

FALL 2025 PORTFOLIO TASTING SAN FRANCISCO

SINCE 1979



NORTH BERKELEY IMPORTS

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Welcome to the North Berkeley Imports' Fall 2025 Portfolio Tasting in San Francisco! This booklet will guide you through today's 200+ selections by taste; look for the numbers on each tasting table that correspond with each varietal/regional group. You can also search this book by producer name by using the guide on page 3.

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We reserve the right to correct all errors in pricing or in fact. Prices valid as of September 2025.
Tariff surcharges subject to change.

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CRAFT CIDER

CIDRE BOUVY

2022 Cidre Bouvy Extra Brut

\$272.00

A dry, refreshing cider that is the product of eight different apple varieties, grown on the limestone- and clay-rich soils in the Vallée de l'Ardre in Champagne. Orchards are tended organically. Fermentation on indigenous yeasts in bottle; not pasteurized. Aged on lees in bottle. Apple varieties: Avrolle, Douce Coët, Douce Moen, Bedan, Fréquinette, Dabinett, Douce de l'Avent, and Locard Vert. 7% ABV. **Practicing organic.**

CHAMPAGNE & SPARKLING WINES

AZIENDA AGRICOLA LUIGI VICO

2023 Moscato d'Asti 'Echinopsis Mirabilis'

\$186.00

100% Moscato Bianco, from the north-facing 'Prato Done' vineyard in Serralunga d'Alba. The Vico family has owned this two-acre plot since the early 1900s. Fermented on indigenous yeasts in tank. Second fermentation in tank; must chilled to stop fermentation when 5.5% ABV is reached. Echinopsis mirabilis, or the "flower of prayer," is a small cactus that blooms in summer, its white, strongly scented flower appearing at night and only for a few hours.

AZIENDA AGRICOLA MURGO

2022 Brut Metodo Classico

\$220.00

100% Nerello Mascalese. Terraced, estate-owned vineyards on the eastern volcanic slopes of Mount Etna, at 1,600 to 2,000 feet. Soils are mostly volcanic sand. Fermented on selected yeasts in tank; kept on fine lees in tank for seven to eight months. Secondary fermentation in bottle (metodo classico); aged for three years in bottle. Dosage 8 grams/L.

2022 Brut Rosé Metodo Classico

\$260.00

100% Nerello Mascalese. Terraced, estate-owned vineyards on the eastern volcanic slopes of Mount Etna, at 1,600 to 2,000 feet. Soils are mostly volcanic sand. Fermented on selected yeasts in tank. Secondary fermentation in bottle (metodo classico); aged for three years in bottle. Dosage 6 grams/L.

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A green logo  indicates certified organic/biodynamic.

LOUIS PICAMELOT

2022 Crémant de Bourgogne Brut Blanc 'Les Terroirs' \$280.00 (\$12.48)

A blend of Chardonnay, Pinot Noir and Aligoté, sourced from the Côte Chalonnaise, Côte de Beaune and Côte de Nuits. Pressed and cold settled; fermented on indigenous yeasts in temperature-controlled tanks. Aged in bottle for two years. Dosage 5.6 grams/L.

2022 Crémant de Bourgogne Brut Rosé 'Les Terroirs' \$298.00 (\$13.32)

100% Pinot Noir, sourced from vineyards in the Côte Chalonnaise and the Côte de Beaune. Rosé de pressurage. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in bottle for three years. Dosage 4.5 grams/L.

DOMAINE FRANCIS ORBAN

NV Extra Brut \$468.00 (\$18.36)

100% Pinot Meunier. Estate vineyards face south, in and around the Marne Valley villages of Leuvrigny and Sainte-Gemme. Fermented on indigenous yeasts in tank. Malolactic conversion allowed. 50% reserve wine added. Aged for three years in bottle. Dosage 3 grams/L.

Magnums (1.5L) also available

NV Extra Brut Rosé \$504.00

100% Pinot Meunier. Pressed directly; fermented on indigenous yeasts in tank. Malolactic conversion allowed. Pinot Meunier still red wine added (10% of blend) for color; 50% reserve wine added. Aged for three years in bottle. Dosage 3 grams/L.

DOMAINE MICHEL TURGY

NV Blanc de Blancs Grand Cru Brut Reserve Selection \$540.00 (\$28.80)

100% Chardonnay. Vines in Mesnil sur Oger on pure chalk soils. Pressed in an ancient wooden upright press; fermented on indigenous yeasts in tank. Aged in bottle for three years. Dosage 3 grams/L. Our "selection" has 20% more reserve wine than the estate's regular brut, for more aromatic complexity and texture.

Half-bottles (375ml) also available

2015 Blanc de Blancs Grand Cru Brut Millésime \$720.00

100% Chardonnay, from grand cru, chalky soils in Le Mesnil sur Oger. Pressed in an ancient wooden upright press. Fermented on indigenous yeasts in tank. Aged a minimum of five years in bottle. Zero dosage.

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DOMAINE ANDRÉ ROBERT

NV Blanc de Blancs Grand Cru Extra Brut 'Les Jardins du Mesnil' **\$680.00**

100% Chardonnay. A selection from a number of small, organically tended parcels in and around the grand cru village of Le Mesnil. Fermented on indigenous yeasts in tank (30%) and older barrique (70%); aged on lees for nine months. Malolactic conversion blocked. Aged in bottle for four years. Dosage 4 grams/L.

Half-bottles (375ml) also available

NV Extra Brut 'Les Vignes de Montigny' **\$520.00**

50% Pinot Noir, 50% Pinot Meunier. A single-vineyard, south-facing plot in the village of Montigny, in the greater Marne Valley. Fermented on indigenous yeasts in tank (35%) and older barrel (65%); aged on lees for 10 months. Malolactic conversion blocked. Aged in bottle for three years. Dosage 3 grams/L.

NV Extra Brut 'Rose de Vignes' **\$760.00**

50% Chardonnay, 25% Pinot Meunier, 25% Pinot Noir. Estate vineyards in Montigny, Lisse en Champagne and Mesnil sur Oger. Chardonnay on chalk soils; Pinot Meunier on sandy/clay soils and Pinot Noir on limestone. Fermented on indigenous yeasts in oak barrels and aged for 10 months on fine lees. Some 10% of blend is estate red wine from Pinot Meunier. Malolactic conversion blocked. Aged in bottle for three years. Dosage 2.5 grams/L.

DOMAINE PETIT & BAJAN

NV Grand Cru Brut 'Ambrosie' **\$620.00**

70% Chardonnay and 30% Pinot Noir. Sourced from estate vines in Avize, Cramant and Oger; and Verzenay. Fermented in tank on selected yeasts; malolactic conversion allowed. Aged in bottle for three years. Dosage 3 grams/L. 'Ambrosie' is the French word for ambrosia, the nectar of the gods.

NV Blanc de Blancs Grand Cru Brut 'Nuit Blanche' **\$754.00**

100% Chardonnay. Estate vines are found on pure chalk soils in the grand cru villages of Avize, Oger and Cramant. Fermented in tank on selected yeasts; malolactic conversion allowed. Aged in bottle for three years. Dosage 3 grams/L. 'Nuit Blanche' means white nights.

NV Blanc de Noirs Grand Cru Brut 'Obsidienne' **\$820.00**

100% Pinot Noir. Estate vines (Pinot Noir) are found on a mix of chalk and clay in the grand cru village of Verzenay. Fermented in tank on selected yeasts; malolactic conversion allowed. Aged in bottle for three years. Dosage 3 grams/L.

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DOMAINE JEAN VESSELLE

NV Brut Reserve \$480.00 (\$9.24)

80% Pinot Noir and 20% Chardonnay. Estate vineyards in Bouzy. Soils are the classic, chalky terroir of the Montagne de Reims. Fermented on indigenous yeasts in tank. Aged for two years in bottle. Dosage 11 grams/L.

Half-bottles (375ml), magnums (1.5L) and jeroboams (3L) also available

2012 Grand Cru Brut Millésime Prestige \$1,060.00

70% Pinot Noir and 30% Chardonnay. Estate-owned, 100% grand cru-rated vineyards are located exclusively in Bouzy. Soils are the classic, chalky terroir of the Montagne de Reims. Fermented on indigenous yeasts in tank. Aged for 10 years in bottle. Dosage 4 grams/L.

NV Brut 'Oeil de Perdrix' \$560.00 (\$31.32)

100% Pinot Noir. Estate vineyards in and around Bouzy. Grapes macerated briefly (less than 24 hours) for color then pressed; fermented on indigenous yeasts in tank. Aged for two years in bottle. Dosage 5 grams/L. 'Oeil de Perdrix' means partridge's eye; the wine's color resembles the orange-pink hue of the bird's eye.

Half-bottles (375ml) and magnums (1.5L) also available

DOMAINE EGLY-OURIET

NV Blanc de Noirs Grand Cru Extra Brut 'Les Crayères' \$3,998.00 (\$178.80)

100% Pinot Noir. One of the finest, south-facing terroirs in Ambonnay, the single-vineyard 'Les Crayères' is located east of the village. Topsoils are thin, sub-soils are a thick layer of chalk, the "terres blanches" or white soils of Ambonnay. (The lieu-dit means "chalky.") Vine age 70 years, on average (many were planted between 1946-1947). Fermented on indigenous yeasts in French oak barrels. Aged for five years in bottle. Dosage 1 gram/L. Unfined and unfiltered.

2015 Grand Cru Brut Millésime \$5,800.00 (\$216.48)

70% Pinot Noir and 30% Chardonnay. Estate vineyards are located in the grand cru-rated village of Ambonnay. Soils combine chalk and limestone. Vine age 40 years, on average. Fermented on indigenous yeasts in French oak barrels. Aged for nine years in bottle. Dosage 1gram/L. Unfined and unfiltered.

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ITALIAN WHITES

AZIENDA AGRICOLA DIEGO CONTERNO

2024 Langhe Nascetta

\$198.00 (\$8.64)

100% Nascetta. A selection from two estate vineyards: 'Ferrione,' on a hillside facing west/southwest; and 'Ginestra,' facing east, in Monforte d'Alba. Soils mix clay and limestone marl. Nascetta is rarely cultivated, yet is believed to be the Langhe's true indigenous white grape. Two-days maceration on skins; pressed then fermented on indigenous yeasts in tank. Malolactic conversion blocked. Aged for six months in tank. **Certified organic.**

AZIENDA AGRICOLA PIERO BUSO

2023 Langhe Sauvignon Arbe'

\$360.00

100% Sauvignon Blanc. Estate fruit from vineyards in Neive at altitude, facing northeast. Soils mix limestone and clay. Vine age up to 50 years. Fermented on indigenous yeasts in tank. Aged on fine lees in tank for one year; aged in bottle for six months. **Certified organic.**

AZIENDA AGRICOLA FRATELLI ALESSANDRIA

2024 Langhe Favorita

\$204.00 (\$9.24)

100% Favorita. A selection from three vineyards in Verduno: 'Boscatto,' 'Sotto Orti,' and 'Semolino.' Local soils are called "marne di Sant'Agata," a mix of sand and clay with a high proportion of limestone, unique to Verduno. Vine age 35 years, on average. Fermented on indigenous yeasts in tank. Aged for three to four months in tank, then two months in bottle.

AZIENDA AGRICOLA DAMA DEL ROVERE

2023 Soave Classico

\$144.00

95% Garganega, 5% Trebbiano. Vines at altitude on the slopes of the Monte Calvarina, an inactive volcano, which makes up the northern hills of the Soave Classico zone. Soils are primarily volcanic, rich in minerals and ideal for the cultivation of native white grape Garganega. Fermented on indigenous yeasts in tank; aged in tank on fine lees.

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AZIENDA AGRICOLA VADIAPERTI

2023 Coda di Volpe \$188.00

100% Coda di Volpe. Vineyards at 1,200 to 1,500 feet, facing south, in the region of Vertecchia, in Pietradefusi. Soils mix sand and clay, with veins of quartz and limestone. Full-cluster press; fermented on indigenous yeasts in tank. Aged in tank on fine lees.

2023 Fiano di Avellino \$210.00

100% Fiano. Vineyards at 1,200 feet, facing south, in the “zones” of Vadiaperti and Montefredane. Soils are primarily clay-based. Full-cluster press; fermented on indigenous yeasts in tank. Aged in tank on fine lees.

2023 Greco di Tufo \$210.00

100% Greco di Tufo. Vineyards at 1,800 to 2,100 feet, facing south, in the “zones” of Prata di Principato Ultra, Santa Paolina and Montefusco. Soils are primarily clay-based. Full-cluster press; fermented on indigenous yeasts in tank. Aged in tank on fine lees.

2022 Fiano di Avellino ‘Aipierti’ \$360.00

100% Fiano. Vineyards at 1,200 feet, facing south, in the regions of Vadiaperti and Montefredane. Soils are primarily clay-based. A selection of the estate’s oldest, and lowest-yielding, vines. Full-cluster press; fermented on indigenous yeasts in tank. Aged in tank on fine lees for up to two years. ‘Aipierti’ is dialect for the region surrounding Montefredane; the name ‘Vadiaperti’ is its modern Italian equivalent. Vadiaperti means “open passages.”

AZIENDA AGRICOLA MURGO

2023 Etna Bianco \$168.00

70% Carricante and 30% Catarratto. Terraced vineyards on the eastern volcanic slopes of Mount Etna, near the town of Santa Venerina, at 1,600 to 2,000 feet. Soils are exclusively decomposed lava. Destemmed; cold maceration (four hours) before pressing. Fermented on selected yeasts in tank; aged in tank for six months.

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AZIENDA AGRICOLA CARAVAGLIO

2024 Malvasia Secca Isola di Salina **\$212.00 (\$9.48)**

90% Malvasia di Lipari, 10% other indigenous grapes. On the island of Salina, vineyards sit between 600 to 1,200 feet on a volcanic hillside with a view of the Mediterranean. Soils are a mix of volcanic sand and rock. Fermented on indigenous yeasts in temperature-controlled tank. Aged in tank on fine lees for three months. **Certified organic.**

2023 Malvasia Salina Bianco Secco 'Infatata' **\$258.00**

100% Malvasia di Lipari. On the island of Salina, the single-vineyard 'Tricoli' is shaped like a triangle and stretches up a steep slope, from the Mediterranean coast into the clouds, facing northwest. Soils are a combination of volcanic sand and rock. Fermented on indigenous yeasts in tank. Aged in tank on fine lees for three months. **Certified organic.**

2022 Malvasia Salina Bianco Secco 'Nzemi' **\$660.00 (\$30.96)**

100% Malvasia delle Lipari. Nzemi is the Sicilian way of saying insieme (together); this wine comes from a collaboration between winemaker Nino Caravaglio and his longtime friend and fellow grower, Paolo Ferretti. Sourced from Ferretti's tiny heirloom vineyard in the village of Malfa, along the north coast of Salina. Fermented in 430L triangular-shaped, new oak barrels called Pyramitt (crafted in Alto Adige) and aged in the same barrels for 16 months, with regular lees stirring. The upside-down orientation of these triangle "barrels" facilitates the movement of the wine inside, similar to a cement egg, increasing lees and juice contact.

CANTINE OLIVELLA

2024 Lacryma Christi Vesuvio Bianco 'Lacrimabianco' **\$180.00 (\$7.92)**

80% Caprettone and 20% Catalanesca. Vineyards, facing northwest, in Vesuvius' oldest viticultural areas (Sant'Anastasia and Somma Vesuviana) at 900 and 1,800 feet. Soils mostly volcanic sand. Full-cluster press; cold settling; fermentation in tank on indigenous yeasts. Aged on fine lees for four months, then two months in bottle. **Certified organic.**

2023 Catalanesca del Monte Somma Bianco 'Summa' **\$372.00 (\$17.28)**

100% Catalanesca. A single-vineyard selection from one of Vesuvius' most ancient regions, Monte Somma, at more than 2,000 feet. Extremely low yielding, older vines (ungrafted) grow on volcanic sand. This cool, 2.5 acre plot faces northwest; it honors the original Catalanesca plantings on Monte Somma back in the 15th century. Fermented in tank on indigenous yeasts; only free-run juice is used. Some 50% of the wine is fermented on the skins. Aged in terracotta amphora and tank for 10 months, then one year in bottle. **Certified organic.**

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AZIENDA AGRICOLA BUSCEMI

2023 Sicilia Bianco 'Il Bianco'

\$420.00

70% Carricante and 30% Grecanico Dorata. The 'Tartaraci' vineyard sits on the northwest slope of Mount Etna. Facing north, this high-altitude plot at more than 3,000 feet, has pure black volcanic soils. Vine age 90 years, on average. Fermented on indigenous yeasts in large oak tonneaux. Malolactic conversion allowed. Aged in tonneaux for 8 months.

TENUTA DI VALGIANO

2023 Toscana Bianco 'Palistorti di Valgiano'

\$298.00

40% Trebbiano, 40% Vermentino and 20% Malvasia & Grechetto. Estate vineyards face south at altitude. Soils combine chalky, clay-rich "alberese" marl and alluvial sandstone. Vermentino is destemmed and undergoes a few hours of maceration; other grapes pressed directly. Fermented on indigenous yeasts in tank; Vermentino is fermented in older French oak barrels. Blended then aged on fine lees in tank for six months. **Certified organic** | **Certified biodynamic**.

ITALIAN ROSATO

AZIENDA AGRICOLA MURGO

2024 Etna Rosato

\$168.00

100% Nerello Mascalese. Terraced vineyards on the eastern volcanic slopes of Mount Etna, near Santa Venerina, at 1,600 to 2,000 feet. Soils are black, decomposed lava. Destemmed; cold maceration for four hours. Free-run juice is bled off (rosé de saignée) and fermented on selected yeasts in tank. Aged in tank for five months; in bottle for two months.

CANTINE OLIVELLA

2024 Vesuvio Rosato 'Ereo'

\$220.00 (\$9.60)

Field blend of Piediroso, Guarnaccia Nera and Sciascinoso. Rare and native red grapes from ungrafted rootstock grow in one of Vesuvius' most ancient regions, at more than 1,800 feet. Red grapes are pressed gently (rosé de pressurage) and fermented in temperature-controlled tanks on indigenous yeasts. Aged in tank. **Certified organic**.

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FRESH ITALIAN REDS

AZIENDA AGRICOLA CARAVAGLIO

 **2022 Salina Rosso Corinto Nero 'Nero du Munti'** **\$260.00 (\$12.36)**

90% Corinto Nero (Passolina di Lipari), 10% other indigenous grapes. On the island of Lipari, this single-vineyard sits in the crater of an extinct volcano called Fosse del Monte. Some 80% of the vines here are over 150 years old; many are pre-phyloxera rootstock. The vineyard is just 450 feet from the sea and faces southwest, at 900 feet. Cold maceration then fermentation on indigenous yeasts in tank. Aged on fine lees in a combination of 500L oak casks and tank. **Certified organic.**

CANTINE OLIVELLA

 **2024 Lacryma Christi Vesuvio Rosso 'Lacrimanero'** **\$180.00 (\$7.92)**

50% Piedirosso, 30% Olivella, 20% Aglianico. Vineyards, facing northwest, are located in two of Vesuvius' oldest viticultural areas (Sant'Anastasia and Somma Vesuviana) between 900 and 1,800 feet. Soils mostly volcanic sand. Destemmed; fermented in tank on indigenous yeasts. Aged seven months in tank, and three months in bottle. **Certified organic.**

 **2023 Piedirosso Vesuvio Rosso 'Vipt'** **\$188.00 (\$8.52)**

100% Piedirosso. Low-yielding, older-vine plots facing northwest and grow in the high-altitude volcanic sandy soils of two of Vesuvius' oldest viticultural areas: Sant'Anastasia and Somma Vesuviana. Fermented in tank on indigenous yeasts. Aged for 10 months in tank, three months in bottle. 'Vipt' is a play on words; it references the past participle (in Neapolitan dialect) of the verb "to drink," which (in dialect) also assumes drinking well and with pleasure. **Certified organic.**

AZIENDA AGRICOLA MURGO

2022 Etna Rosso **\$168.00**

100% Nerello Mascalese. Terraced vineyards on the eastern volcanic slopes of Mount Etna, near the town of Santa Venerina, at 1,600 to 2,000 feet. Soils are exclusively decomposed lava. Destemmed and lightly crushed; fermented on selected yeasts in traditional, Etna-sourced chestnut casks (30-130HL) for six to eight months; then moved via gravity to tank before bottling. Aged in bottle at least three months before release.

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AZIENDA AGRICOLA BUSCEMI

2020 Sicilia Rosso 'Tartaraci'

\$380.00

70% Nerello Mascalese, 30% Grenache. The 'Tartaraci' vineyard sits on the northwest slope of Mount Etna. Facing north, this high-altitude plot, at 3,215 feet, has pure black volcanic soils. Vine age 90 years, on average. Fermented on indigenous yeasts in concrete tanks. Aged in tank for 18 months. Unfiltered.

AZIENDA AGRICOLA TIZIANO MAZZONI

2024 Colline Novaresi Vespolina 'al Ricetto'

\$192.00 (\$8.04)

100% Vespolina. A selection of fruit from estate vineyards in Ghemme and Cavaglio d'Agogna. Soils are essentially volcanic, well-draining and high in mineral content, as well as rich in clay. Destemmed; fermented on indigenous yeasts in tank. Aged in tank. Unfined and unfiltered. Vespolina is a rare, red grape native to this corner of northern Piedmont.

2022 Colline Novaresi Nebbiolo 'del Montereio'

\$192.00

100% Nebbiolo. A selection from vineyards in Ghemme and Cavaglio d'Agogna. Soils are essentially volcanic, and rich in clay. Fermented on indigenous yeasts in tanks. Aged for one year in older French oak tonneaux (500L). Unfined and unfiltered.

BAROLO & BARBARESCO

AZIENDA AGRICOLA FRATELLI ALESSANDRIA

2024 Dolcetto d'Alba

\$204.00 (\$9.24)

100% Dolcetto. Vines at altitude in Verduno: 'Boscatto,' facing east; 'Cristiani,' facing west; 'Sotto Orti,' facing west; and 'Semolino,' facing west. Local soils are called "marne di Sant'Agata," a mix of sand and clay with a high proportion of limestone, unique to Verduno. Destemmed; fermented on indigenous yeasts in tank. Aged for six months in steel tank and cement tank, then two months in bottle.

2024 Barbera d'Alba

\$204.00 (\$9.24)

100% Barbera. Estate vines at altitude in 'Neirane' (west-facing) and 'Cristiani' (west-facing). Local soils are called "marne di Sant'Agata," a mix of sand and clay with a high proportion of limestone, unique to Verduno. Destemmed; fermented on indigenous yeasts in tank. Aged for six months in tank, then two months in bottle.

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AZIENDA AGRICOLA RONCHI

2021 Barbaresco 'Gaia Principe'

\$372.00

100% Nebbiolo. A selection from south/southeast-facing cru 'Gaia Principe,' directly east from the family cantina and near the town of Neive. Soils mix clay and limestone. Fermented on indigenous yeasts in tank. Aged for 18 months in 20HL Slavonian casks.

2021 Barbaresco 'Ronchi'

\$380.00

100% Nebbiolo. The 'Ronchi' vineyard, at 960 feet and facing southeast, runs along the eastern edge of the appellation; the land forms a natural amphitheater. Soils are a classic mix of clay and limestone. Fermentation on indigenous yeasts in tank. Aged for two years in a mix of tank, large cask and French oak barrels.

AZIENDA AGRICOLA PIERO BUSO

2023 Langhe Nebbiolo

\$312.00

100% Nebbiolo. Selection of younger-vine fruit from plots in Neive, facing southwest at 960 feet. Soils are mixed, mostly limestone and clay. Destemmed; fermented on indigenous yeasts in tank. Aged in older, large oak cask (25HL) for one year. Unfined and unfiltered. Certified organic.

2021 Barbaresco 'Mondino'

\$598.00

100% Nebbiolo. From vineyard 'Mondino,' a plot in cru 'Balluri,' in Neive, facing southwest at 960 feet. Soils are mixed, with limestone, clay and lots of sand, believed to give this cru its softer, more supple texture and earlier approachability. Destemmed; fermented on indigenous yeasts in tank. Aged for 24 months in older, large oak cask (25HL), then six months in bottle. Unfined and unfiltered. Certified organic.

AZIENDA AGRICOLA LUIGI VICO

2021 Barolo del Comune di Serralunga d'Alba

\$598.00 (\$29.16)

100% Nebbiolo. From west-facing 'Meriame' in Serralunga d'Alba; essentially a single-vineyard wine. The Vico family purchased the plot in 1920. The "comune di" Barolo designation is reserved for Barolo wines in which 85% of the grapes hail from a single "comune" or village. Destemmed; fermented on indigenous yeasts in cement tanks. Aged in Slavonian oak cask (15HL). Certified organic.

2021 Barolo 'Prapò'

\$820.00 (\$39.24)

100% Nebbiolo. From east-facing 'Prapò' in Serralunga d'Alba. The Vico family purchased the plot in 1927. It is one of the best exposed eastern slopes in Serralunga; soils are primarily silt and clay. Destemmed; fermented on indigenous yeasts in cement tanks. Aged in French oak cask (25HL). Certified organic.

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AZIENDA AGRICOLA DIEGO CONTERNO

 2024 Dolcetto d'Alba **\$172.00 (\$7.32)**

100% Dolcetto. Vineyards in 'Bricco Monguglielmo' in Monforte d'Alba, facing west, at 1,500 feet. Soils mix clay and limestone marl. Destemmed; fermented on indigenous yeasts in tank. Aged for six months in a combination of steel and cement tank. **Certified organic.**

 2023 Barbera d'Alba 'Ferrione' **\$206.00 (\$8.88)**

100% Barbera. 'Ferrione,' located just outside the Barolo zone near Monforte d'Alba, on a hillside facing west/southwest, at 1,500 feet. Soils mix clay with limestone marl. Destemmed; fermented on indigenous yeasts in tank. Aged four months in large oak cask and six months in cement tank. **Certified organic.**

 2023 Langhe Nebbiolo 'Baluma' **\$228.00**

100% Nebbiolo. Estate vineyard 'Ferrione,' located just outside the Barolo zone near Monforte d'Alba, on a hillside facing west/southwest, at 1,500 feet. Soils mix clay with limestone marl. Destemmed; fermented on indigenous yeasts in tank. Aged in oak tonneau (500L) for five months and four months in cement tank. 'Baluma' in Piedmontese dialect means "to dance." **Certified organic.**

 2021 Barolo **\$440.00 (\$20.88)**

100% Nebbiolo. Estate vineyards in Monforte d'Alba: 'Bricco San Pietro,' 'San Giovanni' (near the village of Barolo) and 'Ginestra' (closer to Serralunga), each vinified separately. Soils mix clay with limestone marl; altitude ranges from 960 to 1,140 feet. Destemmed; fermented on indigenous yeasts in tank. Aged in a combination of Stockinger oak cask (50HL) and cement tank for 30 months. **Certified organic.**

 2021 Barolo del Comune di Monforte d'Alba **\$512.00 (\$24.72)**

100% Nebbiolo. A selection of fruit from plots within the larger 'Ginestra' vineyard, 'Pajana' facing east and 'Ciabot' facing southeast, each vinified separately. Fermented on indigenous yeasts in tank. Aged in Stockinger oak cask (50HL) for 24 months; then eight months in cement tank before bottling. The "comune di" Barolo designation is reserved for Barolo wines in which 85% of the grapes hail from a single "comune" or village. **Certified organic.**

 2021 Barolo 'Le Coste di Monforte' **\$588.00 (\$29.16)**

100% Nebbiolo. 'Le Coste di Monforte' sits at the southern edge of the Barolo zone, southeast of the village. Facing south, at 1,200 feet; a cool and windy site, 'Le Coste' is known for its fresh Nebbiolo with pronounced tannins. Destemmed; fermented on indigenous yeasts in tank. Aged in a combination of Stockinger oak cask (50HL) and cement tank for 30 months. **Certified organic.**

NORTH BERKELEY IMPORTS

SANGIOVESE & BOLD ITALIAN REDS

AZIENDA AGRICOLA MUSTO CARMELITANO

2021 Aglianico del Vulture 'Maschitano Rosso' **\$168.00**

100% Aglianico. Vineyards sit at 2,000 feet, on a mix of clay, chalk and volcanic soils, on the southern slopes of Monte Vulture. Fermented on indigenous yeasts in tank. Aged in tank and then for two months in bottle before release. Unfined and unfiltered. *Certified organic.*

2020 Aglianico del Vulture 'Serra del Prete' **\$220.00**

100% Aglianico. 'Serra del Prete' sits at 2,000 feet, on a mix of clay and volcanic soils, on the southern slopes of Monte Vulture. Vine age 45 years, on average. Fermented on indigenous yeasts in tank. Aged in cement tank for six months, then four months in bottle. Unfined and unfiltered. Serra del Prete means "the priest's garden." *Certified organic.*

TENUTA DI VALGIANO

2022 Colline Lucchesi Rosso 'Palistorti di Valgiano' **\$288.00**

70% Sangiovese, 20% Merlot, 10% Syrah. Destemmed; fermented on indigenous yeasts in small, open-top wooden fermenters; delicate punch downs performed by foot. Aged in older French oak barrels for 12 months. Blend aged in cement vats for another six months before bottling. Unfined and unfiltered, with minimal added sulfites. *Certified biodynamic.*

2021 Colline Lucchesi Rosso 'Tenuta di Valgiano' **\$788.00**

80% Sangiovese, 10% Syrah and 10% Merlot. Vineyards face southeast on a series of terraces at 750 feet, north of Lucca in the Apennine foothills. Destemmed; fermented on indigenous yeasts in small, open-top wooden fermenters; delicate punch downs performed by foot. Aged in French oak barrels (5% new) for 12 months. Blend aged in cement vats for another six months before bottling. Unfined and unfiltered, with minimal added sulfites. *Certified biodynamic.*

AZIENDA AGRICOLA CHIARA CONDELLO

2021 Romagna Sangiovese Predappio **\$220.00**

100% Sangiovese. Sourced from three, separate estate parcels, facing north/northwest. Soils vary; from a mix of red clay and limestone to "spungone," a calcareous sandstone from the Pliocene geological period, abundant in chalky marine fossils. Fermented on indigenous yeasts in tank, as well as upright, opentop wooden fermentation tanks and tonneaux. Aged for 12 months in older, 35HL Slavonian oak cask. *Certified organic.*

Prices represent 9-liter cases unless otherwise indicated. Tariff surcharge per case in parentheses.

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AZIENDA VITICOLA ROCCA DI MONTEGROSSI

2022 Chianti Classico \$244.00

92% Sangiovese, 6% Canaiolo and 2% Colorino. Estate vineyards are located in Monti in Chianti, a "micro-area" of Gaiole in Chianti. Soils combine alberese (limestone) and galestro (schist) with clay. Fermented on indigenous yeasts in cement tanks. Aged for 11 months in traditional wooden vats and cement tanks. *Certified organic.*

2019 Toscana Rosso 'Geremia' \$560.00

71% Merlot and 29% Cabernet Sauvignon. Fermented on indigenous yeasts in upright wooden fermentation tanks. Aged for 20 months in French oak barrels (80%) and tonneau (20%), with 8% new oak, the rest between 1-4 years old. Aged in bottle for 24 months. *Certified organic.*

Magnums (1.5L) also available

AZIENDA AGRICOLA PATRIZIA CENCIONI

2023 Rosso di Montalcino \$252.00

100% Sangiovese Grosso. A selection of fruit from younger vines grown in estate Brunello vineyards. Soils are classic Montalcino, a mix of "galestro," a mineral-rich compacted clay, and friable volcanic rock. Fermented in tank on indigenous yeasts. Aged for 12 months in 26HL older Slovenian oak casks.

2020 Brunello di Montalcino \$460.00

100% Sangiovese Grosso. Estate vineyards, located to the northeast of the village of Montalcino, range from 900 to 1,050 feet over a series of rolling hills that form a natural plateau that is very windy. Soils mix "galestro," a mineral-rich compacted clay, and friable volcanic rock. Fermented in tank on indigenous yeasts. Aged for 40 months in a combination of French and Slovenian oak casks (42HL, 26HL and 7.5HL) then 10 months in bottle.

AZIENDA AGRICOLA SAN CARLO

2023 Rosso di Montalcino \$252.00 (\$11.64)

100% Sangiovese. Estate-owned and planted parcels near the hamlet of Tavernelle, southwest of Montalcino. Vines are surrounded by nearly 20 acres of wild forest. Soils are a mix of sand, limestone and clay. Vine age up to 50 years. Destemmed. Fermented on indigenous yeasts in tank. Aged in tank for one year, then six months in older, 18HL Slavonian oak cask and six months in bottle.

NORTH BERKELEY IMPORTS

2020 Brunello di Montalcino

\$520.00 (\$25.92)

100% Sangiovese. Estate-owned and planted parcels near the hamlet of Tavernelle, southwest of Montalcino. Vines are surrounded by nearly 20 acres of wild forest. Soils are a mix of sand, limestone and clay. Vine age up to 50 years. Destemmed. Fermented on indigenous yeasts in tank. Aged in older Slavonian cask for three years, then at least eight months in bottle.

AZIENDA AGRICOLA PIETROSO

2023 Rosso di Montalcino

\$340.00

100% Sangiovese. A selection of younger-vine fruit from the family's Brunello vineyards. 'Fornello' faces east, at 1,200 feet; 'Colombaiolo,' (near Castelnuovo dell'Abate) faces south/southwest at 1,260 feet; 'Pietroso' faces west/northwest at 1,500 feet; and 'Montosoli,' at 960 feet, faces southeast. Destemmed. Fermented in tank on indigenous yeasts. Aged in 30HL Slavonian cask for one year. Unfined and unfiltered.

2020 Brunello di Montalcino

\$798.00

100% Sangiovese. A selection of older-vine fruit from 'Fornello,' facing east, at 1,200 feet; 'Colombaiolo,' (near Castelnuovo dell'Abate) facing south/southwest at 1,260 feet; 'Pietroso' facing west/northwest at 1,500 feet; and 'Montosoli,' at 960 feet, facing southeast. Destemmed; fermented on indigenous yeasts in tank; each plot is vinified separately. Aged in 30HL Slavonian oak casks for three years; then six months in bottle. Unfined and unfiltered.

AZIENDA AGRICOLA MUSELLA

2021 Valpolicella Superiore

\$188.00 (\$6.12)

80% Corvina and Corvinone, 10% Rondinella, 10% Barbera. A selection from three estate vineyards, 'Monte del Drago,' 'Il Perlar' and 'Palazzina.' All face west/southwest, and sit at altitude. Soils mix white and red clays with "tufo," a type of gritty, porous limestone. Vine age up to 50 years. Fermented on indigenous yeasts in tank. Aged six months in concrete tank, then six months in older, untoasted 50HL and 35HL oak casks. **Certified biodynamic.**

2021 Valpolicella Superiore Ripasso

\$248.00 (\$11.52)

80% Corvina and Corvinone, 10% Rondinella, 10% Barbera. A selection from three estate vineyards, 'Monte del Drago,' 'Il Perlar' and 'Palazzina.' All face west/southwest, and sit at altitude. Vine age up to 50 years. A small portion of Corvina grapes are dried naturally for four weeks, then vinified on indigenous yeasts. The young wine is "ripassato" or macerated with Amarone pomace for color and structure. Aged in French oak cask, ranging from 350L to 1.5HL, for 12 months. **Certified biodynamic.**

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 2020 Amarone della Valpolicella **\$460.00 (\$24.00)**

45% Corvina, 45% Corvinone, 5% Rondinella, 5% Oseleta. A selection from three estate vineyards, 'Monte del Drago,' 'Il Perlar' and 'Palazzina.' All face west/southwest, and sit at altitude. Vine age up to 60 years. A selection of the healthiest grapes are dried (appassimento) on platforms in a naturally ventilated loft for three to four months. Grapes are crushed; then fermented on indigenous yeasts at low temperatures in tank. Aged in French oak casks, from 700L to 2HL, for 12 months; then eight months in bottle. **Certified biodynamic.**

LOIRE VALLEY WHITES & RIESLING

DOMAINE SAUVETE

 2023 Touraine Blanc Sauvignon **\$190.00 (\$7.68)**

100% Sauvignon Blanc. Estate vineyards are found on two separate plateaus, overlooking the river Cher near the village of Monthou. Soils are sandy, with subsoils rich in clay, limestone and flint. Fermented on indigenous yeasts in tank. Aged in tank, with regular lees stirring. **Certified organic.**

DOMAINE VACHERON

 2023 Sancerre Blanc 'Les Romains' **\$680.00**

100% Sauvignon Blanc. A full south-facing vineyard. 'Les Romains' was one of the domaine's first single-vineyard bottlings (the first vintage was 1997). Pure flint soils, rich in fossilized material. Fermented on indigenous yeasts in large, upright wooden fermentation tanks (25-36HL). Racked, then aged for one year in same wooden tanks. Unfiltered. **Certified organic | Certified biodynamic**

DOMAINE MUSSET-ROULLIER

2023 Anjou Blanc 'Le Moulin de Chateaupanne' **\$168.00 (\$7.32)**

100% Chenin Blanc. Estate vineyards face northeast, planted on dark, richly mineral soils, near a 19th-century windmill (the "moulin"). Fermented on indigenous yeasts in tank. Malolactic conversion stopped. Aged on fine lees in tank

DOMAINE NOIRÉ

 2023 Chinon Blanc 'Amphora' **\$388.00**

100% Chenin Blanc. Estate vineyards, facing south, are located between the towns of Chinon and Cravant on a series of gravel terraces with clay-rich subsoils, which helps prevent hydric stress in dryer years. Vine age up to 50 years. Pressed and fermented on indigenous yeasts in Italian-made terracotta (clay) amphorae, and aged on fine lees for one year. Very little sulfites added, only at bottling. **Certified organic.**

NORTH BERKELEY IMPORTS

FIEF NOIR

 **2023 Anjou Blanc 'L'Échappée'** **\$198.00 (\$8.52)**

100% Chenin Blanc, grown on soils that mix clay and sand, with subsoils of black, mineral-rich schist (slate), the "black soils" of Anjou. Vine age up to 50 years. Fermented on indigenous yeasts in tank. Aged in tank for 6 months, with lees stirring. Unfined. 'L'Échappée' means "the escape." **Certified organic.**

 **2022 Anjou Blanc 'Cartelles'** **\$380.00**

100% Chenin Blanc. A single-vineyard selection from 'Cartelles,' a terroir rich in white sand and quartz stone, an unusual mix for the region, with subsoils of schist. Facing southeast for sunny wines, more concentration. Fermented on indigenous yeasts in tank. Aged 80% in terracotta jars and 20% in older oak barrels for 12 months. Unfined. **Certified organic.**

DOMAINE AMÉLIE AND CHARLES SPARR

 **2021 Riesling 'Sentiment'** **\$278.00**

100% Riesling, dry. Estate vines in and around the village of Wettolsheim, on mostly limestone soils. Full-cluster press; cold settled; fermented on indigenous yeasts in temperature-controlled tanks. Aged for one year in tank. **Certified organic | Certified biodynamic.**

 **2021 Riesling 'Altenbourg'** **\$398.00**

100% Riesling, dry. Estate vines, 50 years old on average, on limestone soils in the village of Kientzheim. Considered a terroir "jewel" of the region and purchased by the family just after World War II, 'Altenbourg' faces south on a slope below grand cru 'Furstentum,' one of the region's best vineyards. Full-cluster press; cold settled; fermented on indigenous yeasts in temperature-controlled tanks. Aged 18 months on fine lees in tank. **Certified organic | Certified biodynamic.**

CHABLIS & WHITE BURGUNDY

DOMAINE OLIVIER MORIN

2022 Bourgogne Chitry Blanc 'Constance' \$216.00

100% Chardonnay. Older-vine vineyards total some six acres in Chitry, facing north, on moderate slopes. Soils are mostly chalky Kimmeridgian limestone, the same terroir as in Chablis. Fermented on indigenous yeasts in tank. Aged in tank on fine lees for one year.

DOMAINE DE L'ENCLOS

2023 Chablis \$332.00

100% Chardonnay. Vineyards near the villages of Chablis, La Chapelle Vaupelteigne, Beines and Villy; some east-facing, some west-facing. Vineyards on slopes dominated by chalky Kimmeridgian soils; those on flatter lands, clay-based Portlandian soils. Fermented on indigenous yeasts in tank. Aged on fine lees in tank for 10 months. *Certified organic.*

2023 Chablis 1er Cru 'Beuroy' \$452.00

100% Chardonnay. Estate holdings, some six acres, in premier cru 'Beuroy' sit on a very steep slope, not far from a lake at the village of Beines. Faces southeast. Fermented on indigenous yeasts in tank. Aged on fine lees in tank for 18 months. *Certified organic.*

2023 Chablis 1er Cru 'Vau de Vey' \$478.00

100% Chardonnay. 'Vau de Vey' faces east/southeast, on a steep slope. It is one of the coolest premier cru plots in Chablis. Vines planted by the winemakers' grandfather in 1979. Fermented on indigenous yeasts in tank and older French oak barrels. Aged on fine lees for 12 months; then six months in just tank. *Certified organic.*

2023 Chablis 1er Cru 'Montmains' \$572.00

100% Chardonnay. Estate holdings, just over one acre facing southeast, are located on a moderate slope on the border with premier cru 'Fôret.' Soils are classic Kimmeridgian chalk, with clay-rich marl. Vines planted by the winemakers' grandfather in 1971. Average vine age is 50 years. Fermented on indigenous yeasts in older French oak barrels. Aged on fine lees in barrel for 12 months; then six months in tank. *Certified organic.*

NORTH BERKELEY IMPORTS

DOMAINE EVE ET MICHEL REY

2023 Mâcon-Vergisson 'La Roche' \$260.00

100% Chardonnay. This vineyard is one of Mâcon-Vergisson's highest, bordering Pouilly-Fuissé 'La Roche.' Soils are pure limestone; the vineyard faces east. Grapes are pressed full cluster then fermented on indigenous yeasts in older French oak barrels. Aged in same barrels for a minimum of 10 months. Unfined and unfiltered. **Certified organic.**

2023 Pouilly-Fuissé 1er Cru 'Les Crays' \$420.00

100% Chardonnay. Located on the slopes of the Roche de Vergisson (one of two ancient reefs that mark the dramatic landscape of Vergisson), 'Les Crays' faces full south. Soils are rich in limestone scree; the plot is steeply graded. Pressed full cluster; fermented on indigenous yeasts in French oak barrels (10-20% new). Aged in barrel. Unfined and unfiltered. **Certified organic.**

2023 Pouilly-Fuissé 1er Cru 'Sur La Roche' \$420.00

100% Chardonnay. Located in the village of Vergisson at the summit of the "rock" of Vergisson, 'Sur La Roche' faces southeast, and is one of the appellation's highest-altitude plots. Soils are pure limestone marl, with subsoils of solid limestone. Vine age is 50 years, on average. Pressed full cluster; fermented on indigenous yeasts in French oak barrels (10-20% new). Aged in barrel. Unfined and unfiltered. **Certified organic.**

DOMAINE DANIEL ET JULIEN BARRAUD

2023 Mâcon-Vergisson 'La Roche' \$298.00 (\$13.68)

100% Chardonnay. Estate vines sit 1,140 feet, facing southeast. 'La Roche' directly borders Pouilly-Fuissé 'La Roche,' that appellation's highest (and most prized) vineyard. Soils are solid white limestone, with thin topsoil. Vines planted between 1982 and 1985. Pressed full cluster; juice placed in tanks overnight to settle; transferred via gravity to older French oak barrels to ferment on indigenous yeasts. Aged in barrel for 12 months. Unfined and unfiltered. **Certified organic.**

2023 Saint-Véran 'Les Pommards' \$354.00 (\$17.52)

100% Chardonnay. 'Les Pommards' faces northeast; the plot sits near an ancient limestone quarry near the village of Davayé. Soils are mostly limestone, with thin clay topsoils. Vine age is 50 years, on average. Pressed full cluster; juice placed in tanks overnight to settle; transferred via gravity to French oak barrels to ferment on indigenous yeasts. Aged in barrel for 12 months; after racking, the wine ages an additional two months in tank. Unfined and unfiltered. **Certified organic.**

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 2023 Pouilly-Fuissé 'Alliance' Vieilles Vignes **\$384.00 (\$18.96)**

100% Chardonnay. A selection of fruit grown on a representative cross-section of the best Vergisson terroir: limestone scree, chalky soils that are fossil-rich, and limestone/clay. Vine age up to 60 years. Pressed full cluster; juice placed in tanks overnight to settle; transferred via gravity to tank to ferment on indigenous yeasts. Aged in a mix of older French oak barrel, older cask and tank for 12 months. Unfined and unfiltered. **Certified organic.**

 2023 Pouilly-Fuissé 1er Cru 'Maréchaude Clos Verchère' **\$498.00 (\$25.92)**

100% Chardonnay. The larger 'Marechaude' vineyard contains a partially walled section called 'Verchère.' The plot faces full south, and is not far from the Barraud family home. Soils combine limestone scree and marl. Vines planted in 1947 and 1969. Pressed full cluster; juice placed in tanks overnight to settle; transferred via gravity to French oak barrels to ferment on indigenous yeasts. Aged in barrel (20% new) for 12 months; after racking, the wine ages an additional two months in tank. Unfined and unfiltered. **Certified organic.**

DOMAINE ERIC FOREST

2022 Saint-Véran 'Terre Noire' **\$548.00**

100% Chardonnay. The "black earth" of 'Terre Noire' refers to the plot's dark clay soils that are thin; the "mother rock" of limestone sits less than a yard from the surface. South-facing; one of the higher-altitude plots in Davayé. Vine age up to 100 years. Pressed full cluster; fermented in French oak barrels on indigenous yeasts. Aged in barrel on fine lees for 10 to 15 months. Bottled via gravity and unfiltered, with minimal added sulfites.

2022 Pouilly-Fuissé 1er Cru 'Les Crays' **\$672.00**

100% Chardonnay. 'Crays' faces full south and is steeply graded; it is found on the face of the Roche de Vergisson. Soils are rich in limestone scree, with the rock's core of solid limestone not far from the surface. Vine age is 50 years, on average. Pressed full cluster; fermented in French oak barrels on indigenous yeasts. Aged in barrel on fine lees for 10 to 15 months. Bottled via gravity and unfiltered, with minimal added sulfites.

2022 Pouilly-Fuissé 1er Cru 'Haut de la Roche' **\$630.00**

100% Chardonnay. Vines in 'La Roche' sit above 1,050 feet, facing southeast. Soils are thin, chalk-rich, white limestone. While most of the vineyard was raised to premier cru status as of the 2020 vintage, some five hectares were excluded as authorities deemed the portion too high in elevation. Winemaker Eric Forest's vines are located in this "haut" (high) part of the vineyard. Pressed full cluster; fermented in French oak barrels on indigenous yeasts. Aged in barrel on fine lees for 10 to 15 months. Wines moved via gravity; bottled unfiltered, with minimal added sulfites.

NORTH BERKELEY IMPORTS

DOMAINE ETIENNE DELARCHE

2023 Pernand-Vergelesses Blanc 1er Cru 'Creux de la Net'

\$598.00

100% Chardonnay. 'Creux' sits high up on the slope, above 'Ile de Vergelesses' and faces east, at the border with Savigny. Soils are "terres blanches," primarily limestone marl. Destemmed and pressed; fermented on indigenous yeasts in French oak barrels (10% new). Aged in barrel for one year. Unfined and unfiltered.

MAISON FRÉDÉRIC MAGNIEN

2023 Marsannay Blanc 'Saint-Jacques'

\$460.00

100% Pinot Blanc. At the northern end of the Côte de Nuits, the village of Marsannay is one of Burgundy's coolest. 'Saint Jacques' sits up at the forest line, at the top of a modest grade; soils are thin, with solid limestone close to the surface. Fermented on indigenous yeasts in tank. Aged in older French oak barrels. Unfined and unfiltered. Farmed organically.

REMOISSENET PERE ET FILS

2022 Bourgogne Blanc

\$332.00 (\$15.36)

100% Chardonnay. Estate-selected fruit from vineyards in northern Burgundy (declassified fruit from Chablis) as well as from plots in the commune of Puligny-Montrachet. Pressed full cluster; fermented on indigenous yeasts in 342L French oak barrels (25-30% new) and in tank. Aged in barrel and tank.

2022 Chablis Grand Cru 'Bougros'

\$1,298.00

100% Chardonnay. 'Bougros' sits at the western end of Chablis' grand cru row. Kimmeridgian soils mix white clay and fossilized oyster shells. 'Bougros' has more clay and marl than other grand cru plots, believed to give wines a broader, more textured mouthfeel. Pressed full-cluster; fermented on indigenous yeasts in 342L oak barrels (20% new), aged in same barrels.

2022 Santenay Blanc 1er Cru 'Maladière'

\$660.00

100% Chardonnay. Selected (purchased) fruit. Mostly planted to Pinot Noir, there are a few rows of Chardonnay in 'Maladière.' Facing south, the plot has rocky, limestone-rich soils with some marl. Hand-harvested by Remoissenet's team, sorted in the fields and cellar. Fermented on indigenous yeasts in 342L oak barrels (20% new), aged in same barrels.

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SOUTHERN FRENCH WHITES

CLOS DU MONT-OLIVET

2023 Côtes du Rhône Blanc

\$212.00

95% Grenache Blanc, 5% Ugni Blanc. Estate vineyards are located on the "rive droite" of Rhône river, due west of Châteauneuf-du-Pape, near the village of Saint-Laurent des Arbres, north of Lirac. A selection from four parcels with soils that are mostly sandy, with white clay. Destemmed and pressed; held for 24 hours in chilled tanks to settle naturally. Fermented on indigenous yeasts, 87% in stainless steel tank, 9% in new French oak barrels and 4% in older barrels. Unfined and unfiltered.

LE CLOS DU CAILLOU

2024 Côtes du Rhône Blanc

\$188.00 (\$8.40)

30% Viognier, 30% Clairette, 20% Grenache Blanc, 20% Roussanne. A selection of fruit from vineyards in Courthezon; soils are predominantly sandy, with lots of round stones. Vine age is 40 to 50 years, on average. Pressed full cluster; fermented on indigenous yeasts in tank; aged for four months in tank. Unfined and unfiltered. **Certified organic.**

2024 Côtes du Rhône Blanc 'Bouquet des Garrigues'

\$240.00 (\$11.04)

50% Grenache Blanc, 20% Clairette, 15% Viognier, 15% Bourboulenc. Estate vines are located within the estate's "clos" or vineyards that are surrounded by a stone wall. Soils are sandy, with many galets roulés (large quartz stones); southern "garrigue," or wild herbs such as thyme and rosemary, grow profusely here. Pressed full cluster. Juice left to settle overnight in tank. Fermented on indigenous yeasts in tank; aged on fine lees for four months. **Certified organic.**

DOMAINE GEORGE VERNAY

2023 Condrieu 'Terrasses de l'Empire'

\$850.00

100% Viognier. A selection of younger vine fruit from lieu-dits 'La Caille' and 'Sainte-Agathe,' located in the heart of the village of Condrieu (and not far from 'Vernon'). Soils are mostly granite with some mica and schist. Full-cluster press; fermented on indigenous yeasts and aged in large, tapered oak tanks ("tronconiques," 20HL) and older barrels for 10 months. **Certified organic.**

NORTH BERKELEY IMPORTS

FRENCH ROSÉ

MAS DE GOURGONNIER

 **2024 Les Baux de Provence Rosé** **\$188.00 (\$8.76)**

65% Grenache and 35% Cabernet Sauvignon. Vineyards are surrounded by pine trees and the natural scrub (garrigue) of the south. Soils are a mix of decomposed granite, clay and limestone, very rocky and dry. Destemmed, lightly crushed, macerated for eight to 12 hours. Pressed (rosé de pressurage) then fermented on indigenous yeasts in tanks. Aged in tank. Unfined and unfiltered. **Certified organic.**

CHÂTEAU DE PIBARNON

 **2024 Bandol Rosé** **\$460.00 (\$23.88)**

65% Mourvèdre and 35% Cinsault. Hand-harvested. Cinsault grapes are pressed directly, while Mourvèdre grapes are placed in tank, and free-run juice (rosé de saignée) is drawn off. The wines are blended after fermentation on indigenous yeasts in tanks. Aged for six months in tank. **Certified organic.**

Magnums (1.5L) also available

BEAUJOLAIS & LOIRE VALLEY REDS

DOMAINE DE LA MADONE

2023 Beaujolais-Villages 'Le Perreon' **\$150.00**

100% Gamay. Estate vineyards cling to very steep hillsides at 1,600 to 2,000 feet, some of the highest in the region. Soils are mostly pink decomposed granite, similar to cru Fleurie. Vine age is 40-60 years, some 100 years old. Fermented on indigenous yeasts in cement tanks. Aged in tank. Unfined and unfiltered.

FIEF NOIR

 **2023 Val de Loire 'Cocagne' (Grolleau)** **\$198.00 (\$8.52)**

100% Grolleau. A selection of fruit from plots with a range of exposures, with soils rich in sand, and subsoils of black schist. Vine age up to 70 years. Short maceration on full cluster for one week; fermented on indigenous yeasts in concrete tanks. Aged in concrete tanks for 6 months. Unfined and unfiltered. **Certified organic.**

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 2023 Val de Loire 'Révolution' (Pineau d'Aunis) **\$264.00 (\$11.76)**

100% Pineau d'Aunis. A selection of fruit from plots with a range of exposures, with soils rich in sand and clay, and subsoils of black schist. Vine age 60 years. Maceration on full cluster for two weeks; fermented on indigenous yeasts in concrete tanks. Aged in terracotta amphora for 6 months. Unfined and unfiltered. **Certified organic.**

DOMAINE SAUVETE

 2023 Touraine Rouge 'Les Gravouilles' **\$190.00 (\$7.68)**

100% Gamay. Facing full south, estate vineyards are found on the hillsides of the Toucheronde, a region near the village of Monthou with a rich mix of stony terroir, including some flint stone (silex). Carbonic maceration (full-cluster ferment), temperature controlled. Fermented on indigenous yeasts in tank; aged briefly in tank. **Certified organic.**

DOMAINE NOIRÉ

 2023 Chinon Rouge 'Soif de Tendresse' **\$184.00**

100% Cabernet Franc. Vineyards facing south on a high-altitude plateau near Chinon, rich in flint stones. These dark stones absorb the heat of the day to release it slowly overnight, helping grapes ripen fully. 48-hours maceration; fermented on indigenous yeasts in tank and aged in tank. Bottled in early spring. In French, the name means "thirst for tenderness." Stylistically, it is made for early pleasure, to enjoy lightly chilled in summer. **Certified organic.**

 2023 Chinon Rouge 'Dolia' **\$388.00**

100% Cabernet Franc. Estate lieu-dit 'Noiré' faces full south. Soils are pure "tuffeau," the classic chalky, fine-grained limestone of the Loire Valley. Vine age up to 70 years. Whole-berry fermentation in terracotta amphorae on indigenous yeasts and at low temperatures for 30-40 days. Aged in amphorae on fine lees for one year. **Certified organic.**

DOMAINE MUSSET-ROULLIER

2022 Anjou Villages 'Le Carré Maître' **\$212.00**

100% Cabernet Franc. A selection of only older-vine fruit from estate parcels facing north, planted on dark, richly mineral schist and blue limestone soils. Destemmed; briefly cold macerated. Fermented on indigenous yeasts in tank. Aged in tank for 18 months on fine lees.

NORTH BERKELEY IMPORTS

RED BURGUNDY

DOMAINE OLIVIER MORIN

2022 Bourgogne Chitry Rouge 'Constance' \$254.00

100% Pinot Noir. Estate vineyards total some five acres in Chitry, on south/southeast-facing hillsides. Soils are a mix of marl and clay with Portlandian limestone, similar to the terroir of neighboring Chablis. Vine age up to 50 years. Destemmed; fermented in tank on indigenous yeasts. Aged in barrels (10% new) for one year. Unfiltered.

DOMAINE MICHEL SARRAZIN ET FILS

2023 Bourgogne Rouge Vieilles Vignes \$280.00

100% Pinot Noir. Vines in Jambles, at the forest line, 1,020 feet in altitude; next to villages-level Givry vineyard 'Champ Garambey.' Vine age 50+ years. Destemmed; fermented on indigenous yeasts in open-top wooden fermenters. Aged in Francois Freres oak barrels (10% new) with 20% in tank, for 12 months. Unfined and unfiltered.

2022 Givry Rouge 'Les Dracy' \$372.00

100% Pinot Noir. 'Les Dracy' sits downslope from 'Champs Lalot' in the village of Dracy-le-Fort, north of Givry, and faces full east. Soils are classic Burgundian limestone and clay. Fermented on indigenous yeasts in open-top wooden fermenters. Aged in new Francois Freres oak barrels for 12 months. Unfined and unfiltered.

2022 Givry Rouge 'Clos de la Roche' \$398.00

100% Pinot Noir. 'Clos de la Roche' is found near the forest line in Dracy-le-Fort, touching premier cru 'Champs Lalot,' at the northern edge of the Givry appellation. Soils mix rich clay and limestone. Destemmed and fermented on indigenous yeasts in open-top wooden fermenters. Aged in new Francois Freres oak barrels for 12 months. Unfined and unfiltered.

DOMAINE ERIC BOIGELOT

2023 Monthélie Rouge 1er Cru 'Les Vieilles Vignes' \$560.00 (\$27.24)

100% Pinot Noir. A selection of older-vine fruit from the estate's finest premier cru vineyards, including some Pinot Fin clones (prone to millerandage; more skin to juice ratio, so deeper, more structured wines). Facing south-southeast, vines are found in premier crus 'Taupine,' 'Sur la Velle,' 'Champs Fuillot' and 'Clou des Chênes.' Vine age is 40 to 50 years, on average. Destemmed; cool pre-ferment maceration; then fermented on indigenous yeasts in tank. Aged in barrel for 12 months on fine lees, then six months in tank.

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A green logo  indicates certified organic/biodynamic.

2023 Pommard 'En Boeuf'

\$688.00 (\$35.04)

100% Pinot Noir. 'En Boeuf' sits on a steep hillside in the valley from Pommard, heading toward Saint-Romain. South-southeast facing, the plot enjoys full sun but also benefits from cool valley winds. Destemmed; cool pre-ferment maceration; then fermented on indigenous yeasts in tank. Aged in barrel for 12 months on fine lees, then six months in tank.

2023 Volnay 'Ez Blanche'

\$608.00 (\$29.52)

100% Pinot Noir. 'Ez Blanches' sits high on the slope, between forest and the top premier cru vineyard, 'Clos des Chênes.' Soils are truly "blanches" or white, with thin topsoil on solid limestone. Destemmed; cool pre-ferment maceration; then fermented on indigenous yeasts in tank. Aged in barrel for 12 months on fine lees, then six months in tank.

DOMAINE ETIENNE DELARCHE

2023 Pernand-Vergelesses Rouge 'Les Boutières' Vieilles Vignes

\$360.00

100% Pinot Noir. Bordering Savigny, 'Boutières' faces southeast, at the foot of the slope, touching premier crus 'Vergelesses' and 'Les Fichots.' Soils are deep, clay-rich. Vine age is 70+ years. Destemmed; fermented on indigenous yeasts in tank. Aged in barrel (10% new) for one year. Unfined and unfiltered.

2023 Pernand-Vergelesses Rouge 1er Cru 'Les Vergelesses'

\$498.00

100% Pinot Noir. Bordering Savigny, 'Les Vergelesses' faces southeast, mid-slope, from 720 to 810 feet. Soils higher up on the slope are increasingly stony, with clay-rich subsoils. Destemmed; fermented on indigenous yeasts in tank. Aged in barrel (10% new) for one year. Unfined and unfiltered.

REMOISSENET PERE ET FILS

2022 Bourgogne Rouge

\$348.00

100% Pinot Noir. Estate-owned vines, farmed biodynamically, from Pommard, Savigny-lès-Beaune, Pernand-Vergelesses, Vosne-Romanée, and Gevrey-Chambertin and purchased fruit from Pommard, Savigny-lès-Beaune and Vosne-Romanée, hand-harvested by the Remoissenet team. Fermented on indigenous yeasts in open-top French oak vats. Aged in older 342L barrels. Unfined and unfiltered.

NORTH BERKELEY IMPORTS

MAISON FRÉDÉRIC MAGNIEN

2023 Bourgogne Rouge Côte d'Or 'Graviers' \$354.00

100% Pinot Noir. Sourced from lieu-dit 'Graviers,' not far from villages-level 'Les Herbues,' at the border between Chambolle-Musigny and Morey-Saint-Denis. Soils are rich in clay, with gravelly subsoils. ('Graviers' means small stones, or gravel.) Destemmed. Fermented on indigenous yeasts in tank. Aged in amphora, clay eggs and older French oak barrels. Unfined and unfiltered. **Certified organic.**

2023 Côte de Nuits-Villages Rouge 'Croix Violette' \$472.00

100% Pinot Noir. 'Croix Violette' is a small, southeast-facing plot surrounded by a fragmented stone wall, neighboring an active cloister (the Violet Cross) in the village of Brochon, next to Gevrey-Chambertin. A third of the vineyard is planted to vines some 90 years old; average vine age is 50 years. Soils mix clay and limestone with gravelly subsoils. Destemmed. Fermented on indigenous yeasts in tank. Aged in older French oak barrels. Unfined and unfiltered. Farmed organically.

2023 Marsannay Rouge 'Saint-Jacques' \$498.00

100% Pinot Noir. At the northern end of the Côte de Nuits, the village of Marsannay is one of Burgundy's coolest. 'Saint Jacques' sits up at the forest line, at the top of a modest grade; soils are thin, with solid limestone close to the surface. Destemmed. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered. Farmed organically.

2023 Fixin 'Clos Marion' \$540.00

100% Pinot Noir. 'Clos Marion' is a monopole vineyard, enclosed by stone walls, on the border with Brochon. (On maps, it's called 'Le Village.') East-facing; soils mix limestone marl and clay. Destemmed. Fermented on indigenous yeasts in tank. Aged in amphora, clay eggs and older French oak barrels. Unfined and unfiltered. Farmed organically.

2023 Nuits-Saint-Georges Vieilles Vignes \$734.00

100% Pinot Noir. A selection from four parcels, with an average vine age of 50 years. 'Aux Allots,' 'Aux Saints-Juliens,' 'Aux Tuyaux' and 'Aux Herbues' are all on the Vosne side of the village. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered. Farmed organically.

2023 Vosne-Romanée Vieilles Vignes \$998.00

100% Pinot Noir. Three older-vine plots in Vosne: 'Aux Raviolles,' 'Au Dessus de la Rivière' and 'Aux Ormes,' with a mix of clay and limestone soils, mostly east-facing. Vine age 50 years, on average. Destemmed. Fermented on indigenous yeasts in tank. Aged in amphora, clay eggs and older French oak barrels. Unfined and unfiltered. Farmed organically.

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A green logo  indicates certified organic/biodynamic.

2023 Gevrey-Chambertin Vieilles Vignes

\$768.00

100% Pinot Noir. A selection from villages-level vineyards mostly in Brochon: 'Champ,' 'Le Creot,' 'Les Croisettes,' 'Les Gueulepines' and 'Le Carre Rougeaud'; plus 'En Vosne,' in Gevrey. Soils are stony, with limestone and some clay. Vine age is 50 years, on average. Destemmed. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered. Farmed organically.

2023 Morey-Saint-Denis 1er Cru 'Ruchots'

\$1,148.00

100% Pinot Noir. A selection from the top of the slope in 'Ruchots,' bordering grand cru Clos de Tart and grand cru Bonnes Mares. East-facing; soils mix clay and limestone. Destemmed. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered. **Certified organic.**

2023 Chambolle-Musigny 1er Cru 'Borniques'

\$1,720.00

100% Pinot Noir. 'Borniques' borders grand cru Musigny and sits above premier cru 'Amoureuses.' East-facing; soils are nearly identical to grand cru Musigny, with limestone and veins of white and yellow clay. Destemmed. Fermented on indigenous yeasts in tank. Aged in amphora, clay eggs and older French oak barrels. Unfined and unfiltered. **Certified organic.**

2023 Vosne-Romanée 'Aux Champs Perdrix'

\$1,170.00

100% Pinot Noir. 'Champs Perdrix' touches premier cru vineyards to the north, and grand crus La Tâche and Romanée-Conti to the east. Soils echo the rockiness of La Tâche, with more sand. Vine age up to 50 years. Destemmed. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered. **Certified organic.**

2023 Gevrey-Chambertin 1er Cru 'Lavaut Saint-Jacques'

\$1,398.00

100% Pinot Noir. North of the village proper, 'Lavaut Saint-Jacques' (also spelled as Lavaux) faces southeast at the mouth of the Gevrey "combe." Vines here feed directly from Burgundy's "mother rock" of limestone, just a few inches from the surface. Vine age up to 50 years. Destemmed. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered. **Certified organic.**

NORTH BERKELEY IMPORTS

DOMAINE GERARD RAPHET

2023 Charmes-Chambertin Grand Cru

\$2,600.00

100% Pinot Noir. From three separate parcels within the “true” Charmes. Soils are brown limestone, some gravel, but shallow; the “mother rock” of pure limestone is close to the surface. Vine age 50-60 years, on average. Destemmed; fermented on indigenous yeasts in tank. Aged in barrel for 18 months (15% new). Unfined and unfiltered.

2023 Clos Vougeot Grand Cru

\$2,600.00

100% Pinot Noir. It's easy to find the family's vines here, as Gérard's father, Jean, had a stone marker set on the vineyard's down-slope wall. Another family parcel upslope, with older vines, is in lieu-dit 'Les Grand Maupertuis.' Downslope soils are deeper, with more clay; upslope soils are thin, closer to the “mother rock” of Burgundian limestone. Vine age is 60-80 years, on average. Fermented on indigenous yeasts in tank. Aged in barrel for 18 months (15% new). Unfined and unfiltered.

DOMAINE LIVERA

2022 Gevrey-Chambertin 'Les Evocelles'

\$898.00

100% Pinot Noir. 'Les Évocelles,' a steeply graded, villages-level plot in Brochon, facing south, sits on the border with Gevrey-Chambertin and borders premier cru 'Champeaux.' Soils combine brown limestone and marl. Vine age 50 years, on average. Destemmed; fermented on indigenous yeasts in tank. Aged in barrels (40% new). Unfined and unfiltered.

2022 Gevrey-Chambertin 'Clos Village'

\$928.00

100% Pinot Noir. 'Clos Village' is a walled vineyard located just outside the Livera family's cellars and home. Vines were planted in the early 1960s. This plot sits directly downslope from the village's top premier cru vineyards. Soils combine brown limestone and marl. Vine age 70 years, on average. Destemmed; fermented on indigenous yeasts in tank. Aged in barrel (40% new). Unfined and unfiltered.

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SOUTHERN FRENCH REDS

MAS DE GOURGONNIER

 **2023 Les Baux de Provence Rouge 'Cuvée Sans Soufre'** **\$232.00 (\$10.32)**

Equal parts Grenache, Syrah, Cabernet Sauvignon, Carignan. Vineyards are surrounded by pine trees and the natural scrub (garrigue) of the south. Soils are a mix of decomposed granite and limestone, rocky and dry. Partially destemmed and lightly crushed; fermented on indigenous yeasts in tank. No sulfites are added at any point in the vinification process. Aged in tank. Unfined and unfiltered. **Certified organic.**

 **2022 Les Baux de Provence Rouge** **\$180.00**

60% Grenache, 15% Cabernet Sauvignon, 15% Mourvèdre, 10% Cinsault. Soils are a mix of decomposed granite and limestone, rocky and dry. Destemmed; fermented on indigenous yeasts in tank. Aged in a combination of tank and older French cask. Unfined and unfiltered. **Certified organic.**

CHÂTEAU DE PIBARNON

 **2021 Bandol Rouge 'Les Restanques de Pibarnon'** **\$552.00**

70% Mourvèdre and 30% Grenache. A selection of younger vines from estate Bandol Rouge vineyards, where vines are planted on a series of terraces, called "restanques." Vine age 30 years, on average. Partially destemmed; fermented on indigenous yeasts in cement tanks. Aged in older French oak cask for 18 months. Unfined and unfiltered. **Certified organic.**

 **2021 Bandol Rouge** **\$640.00**

90% Mourvèdre and 10% Grenache. Pibarnon sits at the highest point in the appellation. Rare limestone soils, called Trias, are mineral-rich and retain water well. Vine age up to 50 years. Destemmed; fermented on indigenous yeasts in cement tanks, with a slow maceration. Aged in a mix of new and older French oak cask for 20 months. Unfined and unfiltered. **Certified organic.**

Magnums (1.5L) and jeroboams (3L) also available

NORTH BERKELEY IMPORTS

DOMAINE LA BOUISSIERE

2022 Gigondas

\$354.00

73% Grenache and 27% Syrah. Estate vines are located in a high-altitude, narrow valley between the Dentelles de Montmirail, a row of steep limestone cliffs west of Mont Ventoux, facing northwest. Top soils are thin and very rocky; sub-soils are solid rock. Vine age 55 years. Partially destemmed (61%) and lightly crushed, then fermented on indigenous yeasts in cement tanks. Aged in cement tank (35%) and older foudre (65%). Wine is moved via gravity; unfined and unfiltered, with minimal added sulfites.

2022 Gigondas 'La Font de Tonin'

\$540.00

65% Grenache and 35% Mourvèdre. 'La Font de Tonin' is a special selection of older vines sitting between 900 and 1,500 feet, from estate vineyards in the Dentelles de Montmirail, a row of steep limestone cliffs west of Mont Ventoux. Top soils are thin and very rocky; sub-soils are solid rock. Vine age is 70 years, on average. Partially destemmed (35%), lightly crushed; fermented on indigenous yeasts in cement tanks. Aged in mostly older French oak barrels for 12 months (20% new). Unfined and unfiltered, minimal added sulfites.

CLOS DU MONT-OLIVET

2023 Côtes du Rhône Rouge Vieilles Vignes

\$198.00 (\$9.48)

65% Grenache, 15% Syrah, 10% Mourvèdre, 5% Cinsault and 5% Carignan. Vineyards near the commune of Orange (north of Châteauneuf-du-Pape) and from Saint Laurent des Arbres in Lirac (west across the river from Châteauneuf). Soils are sandy, rich in quartz. Vine age 50 years, on average. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged 52% in cement tank, 37% in older foudre, 11% in older barrel. Unfined and unfiltered.

2023 Lirac Rouge

\$210.00 (\$10.20)

65% Grenache, 15% Syrah, 15% Mourvèdre, 5% Cinsault. Estate vineyards are located on the "rive droite" of Rhône river, due west of Châteauneuf-du-Pape, near the villages of Saint-Laurent des Arbres and Saint-Genies-de-Comolas. A selection from some 12 parcels with soils that are sandy, with flint and "galets roulés," or large quartz stones. Partially destemmed; fermented on indigenous yeasts in cement tanks. Aged 75% in large older foudre and 25% in barrique and demi-muid. Unfined and unfiltered.

2023 Châteauneuf-du-Pape Rouge

\$472.00 (\$23.28)

75% Grenache, 10% Syrah and 9% Mourvèdre, 6% others (Cinsault, Counoise, Vaccarese, Terret Noir, Picpoul Noir, Muscardin). Estate vineyards represent a perfect cross-section of Châteauneuf terroir, unique in its complexity and variety, mostly in the north/northeast of the appellation. Soils range from clay and sand to alluvial gravel and "galets roulés," large quartz stones. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged 71% in older foudre, 25% in cement tank, 2% in older barrels and 2% in stoneware jars. Unfined and unfiltered.

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LE CLOS DU CAILLOU

 2023 Côtes du Rhône Rouge Vieilles Vignes Cuvée Unique **\$216.00 (\$8.64)**

84% Grenache, 12% Syrah, 2% Mourvèdre, 2% Carignan. A mix of vineyards that share similar terroir to classic Châteauneuf-du-Pape vineyards: large, round quartz river stones (galets roulés), clay and sand. Destemmed; fermented on indigenous yeasts in tank. Aged in cement tank, stainless steel tank and older foudre (52HL). Unfined and unfiltered. An exclusive selection to North Berkeley. **Certified organic.**

 2023 Côtes du Rhône Rouge 'Les Quartz' **\$320.00 (\$15.72)**

80% Grenache, 20% Syrah. A mix of estate vineyards within the estate's "clos" or stone walls, with large quartz stones (galets roulés) on the surface and sandy subsoils. This terroir is similar to 'Les Cassanets,' the lieu-dit from which the estate makes its Châteauneuf-du-Pape Rouge 'Les Quartz.' Vine age is 50 years, on average. Destemmed; fermented on indigenous yeasts in cement tanks. Aged in wood tank, older oak barrels and large cask for 14 months. Unfined and unfiltered. **Certified organic.**

 2023 Châteauneuf-du-Pape Rouge 'Les Safres' **\$598.00 (\$30.48)**

90% Grenache and 10% Mourvèdre. Sourced from the estate lieu-dit 'Les Bedines,' with its "safres" or compacted sand soils. Vine age is 65 years, on average. Destemmed; grapes co-fermented on indigenous yeasts in upright wooden fermentation vessels. Aged in 30-year-old foudre for 14 months. Unfined and unfiltered. **Certified organic.**

 2023 Châteauneuf-du-Pape Rouge 'Les Quartz' **\$898.00 (\$46.08)**

80% Grenache and 20% Syrah. Sourced from estate lieu-dit 'Les Cassanets,' with sandy subsoils and large quartz stones (galets roulés), which capture the day's heat to release it slowly overnight. Vine age is 60 years, on average. Destemmed; fermented on indigenous yeasts in upright wooden fermentation vessels. Aged in older demi-muid (Grenache) and older French oak barrels (Syrah) for 14 months. Unfined and unfiltered. **Certified organic.**

DOMAINE DE GOUYE

2023 Saint-Joseph Rouge Vieilles Vignes **\$360.00 (\$16.08)**

100% Syrah. Older vines sit at 1,050 feet at the highest edge of the appellation, surrounding the family house and cellars, on a steep, southfacing slope. Soils are mostly decomposed granite. Full-cluster fruit is crushed by foot and fermented on indigenous yeasts in upright oak fermenters in the family's naturally cold cellar, dug into the granite hillside. Aged in older, neutral French oak barrels for 16 months. Unfined and unfiltered.

NORTH BERKELEY IMPORTS

DOMAINE DES PIERRES SÈCHES

2022 Vin de France Syrah

\$220.00

100% Syrah. Estate vineyards are found on a high-altitude plateau in the commune of Sécheras, north of Tournon, facing south/southeast. Soils are mostly decomposed granite. Partially destemmed (90%); fermented in tank on indigenous yeasts. Aged in tank. Bottled unfiltered, with minimal added sulfites.

2022 Saint-Joseph Rouge

\$348.00

100% Syrah. Estate vineyards face south/southeast in the communes of Sarraz, Arras-sur-Rhône and Vion. Soils are mostly decomposed granite; in Vion, slopes have sandier, granite soils. Partially destemmed (90%); fermented in tank on indigenous yeasts. Aged for one year in older barrels (four years old). Unfiltered, minimal added sulfites.

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CRAFT SPIRITS

ABRUZZO

PAESANI LIQUORI

Amaro Gran Sasso 700ml

\$36 | \$34 | \$32

A traditional amaro crafted according to a decades-old family recipe, unchanged since 1961. More than 20 botanicals include gentian root; quinine bark; rhubarb; cardamom; imperatoria (a white-flowered plant in the carrot family); vanilla; centaurea (also called mountain bluet); orange peel; and others. ABV 30%

Fernet Paesani 700ml

\$38 | \$36 | \$34

A herbaceous, more intense style of amaro with a lower sugar content, a darker color and a spicier, brighter bitter finish (relative to Paesani's flagship Amaro Gran Sasso). Botanicals such as rhubarb and quinine are infused for 60 days to allow for greater extraction of flavor and aroma. ABV 40%

Genziana Gran Sasso 700ml

\$36 | \$34 | \$32

A bitter digestive liqueur crafted from an infusion of gentian root in grain neutral spirit and diluted/sweetened naturally. One of the more traditional liqueurs of the Abruzzo region. ABV 30%

Liquirizia Gran Sasso 700ml

\$34 | \$32 | \$30

A licorice-root liqueur with an intense, fresh and fragrant taste. Slightly creamy on the palate; to be enjoyed at the end of a meal, as per local tradition; licorice root is known to have many nutritional and digestive properties. ABV 25%

SCUPPOZ LIQUORI

Amaretto 592 700ml

\$34 | \$32 | \$30

Bright and piquant rather than unctuous, this is the ultimate in artisanal amaretto, crafted from a distillate of toasted almonds and delicately sweetened with cane sugar. Colored with caramelized sugar. ABV 28%

Amaro della Laga 700ml

\$35 | \$33 | \$31

A medium-bodied, viscous yet classic infusion of herbs and botanicals in a grain neutral spirit, naturally sweetened and colored. Essential ingredients include gentian root; quinine bark; chamomile; mint; rhubarb; wormwood; amargo (quassia). ABV 30%

Anice Stellato 700ml

\$42 | \$40 | \$38

Spicy, assertively aromatic liqueur derived from distillate of star anise, and sweetened moderately with natural cane sugar. ABV 40%

NORTH BERKELEY IMPORTS

EMILIA ROMAGNA

CASONI

1814 L'Aperitivo 1L

\$24 | \$23 | \$20

A low-alcohol aperitivo liqueur crafted through a cold extraction of assorted botanicals in grain neutral spirit; then mixed with water, natural sugars and dyes for a bittersweet flavor and a bright, candy-apple-red color. Ideal for spritzes. Essential ingredients include gentian; cinchona (quinine); bitter & sweet orange; mugwort; rhubarb. ABV 15%

1814 Il Bitter 1L

\$26 | \$24 | \$22

A more assertively bitter style crafted in a similar manner to the 1814 L'Aperitivo. More complex, with infusions that take up to a month to extract the flavors needed to provide a strong bitter backbone for Negronis and other cocktails. Essential ingredients include gentian; cinchona (quinine); bitter & sweet orange; mugwort; rhubarb; mint; licorice. ABV 23%

1814 Il Vermouth 1L

\$26 | \$24 | \$22

A premium sweet vermouth with a base of wine from Trebbiano grapes; the amber color comes from burnt sugar. Essential ingredients include mugwort, gentian, cardamom, absinthe, cinchona, orange peel, cinnamon, rhubarb. ABV 17%

Vermouth 'Tomaso Agnini' all'Aceto Balsamico di Modena 750ml

\$32 | \$30 | \$28

An aromatized wine flavored with another wine-derived specialty of the Modena area: aceto balsamico. Excellent in both cocktail and culinary applications. ABV 18%

Amaro Heritage 700ml

\$25 | \$24 | \$22

A warm and spicy amaro with an orange-rind bitterness and baking spice aromatics. Produced via traditional infusion of botanicals in hydroalcoholic solution. Essential ingredients include bitter orange; cocoa; anise; gentian; cinnamon. ABV 26%

Limoncello di Sorrento PGI 700ml

\$24 | \$22 | \$21

A pure, clean and intensely lemony liqueur crafted from hand-harvested lemons grown in the province of Sorrento in Campania, southern Italy. Limoncello di Sorrento is a protected geographical indication (PGI). Lemons are peeled and infused in a solution of water, grain neutral spirit and sugar. ABV 30%

THE JIGGER SOCIETY

Vermouth di Torino Rosso 'Esule' 750ml

\$33 | \$31 | \$29

A sumptuous, vinous and relatively dry style of Vermouth di Torino Rosso. Lambrusco Salamino wine (from the estate Ermete Medici) is blended with grain spirit, infused with wormwood; gentian; macis; thyme; marjoram; dittamo; black pepper; nettle; mint; sage; lavender; ginger; laurel; licorice; cinnamon; bitter orange peel and lemon peel. ABV 18%

DISTILLERIE MOCCIA

Ventidue XXII Liquore al Fiore di Sambuco 700ml

\$24 | \$23 | \$20

An aromatic liqueur derived from the maceration of elderflowers of the black elderberry plant (*Sambucus nigra*). Harvested in high-altitude sites in the Austrian Alps. ABV 20%

Zabov Zabaglione all'Uovo 700ml

\$24 | \$23 | \$22

A cream liqueur incorporating fresh, pasteurized egg yolks; fresh, pasteurized milk; and a fortifying dose of brandy, a warming drink beloved by skiers across the Alps with a flavor profile that honors the traditional Italian dessert known as zabaglione. Can be served warm or cold. ABV 15%

LOMBARDY

GINROSA L'APERITIVO

Ginrosa Bitter L'Aperitivo 1L

\$44 | \$37 | \$35

A classic Milanese aperitivo bitters made from the infusion of assorted botanicals; also with a small amount of juniper berry distillate, as well as natural caramel and natural cochineal coloring. Essential ingredients include pink juniper; rhubarb; sweet & bitter orange; cassia; and gentian root. ABV 25%

OSCAR.697

Vermouth Bianco 750ml

\$32 | \$28 | \$26

A modern riff on traditional sweet vermouth. A botanical infusion is blended with wine (Trebbiano di Romagna) and natural flavors. Residual sugar is 140 grams/ liter, the minimum allowed under Vermouth di Torino regulations. Essential ingredients include elderflower; bergamot; yarrow; black pepper. ABV 16%

Vermouth Rosso 750ml

\$32 | \$28 | \$26

A modern riff on traditional sweet red vermouth. A botanical infusion is blended with wine (Trebbiano di Romagna) and natural flavors. Residual sugar is 140 grams/ liter, the minimum allowed under Vermouth di Torino regulations. Essential ingredients include wormwood; licorice; and rhubarb. ABV 16%

NORTH BERKELEY IMPORTS

PIEDMONT

BALDORIA VERMOUTH

Vermouth Dry 750ml

\$33 | \$28 | \$26.50

A classic dry Vermouth based on Chardonnay wine, with grapes grown and vinified in Piedmont. Essential ingredients include wormwood (*artemisia vallesiaca*; *artemisia absinthium*); sage; iris; genepy; fennel; ginger; sweet orange; lavender. ABV 18%

Vermouth Bianco 750ml

\$33 | \$28 | \$26.50

A sweet white Vermouth based on Chardonnay wine. Essential ingredients include wormwood (*artemisia vallesiaca*); sweet orange; genepy (*artemisia mutellina*); lavender; cinnamon; clove; macis (*myrstica fragrans*); gentian. ABV 18%

Vermouth Rosso 750ml

\$33 | \$28 | \$26.50

A lightly sweet red Vermouth incorporating both Chardonnay and Nebbiolo wines from Piedmont. Essential ingredients include wormwood (*artemisia vallesiaca*; *artemisia absinthium*); sweet & bitter orange; savory (*satureja hortensis*); malt; star anise; cinnamon. ABV 18%

Vermouth Bitter 750ml

\$35 | \$30 | \$28

A semi-dry, bitter white Vermouth on a base of Chardonnay wine, grown and vinified in Piedmont. Essential ingredients include wormwood (three types); sweet & bitter orange; mate; cascarilla; gentian; cinchona; cinnamon. ABV 18%

Vermouth Rosé 750ml

\$35 | \$30 | \$28

A semi-sweet Vermouth on a base of Piedmontese rosé wine (a blend of Dolcetto, Barbera, Freisa and Croatina). Essential ingredients include wormwood (*artemisia vallesiaca*; *artemisia absinthium*); sweet orange; lavender; fennel; lemon; chamomile; ginger; macis. ABV 18%

Vermouth Verdant 750ml

\$35 | \$30 | \$28

A semi-dry white Vermouth on a base of Chardonnay wine. True to its name, this bottling displays an array of “green” fruit and herb aromas. Essential ingredients include wormwood (*artemisia vallesiaca*; *artemisia absinthium*); sweet orange; genepy; chamomile; sorrel; lemon; hibiscus. ABV 18%

Vermouth Dry Rosso 750ml

\$35 | \$30 | \$28

A dry red Vermouth, sweetened to a much lesser degree than the regular Baldoria Rosso. Base wines are from Chardonnay and Nebbiolo grapes from Piedmont. Essential ingredients include wormwood (*artemisia vallesiaca*; *artemisia absinthium*); star anise; rosemary; fennel; elderberry; hibiscus. ABV 18%

Vermouth Dry Umami 750ml

\$35 | \$30 | \$28

A dry Vermouth on a base of Chardonnay wine. Macerating Porcini mushrooms with kombu seaweed has resulted in a unique, full-bodied, and convincing dry “umami” Vermouth. Essential ingredients include wormwood (artemisia vallesiaca; artemisia absinthium); sweet orange; genepy; mushroom; seaweed; ginger; fennel; rosemary; sage. ABV 18%

Vermouth Wild Plum 750ml

\$40 | \$36 | \$34

A semi-dry White Vermouth on a base of Chardonnay wine. Essential ingredients include wormwood (artemisia vallesiaca; artemisia absinthium); wild plum; clary sage; rosemary; fennel; and orange peel. ABV 18%

VETZ

Aperitivo Superiore 700ml

\$36 | \$30 | \$28

A refreshing, low-alcohol aperitivo with 22 hand-selected botanicals. Essential ingredients include elderflower; vanilla; cedar; gentian; hibiscus; nutmeg; chamomile; cassia bark; orange. ABV 11%

TRENTINO

DISTILLERIA MARZADRO

Grappa Diciotto Lune 700ml

\$56 | \$54 | \$51

A grappa stravecchia (extra aged). Distilled from the pomace of five different local grape varieties: Marzemino, Teroldego, Merlot, Moscato and Chardonnay. Aged for 18 months (diciotto lune) in a mixture of small barrels crafted from cherry, ash, oak, and robinia (black locust) woods. ABV 41%

Crema Alpina Pistacchio 700ml

\$36 | \$34 | \$32

A cream liqueur incorporating fresh milk from Trentino and natural pistachio nut flavor. Luscious and nutty, delicately sweet, slightly reminiscent of melted pistachio ice cream. Ideal served cold. ABV 17%

NORTH BERKELEY IMPORTS

TUSCANY

GINEPRAIO - LEVANTE SPIRITS

Ginepraio Organic Mediterranean Dry Gin 700ml

\$33 | \$32 | \$30

A “compound” gin, for which essential oils of botanicals are first extracted via distillation in water. Created in cooperation with Podere Santa Chiara, an organic family farm and micro-distillery that produces essential oils. Essential ingredients include Tuscan junipers; green mandarin; bitter orange; marjoram; oregano; wild carrot; and mastic. ABV 43%

Ginepraio Organic Tuscan Dry Gin 700ml

\$33 | \$32 | \$30

A distillate created according to the London Dry process. Essential ingredients include Tuscan juniper; coriander; angelica root; sweet orange peel; helichrysum Italicum; lemon peel and dog rose petals. ABV 45%

Old Sailor Coffee Liqueur 700ml

\$27 | \$25 | \$23.50

A coffee liqueur incorporating Colombian rum and custom infusions of mandarin oranges as well as green anise from Castignano in Marche. The quantity of sugar used is never more than 17%, about half the amount found in most other coffee liqueurs. ABV 27%

DISTILLERIA SCHIAVO

Amaro Felsina 700ml

\$45 | \$43 | \$41

A tangy, spicy style of amaro that can also work as an aperitivo bitter for use in a spritz-type cocktail. Essential ingredients include gentian root; rhubarb root; orange peel. ABV 28%

Gajardo Bitter Radicale 750ml

\$42 | \$38 | \$35

An old-fashioned red bitter liqueur, handcrafted from natural botanicals. Essential ingredients include gentian; licorice; rhubarb; green chiretta; Sichuan pepper; cinnamon; Mexican cascarilla; orange peel. ABV 25%

Grappa La Quaranta 700ml

\$55 | \$53 | \$50

A fresh, fruity style of grappa from the pomace of Cabernet Sauvignon and Merlot grapes. An exceptionally textured and pure grappa from a hands-on distiller. ABV 40%

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