without, comes from a single vineyard just west of Portonovo, two kilometers from the Atlantic. The project and property are owned and operated by the extremely sharp and thoughtful José Manuel Dominguez, an Agricultural Engineer who comes from three generations of winegrowers in Salnés. It's a unique geological location largely composed of granodiorite and what may be some transitional materials similar to gneiss, the extremely spare topsoil is derived from the bedrock though almost entirely composed of organic matter. Surrounded by forests of mostly indigenous Galician trees (rare in these parts overrun by Eucalyptus), approaching the vineyard takes caution and respect for the ecological environment. Organic methods guide his work, despite his being so close to the ocean a hostile environment for mildew and vine diseases.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Rías Baixas** Albariño	750	12	$480.00	$40.00	NET	NET

PEDRO MÉNDEZ
RÍAS BAIXAS - GALICIA

www.thesourceimports.com/producers/pedro-mendez/

Cousin of local viticultural legend, Rodrigo Méndez, Pedro Méndez wears two hats with full-time work in his family's vineyards and their restaurant during the summer. Located in the Salnés subzone of Galicia's Rías Baixas, he has medium-aged vines and pre-phylloxera Albariño vines that are nearly two-hundred years old that look more like trees. These ancient plants fill his full-bodied Albariños with structure and a pure citrusy, salty, minerally, high acidity power that only Albariño possesses. He also makes a compelling range of red wines with Mencía and Caíño.

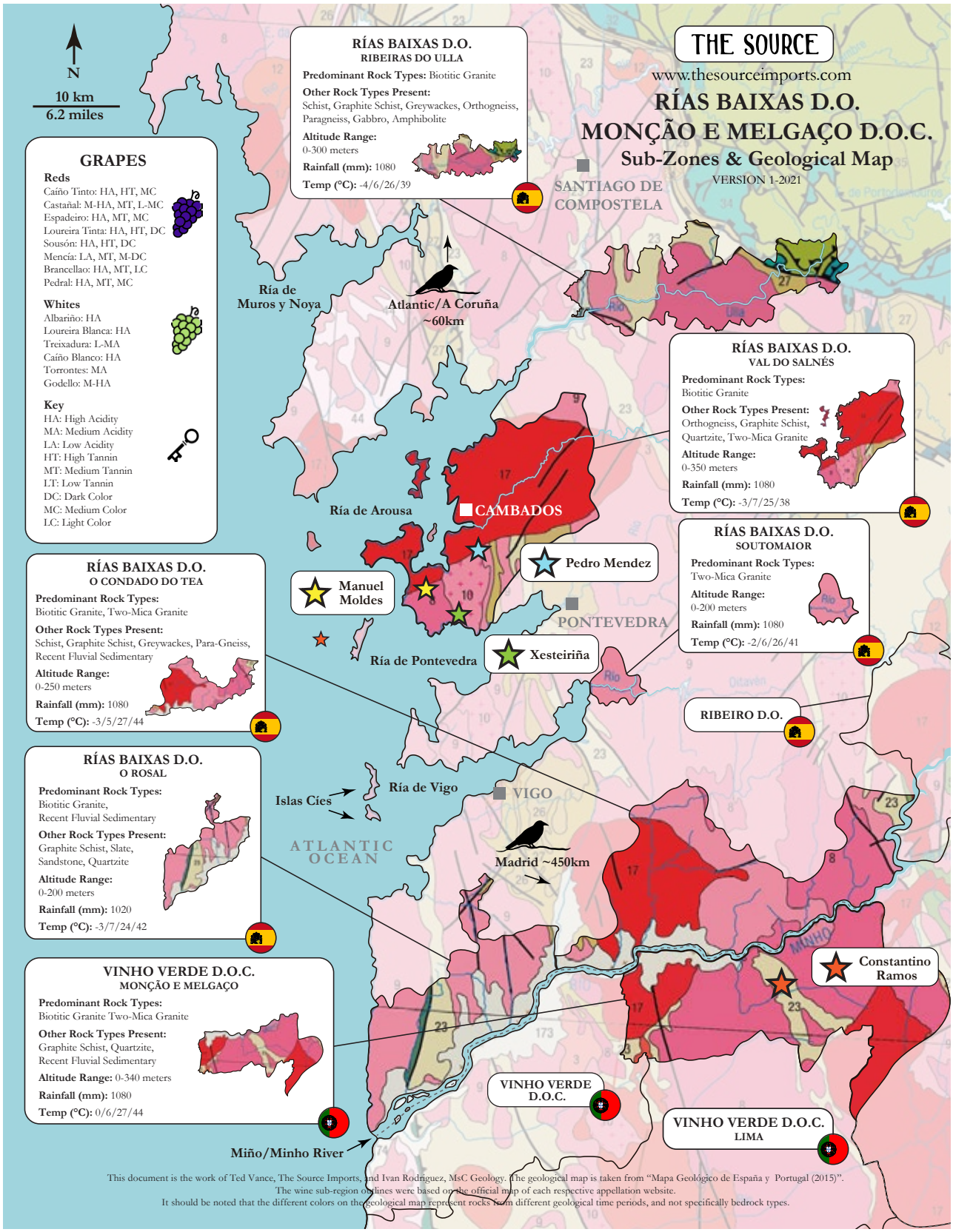
				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Rías Baixas** Albariño, *Sen Etiqueta*	750	12	$264.00	$22.00	$20.90	$19.80
2024	**Rías Baixas** Albariño, *Pedro Méndez*	750	12		Arrival 2026		
2022	**Rías Baixas** Albariño, *Tresvellas*	750	12		Arrival 2026		
2019	**Rías Baixas** Tinto, *As Abeleiras*	750	12	$312.00	$26.00	NET	NET
NV	**Rías Baixas** Tinto, *Xuntanza*	750	12	$420.00	$35.00	NET	NET
2022	**Rías Baixas** Mencía, *Viruxe*	750	12		Arrival 2026		

MANUEL MOLDES
RÍAS BAIXAS - GALICIA

www.thesourceimports.com/producers/manuel-moldes/

One of the brightest lights in the slowly rising tide of the Rías Baixas, Manuel Moldes has an aptitude for finely tuned, deeply technical wine analysis, but it's his curiosity and open mind that guide him. Manuel's approach to his Albariño range is to have wines with notable differentiating characteristics; they either contrast the soil type altogether, whether it be completely on schist, the A Capela de Aios, or those granite parcels bottled as Afelio; or the particularities within a rock and soil type to illuminate their differences and are compelling enough to be bottled alone, like As Dunas, from sandy schist soil with no bedrock contrasts A Capela de Aios, grown on shallow schist topsoil with a soft schist bedrock. The simplicity of the red winemaking follows suit with the Albariños, but involves the art of blending different grape varieties from numerous terroirs into one wine. Acios Mouros, a blend of 60% Caiño Redondo, 20% Loureiro Tinto, 20% Espadeiro, is an extremely high-toned red from the Rías Biaxas, and his Bierzo, a more supple red blended with 60% Garnacha Tintorera and 40% Mencia.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Rías Baixas** Albariño, *Afelio*	750	12	$300.00	$25.00	$23.75	$22.50
2022	**Rías Baixas** Albariño, *Peai*	750	12	$504.00	$42.00	NET	NET
2022	**Rías Baixas** Albariño, *As Dunas*	750	12	$720.00	$60.00	NET	NET
2023	**Rías Baixas** Albariño, *A Capela de Aios*	750	12		Arrival 2026		
2023	**Rías Baixas Tinto,** *Acios Mouros*	750	12	$348.00	$29.00	NET	NET
2021	**Bierzo,** *Lentura*	750	12	$228.00	$19.00	$18.05	$17.10



Go to our website at www.thesourceimports.com for more educational content like this; Photo courtesy of Menina D'Uva's Aline Domingues

VAL DO SALNÉS

PRE-PHYLLOXERA ALBARIÑO

Above: Manuel Moldes in "Peai." Below: Pedro Méndez in Meaño with vine for 'Tresvellas'

AUGALEVADA
RIBEIRO - GALICIA

www.thesourceimports.com/producers/fazenda-augalevada/

Iago Garrido may be destined to become one of Spain's most influential winegrowers. In 2014 this former professional soccer player buried an amphora filled with Treixadura in the middle of his granite vineyard inside Ribeiro's Avia River Valley. Initially convinced he had made a mistake with the discovery of a flor yeast veil, he later realized this errant shot actually hit a vein of gold that went on to define the direction of his wines. What makes Iago's wines special is not only that he welcomes the influence of flor yeast, or that he is committed to biodynamic practices in his cellar and the vineyards he owns and the ones he works directly himself, and to only using a minuscule dose of sulfur in his wines, it's his razor-sharp attention to detail coupled with his openness to take in the ideas and opinions of others. His creative range is focused on indigenous Galician varieties with many different bottlings.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Albariño,** *Parcela Eiravedra*	750	12	$360.00	$30.00	NET	NET
2023	**Branco,** *Ollos*	750	12	$312.00	$26.00	NET	NET
2022	**Branco,** *Ollos de Roque*	750	12	$432.00	$36.00	NET	NET
2023	**Branco,** *Areas de Rei*	750	12	$360.00	$30.00	NET	NET
2020	**Tinto,** *Mercenario*	750	12	$276.00	$23.00	$21.85	$20.70
2022	**Tinto,** *Ollos*	750	12	$288.00	$24.00	$22.80	$21.60
2023	**Tinto,** *Ollos*	750	12	$312.00	$26.00	NET	NET
2022	**Tinto,** *Ollos de Maia*	750	12	$396.00	$33.00	NET	NET
2023	**Tinto,** *Ollos de Maia*	750	12	$432.00	$36.00	NET	NET

CUME DO AVIA
RIBEIRO - GALICIA

www.thesourceimports.com/producers/cume-do-avia

Diego and his brother, Álvaro, grew up in Vigo, northwestern Spain's largest metropolitan and industrial area. The bustle of city life wasn't in their blood, so in their early twenties they embarked on the courageous restoration of vineyards with their cousins, Anxo and Fito, in an ancient Galician ruin where their ancestors once lived. They started their new lifelong adventure together in 2005 that ultimately pushed them to the brink of financial ruin and tested their relationships with each other and many of their loved ones. The vineyards are surrounded by dense forest and sit on the top of a hill (a Cume) above the river Avia. By 2008 they planted their first vines, and in 2012 finally made their first vinification "tests," as Diego calls them; it was the first time any of them had ever made wine. On the vineyard are thirteen different indigenous Galician varietals selected from ancient vines in the Ribeiro. "The past of these forgotten grapes has been erased, leaving no one to discuss the ideal practices for them. Much knowledge was discarded with the introduction of chemicals to the vineyards after the second World War and there is no manual or record. We are trying to reinvent and rebuild this lost history," Diego explained. In what they would consider their first real vintage, the 2017 wines are gorgeous and taut with energy. They are not to be missed by those interested in the rise of Galician wines.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Branco,** *Dos Canotos*	750	12	$312.00	$26.00	NET	NET
2022	**Tinto,** *Colleita No. 10*	750	12	$228.00	$19.00	$18.05	$17.10
2022	**Tinto, Brancellao,** *Dos Canotos*	750	12	$420.00	$35.00	NET	NET

PONTE DA BOGA
RIBEIRA SACRA - GALICIA

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Mencia, Bancales Olvidados,** *Parcela Trasmonte*	750	12		Arrival 2026		

PABLO SOLDAVINI

RIBEIRA SACRA - GALICIA

https://thesourceimports.com/producers/pablo-soldavini

The Argentine national, Pablo Soldavini, returned to his ancestral home in Castro Caldelas inside Galicia's Ribeira Sacra in the early 2010s. He has influenced many fellow winegrowers with his extraordinary, intuitive ability to understand the nature of any particular terroir and maximize its potential. Today, Pablo has dropped his winemaker consulting life to focus on his own projects based in Ribeira Sacra's Ribeiras do Sil subzone with indigenous variety vineyards set at high altitudes in a largely abandoned viticultural area. Everything is done by hand with great care and a gentle approach with natural yeasts, hand harvesting and varying degrees of stem inclusion, gentle extraction (almost infusion), aging in steel or old oak and very little in the way of added sulfites.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Albariño,** *Obranco*	750	12	$300.00	$25.00	$23.75	$22.50
2023	**Ribeira Sacra Tinto,** *Simple*	750	12	$264.00	$22.00	$20.90	$19.80
2023	**Ribeira Sacra Tinto,** *A Besta*	750	12	$336.00	$28.00	NET	NET
2022	**Ribeira Sacra Tinto,** *Lurpia*	750	12	$408.00	$34.00	NET	NET
2022	**Ribeira Sacra Tinto,** *Tanis*	750	12	$300.00	$25.00	$23.75	$22.50
2023	**Ribeira Sacra Tinto,** *Tanis*	750	12	$336.00	$28.00	NET	NET

PRÁDIO

RIBEIRA SACRA - GALICIA

www.thesourceimports.com/producers/fazenda-pradio

Xabi Soeanes is in love with his Galician countryside, and he's even more taken in by its nearly forgotten past. His greatest desire, his dream, is to share this cultural treasure with the world, through the lens of his varietally blended wines the historical winegrowing practice of this area. Fazenda Prádio (named after a local tree known as a false maple, or sycamore) is located within the Chantada subzone, one of the coldest of Ribeira Sacra, heavily influenced by the Atlantic. His 3.5ha of vines, a collection of Mencía, Caíño Longo, Merenzao, Brancellao, Godello, and other indigenous varieties, are perched on wide terraces between 180-300m that overlook the Miño River gorge and are carved out of a steep hill of granite and schist. Xabi practiced organic and biodynamic farming for years but after a series of seasons that almost put him out of business, he keeps the door open to move freely when needed.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Ribeira Sacra Tinto,** Mencia	750	12	$276.00	$23.00	$21.85	$20.70
2022	**Ribeira Sacra Tinto,** Mencia	750	12	$264.00	$22.00	$20.90	$19.80
2018	**Ribeira Sacra Tinto,** *Pacio*	750	12	$504.00	$42.00	NET	NET
2019	**Ribeira Sacra Tinto,** *Pacio*	750	12	$504.00	$42.00	NET	NET
2021	**Ribeira Sacra Tinto,** *Pacio*	750	12	$504.00	$42.00	NET	NET
2022	**Ribeira Sacra Tinto,** *Pacio*	750	12	$528.00	$44.00	NET	NET

FUENTES DEL SILENCIO

JAMUZ - CASTILLA Y LEÓN

www.thesourceimports.com/producers/fuentes-del-silencio

The story of Fuentes del Silencio is of Indiana Jones-level proportions for lost and nearly forgotten wine cultures. Miguel Angel Alonso and his wife Maria José Galera, retired doctors and hobby winemakers, have stumbled on and excavated one of the rarities of the wine world. In the south of Leon province, up on the high plains of Herreros de Jamuz, among forests and fields of shrubs, they discovered the ancient Mencia vineyards buried under grounds that predate the phylloxera epidemic. There they started a rescue mission, restoring many of the old vines and putting them back into production. Miguel and Maria developed a team of passionate wine professionals who seem more like archeologists, and taken on the task of bringing this Spanish treasure trove back to its former glory with a minimalist approach in the cellar. The youngest vines of their collection of parcels were registered as planted in 1930, but the oldest locals told Miguel stories about their grandfathers planting the last set of vines closer to the turn of the century, after phylloxera had passed through. I've seen a lot of unique looking vines, but I've never come across anything that looked like hairy little square animals, dug into the ground, with vine shoots sprouting from their backs.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2019	**Viñedos del Jamuz Tinto,** *Las Jaras*	750	12	$216.00	$18.00	$17.10	$16.20
2019	**Viñedos del Jamuz Tinto,** *Las Quintas*	750	12	$348.00	$29.00	NET	NET
2016	**Viñedos del Jamuz Tinto,** *La Gándara*	750	6	$324.00	$54.00	NET	NET

ASEGINOLAZA & LEUNDA

NAVARRA

www.thesourceimports.com/producers/aseginolaza-y-leunda

Environmental biologists and former winemaking hobbyists, Jon Aseginolaza and Pedro Leunda, have directed their full attention to a project focused on a better understanding of Spain's Navarra, a historical region with a severe identity crisis stemming from its living in the shadow of its illustrious neighbor, Rioja, Spain's historical crown jewel. Always the bride's maid and never the bride, the region began to focus on international varieties to stand out and increase its market share. Moving in the opposite direction of this trend, Jon and Pedro are focused on finding and recovering old vineyards planted with indigenous ancient genetic material (mostly Grenache, the historic grape of the region) inside vastly biodiverse areas all assets that give the region a possible edge on the widely monocultural approach of much of Rioja. The life and authenticity in their first wines (started in 2017) are clear and their future is promising.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2024	**Navarra Blanco**, *Txuria*	750	12	$336.00	$28.00	NET	NET
2024	**Navarra Tinto,** *Birak*	750	12	$228.00	$19.00	$18.05	$17.10
2021	**Navarra Tinto,** *Matsanko*	750	12	$288.00	$24.00	$22.80	$21.60
2023	**Navarra Tinto,** *Matsanko*	750	12	$336.00	$28.00	NET	NET
2022	**Navarra Tinto,** *Kauten*	750	12	$300.00	$25.00	$23.75	$22.50
2023	**Navarra Tinto,** *Kauten*	750	12	$336.00	$28.00	NET	NET
2019	**Navarra Tinto,** *Cuvée*	750	12	$312.00	$26.00	NET	NET
2020	**Navarra Tinto,** *Cuvée*	750	12	$324.00	$27.00	NET	NET
2021	**Navarra Tinto,** *Cuvée*	750	12	$312.00	$26.00	NET	NET
2019	**Navarra Tinto,** *Cuvée Las Santas*	750	12	$372.00	$31.00	NET	NET
2020	**Navarra Tinto,** *Cuvée Las Santas*	750	12	$384.00	$32.00	NET	NET
2021	**Navarra Tinto,** *Cuvée Las Santas*	750	12	$408.00	$34.00	NET	NET
2022	**Navarra Tinto,** *Cuvée Las Santas*	750	12	$408.00	$34.00	NET	NET
2020	**Navarra Tinto,** *Camino de La Torraza*	750	12	$408.00	$34.00	NET	NET
2022	**Navarra Tinto,** *Camino de Auritz*	750	12	$492.00	$41.00	NET	NET
2022	**Navarra Tinto,** *Camino de Santa Zita*	750	12	$600.00	$50.00	NET	NET

BIEN DE ALTURA

CANARY ISLANDS

www.thesourceimports.com/producers/bien-de-altura/

Raised by his mother and grandmother, Carmelo inherited from them a big heart, warmth and charm, along with the inner-city energy and hustle of Las Palmas de Gran Canaria, an industrial port scrunched between the sleeping volcano and Atlantic crammed with half a million locals and four million tourists each year. He returned home in 2017 to begin Bien de Altura after traveling the world working in cellars and vineyards. Listán Negro is the dominant grape in Carmelo's range, and results in more elegant wines with a fresher fruit profile. In this arid climate with an average annual rainfall of only 134 cm (5.3 inches) and at some of the wine world's highest altitudes, from 1,100-1,460 meters (3,600-4,800 feet), on mostly east-facing sites on extremely steep orange volcanic sand, silt, clay, and rocky topsoil, he crafts a series of wines with a global cult following. The cellar practices are intendedly low tech and made with minimal sulfites, whole bunch fermentations, extended macerations and neutral aging vessels.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Tinto,** *Ikewen*	750	12	$468.00	$39.00	NET	NET
2022	**Tinto,** *Agan*	750	12	$600.00	$50.00	NET	NET
2022	**Tinto,** *Sansofi*	750	12	$600.00	$50.00	NET	NET
2022	**Tinto,** *Tidao*	750	12	$600.00	$50.00	NET	NET
2021	**Tinto,** *El3mento*	750	12	$600.00	$50.00	NET	NET

ÖSTERREICH

MARTIN MITTELBACH
TEGERNSEERHOF

MARTIN MUTHENTHALER

SPITZ - WACHAU

https://weingut-muthenthaler.at

A former truck driver who seemingly explains with pride that he was fired from his job (likely for wanting to do everything with greater precision!), Martin Muthenthaler returned home to his family's vineyards in the Spitzer Graben of the Wachau, the coldest section on the north side (left bank) of the Danube (Donau) River. Once a former pathway of the Danube before tectonic movements altered the course of the river, this steep, east-to-west running valley splits off from the Danube at the far western end of the Wachau where it turns north about 4 km in. Here, Martin farms organically, almost everything of the work himself, at least until the arrival of his Bavarian wife, Melanie, who in 2021 began helping with the vineyard and administration. Without the assistance of outside consultants in the cellar but drawing on many years of exchange and collaboration with his great friend and neighbor, the Wachau luminary Peter Veyder-Malberg, this garagiste renaissance man with a talented green thumb and palate crafts Rieslings and Grüner Veltliners of sterling precision and quality, which have few equals in all of Austria.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2022	**Grüner Veltliner,** '*Spitzer Graben*'	750	12	$360.00	$30.00	NET	NET
2022	**Grüner Veltliner,** *Ried Schön*	750	12	$648.00	$54.00	NET	NET
2022	**Grüner Veltliner,** Monopollage "*Stern*"	750	12	$984.00	$82.00	NET	NET
2022	**Grüner Veltliner,** *Ried Brandstatt*	750	12	$1,296.00	$108.00	NET	NET
2022	**Riesling,** *Ried Bruck*	750	12	$720.00	$60.00	NET	NET
2022	**Riesling,** Monopollage "*Stern*"	750	12	$984.00	$82.00	NET	NET
2022	**Riesling,** *Ried Brandstatt*	750	12	$1,296.00	$108.00	NET	NET

TEGERNSEERHOF

UNTERLOIBEN - WACHAU

www.thesourceimports.com/producers/weingut-tegernseerhof

Martin Mittelbach is a Wachau insider with an outsider's perspective. Martin took over the estate at a very young age and immediately changed the way things were done. As you could imagine, there was some friction with his father who preferred to make wines more on the sweeter side. Today, you would be hard pressed to find a more dry and straight style in the Wachau. The grapes are harvested and sorted rigorously to take out any botrytis grapes and then vinified and raised in stainless steel. They are harvested with no botrytis to keep the wines focused and tense. His wines are like his personality: intense, focused and highly intellectual. These laser beams are as far away from the often baroque style that can be found in this region. In every level his wines excel and can stand tall next to any of the greatest producers in Austria.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2023	**Grüner Veltliner,** Federspiel, '*Dürnstein*'	750	12	$276.00	$23.00	$21.85	$20.70
2022	**Grüner Veltliner,** Federspiel, *Ried Superin*	750	12	$240.00	$20.00	$19.00	$18.00
2023	**Grüner Veltliner,** Federspiel, *Ried Superin*	750	12	$288.00	$24.00	$22.80	$21.60
2022	**Grüner Veltliner,** Smaragd, '*Bergdistel*'	750	12	$300.00	$25.00	$23.75	$22.50
2022	**Grüner Veltliner,** Smaragd, *Ried Loibenberg*	750	12	$408.00	$34.00	NET	NET
2021	**Grüner Veltliner,** Smaragd, *Ried Höhereck*	750	12	$432.00	$36.00	NET	NET
2019	**Riesling,** Smaragd, '*Bergdistel*'	750	12	$276.00	$23.00	$21.85	$20.70
2021	**Riesling,** Smaragd, '*Bergdistel*'	750	12	$300.00	$25.00	$23.75	$22.50
2022	**Riesling,** Smaragd, '*Bergdistel*'	750	12	$300.00	$25.00	$23.75	$22.50
2021	**Riesling,** Smaragd, *Ried Loibenberg*	750	12	$396.00	$33.00	NET	NET
2021	**Riesling,** Smaragd, *Ried Steinertal*	750	12	$420.00	$35.00	NET	NET
2021	**Riesling,** Smaragd, *Kellerberg*	750	12	$420.00	$35.00	NET	NET

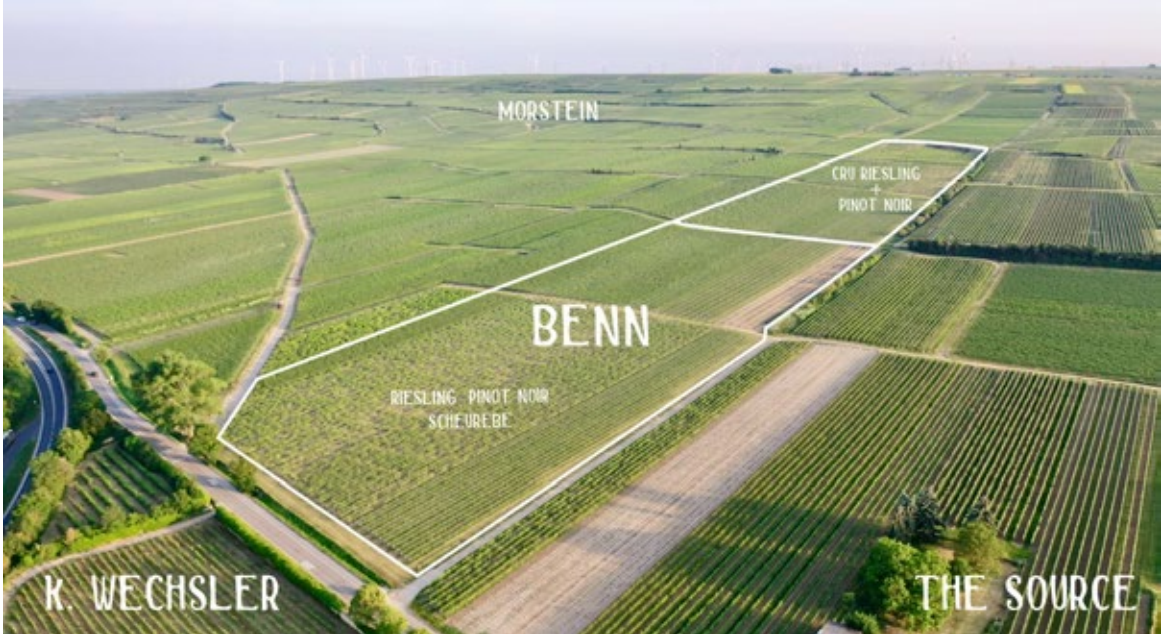
DEUTSCHLAND

K. WECHSLER

WESTHOFEN - RHEINHESSEN

www.thesourceimports.com/producers/katharina-wechsler/

The German organic and biodynamic winegrower, Katharina Wechsler, has officially arrived. The owner of enviable holdings in the most famous dry Riesling area of the Rheinhessen (thanks to the local luminaries, Klaus-Peter Keller, and Philipp Wittman), the highlights in her stable include a big slab of the grand cru vineyard, Kirchspiel, and a small chunk of perhaps the most coveted of all recognized grand crus, Morstein. Between these two juggernaut vineyards of dry Riesling, her family owns entirely a large vineyard, called Benn. Only the upper section of Benn on the strongly calcareous sections is planted to Riesling, while much of the lower slopes are a patchwork of many different grape varieties that she loves to play with in her cellar, concocting things that range between pure pleasure and fun, savory orange wines, to more serious classically styled dry wines, like her knockout Scheurebe. The entry-level trocken Riesling will give any dry Riesling in all of Germany a run for the money but showcases the lifted and elegant exotic characteristics of Riesling only found in this part of the world.

				Frontline		Discounts	
				Case	Bottle	5%	10%
2021	**Pinot Rosé,** *Sexy MF* (Unfiltered)	750	12	$276.00	$23.00	$21.85	$20.70
2022	**Scheurebe,** Trocken	750	12	$216.00	$18.00	$17.10	$16.20
2022	**Riesling,** Trocken	750	12	$216.00	$18.00	$17.10	$16.20
2021	**Riesling,** *'Kalk'*	750	12	$300.00	$25.00	$23.75	$22.5
2022	**Riesling,** *'Kalk'*	750	12	$300.00	$25.00	$23.75	$22.5
2020	**Riesling,** *'Ben'*	750	12	$408.00	$34.00	NET	NET
2020	**Riesling,** *"Kirchspiel"*	750	12	$444.00	$37.00	NET	NET
2021	**Riesling,** *"Kirchspiel"*	750	12	$480.00	$40.00	NET	NET
2022	**Riesling,** *"Kirchspiel"*	750	12	$492.00	$41.00	NET	NET
2020	**Riesling,** *"Morstein"*	750	12	$516.00	$43.00	NET	NET
2021	**Riesling,** *"Morstein"*	750	12	$600.00	$50.00	NET	NET
2022	**Riesling,** *"Morstein"*	750	12	$600.00	$50.00	NET	NET
2021	**Riesling,** *'Schweißtröpfchen'*	750	12	$288.00	$24.00	$22.80	$21.60
2021	**Riesling,** Feinherb, *"Kirchspiel", KRS16*	750	12	$360.00	$30.00	NET	NET
2022	**Riesling,** Kabinett, *"Kirchspiel"*	750	12	$324.00	$27.00	NET	NET

DRONE VIEW: WESTHOFEN