



Detail from a 1903 advertisement for Byrrh Grand Quinquina

**HAUS
ALPENZ**

Wine & Spirits Portfolio • 2021 v2

**SOTOLON
SELECTIONS**

WINE-BEER ONLY LICENSE

Aromatized Wines	
Vermouth	Dolin, Comoz, Timbal, Cocchi
Americano	Bianco, Rosa, Red Bitter
Quinquina/Chinato	Bonal, Byrrh, Cap Corse Mattei, Barolo Chinato
Vini Amari	Cardamaro, Pasubio, Novasalus
Sotolon Selections	
Rancio Sec / Vi Ranci	Roussillon, Espolla, Montsant
Maury	Dernier Bastion, Mas Peyre
Banyuls	Domaine du Mas Blanc
Garnatxa d'Emporda	Solera Garnatxa d'Emporda
Carcavelos	Quinta Dos Pesos, Villa Oeiras
Madeira	Belem's, Saveiro, Henriques & Henriques
Marsala	Ostinato
Sparkling Wine	
	Alta Langa, Charmat (Metodo Italiano)
FULL LICENSE	
Gins	Hayman's English Gins, Averell Damson
Fruit Brandy	Purkhart Eau-de-Vie
Fruit Liqueurs	Rothman & Winter
Alpine Liqueurs	Génépy, Zirbenz Stone Pine, Nux Alpina Walnut
Amari / Herbal Liqueurs	Salers Gentiane, Sfumato Rabarbaro, Amaro Alta Verde
Rum Liqueurs	Velvet Falernum, St Elizabeth Allspice, Kronan Swedish Punsch
Rum	The Scarlet Ibis, Smith & Cross, Batavia-Arrack, The Black Tot

ORIGIN / CATEGORY

- AUSTRIA**
Fruit Brandy, Fruit Liqueur, Crème de Violette, Stone Pine Liqueur, Walnut Liqueur, Allspice Dram
- BARBADOS**
Falernum
- ENGLAND**
Gin, Sloe Gin, Royal Navy Rum
- FRANCE**
Quinquina, Vermouth, Gentiane Liqueur, Génépy Liqueur, Rancio Sec, Maury, Banyuls, Collioure
- ITALY**
Americano, Chinato, Vermouth, Red Bitter, Vino Amaro, Amaro, Sparkling Wine, Ruchè di Castagnole Monferrato, Marsala
- INDONESIA**
Batavia Arrack
- JAMAICA**
Jamaica Rum
- NEW YORK**
Damson Gin Liqueur
- PORTUGAL**
Carcavelos, Madeira
- SPAIN**
Vermouth, Rancio Sec/Vi Ranci, Solera Garnatxa d'Empordà
- SWEDEN**
Swedish Punsch
- TRINIDAD**
Trinidad Rum

APERITIF/AROMATIZED WINES

Versatile in application

In a cocktail or other mixed drink



By the glass alone or paired with food



Light, low-alcohol spritz, with soda or tonic



EU Legal Categories for Aromatized Wines

Vermouth <i>wormwood focused</i>	Americano <i>gentian focused</i>	Quinquina / Chinato <i>quinine (cinchona) focused</i>	Vino Amaro <i>other bitter focused</i>	Other <i>Sangria, Gluhwein, etc.</i>
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Four categories in the world of aromatized wines stand out for their enduring impact on and historical importance to classic drinks. The primary three focus on one specific botanical; wormwood for vermouth, gentian for Americano, and cinchona for quinquina or chinato. Take note these are defined Aromatized Wine categories in the European Union (and preceding France and Italy laws), so any product labelled as 'Vermouth', 'Americano', or 'Quinquina' must be an Aromatized Wine.

VERMOUTH comes from the German word for wormwood — 'vermut' — recalling a Germanic tradition dating to the middle ages. Infusing wine with wormwood in any meaningful quantity imparts great herbaceousness and a bitter undertone.

AMERICANO is a play on the name 'amaricante', an Italian term for bittered, as well a nod to the 'American' way of adding bitters to vermouth. The main botanical, gentian, gives both floral and earthy notes.

French **QUINQUINA** and Italian **CHINATO** both have cinchona (quinine - think tonic) as the prime botanical but have different traditions for the wine base. Italian chinato usually uses red wines, while French quinquina has a tradition of using wines or mistelle (fortified grape juice).

VINO AMARO may use different botanical bases and is often considered the predecessor to the spirit-based products of today.

WORMWOOD

weedy, eucalyptus, intensely herbaceous, front & back palate bitter



GENTIAN

floral, woody, radish, middle palate



QUININE

sweet, dry spice, flat, back-palate



VERMOUTH: REGIONS
provenance + varieties

Vermouth di Tornio
also Torino style + varieties

Vermouth de Chambéry
four varieties

Vermut de Reus
a few varieties

Marseilles Style
a few varieties

West Coast/Modern
many varieties

In the history of vermouth there are four principal production regions, each with its own distinctive style and varieties. Two of these regions are protected designations of origin: Vermouth di Torino and Vermouth de Chambéry, with a third, Vermut de Reus, awaiting formal recognition.

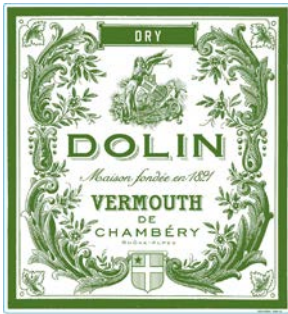
VERMOUTH DI TORINO: The original "Italian Sweet Red," the Vermouth di Torino, Torino-like and a wide variety of styles, all generally rich and sweet.

VERMOUTH DE CHAMBÉRY is famous for a clean, light, and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry is also famous as the birthplace of clear, sweet 'blanc' vermouth.

VERMUT DE REUS are generally less sweet than Italian varieties, smooth and wormwood forward. Over 95% sold is Red (Rojo/Roig) on ice w/olives.

Marseilles-style (e.g., Noilly Original Dry) is historically a lightly aged, oxidative vermouth, made famous in the kitchen for deglazing and cream sauces.

The West Coast/Modern styles had an uneven start post-war, but today there are quality products and sometimes unique taste profiles.

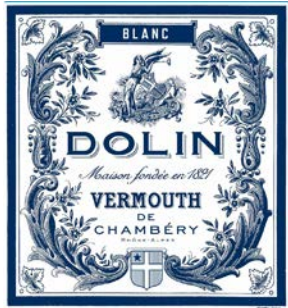


Dolin Dry - Vermouth de Chambéry

Dolin Dry is distinguished by its light, fresh and clean profile, which comes from a delicate wine base and more than thirty Alpine herbs. From its start in 1821, Dolin Vermouth de Chambéry has been the benchmark for fine French Vermouth. Its fresh and elegant nose, subtle and complex palate is the profile that made the 1:1 gin/dry vermouth Martini famous, and so often imitated by others. In the 1930's Chambéry earned France's only protected designation of origin for Vermouth. Beyond mixed drinks, it is an ideal aperitif or accompaniment to raw shellfish, goat cheese or pesto. In cooking, Dolin Dry adds depth and an herbal character that normal white wine cannot.



APERITIF
WINE
France
17% Alc/Vol
375 ml 3274 510 003807
12 x 375 13274510003804
750 ml 3274 510 003791
12 x 750 13274510003798

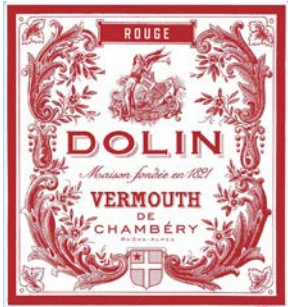


Dolin Blanc - Vermouth de Chambéry

The sweet, pale 'Blanc' variety of vermouth was first created and made famous by Dolin in Chambéry long before Italian producers replicated the style as 'Bianco'. The Blanc is traditionally served with a sliced strawberry, a splash of soda and a twist. Dolin blanc's elegance and slight vanilla edge marry beautifully in the "new classic" Blond Negroni. In other cocktails, Dolin Blanc pairs well with blanco tequila or other flavorful clear spirits. It is ideal for infusions of melon or other fruit, and an appetizing accompaniment to a wide variety of cheeses.



APERITIF
WINE
France
16% Alc/Vol
375 ml 3274 510 003913
12 x 375 13274510003910
750 ml 3274 510 003821
12 x 750 13274510003828



Dolin Rouge - Vermouth de Chambéry

Dolin Rouge imparts lovely spicy notes amid its light and fresh profile, with a clean finish to complement and not overwhelm a drink's other components. More than fifty herbs flavor Dolin Rouge; its profile is firm and balanced, without the excessive sweet or lingering aftertastes found in large commercial products. It makes for an exceptional Manhattan that does not bury the tastes of rye or bourbon, even at classic 1:1 proportions. In addition, Dolin Rouge and a twist pairs well with charcuterie or black olives and works perfectly in tomato or meat cookery.



APERITIF
WINE
France
16% Alc/Vol
375 ml 3274 510 003906
12 x 375 13274510003903
750 ml 3274 510 003814
12 x 750 13274510003811

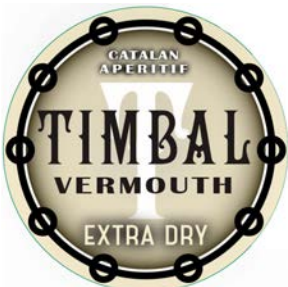


Comoz Blanc - Vermouth de Chambéry

Established in 1856, Comoz was the second-oldest of Chambéry vermouth producers after Dolin, and was the first to produce in a crystal-clear style. (Dolin preceded with a sweet pale, rather than crystal clear, blanc vermouth.) Introduced in 1881, Comoz Vermouth Blanc expressed Claudius Comoz's selection of wines, plants and fruits, many of which come from the hills above Chambéry. Comoz came to fame as the essential vermouth in the El Presidente cocktail in Cuba. Comoz is less sweet than other vermouth blanc, with notes of stone fruits, alpine flowers and a resonant undercurrent of wormwood. This profile marries with whiskey better than any other pale vermouth. Drink on the rocks with a twist, or mix with gin, vodka, or blanco tequila.



APERITIF
WINE
France
16% Alc/Vol
375 ml 3274 510 003692
12 x 375 13274510003699
750 ml 3274 510 003692
12 x 750 13274510003699



Timbal Vermut de Reus - Extra Dry

This vermouth has a distinctly Catalan character, and embodies many of the savory flavors found in the famed olives of the region. Truly dry—with no added sugar—it is made with herbs sourced from the Pyrenees mountains and citrus of the Mediterranean. Its wine base of Airén (La Mancha) and Macabeo (Penedes) adds a nice minerality. Enjoy neat, with a splash of tonic, or in a 1:1 Martini. The town of Reus (near Tarragona in Catalonia) is the historic epicenter for vermouth production in Spain, where for over a century the producer, Miró, has set the benchmark for its wormwood-forward style. All production is today overseen by the family patriarch Pere Miró.

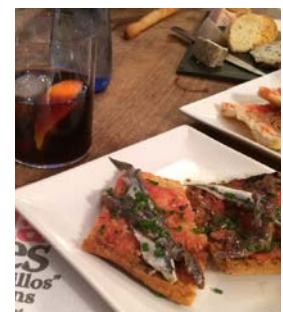


APERITIF
WINE
Spain
17% Alc/Vol
187 ml 8413 884 101473
24 x 187 18413884 101470
5 Liter 8413884 101831
4 x 5L 38413884 101832



Timbal Vermut de Reus - Sweet Red

Founder Emilio Miró Salvat earned great admiration for this well rounded and wormwood-forward 'Roig' sweet red vermouth. Its easy style is ideal for the Catalan tradition of the 'vermouth hour', enjoying a glass on the rocks with olives. Timbal Roig also marries beautifully with rye or bourbon, revealing notes of baking spices. The town of Reus (near Tarragona in Catalonia) is the historic epicenter for vermouth production in Spain, where for over a century the producer, Miró, has set the benchmark for its wormwood-forward style. All production is today overseen by the family patriarch Pere Miró.



APERITIF
WINE
Spain
15% Alc/Vol
187 ml 8413884 101862
24 x 187 18413884 101456
5 Liter 8413884 101428
4 x 5L 38413884 101863

VERMOUTH DI TORINO & the categories within “Italian Sweet Vermouth”

Vermouth di Torino
Produced in Torino Region
(Asti) Moscato wine base

Vermouth Amaro
Typically with added gentian

Torino Style
Profile typical of Torino, other
wine base

Vermouth alla Vaniglia
Strong focus on vanilla, citrus

Other
e.g., Vermouth con China,
Vermouth Marsala



Cocchi Vermouth di Torino

For its 120th anniversary in 2011, the House of Cocchi resumed production of its ‘Storico’ original recipe Vermouth di Torino, first offered in 1891. In accordance with the requirements for Vermouth di Torino, Cocchi uses estate Moscato as the wine base, and vibrant, spicy botanicals such as cocoa, citrus, and rhubarb. Cocchi Vermouth adds depth to a Negroni, and makes for a rich and flavorful Manhattan. It is the perfect accompaniment to salumi and charcuterie. Vermouth di Torino stands apart as one of only two protected geographical indications of origin for vermouth.



APERITIF	
WINE	
Italy	
16% Alc/Vol	
8007 117 011327	12 x 375
8007 117 011419	12 x 375
8007 117 010108	12 x 750
8007 117 011105	12 x 750



Cocchi ‘Dopo Teatro’ Vermouth Amaro

The name ‘Dopo Teatro’ refers to the late-evening, “after theater” service at restaurants and cafes in Torino, a gathering time for a sip of something bittersweet and maybe a small bite to eat. This “vermouth amaro” (vermouth with added bitterness) uses Cocchi’s classic Vermouth di Torino as its base. From there, winemaker Giulio Bava adds a number of additional botanicals, including chiretta flowers and a unique local gentian. The result is a robust amaro that retains the refreshing acidity of the original vermouth. Pair with spicy chocolate preparations, or mix with intense bourbons or ryes, mezcal, or gin.



APERITIF	
WINE	
Italy	
16% Alc/Vol	
8007 117 010061	12 x 500
8007 117 010061	12 x 500
8007 117 010061	12 x 500
8007 117 010061	12 x 500

AMERICANO: WHAT’S IN A NAME?

Americano is the name of a category of aperitif wines, enshrined in Italian and EU law, that derives flavor first from gentian and may also be colored red or yellow. That the word ‘Americano’ is also used in reference to a mixed drink and a coffee drink is no mistake - the term originates from the Italian word ‘amaricante’, meaning bittered. In a play on this, it also references the observation of Americans adding bitters to vermouth. What this says for the 1950s Italian jazz hit is left for question.



Cocchi Americano Bianco

Made to the same recipe since 1891, this Moscato-based aperitif wine has long been a staple of Asti. While the Americano name implies a gentian focus, the wine also includes quinine and citrus for a flavorful, refreshing profile. In Piemonte it is served chilled with ice, a splash of soda and a peel of orange. Cocchi Americano Bianco’s combination of fruit, spice and bitter undertones can perfect a number of classic mixed drinks. This same profile makes it splendid pairing with all kinds of pickles, nuts, charcuterie and cheeses.



APERITIF	
WINE	
Italy	
16.5% Alc/Vol	
8007 117 010221	12 x 375
8007 117 011228	12 x 375
8007 117 010061	12 x 750
8007 117 016063	12 x 750



Cocchi Americano Rosa

Throughout its history, Giulio Cocchi has used the aperitif wine Americano profile to highlight the fine aromatic grapes of Piemonte. Here the Brachetto d’Acqui wine base provides the white rose and rich berry notes typical of the famous sparkling wine of the same variety, while the traditional bitter base with ginger provide a rounder profile. The floral, spicy character of Cocchi Rosa is ideal with soda and a lemon or grapefruit peel or in cocktails incorporating a wide variety of fruits. It may also be the perfect match for Parmigiano-Reggiano.



APERITIF	
WINE	
Italy	
16.5% Alc/Vol	
8007 117 010214	12 x 375
8007 117 011211	12 x 375
8007 117 010085	12 x 750
8007 117 016067	12 x 750

Keeping Aromatized Wines*

These are indeed wines, and fortification does not keep them from oxidizing and losing their optimal taste. Because of their fresh wine bases, which by EU and US law must be a minimum of 75% wine, all aromatized wines are best kept chilled once opened and used within 1 to 3 weeks of opening. If in doubt about their condition, let your nose be your guide, just as you would with any still wine. Please visit alpenz.com for item-specific guidance.



keeps up to
2 years
50-65° F



keeps
1-3 weeks
(refrigerate)



pour
varies
48-55° F

*There may be variances based on style, particularly for vino amaro, red bitter and Barolo Chinato. See alpenz.com for details.

QUINA / QUINQUINA / KINA / CHINA / CHINATO

Quinine in History

The beneficial properties of the cinchona tree were originally discovered by the Quechua, a people indigenous to Peru and Bolivia, who found it an effective muscle relaxant to calm shivering due to low temperatures. The Quechua would mix the ground bark of cinchona trees with sweetened water to offset the bark's bitter taste, thus producing tonic water. Jesuit missionaries in the early 1600's brought this back to Rome, where quinine in unextracted form came into use to treat malaria, which was endemic to the swamps and marshes surrounding the city of Rome and responsible for the deaths of several popes, many cardinals and countless common Roman citizens. Quinine was isolated and named in 1820 by French researchers, the name being derived from the original Quechua (Inca) word for the cinchona tree bark, quina or quina-quina, which means "bark of bark" or "holy bark". Large-scale use of quinine as a malaria preventative started around 1850, consumed in tonics or aperitif wines such as these. With other spices and wines selected to balance, many of these quinine aperitif wines became famous and sought out first as delicious and refreshing aperitif drinks.



Bonal Gentiane-Quina

Since 1865, this spicy, earthy aperitif has been known as "ouvre l'appétit" - the key to the appetite. Serious in its role as aperitif, and then popular with sportsmen, Bonal became an early sponsor of the Tour de France. It is made by an infusion of gentian, cinchona (quinine) and renowned herbs of the Grande Chartreuse mountains in a white grape mistelle base. While tradition is to drink neat with a twist, Bonal also mixes well with fresh or hard cider, sparkling wine, and Scotch or American whiskies. Excellent with hard, salty cheeses, salted nuts, or earthy, spicy foods.



APERITIF	
WINE	
France	
16% Alc/Vol	
3274 510 003920	13274510 003927
750 ml	12 x 750

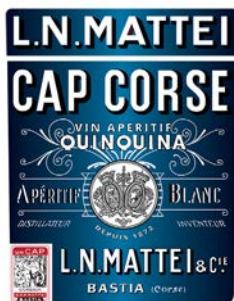


Byrrh Grand Quinquina

Byrrh Grand Quinquina is made to the original late 19th century recipe that earned worldwide fame and inspired fifty years of evocative poster art. Byrrh combines a generous, port-like wine and mistelle base with a firm backbone of natural quinine to produce a fruity, refreshing aperitif by itself, with tonic and a twist, or paired with blue cheese. In cocktails, Byrrh mixes well with vodka, gin, cognac, tequila, Irish whiskey, and grapefruit. Byrrh is produced in Thuir, in the heart of French Catalan territory, near the coast and border with Spain.



APERITIF	
WINE	
France	
18% Alc/Vol	
6 30637 22434 2	03572831224346
375 ml	6 30637 22435 9
12 x 375	03572831224353
750 ml	
12 x 750	

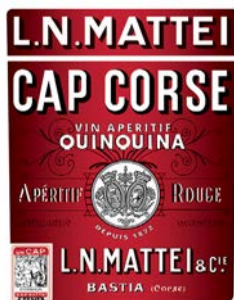


Cap Corse Mattei BLANC Quinquina

A true Quinquina Blanc, and unique among aperitif wines. The profile of the Cap Corse Mattei BLANC aperitif wine is defined by its distinctly Corsican components. Its all-mistelle base is of Vermentinu and Muscat Petit Grains, lending a terrific minerality, acidity and floral tones. The local Cedrat (aka citron) adds unique citrus aroma and a silky texture. As a quinquina, the cinchona bark (quinine) adds spice and depth in the mid and back palate. Fantastic on ice with tonic or soda, and even more so with a pour of gin or an agave spirit. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica. Still today family owned, and all macerations, aging and bottling are done in house.



APERITIF	
WINE	
France	
17% Alc/Vol	
3268 140 000152	
750 ml	1480000154
12 x 750	03268 1480000154



Cap Corse Mattei ROUGE Quinquina

Among the most famous of French Quinquina, enjoyed for generations by visitors and residents of the Island of Corsica. It is composed of a variety of local and exotic spices, walnuts and cinchona bark on a base of Corsican Muscat and Vermentinu mistelles. The result is an aperitif of tremendous depth with a wonderfully dry finish. Traditionally served neat or on ice with tonic or soda. It mixes well with rye whiskey, especially so in a Boulevardier. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica. Still today family owned, and all macerations, aging and bottling are done in house.



APERITIF	
WINE	
France	
17% Alc/Vol	
3268 140 000145	
750 ml	1480000147
12 x 750	03268 1480000147



Cocchi Barolo Chinato

Renowned in Piemonte since its introduction in 1891, Cocchi Barolo Chinato is a wine of D.O.C.G. Barolo infused with quinine bark, rhubarb, ginger, cardamom, cocoa, and a variety of other aromatic spices. Round and rich, yet with the deep back palate one expects of Barolo, this wine possesses the definition necessary to be an ideal digestif or pairing with dark chocolate. Serve as you would serve high-quality Port or Madeira, or use as a luxurious alternative to sweet red vermouth. You would not be alone in finding this to be the Rolls Royce (or Maserati) of Italian dessert wines.



DESSERT	
WINE	
Italy	
16.5% Alc/Vol	
8007 117 010078	
12 x 500	8007 117 016070
1 Liter	8007 117 010115
12 x 1L	8007 117 011112

ORIGINS OF THE CLASSIC RED BITTER

While the base origin of all spritzes is the “Spritzer” (the soda siphon), the story of the “Spritz” we commonly see in Italy today shares a history with Cappelletti in the Triveneto. This drink is most typically a combination of a red bitter with wine, soda, and a slice of orange. Legend has it that the Emperor Franz Ferdinand enjoyed the bitter and sour notes when adding citrus into certain wines. During the First World War, soldiers of the Austrian Empire would order the Spritz to add depth to the local wine. Locals would counter that the Austrians could not handle the local bitter aperitivi without some dilution. As important as taste is the color, with Carmine (Cochineal) being a great source of pride (and wealth) for the region. This is because the all-natural color from carmine is a stunning crimson red, long prized in garments, food, and drink.



Aperitivo Cappelletti

The Aperitivo Cappelletti, endearingly known to locals as just “Specialino”, may be the oldest style of the classic red bitter still in production. Unlike its larger commercial rivals, Cappelletti is less sweet and has a wonderful drying finish. Additionally, it still uses natural carmine color for a crimson red and retains a vinous texture from its wine base. It offers a vibrant and flavorful profile, complemented by bitter undertones on a traditional wine base. This yields a Negroni or Spritz that is dry and refreshing in the finish. It is made just outside of Trento in Alto Adige by the Cappelletti family, who also produce a number of other exceptional aperitivi and amari.

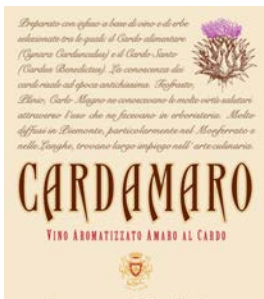


APERITIF	
WINE	
Italy	
17% Alc/Vol	
8 018571 001021	8 018571 011020
750 ml	750
12 x 750	12 x 750

VINI AMARI

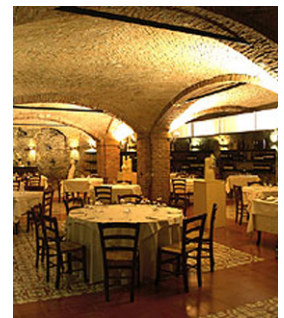
Wine-based amari

Outside of the “big three” of wormwood, gentian, and quinine, herbalists worldwide have used many flavors as the backbones of aromatized wines. Many of these wines no longer exist, and many of those flavorings have moved into spirit-based amari and liqueurs. A few examples of “vino amaro,” or wine-based amaro, still exist, and use herbal flavors that are harmonious and familiar to traditional drinkers worldwide. Because of their wine base, these products have vinous texture and a depth of flavor that add a welcome breadth when used in mixed drinks.



Cardamaro Vino Amaro

Cardamaro is a longstanding product of what is today a 4th-generation wine maker in Canelli d’Asti. The primary flavors of Cardamaro are cardoon and blessed thistle, with a short repose in oak for spice and and texture. Drink as aperitif or digestif. Outstanding with cider, or use in place of vermouth in many cocktails. Because of the subtle oak treatment, it is possible to use Cardamaro in place of bourbon or rye; combine with Dolin Rouge for a lighter take on a Manhattan. Pair with saltier cheeses or charcuterie.



AROMATIZED	
WINE	
Italy	
17% Alc/Vol	
8003 360 800756	8003 360 806758
750 ml	750
12 x 750	12 x 750



Amaro Pasubio

Amaro Pasubio is a true taste of the Dolomite Mountains in the Trentino region. On a base of rich aged wine you’ll find notes of blueberries, pine and smoke, together with bitter alpine herbs. It is rare among amari to feature mountain berries. The recipe from Giuseppe Cappelletti dates back to the early 20th century and is among the Erboristeria’s first amari. Traditionally enjoyed neat, typically at cellar temperature or chilled. Also pairs well in mixed drinks with bourbon, rye, or brandy.



AROMATIZED	
WINE	
Italy	
17% Alc/Vol	
8018 571 001618	8018 571 021616
750 ml	750
12 x 750	12 x 750



Elisir Novasalus

Perhaps the most earnest of digestivi, Elisir Novasalus is revered in Alto Adige and regions beyond. Made by an Erboristeria (master of botanicals) and trader in wines, it combines in a six-month process the plants from the surrounding high alps (Alto Adige) with a dry Marsala and a unique tree sap of Sicily. The resulting amaro is bold, bitter and exceptionally complex, with layers upon layers of flavor. Famously comforting after a large meal. While not traditionally mixed, it is nicely followed by a small glass of sparkling wine. Unrivaled in its palate effect, it makes for a perfect finish to a meal.

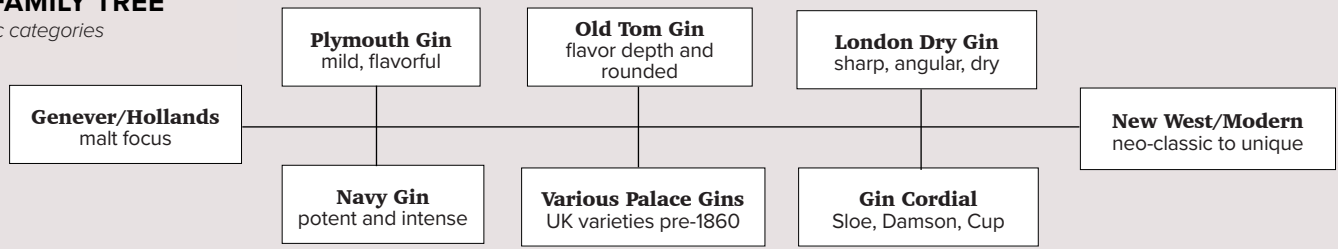


AROMATIZED	
WINE	
Italy	
16.5% Alc/Vol	
8018 571 000017	8018 571 010016
750 ml	750
8 x 750	8 x 750

NOTES

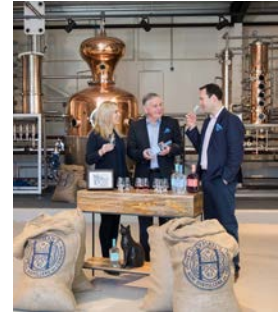
THE GIN FAMILY TREE

primary/historic categories



Hayman's London Dry Gin

The Hayman family is the oldest gin-producing family in London, dating to 1863. All three Hayman's gins use the same 10 botanicals, in different proportions. Hayman's is the only traditional London gin producer whose flagship traditional London Dry Gin has its primary emphasis on citrus, while still maintaining the high proof and spicy midpalate of classic Dry Gin. This combination makes Hayman's London Dry Gin extremely versatile for mixing refreshing stirred or shaken cocktails. The aromatic intensity of this gin makes it the ideal Martini gin, even at the classic 1:1 proportion.



LONDON DRY GIN
ENGLAND
47% Alc/Vol
5021 692 650316
5021 692 650323
750 ml
12 x 750



Hayman's Old Tom Gin

Hayman's Old Tom Gin is a rich and rounded style of gin that was the gin of choice in the 19th century, made to the family's original recipe as then produced. Relative to London Dry Gin, the Old Tom style imparts a more complex and flavorful taste experience, with a slight sweetness that pleasantly rounds out the botanical base. From the 10 Hayman's botanicals, the Old Tom Gin emphasizes juniper and two types of cinnamon. Old Tom gin is the key ingredient in classic cocktails such as the Martinez, Tom Collins and Ramos Gin Fizz. Its depth and rich profile make for an ideal Aviation or French 75.



OLD TOM GIN
ENGLAND
41.4% Alc/Vol
5021 692 117833
5021 692 117840
750 ml
12 x 750



Royal Dock Navy Strength Gin

The Hayman family and its forebearers have supplied this very same bright and robust gin to both the British Admiralty and trade from 1863. The family delivered to the Royal Dock of Deptford, the largest of the three Admiralty Victualling Yards. Bottled at "Navy Strength," 100 proof by weight equating to 114 by volume, Royal Dock delivers flavor with efficiency where other gins wither in dilution, such as at outdoor patios or poolside. Enjoy with tonic or in a Gimlet with lime, sugar, and ice. From the 10 Hayman's botanicals, Royal Dock emphasizes angelica and coriander for pepperness, and licorice root for a creamy texture.



NAVY STRENGTH GIN
ENGLAND
57% Alc/Vol
5021 692 900756
5021 692 900763
750 ml
12 x 750



Hayman's Sloe Gin

A traditional English liqueur made by infusing gin with the sloe berries of the Blackthorn tree that grows throughout the British Isles. Hayman's Sloe Gin is made from a family recipe dating back many generations. Wild English sloe berries are gently steeped for several months with Hayman's London Dry Gin before blending with just a little natural sugar to create this rich liqueur. Hayman's adds no additional colors, vanilla, or other flavors. To the taste it is a rich ruby with bittersweet berry flavors and hints of cinnamon, clove and ginger. Fantastic with sparkling wine. Also ideal in classic cocktails or just with soda in a traditional fizz.



SLOE GIN
ENGLAND
26% Alc/Vol
5021692 650330
5021692 650347
750 ml
12 x 750



Averell Damson Plum Gin Liqueur

Averell is an exceptionally bright liqueur—the fresh-pressed juice of heirloom Damson Plums married to a botanical gin marked by juniper, warm winter spices, bay leaf and ginger. Delicious with seltzer, sparkling wine or ginger beer, in both hot and cold black tea, or on its own, over ice. The history of the Damson dates to the dawn of civilization. Prized by the Romans and Crusaders, its cultivation spread throughout Europe and later to the orchards of North American colonial settlers who appreciated its nery character: rich, intensely tart and slightly bitter. The Damson stands today as an endangered variety from a bygone era.



DAMSON GIN
NEW YORK
33% Alc/Vol
0 94922 52501 7
10094922 525014
750 ml
12 x 750

Rothman & Winter
traditional liqueurs

The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit's own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. The lightweight, slimline bottle takes up less space on the bar, and may have the lowest carbon footprint of liqueurs in the market today.

'von Still und Saft'
From still and juice



Rothman & Winter Orchard Apricot Liqueur

Combines juice from the seasonal harvest of Austria's famed Klosterneuberger apricots with an eau-de-vie produced from this same fruit. Destillerie Purkhart selects its apricots each season from family orchards in the Danube Valley and surrounding regions. Use wherever "apricot brandy" appears in a recipe, drink with sparkling wine or wheat beer, or substitute for triple sec for a Margarita variation.



Rothman & Winter Orchard Pear Liqueur

Combines juice from the seasonal harvest of Williams Pears with an eau-de-vie produced from the same fruit. The resulting liqueur captures the great aromatics of fresh pears, yet without the excessive sweetness of other producers. Destillerie Purkhart selects pears from orchards in both South Tirol and the Danube Valley. Mix with flavorful white spirits, or drizzle into sparkling wine, wheat beer, or soda.



Rothman & Winter Orchard Peach Liqueur

The Oststeiermark region boasts a variety of peaches, including the Roter Ellerstadter, Weinberg and Haven. The liqueur combines juices from the seasonal harvest of these peaches with an eau-de-vie produced from the same fruit. The result captures the fragrant aromas and natural acidity of fresh peaches. Delicious with soda water, wheat beer, or sparkling wine, stunning in mixed drinks with bourbon, rye or rum.



Rothman & Winter Orchard Cherry Liqueur

The sour Weichsel varieties found in and around Austria stand out for their vivid flavors and fine balance of the sweet and tart. This liqueur combines juices from the seasonal harvest of Weichsel cherries of farms in Lower Austria with an eau-de-vie produced from the same fruit. It provides a clear, bright cherry flavor to mixed drinks, sparkling wine, wheat beer, dark beer, espresso, or desserts.



Rothman & Winter Orchard Elderberry Liqueur

The berries in this liqueur come from Austrian alpine valleys and meadows at altitudes of 250 to 700 meters. Rich elderberries provide the underlying foundation, accented by rowanberries, red currants and aronia berries. A flavorful base of rowanberry eau-de-vie imparts marzipan aromas. Delicious with club soda or sparkling wine; also stunning mixed with white rum, blanco tequila or gin.



Rothman & Winter Crème de Violette

Among the native wildflowers found in the Alps are the Queen Charlotte and March Violets. Rothman & Winter Crème de Violette captures their fragrance and taste on a robust brandy base. This is a true expression, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic cocktails. Enjoy this liqueur in the Aviation or Blue Moon, or with dry or sweet sparkling wines.



Producer	Producer	Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case
PURKHART	Rothman & Winter Orchard Apricot	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040479	9024153040402	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Cherry	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040486	9024153040493	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Pear	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040172	9024153040102	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Peach	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040523	9024153045528	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Elderberry	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040578	9024153040806	screwcap	16.30 kg
PURKHART	Rothman & Winter Crème de Violette	Oberösterreich	AT	20.0%	12 x 750ml	9024 153 040875	9024 153 040561	screwcap	16.30 kg



Pear Williams Purkhart Pear Eau-de-Vie

The Purkhart Pear Williams Brandy uses only "Williams" pears from South Tirol (also known as Alto Adige or Südtirol), whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish. Made only from distilled pears and water. Enjoy on its own or substitute for Pisco in a variety of cocktails. Made only from distilled pears and water. 100% Reines Destillat aus Williamsbrand.



FRUIT	
BRANDY	Austria
40% Alc/Vol	
375 ml	9024 153 031637
12 x 375	9024 153 031602
750 ml	9024 153 031675
12 x 750	9024 153 031682

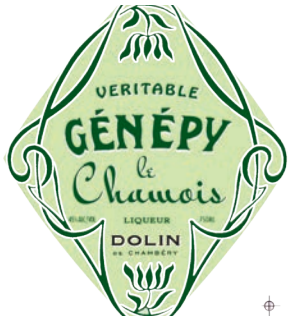


Blume Marillen Apricot Eau-de-Vie

Blume Marillen — "blossom of the apricot" — captures the lovely bouquet and taste of the Klosterneuberger apricot found in the Wachau region of the Danube Valley. The Destillerie Purkhart "Blume Marillen" is famed for its delicate floral bouquet and a long, elegant finish. More than 9 pounds of apricots are distilled for each 750ml bottle. For over 40 years the Purkhart family has produced this lovely eau-de-vie that embodies the apricot orchard in full bloom. Enjoy on its own, with sparkling wine, or use in place of unaged whiskey in aromatic cocktails. 100% reines Destillat aus Marillen.



FRUIT	
BRANDY	Austria
40% Alc/Vol	
375 ml	9024 153 030333
12 x 375	9024 153 030302
750 ml	9024 153 030364
12 x 750	9024 153 030371



Dolin G n p y 'le Chamois' Liqueur

G n p y (sometimes spelled G n pi) is a legendary alpine herbal liqueur that dates back many hundreds of years. While comprised of a multitude of alpine herbs, the most prominent is G n p y, a petite variety of artemisia (often translated into English as "mountain sage") found principally in the high mountains of the Savoy. Its bright herbal and fresh flavors have long been associated with the mountain air and adventure. Today it is still the darling of French ski resorts and fine dining, served on the rocks or with tonic water, and very welcome after a fondue. Using its own alembic still, Dolin has made this G n p y from local farmers' herbs since 1821. In 2018, we adopted the local nickname 'le Chamois'.



HERBAL LIQUEUR
France
45% Alc/Vol
3274 510 003616
750 ml
12 x 750
3274510003613



Zirbenz Stone Pine Liqueur of the Alps

Zirbenz draws all of its high alpine flavors and natural earthy red colors from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. The young full cones are still fresh and sweet, giving a smooth layer of berry fruit over an intricate, pine-floral backbone, with a slight minty freshness. Enjoy on its own as digestive or apr s-ski, with tonic or soda, or in cocktails incorporating gin or hoppy beer. Handcrafted and bottled in Austria by Josef Hofer, a family distillery since 1797.



PINE LIQUEUR
Austria
35% Alc/Vol
9006 794 120000
9006 794 120017
9006 794 140008
9006 794 140015
375 ml
12 x 375
9006 794 120000
9006 794 140008
9006 794 140015

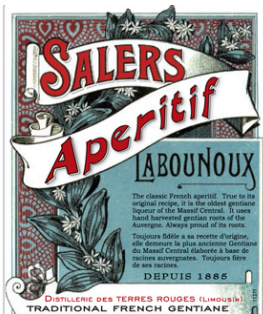


Nux Alpina Walnut Liqueur

For three generations the Purkhart family has produced this all-natural walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish. Each summer the Purkhart family picks fresh green walnuts from wild stands of the delicate "Weinsberg" variety near the village of Sankt Peter in der Au. These walnuts steep for months in grape brandy and for the last month with a variety of spices and alpine botanicals. The result is a rich and flavorful walnut liqueur that is not overly sweet, perfect after dinner, in coffee, cream, or egg drinks.



NUT/HERBAL LIQUEUR
Austria
32% Alc/Vol
9024 153 090832
9024 153 090801
9024 153 090870
9024 153 090863
375 ml
12 x 375
9024 153 090832
9024 153 090801
9024 153 090870
9024 153 090863



Salers Gentian Aperitif

One of the most classic French aperitifs is a pour of gentiane liqueur on the rocks with a squeeze of lemon. Salers is the oldest gentian liqueur of the Massif Central, birthplace to this style of product. It distinguishes itself with a pure, firm, rustic earthy profile. Unlike its larger rivals, Salers is less sweet and does not add artificial yellow color, revealing a beautiful natural straw color. Enjoy with ice and lemon, lemonade, in the "Blond Negroni" with gin and blanc vermouth, or as an earthy base note in a variety of cocktails. With the addition of a pinch of salt, Salers takes on herbal, tequila-like flavors.



APERITIF LIQUEUR
France
16% Alc/Vol
45225 43091 3
45225 43093 1
750 ml
12 x 750
45225 43091 3
45225 43093 1



Amaro Sfumato

The term Sfumato derives from the Italian word for smoke - 'fumo'. It is traditionally associated with a style of Renaissance painting characterized by subtle transitions between areas of dark and light. This speaks directly to this amaro's profile, which marries a dark smokiness with bitter woodsiness from alpine herbs and notes of sweet alpine berries. The main ingredient is a special Rabarbaro (rhubarb) variety that grows in Trentino Alto Adige and Veneto. The production of a Rabarbaro liqueur by the amari and aperitivi producer Cappelletti dates back almost a century. Enjoy with tonic, grapefruit soda, or whiskey.



AMARO LIQUEUR
Italy
20% Alc/Vol
001588
8018 571 021586
750 ml
12 x 750
001588
8018 571 021586

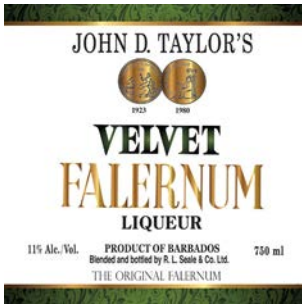


Amaro Alta Verde

Amaro Alta Verde's hallmark flavor was common long ago throughout the Adriatic, though seldom found in the last half century. The principal ingredient is assenzio, a variety of wormwood. A complementary blend of alpine herbs, citrus and spice frame and lighten the classic bitter profile. True to its origins, the aromas evoke a summer forest in all its verdant splendor. Upon tasting, Alta Verde yields impressive length and complex bitterness, intertwined with gentle sweetness and bright herbal notes that give balance throughout the palate. Best enjoyed with citrus and tonic or soda, or just alone over ice with a big squeeze of lemon. In cocktails, Alta Verde adds depth and a drying effect to balance sweeter drinks.



AMARO LIQUEUR
Italy
24% Alc/Vol
001625
8018 571 021623
750 ml
12 x 750
001625
8018 571 021623



John D. Taylor's Velvet Falernum

Falernum is indigenous to Barbados, where Velvet Falernum is a longtime staple item of its many resorts and bars. The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to classic rum and wine punches. Today, Falernum is a staple for tropical drinks such as swizzles, Zombies, and other Tiki drinks. Try the island favorite with 2 parts aged rum, 3 dashes Angostura and a squeeze of lime. Add to wine and orange juice for a quick, delicious Sangria. John D Taylor's Velvet Falernum is considered by many as the original Falernum, and is today produced by famed rum distiller R.L. Seale Ltd.

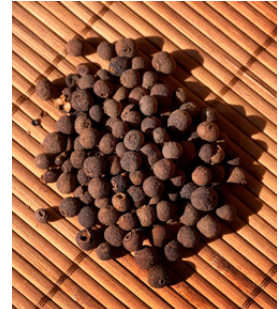


RUM
LIQUEUR
Barbados
11% Alc/Vol
7 24803 00105 6
7 24803 00188 9
750 ml
12 x 750



St. Elizabeth Allspice Dram

Allspice is a critical element of tropical drinks and cuisine. The berry, called "pimento" in Jamaica, gets its modern name from its flavors of clove, cinnamon, nutmeg, and pepper. St. Elizabeth Allspice Dram is a traditional preparation made with smoky Jamaican pot-still rum. Famous with bourbon in the Lion's Tail. Use Allspice Dram in rum punches, as the base note of numerous tropical drinks, in mulled wine or the seasoning for sangria. Great with grapefruit or pineapple juice drinks and in coffee. In cooking, it makes for an easy jerk chicken with superb caramelization.



RUM
LIQUEUR
Austria
22.5% Alc/Vol
9024 153 090849
9024 153 090818
9024 153 090863
9024 153 090825
375 ml
12 x 375
750 ml
12 x 750



Kronan Swedish Punsch

Swedish Punsch is a liqueur of two histories—a national drink in Sweden, and a component of more than fifty classic cocktails. Made with rums from the West Indies (Demerara and Jamaica) and East Indies (Batavia Arrack) and numerous spice and bitter flavors, Kronan has exceptional depth and complexity, particularly with a bit of citrus added. Use in the Doctor Cocktail, Diki-Diki, and Mabel Berra cocktails. With ice and a squeeze of lime, Kronan is an ideal and easy afternoon drink, after dinner, or with cigars.



RUM
LIQUEUR
Sweden
26% Alc/Vol
0793 573 950772
0793 573 950789
750 ml
12 x 750

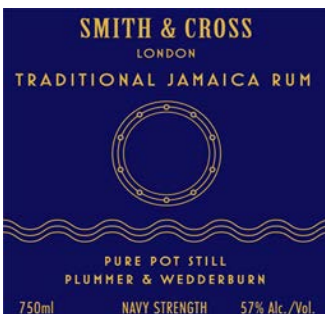


The Scarlet Ibis Trinidad Rum

Scarlet Ibis is a blend of three to five year aged Trinidad rums, with classic flavors of toffee, tobacco, and dark honey on a firm, dry backbone. This is old-school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. Scarlet Ibis shines in a Corn n' Oil, Palmetto, and Mai Tai, as well as in simple sour drinks and the Rum Manhattan. This project, named for the national bird of Trinidad, was originally commissioned and blend-selected by Death & Co in NY.



TRINIDAD
RUM
Trinidad
49% Alc/Vol
9024 153 090856
9024 153 090849
750 ml
12 x 750



Smith & Cross Traditional Jamaica Rum

Smith & Cross Jamaica Rum contains only Wedderburn and Plummer pot still distillates, famous for their notes of caramelized banana, exotic fruits and spice and earthy finish. This is old-school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. The complexity and flavor depth of this Navy Strength (57%) rum makes it a cornerstone of classic rum drinks, and the best Jamaican rum for providing the richness that Punches and Tiki drinks require. The mark of Smith & Cross traces its lineage to 1788 as one of England's most prominent handlers of Jamaica Rum.



JAMAICA
RUM
Jamaica
57% Alc/Vol
5021 692 500949
5021 692 500956
750 ml
12 x 750



Batavia Arrack van Oosten

From the late 17th to 19th century, in an age when "Punch" was a celebration of all things then exotic—citrus, sugar, and spice—no Punch was without a true Batavia Arrack. Made from sugar cane and fermented red rice, and bottled at elevated proof without aging, Batavia Arrack van Oosten combines smoky fruitiness with a vegetal funk that soaks up tea, lemon, and sugar in the punch bowl. Beyond these uses, Batavia Arrack is also today found in boutique European chocolates and cocktails at Bali resorts and bars across the USA.



SUGARCANE
SPIRIT
Indonesia
50% Alc/Vol
9024 153 100432
9024 153 100402
750 ml
12 x 750

DRINK RECIPES		Full License		**Some drinks eligible for 21%-and-under licensees	
Dolin Dry	Royalist 1.5 oz Dolin Dry 0.75 oz Low-proof bourbon 0.75 oz Bénédictine 1 dash Peach bitters Stir and strain. Café Royal Cocktail Book	Dolin Blanc	Prime Directive No. 2 1 oz Dolin Dry 1 oz Salers Gentiane 1 oz Byrrh Stir, strain, lemon peel. **Eligible for 21%-and-under licensees	Dolin Rouge	Rhum Dandy Shim 1 oz Dolin Rouge 0.5 oz White rum agricole 0.5 oz Lime juice 1 tsp Cane syrup 2 dash Absinthe Build on crushed ice, Grate lime zest Craig Lane, Bar Agricole, San Francisco
	Bobby Burns 1.5 oz Scotch whisky 1 oz Dolin Rouge 0.5 oz Bénédictine Stir, strain, orange peel.		La Contadi 1 oz Hayman's London Dry 1 oz Comoz 1 oz Kirsch 3 oz Tonic water Stir, strain, orange peel. Tyler Jay Wang, Boston		Gaelic Gardener 2 oz Irish whiskey 1 oz Dolin Blanc 0.5 oz Dolin Gênepy 2 dash Celery bitters Build over ice, celery stalk. Alex Gregg, Moving Sidewalk, Houston
Dolin Rouge	El Boulevard 1 oz Timbal Sweet Red 1 oz Añejo tequila 1 oz Cappelletti Stir, strain, orange peel.	Comoz	El Presidente 1.5 oz Light rum 1.5 oz Comoz 1 barsp Orange curaçao 1 barsp Grenadine Stir, strain, orange peel.	Timbal Extra Dry	Future Perfect 1 oz Timbal Extra Dry 1 oz Timbal Sweet Red 1 oz Hayman's Old Tom Stir, strain, orange peel.
Timbal Sweet Red	Dessert Manhattan 1.5 oz High-proof bourbon 1.5 oz Dopo Teatro Stir, strain, orange peel.	Cocchi Americano	Green & Black Manhattan 1.5 oz Timbal Sweet Red 1.5 oz Low-proof rye 1 barsp Zirbenz Stir, strain on ice, grapefruit peel.	Cocchi Torino	Remember the Maine 2 oz 100-proof rye 0.75 oz Cocchi Torino 0.5 oz R&W Orchard Cherry 1 barsp Absinthe Stir, strain, cherry.
Cocchi Dopo	Bonal & Rye 1.5 oz Bonal 1.5 oz 100-proof rye 2 dash Orange bitters 1 dash Angostura bitters Stir, strain, orange peel. Todd Smith, ABV, San Francisco	Fleming's Wish	Holy Roman Highball 2.5 oz Cocchi Torino 0.5 oz Joven mezcäl 0.25 oz Lime juice 4 oz Ginger beer Build over ice, lime wedge.	Cocchi Rosa	Santa Rosa 2 oz Cocchi Rosa 1 oz Blanco tequila 3 oz Grapefruit soda Build over ice, lemon peel.
Bonal	July on Royal Street 1 oz Cap Corse Blanc 1 oz Salers Gentiane 0.5 oz Reposado tequila 0.5 oz Bénédictine 1 barsp Lemon juice Build over ice, rocks glass	Cap Corse Rouge	Chutes and Ladders 1.5 oz Blanco tequila 1 oz Cocchi Americano 1 oz Kronan Punsch 0.5 oz Lime juice Shake, strain, orange peel. Frederic Yarm, Cambridge, MA	Cocchi Blanc	Prairie Pooch 1 oz Cocchi Rosa 1 oz Hayman's London Dry 1 oz Dolin Blanc 0.25 oz R&W Violette Stir and strain, then top with: 1 oz Cocchi Brut
Cap Corse Blanc	Mezzo-Mezzo 1.5 oz Cappelletti 1.5 oz Sfumato Build on ice, lemon peel, splash of soda. **Eligible for 21%-and-under licensees	Cardamaro	Cortez the Killer 2 oz Blanco tequila 0.75 oz Bonal 0.25 oz White crème de cacao Stir, strain, orange peel. Brent Butler, San Francisco	Barolo Chinato	Trudeau 1 oz Byrrh 1 oz Canadian whisky 1 oz Dolin Dry 2 d simple, 1 d orange or Ango Stir, strain, lemon peel. David Burnette, Little Rock, AR
Cappelletti	Champagne Supernova 0.25 oz Elisir Novasalus 0.5 oz R&W Orchard Apricot 4 oz Cocchi Asti DOCG (or other sweet sparkling wine) Build in a flute, grapefruit peel.	Rancio Sec	North Coasts Highball 1.5 oz Cap Corse Rouge 1.5 oz Calvados 4 oz Club soda Build on ice, highball glass, lemon peel.	Pasubio	Darkside 2 oz Hayman's London Dry 1 oz Barolo Chinato 2 dash Peychaud's bitters Stir, strain, lime peel, star anise. Adam Bernbach, DC
Novasalus	Atta Boy 2 oz Hayman's London Dry 1 oz Dolin Dry 4 dash Grenadine Stir, strain, lemon peel. Savoy Cocktail Book	Bardsley	Sancti Spiritus 1 oz The Scarlet Ibis rum 0.75 oz Cardamaro 0.75 oz Cocchi Americano 1 barsp R&W Orchard Pear Stir, strain, lemon peel. Kellie Thorn, Empire State South, Atlanta	H&H Madeira	Purple Martin 1.5 oz The Scarlet Ibis Rum 0.75 oz Pasubio 0.75 oz Hayman's Sloe Gin Stir, strain on ice
Hayman's London Dry	Double Dagger 1 oz Royal Dock gin 0.75 oz Cardamaro 0.75 oz Cappelletti 0.5 oz Dolin Blanc 2 dash Orange bitters Stir, strain onto ice, orange peel. Jason Harris, Atlanta, GA	Bone Dry Martini	Phasant Pursuit 2 oz H&H Rainwater 1 oz Hayman's London Dry 2 dash Islay malt whisky Stir, strain, orange peel.	Hayman's Old Tom	Orchard Punch 1 btl H&H Rainwater 1 btl Hayman's London Dry 1 btl French pear cider 5 lemons, 1 cup sugar Oleosaccharum juice, build, ice in bowl Kellie Thorn, Empire State South, Atlanta
Royal Dock Gin	Royal Hawaiian 1.5 oz Royal Dock gin 0.75 oz Pineapple juice 0.75 oz Orgeat syrup 0.5 oz Lemon juice Shake, strain, pineapple wedge. Royal Hawaiian Hotel, 1920s	Resolute Cocktail	Digging in the Dirt 1.5 oz Cardamaro 1.5 oz Salers Gentiane 4.5 oz Tonic water Build over ice, Lemon peel. **Eligible for 21%-and-under licensees	Hayman's Sloe Gin	Cedar Fever 2 oz Hayman's Old Tom 0.5 oz Zirbenz 0.5 oz Elderflower liqueur Stir, strain, lemon peel. Sprinkle: 3 dash Peychaud's bitters Bill Norris, Austin, TX
			Post Modern 1.5 oz Scotch whisky 1 oz Hayman's Sloe Gin 0.5 oz Lemon juice 0.25 oz Honey syrup (2:1) Absinthe Shake, strain, Rinse glass with Tom Richter, Dear Irving, NYC		Moll Cocktail 1 oz Hayman's Sloe Gin 1 oz Hayman's London Dry 1 oz Dolin Dry 1 dash Orange bitters Stir, strain, lemon peel. Savoy Cocktail Book
					Ford Cocktail 1.5 oz Hayman's Old Tom 1.5 oz Timbal Extra Dry 0.25 oz Bénédictine 2 dash Orange bitters Stir, strain, orange peel. Kappeler, "Modern American Drinks"
					Thorny Affinity 1.5 oz Hayman's London Dry 0.75 oz Hayman's Sloe Gin 0.75 oz Cocchi Torino 2 dash Orange bitters Stir, strain, orange peel.

DRINK RECIPES		Full License	**Some drinks eligible for 21X-and-under licensees
Averell Damson	Count of Mount Kisco 1 oz Averell Damson Gin 1 oz Dolin Dry 1 oz Salers Gentiane Stir, strain on ice, grapefruit peel.	Cayuga Cup 2 oz Averell Damson Gin 3 oz Ginger ale (or citrus soda) Build over ice. Garnish with fruit, cucumber slice, and lemon wedge.	Damson Dove 3 oz Averell Damson Gin 0.5 oz Lemon juice 0.5 oz Simple syrup 1 Egg white Dry shake, shake, strain, orange peel Dovetail, New York City
R&W Apricot	Improved Culross 0.75 oz R&W Orchard Apricot 0.75 oz White rum agricole 0.5 oz Cocchi Americano 0.5 oz Lemon juice Shake and strain.	Peach Cobbler 2 oz Templiers Rancio Sec 1 oz R&W Orchard Peach 3 slice Grapefruit peel Barsp Superfine sugar Shake, strain on crushed ice, berries and mint	Her Word 0.75 oz R&W Orchard Peach 0.75 oz Blanco tequila 0.75 oz Cocchi Americano 0.75 oz Lemon juice Shake, strain, lemon peel.
R&W Cherry	March on the Mackinac 1 oz R&W Orchard Cherry 6 oz Stout beer Build in a goblet.	Ultimate Cherry Margarita 1.75 oz Blanco tequila 1.25 oz R&W Orchard Cherry 0.75 oz Lime juice Shake, strain on ice, half-salt rim. 3 cherries sprinkled with chili salt.	The Artist 2 oz Hayman's London Dry 0.5 oz R&W Violette 0.5 oz Dolin Blanc Dash Orange bitters Stir and strain. Sarah Goyne, Little Rock, AR
Purkhart Pear	Bartlett Pear Martini 1.5 oz Purkhart Pear 1.5 oz Dolin Dry (or Blanc) 2 dash Orange bitters Stir, strain, lemon peel. Bartlett Pear Inn, Easton, MD	Schleswig Limbo 1 oz Purkhart Pear 1 oz The Scarlet Ibis rum 0.75 oz R&W Orchard Cherry 0.25 oz Cappelletti Stir, strain on ice, rosemary sprig. Luigi Uzcategui, Little Rock, AR	Alpen Rose 2 oz Dolin Dry 1 oz Blume Marillen Apricot 0.25 oz Cocchi Rosa 0.25 oz Simple syrup Stir, strain grapefruit peel.
Dolin G�n�p�	Vert Chaud 2 oz Dolin G�n�p� 8 oz Hot cocoa Combine in a warmed mug. Opt Top with Nux Alpina whipped cream.	Tipperary 1 oz Dolin G�n�p� 1 oz Cocchi Torino 1 oz Irish whiskey Stir, strain, lemon peel. Savoy Cocktail Book	Hop To It 0.75 oz Zirbenz Stone Pine 0.75 oz Plymouth Gin 0.5 oz Lemon juice Shake, strain on ice, top with: 3 oz India Pale Ale Jim Meehan, New York City
Nux Alpina	El Poco Loco 1.5 oz Hayman's Old Tom 1 oz Dolin Rouge 0.5 oz Nux Alpina Walnut Stir, strain, orange peel.	Pale Horse 1.5 oz Hayman's London Dry 0.5 oz Salers Gentiane 0.5 oz Maraschino 0.5 oz Dolin Dry Dash Orange bitters Stir/strain/ice, orange peel. Brett Bassett, Little Rock, AR	Little Valiant 2 oz Salers Gentiane 2 oz Cocchi Americano 1 barsp Lemon juice 3 dash Orange bitters Build, ice, pinch salt Will Thompson, Boston, MA **Eligible for 21X-and-under licensees
Sfumato Rabarbaro	Campfire Sour 1.5 oz Sfumato 1.5 oz 90-proof bourbon 0.5 oz Lemon juice Shake, strain onto ice, lemon wheel.	Negroni con Fumo 1 oz Sfumato 1 oz Royal Dock gin 1 oz Timbal Sweet Red Stir, strain on ice, orange peel.	Draught of Smoke 2 oz Sfumato 12 oz Grapefruit-flavored Radler (or Grapefruit IPA) (or stout) Build in a pint glass.
Velvet Falernum	Tidbit 1.5 oz White rum 0.5 oz Velvet Falernum 0.5 oz Dolin G�n�p� 0.5 oz Lime juice, 1 dash Absinthe Shake and strain. Kenny Belanger, Cambridge, MA	Sangria Starter 1 oz Velvet Falernum 1 oz Orange juice 3 oz Wine Combine and modify to taste. **Eligible for 21X-and-under licensees	Barbados Redux 2 oz The Scarlet Ibis rum 1 oz Velvet Falernum 0.75 oz Lime juice 3 dash Angostura Bitters Shake, crushed ice, lime wheel
Kronan	Punsch Alexander 1.5 oz Kronan Punsch 0.5 oz Smith & Cross rum 0.5 oz Velvet Falernum 0.5 oz Cream Shake, strain, grate nutmeg. Trevor Alberts, Broken Shaker, Chicago	Undiscovered Country 0.75 oz Kronan Punsch 0.75 oz Cocchi Americano 0.75 oz Pisco 0.75 oz Lime juice Shake, strain, lime wheel. Scott Diaz, Triple Door, Seattle	Diki-Diki 1.5 oz Calvados 0.75 oz Kronan Punsch 0.5 oz Grapefruit juice 2 dash Simple syrup Shake, strain, orange peel. Savoy Cocktail Book
Smith & Cross	Palmetto No. 1 1.5 oz Smith & Cross rum 1.5 oz Cocchi Torino 2 dash Orange bitters Stir, strain, orange peel. Savoy Cocktail Book	English Ale Flip 1 oz Smith & Cross rum 1.5 Tbsp Dark sugar 12 oz Dark ale Warm ale to 140F, dissolve sugar. Combine with rum in warmed mug. Adapted by Jacob Grier, Portland, OR	El Presidente 1.5 oz Smith & Cross rum 1.5 oz Dolin blanc 0.25 oz Dry curaçao Stir, strain, lemon peel. Adapted by Braden LaGrone, Cure, New Orleans, LA.
			Spruce Goose 1.5 oz Averell Damson Gin 0.5 oz Dry Gin 0.5 oz Maraschino 0.5 oz Lemon juice Shake, strain, lemon peel. Alexander Mouzakitis, New York City
			Raring Down 1.5 oz R&W Orchard Pear 1.5 oz Dolin Dry 2 dash Bittercube Orange bitters Stir and strain.
			Aviation 2 oz Hayman's London Dry 0.5 oz Lemon juice 0.5 oz Maraschino 0.25 oz R&W Violette Shake and strain. "Recipes for Mixed Drinks," 1916
			Dark Side of the Cool 1.5 oz Blume Marillen Apricot 1.5 oz Comoz 2 dash Angostura Bitters Stir, strain, lemon peel.
			Real Thing Toddy 1 oz The Scarlet Ibis rum 0.5 oz Zirbenz Stone Pine 0.5 oz Lemon juice 1 tsp Honey 4 oz Hot water Build in mug, lemon peel, cinnamon.
			Salers Cobbler 3 oz Salers Gentiane 8 raspberries, 2 slices lemon, tsp sugar Muddle in tin, shake with ice. Strain onto crushed ice, top with fruit. Sal Agnelle, New Orleans, LA **Eligible for 21X-and-under licensees
			Little Corporal 1 oz Alta Verde 1 oz Cap Corse Blanc 1 oz Rhum agricole blanc 3 dash Angostura Bitters Stir, strain onto large cube, lemon peel
			Velvet Buckaneer 0.75 oz 100-proof bourbon 0.75 oz Velvet Falernum 0.5 oz St. Elizabeth Allspice 0.5 oz Lime juice Shake, strain over crushed ice, add 2-3 oz ginger beer, Mint bitters.
			Mai Tai 2 oz The Scarlet Ibis rum 0.5 oz Lime juice 0.5 oz Orange curaçao 0.5 oz Orgeat syrup Shake, strain, crushed ice. Mint, cherry, and orange slice.
			South Seas Swizzle 2 oz Batavia-Arrack 0.5 oz Lime juice 0.5 oz Green tea syrup (2:1) 1 dash Orange bitters. Swizzle. Top with mint and nutmeg. Nick Bennett, Porchlight, New York
			Seersucker No. 2 2 oz 80-proof bourbon 0.5 oz R&W Orchard Apricot 0.5 oz Cappelletti Rinse glass with Cocchi Americano Stir, strain, lemon peel. Spencer Jansen, Little Rock, AR
			Daisy Buchanan 1 oz Calvados 0.5 oz R&W Orchard Pear Build in flute, Lemon peel, Top with: 4 oz Sparkling wine Andrew Hotis, New Haven, CT
			Water Lilly 2 oz Dry Gin 0.5 oz R&W Violette 0.5 oz Orange curaçao 0.5 oz Lemon juice Shake and strain. Little Branch, New York City
			Last Run 0.75 oz Dolin G�n�p� 0.75 oz Hayman's London Dry 0.75 oz Maraschino 0.75 oz Lime juice Shake and strain.
			JoJo Cortado 1 oz Nux Alpina Walnut 2 oz Espresso 0.25 oz Velvet Falernum 2 oz Steamed milk Build in a warmed mug or glass.
			Lush Interlude 1 oz Sfumato 1 oz Aged rum 0.75 oz Lime juice 0.5 oz Cognac-orange liqueur 0.25 oz Demerara syrup (2:1) Shake, strain, orange peel. Braden LaGrone, Cure, New Orleans
			Land Ahoy 1.5 oz Hayman's Old Tom 0.5 oz Alta Verde 0.5 oz Velvet Falernum 0.5 oz Vanilla syrup 1 oz Grapefruit juice Flash blend with crushed ice, tiki mug
			Bamboozler 1.5 oz Apple brandy 0.75 oz Lemon juice 0.5 oz Honey syrup (2:1) 0.25 oz St. Elizabeth Allspice Build in warmed mug. Top with boiling water. Mark Schettler, New Orleans, LA
			Queens Park Swizzle 2 oz The Scarlet Ibis rum 0.75 oz Demerara syrup (2:1) 1 oz Lime juice Swizzle with crushed ice. Top with 4 dash Angostura Bitters Garnish with mint sprig.
			Bark and Bite 1.5 oz Batavia-Arrack 0.25 oz Dolin G�n�p� 4 oz Tonic water Build over ice, grapefruit peel.

DRINK RECIPES **Wine/Beer Only License** ****All drinks eligible for 21X-and-under licensees**

<p>Dolin Dry</p> <p>The Suppressor No. 1 1 oz Dolin Dry 1 oz Cocchi Americano 1 oz Pedro Ximenez 8 drops Hopped grapefruit bitters 2 barsp Lemon juice Build on crushed ice. Orange peel and mint. Greg Best, Holeman & Finch, Atlanta</p>	<p>Battle of New Orleans 1.5 oz Dolin Dry 1.5 oz Dolin Rouge 2 dash Orange bitters 2 dash Angostura bitters Stir, strain, orange peel. Adapted from "Famous New Orleans Drinks and How to Mix 'Em"</p>	<p>Dolin Blanc</p> <p>Apéritif Pastèque 1.5 oz Dolin Blanc 0.5 oz Watermelon syrup (1H) 2 oz Club soda Build over ice, lemon peel. Adam Bernbach, 2 Birds 1 Stone, DC</p>	<p>Chambéry Tonic 1.5 oz Dolin Blanc 1.5 oz Bonal 3 oz Tonic water Build over ice, grapefruit peel. Bouigny Tavern, New Orleans</p>	<p>Dolin Rouge</p> <p>Shift Drink 3 oz Dolin Rouge 4 oz Ginger beer (or ale) Build over ice, orange peel. Paul Imbesi, Philadelphia</p>
<p>Dolin Rouge</p> <p>Daytime Daiquiri 2.5 oz Dolin Rouge 0.75 oz Lime juice 0.75 oz Simple syrup Shake and strain. Jen Davis, The Eddy, Providence, RI</p>	<p>Como</p> <p>Savoie Spritz 2 oz Como 1 oz Club soda 1 Sliced strawberry Build over ice, lemon peel & mint sprig</p>	<p>Timbal Extra Dry</p> <p>Proud & Prepared 1.5 oz Como 1.5 oz Cap Corse Blanc 3 oz Club soda Build over ice, grapefruit peel</p>	<p>Timbal Extra Dry</p> <p>1PM and Tonic 3 oz Timbal Extra Dry 3 oz Tonic water Build over ice. Float an orange slice on top.</p>	<p>Dolin Rouge</p> <p>Catalan Cooler 2 oz Timbal Extra Dry 1 oz Byrrh 3 oz Club soda Build over ice, lemon peel.</p>
<p>Timbal Sweet Red</p> <p>Hora del Vermut 4 oz Timbal Sweet Red 2 Olives 1 Orange slice Build over ice. Serve with olives and potato chips.</p>	<p>Cocchi Torino</p> <p>Aphrodite No. 2 1.5 oz Timbal Sweet Red 1.5 oz Templiers Rancio Sec 2 dash Angostura Bitters Stir, strain, orange peel. Based on "Adonis," 1884</p>	<p>Cocchi Torino</p> <p>Sicilian Kiss 1.5 oz Cocchi Torino 1.5 oz H&H Rainwater 8 drops orange citrate Build over ice, lemon peel. Adapted from Macchialina, Miami Beach</p>	<p>Cocchi Rosa</p> <p>Americano Cocktail 1.5 oz Cocchi Torino 1.5 oz Cappelletti 3 oz Club soda Build over ice, orange slice.</p>	<p>Cocchi Doppo</p> <p>Bark Buck 3 oz Dopo Teatros 3 oz Ginger beer 0.5 oz Lime juice Build over ice, lime wheel.</p>
<p>Cocchi Americano</p> <p>Capri Classic 3 oz Cocchi Americano 3 oz Club soda Build over ice. Garnish with mint and cucumber. Macchialina, Miami Beach</p>	<p>Bonal</p> <p>Oh, Marie 2 oz Cocchi Americano 0.25 oz Elderflower syrup 0.25 oz Lemon juice Build over ice, top with bitter lemon soda. Kellie Thorn, Empire State South, Atlanta</p>	<p>Cap Corse Blanc</p> <p>Cocconato Cooler 1.5 oz Cocchi Americano 1.5 oz Cocchi Torino 0.25 oz Lemon juice 3 oz Club soda Build over ice, orange peel.</p>	<p>Cocchi Rosa</p> <p>Refreshed Rosa 1 oz Cocchi Rosa 1 oz Dolin Blanc 0.5 oz India Pale Ale Build over ice, lemon peel.</p>	<p>Byrrh</p> <p>Summer in Saluggia 3 oz Cocchi Rosa 3 oz club soda 4 chunks of peach Build over ice, grapefruit peel.</p>
<p>Cocchi Rosa</p> <p>Cocconato Jubilee 3 oz Cocchi Rosa 1 barsp Cherry syrup 3 oz Club soda Build over ice, lemon peel and cherries.</p>	<p>Berbyrrh 3 oz Byrrh 3 oz herbal tea *Verbena or other green herbs work best Build over ice, mint sprig, lemon peel.</p>	<p>Alpes Apéritif 2 oz Bonal 2 oz Non-alc apple cider (or dry hard cider) Build over ice, lemon peel.</p>	<p>Byrrh</p> <p>Bonal Cobbler 3 oz Bonal 2 barsp sugar 3 orange slices 3 grapefruit peels Muddle, shake, crushed ice, berries. Kirk Estopinal, Cure, New Orleans</p>	<p>Cap Corse Rouge</p> <p>Separatist 1.5 oz Cap Corse Rouge 1.5 oz Cardamaro Build over ice, orange peel.</p>
<p>Byrrh</p> <p>Sounds the Same 3 oz Byrrh 4 oz Gose-style sour beer Build in a tulip glass, orange peel.</p>	<p>Barolo Chinato</p> <p>Noce Vecchio 1.5 oz Barolo Chinato 0.75 oz Cocchi Americano 0.75 oz Dolin Dry Stir, strain on ice, cheese and salami. Joe Campanale & Brett Elms, NYC</p>	<p>Cap Corse Blanc</p> <p>Culomba 3 oz Cap Corse Blanc 3 oz Grapefruit juice Shake, strain over ice, salted rim</p>	<p>Cardamaro</p> <p>Lower Manhattan 2 oz Cardamaro 1 oz Dolin Rouge 1 dash orange bitters 1 dash Angostura bitters Stir, strain, orange peel.</p>	<p>Cardamaro</p> <p>Picket Fence 2 oz Cardamaro 2 oz Non-alc apple cider 2 oz Ginger beer Build over ice, long lemon peel.</p>
<p>Cardamaro</p> <p>Careful Whisper 1 oz Cardamaro 1 oz Dolin Dry 1 oz Cocchi Torino 1 d orange, 1 d Angostura Stir and strain. After "Whisper," Savoy Cocktail Book</p>	<p>Pasubio</p> <p>Little Dolomite 1.5 oz Pasubio 1.5 oz Dolin Dry Build on ice, Cucumber slice & thyme sprig. Christina Helmer, NYC</p>	<p>Cardamaro</p> <p>Berry to Ferry 1 oz Pasubio 1 oz Cap Corse Blanc 4 oz Seltzer Build over ice, highball, lemon peel.</p>	<p>Novasalus</p> <p>Manna & Thistle 1.5 oz Cardamaro 0.75 oz Cocchi Americano 1 barsp Elisir Novasalus 2 oz Tonic water Build over ice, grapefruit peel. Based on the "Honey & Thistle," Matthew Schrage, Cambridge, MA</p>	<p>Novasalus</p> <p>Amaricanto 1.5 oz Cocchi Torino 0.25 oz Elisir Novasalus 2 dash orange bitters Build over ice.</p>
<p>Cappelletti</p> <p>Petit Boulevardier 1 oz Cappelletti 1 oz Dolin Rouge 1 oz Cardamaro Build over ice, orange peel.</p>	<p>H&H Madeira</p> <p>Aphrodite No. 1 1.5 oz Mas Peyre Rancio Sec 1.5 oz Dolin Rouge 2 dash Orange bitters Stir, strain, orange peel. Based on "Adonis," 1884. Waldorf Astoria Hotel, New York City</p>	<p>Cocchi Torino</p> <p>Negroni Sbagliato 1.5 oz Cappelletti 1.5 oz Cocchi Torino 2 oz Cocchi Brut (or other dry sparkling wine) Build over ice, orange peel.</p>	<p>Novasalus</p> <p>The Roadie 2.5 oz Cappelletti 12 oz Grapefruit Radler Build over ice. Booth Hardy, Barrel Thief, Richmond</p>	<p>Cocchi Doppo</p> <p>Cappelletti Smash 2 oz Cappelletti Half a lemon 2 tsp sugar Muddle, shake, strain on ice, mint. Sean Sullivan, Straight Law, Boston</p>
<p>Rancio Sec</p> <p>Pandas in Perpignan 1.5 oz Mas Peyre Rancio Sec 1.5 oz Dolin Dry 1 dash Orange bitters Stir, strain, lemon peel. Based on "Bamboo," 1890s. Grand Hotel Yokohama</p>	<p>H&H Madeira</p> <p>Funchal, 4PM 3 oz H&H Rainwater 3 oz Tonic water Build over ice, lemon peel.</p>	<p>H&H Madeira</p> <p>Frothy Stars 1.5 oz H&H Rainwater 0.75 oz Half-and-half 0.5 oz Maple syrup 1 whole egg Dry shake, shake, and strain. Grated nutmeg and orange zest Scott Beskow, Grunauer, Kansas City</p>	<p>Novasalus</p> <p>Prince Henry's Reed 1.5 oz H&H Rainwater 1.5 oz Dolin Dry 1 dash Orange bitters Stir, strain, lemon peel.</p>	






Sotolon Selections is a unique portfolio focusing primarily on historic categories of aged, oxidative wine including Marsala; Rancio sec; French Vin Doux Naturel (Rivesaltes, Maury and Banyuls); Garnatxa d'Emporda; and Portuguese Vinho Generoso (Madeira and Carcavelos). In both process and expression, these represent links to some of our oldest winemaking traditions, their lineage extending back to the wines most prized by the ancient Greeks and Romans. They are wines transformed by time, by exposure to oxygen, and often heat, culminating in a complex "taste of age" and the trait known as "rancio": the spicy, caramelized flavors in oxidative wines and spirits which—dry or sweet—can evoke roasted nuts; dried tropical fruit; tobacco, cocoa or coffee; and spices ranging from fenugreek to saffron to curry. Join us in exploring the taste of age!

**RANCIO SEC/VI RANCI • RIVESALTES* • MAURY • BANYULS
SOLERA GARNATXA D'EMPORDA • CARCAVELOS • MADEIRA • MARSALA**






GENERAL STORAGE AND SERVING GUIDANCE**




Rancio Sec

 keeps indefinitely (50-65° F)	 keeps indefinitely (55-64° F)	 2-3 oz. pour (59-64° F)
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Maury (VDN) traditional

 best 20-60 years (50-65° F)	 keeps 4-6 weeks (55-64° F)	 2-3 oz. pour (59-64° F)
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Banyuls - Rimage

 best 0-4; 15-45 years (50-59° F)	 keeps 4-6 days (55-59° F)	 2-3 oz. pour (59-64° F)
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Banyuls - Traditionelle

 best 20-60 years (50-59° F)	 keeps 4-6 weeks (55-64° F)	 2-3 oz. pour (59-64° F)
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Solera Garnatxa d'Emporda

 keeps indefinitely (50-65° F)	 keeps 4-6 months (55-64° F)	 2-3 oz. pour (55-59° F)
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Carcavelos

 keeps indefinitely (50-59° F)	 keeps 4-6 months (55-64° F)	 2-3 oz. pour (59-64° F)
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Madeira

 keeps indefinitely (50-65° F)	 keeps indefinitely (55-64° F)	 2-3 oz. pour (55-59° F)
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Marsala

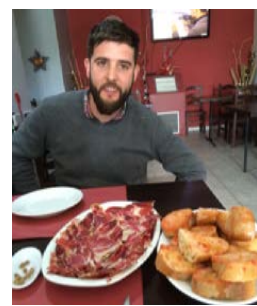
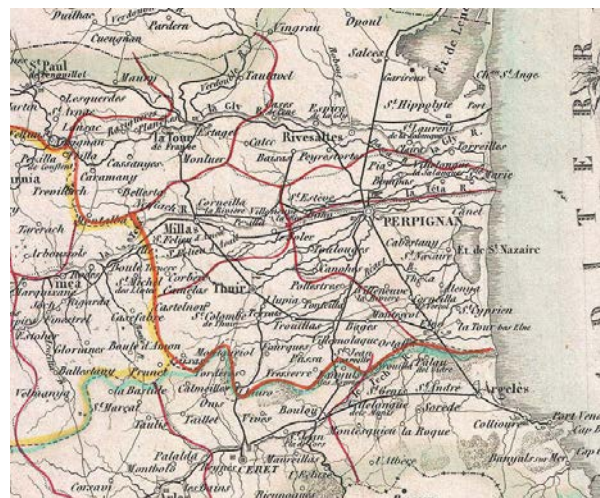
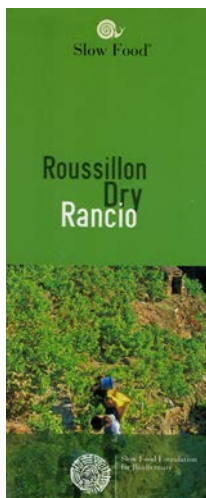
 keeps indefinitely (50-65° F)	 keeps indefinitely (55-64° F)	 2-3 oz. pour (55-59° F)
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*For info on Rivesaltes, see website or inquire at info@alpenz.com

**There may be variances due to differences in vintage, vinification and elevage. See specific bottlings on website for details.

RANCIO SEC / VI RANCI *When oxidation becomes nobility...*

Catalunya is home to one of the oldest forms of winemaking, a tradition for aged dry wines that pre-dates modern viticulture. Known throughout Roussillon as Rancio Sec (or alternately Vi Ranci), these are dry, unfortified wines that are often kept in the sun in glass demijohns, then transferred to partially filled old oak barrels for no less than 5 years. It is this oxidation process, further evolving over decades in soleras, that gives rise to the bouquet of unique tastes (fresh walnut, curry spices, cocoa, light bitterness) that characterizes Rancio Sec. Made in very small quantities, typically for the winemaker's family and guests, its historic if endangered status is recognized by Slow Food France.



Year	Producer	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case	case wght		
NV	Mas Peyre 'Le Démon de Midi'	Rancio Sec	Côtes Catalan	FR	17.0%	12 x 750ml	3760145230782	3760145230867	cork	15.60 kg	34.4 lbs	
NV	Abbe Rous "MATIFOQ"	Rancio Sec	Côte Vermeill	FR	16.5%	6 x 750ml	3253828410002	03253828410101	cork	15.60 kg	34.4 lbs	
NV	Tresmontaine 'Puits aux Souhais'	Rancio Se	Côte Vermeill	FR	18.5%	12 x 500ml	376015287027	N/A	cork	12.60 kg	27.8 lbs	
NV	Tresmontaine 'Tabacal Dos'	Rancio	Côtes Catalan	FR	17.0%	12 x 750ml	3486640006805	3486640006812	cork	17.24 kg	38.0 lbs	
2007	Domaine Fontanel	Rancio Sec 'L'Ancêtre'	IGP	Côtes Catalan	FR	17.0%	6 x 500ml	3760118580203	3760118580210	cork	5.60 kg	12.3 lbs
2008	Dom de Rombeau	Rancio Sec	IGP	Côtes Catalan	FR	16.5%	6 x 750ml	3760035695677	N/A	cork	7.80 kg	17.2 lbs
2009	Dom de Rombeau	Rancio Sec	IGP	Côtes Catalan	FR	16.5%	6 x 750ml	3760035695677	N/A	cork	7.80 kg	17.2 lbs
2010	Dom de Rombeau	Rancio Sec	IGP	Côtes Catalan	FR	16.5%	6 x 750ml	3760035695677	N/A	cork	7.80 kg	17.2 lbs
NV	Puig-Parahy 'PYROR'	Rancio Sec	Côtes Catalan	FR	14.0%	6 x 500ml	3760145230782	N/A	cork	8.63 kg	19.0 lbs	
2003	Dom Jorel 'LA GARRIGUE'	Rancio Sec	Côtes Catalan	FR	16.0%	12 x 750ml	3770005212025	N/A	cork	15.60 kg	34.4 lbs	
NV	Domaine de Sau	Rancio Sec	Côtes Catalan	FR	18.5%	12 x 500ml	3770001227047	3770001227054	cork	10.80 kg	23.8 lbs	
2009	Domaine de Saü	Rancio Sec 'Saü'	Côtes Catalan	FR	19.5%	6 x 500ml	3770001227016	3770001227139	cork			
NV	Espodol	Vi Ranci Seco	Espolla	ES	14.0%	6 x 750ml	8437002 364366	18437002364363	cork	7.80 kg	17.2 lbs	

GARNATXA D'EMPORDA

Garnatxa d'Empordà is one of a family of aged, oxidative sweet wines that have been produced in greater Catalunya for nearly three centuries. Under the auspice of the Empordà DO, it is made with passerillé Garnatxa grapes—blanca, roja or negra—hand-harvested from the windswept hills of northern Catalunya, abutting the French border. Fermentation is halted via mutage, and the wine is subjected to a long, oxidative aging process that can vary significantly according to producer.

Espodol Solera Garnatxa D'Empordà

The Celler Espolla's Solera Garnatxa is considered amongst the finest of its tradition in Catalunya. This is a sweet wine made by halting fermentation and then long, oxidative aging in a variety of wooden barrels in a multi-step Solera of more than 50 years. The wine has an intense amber colour with green and antique gold reflections. The nose gives us aromas of being aged for decades, with honey and fruits, plus notes of sweet spices and hazelnuts. The mouthfeel is not an exaggerated pump of sugar, but instead a fine sweetness and balanced palate with a long and intense presence. Unfiltered and unfiltered, sediment is natural.



FORTIFIED	
WINE	
Spain	
15.5% Alc/Vol	
8 437002 364359	
750 ml	6 x 750
	184370023 64356



MAURY

If Roussillon is currently one of the most exciting and dynamic of all wine regions in France, then Maury is arguably its epicenter, an emerging "grand cru" according to British wine writer Andrew Jefford and others, not unlike Priorat was 30 years ago. Set in the upper reaches of the Agly Valley in Roussillon, Maury is a corridor of windswept schist, marl, gneiss and limestone: a wild, nearly lunar landscape of old-vine vineyards dominated by the relentless Tramontana wind; the Corbières massif, and the ruined Cathar fortress of Quéribus perched above, serving as warning and sentinel.

Vineyards are planted up to 450 meters, and warm days are balanced by cool nights, preserving freshness and lift in Maury wine of every type. First recognized in 1936 for its sweet Vin Doux Naturel wines, dry Maury Sec gained its own appellation in 2011. While the latter is responsible for much of the recent excitement regarding the appellation, its emergence has only raised the quality of the fortified wines for which the region is renowned. Based on Grenache noir, Maury can be bottled within the first two years (in the manner of vintage Port) or can undergo prolonged oxidative aging, with some wines left exposed to the elements, developing the noble "rancio" character that is the alpha and the omega of this historic winemaking tradition.

Domaine du Dernier Bastion Maury Rancio

Produced only in exceptional vintages, the Domaine du Dernier Bastion Maury Rancio 2007 and 2008 are pure Grenache noir, selected from the estate's oldest vines. Fermented in a 200-year-old concrete tank, the wines were aged in a 1,000-liter tonneau, then placed on the rooftop under glass and exposed to the elements for a final year prior to bottling. The resulting wine exhibits warming complexity and reverberative depth, its mellow rancio character embroidered on flavors of spiced cherry, caramelized orange, fruit cake, fig, walnut, coffee and cocoa. Enjoy with creamy blue-veined cow's milk cheeses, with nuts and dark chocolates. Serve slightly chilled or at cellar temperature.



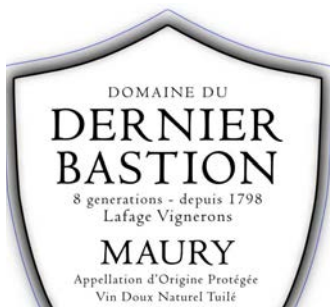
FORTIFIED	
WINE	
France	
16% Alc/Vol	
3760274423710	
750 ml	750 ml
2007	2008

Mas Peyre Hors d'Age "La Rage du Soleil" Maury

First established in 2003, this singular Maury solera was augmented with small lots each year until 2008, then rested quietly in barrel until bottling in early 2017. The name "La Rage du Soleil" alludes to the heat of Roussillon and the enduring nature of its old vines. Lightly oxidative yet still primary, this deft wine boasts notes of cocoa powder, cherry compote and spice cake; woody leaves, bitter orange and rose pepper. With lightly drying tannins balancing the wine's inherent richness, expect a long, graceful evolution in the unopened bottle. Upon opening, this Maury will keep well for up to six weeks. 100% Grenache Noir



FORTIFIED	
WINE	
France	
17% Alc/Vol	
3760145230195	
500 ml	6 x 500
	3760145230034



BANYULS - DOMAINE DU MAS BLANC

Banyuls is the finest and most complex of France's fortified Vin Doux Naturels, a dark wine borne of sea, sun and stone. It emerges from one of the most spectacular terroirs in all of France: a terraced patchwork of steep, windswept vineyards set hard by the Spanish border, where the Pyrénées tumble into the Mediterranean Sea. This is Catalan country, stubborn and fierce, where man and mule have tended ancient vineyards for centuries. With Maury and Rivesaltes, Banyuls was one of the first appellations recognized under the French AOC system in 1936. Co-extensive with Collioure, its schist-dominated vineyards rise to altitudes of 750 meters and retain the distinctive "feixas" terraces and stone-lined canals known locally as "les agulles" ("the needles"), constructed centuries ago to prevent erosion and manage the region's infrequent but often torrential downpours.

There are four Banyuls communes that dot the coastline of the Côte Vermeille before the Spanish border: Collioure, Port-Vendres, Banyuls-sur-Mer and Cerbère. With old vines and exceedingly low yields, production is necessarily tiny. Banyuls can be made white, rosé or red, but the large majority of wine produced is red, and Grenache noir, gris and blanc form the backbone of any blend. It can be made in two basic styles, depending upon its elevage: Banyuls Rimage is bottled young, its evolution (like that of vintage Port) necessarily in the bottle. Banyuls traditionnel is aged oxidatively for a minimum of five years before bottling; with or without temperature control (and occasionally outdoors); and in a variety of containers ranging from old barrique, demi-muids and foudres, as well as glass demijohns. Classic Banyuls is defined by its grace and nuance, its proximity to the sea serving to temper its native power, lending a savory, smoky maritime character to its wines.

Domaine du Mas Blanc and the family of "Docteur Parcé" have been the driving force behind the Banyuls and Collioure appellations for three generations. The domaine's roots can be traced to 1632, but its modern history dates to 1921, when Dr. Gaston Parcé began bottling his wine and became the leading proponent of the Banyuls appellation, established in 1936. He was succeeded by his son, Dr. André Parcé, who in turn was the visionary behind the Collioure appellation, established in 1971. André's friendships with the families of Beaucastel, Chave and Tempier led to cuttings from those estates finding home in Domaine du Mas Blanc's terraced vineyards overlooking the Mediterranean Sea. Since 1976, the domaine has been led by André's son, winemaker Jean-Michel Parcé, who continues to further his family's commitment to tradition and reputation for leadership in the appellations.



Year	Producer	Desc	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode
1976	Domaine du Mas Blanc	Banyuls Rimage	Banyuls	FR	17.5%	6 X 750ml	3760041042779	23760041042773
1988	Domaine du Mas Blanc	Banyuls Rimage	Banyuls	FR	17.5%	6 X 750ml	3760041042755	23760041042759
1996	Domaine du Mas Blanc	Banyuls Rimage	Banyuls	FR	17.5%	6 X 750ml	3760041042762	23760041042766
1985	Domaine du Mas Blanc	Banyuls Rimage 'La Coume'	Banyuls	FR	17.5%	6 X 750ml	3760041043004	23760041043008
1993	Domaine du Mas Blanc	Banyuls Rimage 'La Coume'	Banyuls	FR	17.5%	6 X 750ml	3760041043011	23760041043015
2001	Domaine du Mas Blanc	Banyuls Rimage 'La Coume'	Banyuls	FR	17.5%	6 X 750ml	3760041043028	23760041043022
2008	Domaine du Mas Blanc	Banyuls Rimage 'Diadème de la Coume'	Banyuls	FR	17.5%	6 x 375ml	3760041045022	23760041045026
NV	Domaine du Mas Blanc	Banyuls Hors d'Age 'Sostrera'	Banyuls	FR	17.5%	6 x 375ml	3760041043769	2376004104376x
2006	Domaine du Mas Blanc	Banyuls 'd'Antan'	Banyuls	FR	17.5%	6 x 375ml	3760041043219	2376004104321x
2008	Domaine du Mas Blanc	Banyuls 'd'Antan'	Banyuls	FR	17.5%	6 x 375ml	3760041043226	23760041043220
1974	Domaine du Mas Blanc	Banyuls Vieilles Vignes	Banyuls	FR	17.5%	6 x 375ml	3760041043509	23760041043503
1975	Domaine du Mas Blanc	Banyuls Vieilles Vignes	Banyuls	FR	17.5%	6 x 375ml	3760041043516	23760041043510
1976	Domaine du Mas Blanc	Banyuls Vieilles Vignes	Banyuls	FR	17.5%	6 x 375ml	3760041043523	23760041043527
1985	Domaine du Mas Blanc	Banyuls Vieilles Vignes	Banyuls	FR	17.5%	6 x 375ml	3760041043530	23760041043534
1991	Domaine du Mas Blanc	Banyuls Vieilles Vignes	Banyuls	FR	17.5%	6 x 375ml	3760041043547	23760041043541
2000	Domaine du Mas Blanc	Banyuls Vieilles Vignes	Banyuls	FR	17.5%	6 x 375ml	3760041043554	23760041043558
1975	Domaine du Mas Blanc	Banyuls 'Collection'	Banyuls	FR	17.5%	6 x 375ml	3760041042502	23760041042506
1978	Domaine du Mas Blanc	Banyuls 'Collection'	Banyuls	FR	17.5%	6 x 375ml	3760041042519	23760041042513
1982	Domaine du Mas Blanc	Banyuls 'Collection'	Banyuls	FR	17.5%	6 x 375ml	3760041042526	23760041042520
1986	Domaine du Mas Blanc	Banyuls 'Collection'	Banyuls	FR	17.5%	6 x 375ml	3760041042533	23760041042537
1992	Domaine du Mas Blanc	Banyuls 'Collection'	Banyuls	FR	17.5%	6 x 375ml	3760041042540	23760041042544
2000	Domaine du Mas Blanc	Banyuls 'Collection'	Banyuls	FR	17.5%	6 x 375ml	3760041042557	23760041042551
2002	Domaine du Mas Blanc	Banyuls 'Collection'	Banyuls	FR	17.5%	6 x 375ml	3760041042564	23760041042568
1978	Domaine du Mas Blanc	Banyuls Dry	Banyuls	FR	17.5%	6 x 375ml	3760041043257	23760041043251
1980	Domaine du Mas Blanc	Banyuls Dry	Banyuls	FR	17.5%	6 x 375ml	3760041043264	23760041043268
1970	Domaine du Mas Blanc	Banyuls Rancio	Banyuls	FR	17.5%	6 x 375ml	3760041044001	23760041044005
1947	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042007	23760041042001
1949	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042014	23760041042018
1952	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042021	23760041042025
1955	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042038	23760041042032
1959	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042045	23760041042049
1962	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042052	23760041042056
1963	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042069	23760041042063
1965	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042076	23760041042070
1966	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042083	23760041042087
1969	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042090	23760041042094
1972	Domaine du Mas Blanc	Banyuls Cuvée St. Martin	Banyuls	FR	17.5%	6 x 375ml	3760041042106	23760041042100

CARCAVELOS

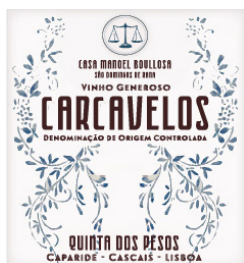
Carcavelos is the smallest wine appellation in Portugal, and is located just west of Lisbon, along the Tagus estuary as it meets the Atlantic. Founded in the mid-18th century by the Marquis de Pombal, Carcavelos quickly gained renown, when it was gifted by King Jose I of Portugal to the court of Beijing in 1752 and later was featured in Christie's first-ever London wine auction, appearing alongside Hock, Burgundy and Malaga. Yet production remained small relative to that of Port and Madeira, and the arrival of phylloxera in the late 19th century began Carcavelos' slow fade—even as it was officially demarcated in 1908 and recognized with Port, Moscatel de Setúbal and Madeira as one of four traditional Portuguese Vinhos Generosos (fortified wines).

Produced from a blend of up to nine different white and red varieties—Arinto, Gallego Dourado and Ratinho are the most common—its elevage traditionally ranged from 10-20 years, with barrels more or less topped-up, depending on the style of the producer. Oxidative in character, today Carcavelos is amongst the rarest of wines, with just one active producer, and its bottles rarely seen beyond Portuguese borders.



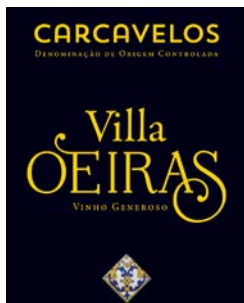
Quinta Dos Pesos Carcavelos

The wines of Quinta dos Pesos offer a glimpse into the long history of Carcavelos, one of Portugal's great Vinho Generosos and perhaps its rarest wine. Situated in the village of Caparide, in the hills behind Estoril west of Lisbon, the estate was acquired by Manoel de Boullosa in 1963. Its vineyards were painstakingly restored over the course of the next twenty years. In keeping with ancient tradition, a mix of white (Arinto, Gallego Dourado, Ratinho, Rabo do Ovelha) and red grapes (Joao Santarem, Espadeiro Tinto) from its three hectares were co-fermented and aged in cask for many years. A small quantity of the vintages 1987-1991 were commercialized, and the remaining wines continued their long sleep until 2018, when they were tasted, selected and blended with minimal intervention. The results were revelatory, and confirm the high esteem afforded Carcavelos over centuries.



Villa Oeiras Carcavelos

Villa Oeiras is the sole remaining producer of Carcavelos and was born of a partnership between the Ministry of Agriculture and the municipality of Oeiras in 1983. Located on the former estate of the Marquis de Pombal at the Casal da Manteiga, its 12.5 hectares—roughly half of the entire DOC—are planted over calcareous soils 200 meters from the Tagus estuary, west of Lisbon. Derived from original Pombal cuttings—material that traces its roots back more than three centuries—Gallego Dourado, Arinto and Ratinho form the backbone of the 15-Year Old blend, and the influence of the Atlantic Ocean features prominently in its signature. The wines are aged in a combination of Portuguese and French oak, initially at the Casal da Manteiga before transfer to the palatial cellars of the M. de Pombal for extended aging. Under the direction of winemakers Tiago Correira and Pedro Sá, Villa Oeiras is both benchmark and beacon of the Carcavelos appellation.



Year	Producer	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case	case wght
NV	Villa Oeiras Carcavelos	Carcavelos	PT	18.5%	6 x 500ml	5600189861147	15600189861144	cork	7.30 kg	16.0 lbs
1987	Quinta Dos Pesos Carcavelos	Carcavelos	PT	21.0%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs
1988	Quinta Dos Pesos Carcavelos	Carcavelos	PT	21.0%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs
1989	Quinta Dos Pesos Carcavelos	Carcavelos	PT	21.0%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs
1990	Quinta Dos Pesos Carcavelos	Carcavelos	PT	21.0%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs
1991	Quinta Dos Pesos Carcavelos	Carcavelos	PT	20.0%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs
1996	Quinta Dos Pesos Carcavelos	Carcavelos	PT	20.0%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs
1997	Quinta Dos Pesos Carcavelos	Carcavelos	PT	21.5%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs
1998	Quinta Dos Pesos Carcavelos	Carcavelos	PT	21.0%	6 x 500ml	5603379051205	05121303230712	cork	6.25 kg	13.75 lbs

Also available: Villa Oeiras Carcavelos 'Nacional' 12-Year Old

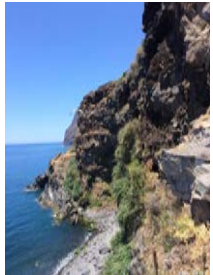
MADEIRA - HENRIQUES & HENRIQUES

Henriques & Henriques is unique among Madeira wine producers in that the company has almost always owned or controlled its own vineyards. The firm was established in 1850 but the Henriques family were already large landowners in Câmara de Lobos and among the largest landowners on the island, having planted vineyards in the middle of the fifteenth century, not long after Madeira was first discovered and colonized. When João Joaquim Henriques founded the wine-producing company they were already in possession of some old wines (with some of these rare stocks available today). The firm acted initially only as a Partidista, selling wines to other shippers (brands), and continued as a lead supplier to others even as they bottled most wines under their own label. When João Joaquim's two sons took over in 1912, the company was renamed Henriques & Henriques.

H&H is one of the few companies to maintain sizable stocks of old wine in cask and in bottle, enabling uncompromising standards. All age statements reflect the youngest wine within (whereas others will average). All wines are 100% of the stated variety, whereas others may blend in up to 15% of different grapes. With its depth of old stocks, H&H has never had to buy in old wines from trading or defunct producers. H&H periodically releases 'Garrafeira' (vintage) wines that run back to the late 19th Century, as well as Solera wines that stem from the age of Phylloxera. There is also a rare selection without a vintage year, wines in the family that were considered to be old when H&H was founded in 1850. More recently, H&H became the first to offer a 50 year Tinta Negra.

The fact that Henriques & Henriques have long sourced a significant proportion of their grapes from their own lands and are therefore in control from the vineyard to the bottle may go some way to explain the consistently high quality of the company's wines. There was a brief hiatus when, after the 25 April Revolution of 1974, the company was forced to sell its vineyards to the tenants, other than 1.4 hectares at Ribeira de Caixa below Estreito de Câmara de Lobos. Nonetheless, H&H maintained its century deep relationship buying grapes from the best growers among its now former tenants. In 1993, H&H bought land at Quinta Grande, 600 to 800 metres above Câmara de Lobos, and planted 10 hectares of vines, now entirely of Verdelho. It remains by far the largest single vineyard on the island. The vineyards at Ribeira de Caixa today grow Malvasia and Terrantez.

H&H is rare for maintaining a continuous lineage of in-house apprenticed winemakers, from the last of the Henriques to Peter Cossart (who made 53 vintages with the company), Carlos Nunes Pereira and today Humberto Jardim. As they continue to produce Madeira of exceptional character, H&H offers an unrivaled degree of consistency and depth of offering by their own name and production.



Year	Producer	Cepage	Wine Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case
NV	H&H Rainwater 3 YR Old Madeira NV	100% Tinta Negra	Madeira	PT	19.0%	12 x 750ml	5601196010764	25601196010768	Cork	15.50 kg
NV	H&H Finest Dry 5 Year Old Madeira	100% Tinta Negra	Madeira	PT	19.0%	12 x 750ml	5601196010771	25601196010775	Cork	15.50 kg
NV	H&H Generoso Doce 5 Year Old Madeira	100% Tinta Negra	Madeira	PT	19.0%	12 x 750ml	5601196010788	25601196010782	Cork	15.50 kg
NV	H&H Sercial 10 Year Old Madeira NV	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196010795	35601196010796	Cork	8.50 kg
NV	H&H Verdelho 10 Year Old Madeira NV	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	5601196010801	35601196010802	Cork	8.50 kg
NV	H&H Boal 10 Year Old Madeira NV	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196010818	35601196010819	Cork	8.50 kg
NV	H&H Malvasia 10 Year Old Madeira NV	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196010825	35601196010826	Cork	8.50 kg
NV	H&H Sercial 15 Year Old NV	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196010832	35601196010833	Cork	8.50 kg
NV	H&H Verdelho 15 Year Old Madeira NV	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	5601196010849	35601196010840	Cork	8.50 kg
NV	H&H Boal 15 Year Old Madeira NV	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196010856	35601196010857	Cork	8.50 kg
NV	H&H Malvasia 15 Year Old Madeira NV	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196010863	35601196010864	Cork	8.50 kg
NV	H&H Verdelho 20 Year Old Madeira NV	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	850323003468	35601196010581	Cork	8.50 kg
NV	H&H Terrantez 20 Yr Old Madeira	100% Terrantez	Madeira	PT	20.0%	6 x 750ml	850323003475	35601196010611	Cork	8.50 kg
NV	H&H Malvasia 20 Year Old Madeira NV	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	850323003482	35601196010635	Cork	8.50 kg
1995	H&H 1995 Fine Rich Single Harvest Madeira	100% Tinta Negra	Madeira	PT	19.0%	6 x 500ml	5601196010337	85601196010333	Cork	5.50 kg
1997	H&H 1997 Fine Rich Single Harvest Madeira	100% Tinta Negra	Madeira	PT	20.0%	6 x 500ml	5601196010566	85601196010562	Cork	5.50 kg
1998	H&H 1998 Medium Rich Single Harvest Madeira	100% Tinta Negra	Madeira	PT	20.0%	6 x 500ml	5601196010535	85601196010531	Cork	5.50 kg
2000	H&H Boal 2000 Single Harvest Madeira	100% Boal	Madeira	PT	20.0%	6 x 750ml	850323003499	35601196010604	Cork	8.50 kg
2001	H&H Sercial 2001 Single Harvest Madeira	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196010696	35601196010697	Cork	8.50 kg
NV	H&H 50 YR Tinta Negra Full Rich Madeira	100% Tinta Negra	Madeira	PT	20.0%	6 x 500ml	5601196017367	85601196017363	Cork	10.00 kg
1980	H&H Boal 1980	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196011136	45601196011134	Cork	8.50 kg
1976	H&H Terrantez 1976	100% Terrantez	Madeira	PT	20.0%	6 x 750ml	5601196011129	45601196011127	Cork	8.50 kg
1954	H&H Terrantez 1954	100% Terrantez	Madeira	PT	20.0%	6 x 750ml	5601196011181	45601196011189	Cork	8.50 kg
1900	H&H Century Malmsey Solera 1900	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196011198	45601196011196	Cork	8.50 kg
1898	H&H Verdelho Solera 1898	100% Verdelho	Madeira	PT	20.0%	6 x 750ml	5601196011204	45601196011202	Cork	8.50 kg
1894	H&H Founder's Malvasia Solera 1894	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196011211	45601196011219	Cork	8.50 kg
PRE-1850	H&H PRE-1850 Sercial bottled in 1965	100% Sercial	Madeira	PT	20.0%	6 x 750ml	5601196011068	45601196011066	Cork	8.50 kg
PRE-1850	H&H PRE-1850 Grand Old Boal btld 1927	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196011082	45601196011080	Cork	8.50 kg
PRE-1850	H&H PRE-1850 Malvasia bottled in 1964	100% Malvasia	Madeira	PT	20.0%	6 x 750ml	5601196011075	45601196011073	Cork	8.50 kg
PRE-1850	H&H PRE-1850 W.S. Boal bottled in 1927	100% Boal	Madeira	PT	20.0%	6 x 750ml	5601196011099	45601196011097	Cork	8.50 kg

Additional H&H Garrafeira (vintage) wines: Sercial 1971 & 1964; Verdelho 1981 & 1934; Boal 1997, 1957 & 1954; 1954 Malvasia. Also: Verdelho Single Harvest 'Q. G.' 2007 Madeira.

MADEIRA

Served as aperitif or more often after dinner, the wines of Madeira DOC are renowned for their depth of acidity, concentration, and taste of age. Through twin processes of fortification and exposure to heat via maturation in estufagem (tank) and/or canteiro (exposed barrels)—by which it suffers evaporation, concentration and controlled oxidation—a singular and astonishing wine emerges, one that stands in stark contrast to modern winemaking and yet is as diverse in expression, and among a rare breed of wines that are stable after opening.

Madeira was America's most popular wine for more than 200 years, from 1640-1850. The producer of the following wines, Henriques & Henriques, dates to 1850 and is one of just eight remaining producers on the island.

The Island of Madeira is an autonomous region of Portugal founded in 1419 and sitting 550 miles off the coast of western Morocco. Volcanic in origin; sub-tropical in climate, Madeira is dominated by its spine of jagged mountain peaks and steep coastal cliffs wrought by volcanic activity. Despite its diminutive size, it has an extraordinarily diverse climate, with verdant flora and fertile soils and a welter of individual microclimates. There are a mere 476-hectares (1176 acres), making it one of the smaller vineyards for appellation wine in the world. (To put this into perspective, the total viticultural area of Madeira is just .05% that of Bordeaux.)

Island viticulture remains primitive. With some 1500-1700 growers on the island, the average vineyard is less than 12 an acre situated on a homeowner's property. Most of the vineyard and harvest work is still carried out by families and neighbors. These plots tend to be less-fertile gravelly soils which over centuries islanders have banked up to form small stone-wall terraces, on which the vines are trained to low pergolas raised 4-6 feet off the ground, under which other crops are often grown simultaneously.

Vinification typically takes place in steel tanks with native yeasts. Fermentation is arrested via fortification when the sugar level arrives at the natural sweetness appropriate to the type of wine being produced.



Belém's Madeira is owned and produced by Henriques & Henriques, one of the most esteemed and storied producers on the island. Established in 1932 by the last surviving member of the Henriques family—popularly known as "João de Belém"—Belém's Madeira pays homage to the ancestral home of the Henriques family in Belém, Câmara de Lobos, the historic fishing village whose history is inextricably linked to the history of Madeira.



Belem's Madeira: Meio Seco & Doce

Both the Meio Seco (medium-dry) and Doce (full, rich) are essential additions to any cooking, wine and cocktail enthusiast's larder, and are notable for their vinous character and concentration. The Meio Seco is delicious as an aperitif or in cocktails, and is your secret weapon in the kitchen, ready to be deployed in marinades, glazes and reductions; for seafood, poultry or game. Enjoyable as a nightcap, or in cocktails and punches, the Doce especially excels in the pan—the secret to great steak, lamb or duck—essential for the classic sauces: Madere, Chasseur and Perigueux.



FORTIFIED WINE			
Portugal			
17% Alc/Vol			
500 ml	5601196010795	75601196010794	
12 x 500			5601196010801
500 ml			75601196010800
12 x 500			



Saveiro 'Vento do Oeste' Meio Doce

Like the westerly trade winds that give 'Vento do Oeste' its name, this wine both affirms historic ties between the island of Madeira and America and elaborates upon them: Where casks of madeira once sailed to the American colonies, bourbon barrels are now routinely shipped from Kentucky to the island for 'finishing' before traveling further along modern trade routes to distilleries worldwide. Made with Tinta Negra, Saveiro 'Vento do Oeste' Meio Doce (Medium-Rich) is bourbon barrel-finished madeira, the first of its kind off the island, aged for 3 years in a traditional manner before finishing an added 12 to 18 months in used bourbon barrels.



FORTIFIED WINE			
Portugal			
19% Alc/Vol			
750 ml	5601196010764	20850566008002	

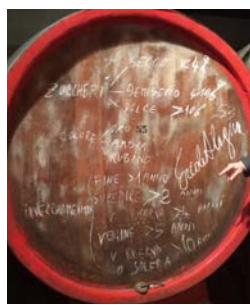
MARSALA

Hailing from the northwestern tip of Sicily, Marsala is one of the world's best known yet most misunderstood wines. Today, it is largely thought of in cooking contexts, but its origins are as one of the world's foremost fortified wines, akin to Port, Madeira, Sherry and the Vin Doux Naturels of France (Rivesaltes, Maury and Banyuls). Made from the white grapes Grillo, Inzolia and Cataratto, Marsala is regulated by laws allowing for a wide range of sweetness and age. Reverting to historic production methods, our multi-year effort with a fourth-generation Marsala grower/producer has yielded that high-vinous quality and depth which made Marsala both famously delicious and useful.



Marsala Ostinato: Secco & Dolce

Delicious, balanced and refined, Ostinato Fine Ambra is produced according to traditional methods now rarely seen in the appellation, especially in Fine expressions. Enjoy the Secco with Robiola, Taleggio and all manner of Pecorino cheeses, or dry-cured meats. Elevate classics such as Veal or Chicken Marsala, sautéed mushrooms, Saltimbocca, pork loin and roast game. Enjoy a glass of Dolce with Gorgonzola or other classic blue cheeses, or make exceptional desserts such as Tiramisu, Zabaglione, Cassata Cake and Cannoli.



FORTIFIED WINE			
Italy			
17% Alc/Vol			
500 ml	8015792000802	8015792000802	
12 x 500			8015792000819
500 ml			8015792000819
12 x 500			