



the Collective

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2015 Domaine des Croix, Beaune, *Les Bressandes*, 1er Cru, Burgundy, France

David Croix, like many other Burgundians his age, is always on the move. In the early years, his wines were by his own description: “Darker and tighter.” He says that now the vines have changed and so have the wines. The fruit now is brighter and more expressive, and the wines more fun to taste when young. The domaine’s conversion to organic culture in 2008 is now really starting to reveal itself in the inherent structural complexity in the wines. Perhaps it was the vines that influenced David’s style, not the other way around? Today, he believes that there is more natural balance in all of his wines.

Les Bressandes is situated very close to Savigny-les-Beaune and is high up on the slope. For this reason, there are usually no stems employed, because with the high rock content David—like many vignerons his age—feels that they’d contrast the built-in textures already present; in this case, the “strong chalky character” David says that this vineyard consistently imparts to the wine. *Bressandes* is a pleasure for those who seek out great lines, solid mineral textures, lift and cut.

Varieties:
pinot noir

Pairing:
quail grilled with cumin and green garlic

Service:
Here is a wine to follow throughout the meal. Begin with the wine slightly chilled, fifty to fifty-three degrees, and it will find perfect harmony with the more delicate courses at the beginning of the meal. As the wine comes to room temperature over the course of the evening, it will find synergy with the mid-meal pasta with morels and eventually, grilled game.

2018 Rene Rostaing, Côte-Rôtie, Cuvée Classique, *Ampodium*, Rhône, France

As Barolo in Piedmont, the wines of the Northern Rhône were farmed in relative obscurity post WWII, with vignerons often working in factories by day and caring for historic vines on their weekends. In the 1970s, cult star René Rostaing humbly launched his career moonlighting as a vigneron, cultivating 1.16 acres of family vines in Côte Rôtie while working as a notary. As Guigal's single-vineyard wines began to bring attention back to the region, Rostaing inherited 25 acres from his father-in-law, allowing him to quit his day job. In 2015, René's son, Pierre, took the reins at an estate that now boasts 20+ acres of the finest vineyards in and around Côte Rôtie.

Both René and Pierre are avowed classicists, hewing to winemaking traditions passed along from generation to generation. Both Rostaings have experimented with modern techniques, but ultimately decided that they interfered with the purest expression of the fruit. Pierre uses up to 100% of the stems, believing they contribute to Côte Rôtie's ineffable perfume. Macerations last from 7 to 20+ days, and the wines enjoy a long élevage in a mix of barrels and time-honored pièce for aging, so that no more than 15% of a given vintage sees new wood.

The Rostaing wines rank among the very best of Côte Rôtie. They are wines of consistency and sophistication that are true to their origins: elegant, yet concentrated; expressive, but subtle; hedonistic, but cerebral. The 2018 Côte Rôtie *Ampodium* is assembled from parcels throughout the region and is a terrific expression of the appellation.

The 2018, in particular, has been recognized as the greatest vintage of this cuvée to date. Aromas of ripe, spice-tinged dark berries and pungent flowers are sharpened by mineral and spice. It is focused on the palate, offering juicy blackberry, cherry and violet pastille flavors that are complicated by salty olive and cracked pepper nuances, and finishes bright and quite long, displaying sharp clarity, even tannins and lingering florality.

Varieties:
syrah

Pairing:
grill-smoked lambchops with rosemary,
boiled new potatoes with butter and parsley

Service:
To enjoy today, serve at sixty degrees after an hour of decanting. Structured and powerful, this wine will age gracefully for five to ten years in your cellar.

2001 Chateau Musar, Rouge, Bekaa Valley, Lebanon

Chateau Musar is of course not the only winery in Lebanon, but it might be the only one you've heard of, and that's entirely due to how Serge Hochar, founding winemaker, held the work for the whole of his life. From his belief in the quality of wine that could be made in the region, and through the trials of a decade plus of civil war, Hochar's focus never strayed from what he knew to be possible, until his possible became evident to all. The resulting wines are the iconic representation of the Bekaa Valley, forged by the vision of a single producer.

The 2001 red is the peerless result of Hochar's dogged determination to show that the noble varieties of France could excel in the climes of Lebanon. It is a privilege to get to taste this wine, with its inherent vibrancy, after twenty-one years. With aromas of cinnamon, exotic spice, leather, and rosewater, it is a wine with style and character that for the intelligent drinker will demand control of palate, heart, and mind.

Varieties:

cabernet sauvignon, cinsault and carignan

Pairing:

pan roasted sweetbreads with brown butter

Service:

While, for many, this wine will already be one of the older wines in their cellar, there is no need to be hasty. One of the first wines Maggie started collecting more than thirty years ago, we have had the privilege of experiencing these wines dating back to the mid 1960s. We opened a bottle of 1974 this past year and every single one of our guests and staff that tasted that wine was blown away by the depth of personality of this 50+ year wine. Best practice would be to stand the bottle upright for a few hours, or preferably overnight, allowing the sediment to settle before opening with wine tongs, called an 'Ah-So' as the cork may be delicate. While it freaks Maggie out every time (because she's afraid she's going to miss the moment before the guests actually arrive), Gaston Hochar recommends a long decanting prior to service and this practice, while somehow terrifying, has proven its merit time and time again. A bottle of 1966 with six hours in the decanter prior to service was an absolute revelation. Serve at slightly cool room temperature, around 65 degrees.

2016 Sadie Family Wines, *Columella*, Swartland, South Africa

There are a handful of producers in the world that we hold as personal heroes for how they have held the work of winemaking. Eben Sadie lives in this pantheon as the modern founder of world class wine in South Africa. His focused, elevated bottlings are made with fruit grown in pockets of old bush vines with unique terroir. Until he arrived, the region had lived in relative obscurity. There was no reward for making Great Wine, so there was a lot of merely good wine. Sadie's success both in ecological preservation and in quality was an invitation to make something different, beyond the basic representations that had existed. By paying attention and doing what other people only talked about, he up-leveled what was possible, making space in his wake for a generation of winemakers in South Africa.

Columella is a consistently beautiful and highly sought-after wine. The 2016 shows leather, funk, and sappy cherries in marvelous tension with minerality and structure. On the palate, this wine is limitless, showing complexity, freshness, and grip with a hyper-elegant finish. We love this so sincerely that when we ordered every bottle we could directly from the importer, our staff tried to purchase it before we could allocate it to the Collective.

Varieties:

syrah, mourvedre, grenache, cinsault, tina barocca

Pairing:

braised goat or lamb shanks, whole grilled striped bass over live fire with charred lemons and onions, chestnut leaf-wrapped cheese

Service:

This wine is lovely now with a light decanting and cool temperature service. It will remain fresh in your cellar for many years before developing some of its secondary characteristics. If you have the patience, it will most certainly reward a decade plus in the cellar.

2017 Mas de Daumas Gassac, Rouge, Saint-Guilhem-le-désert cité d'Aniane, Languedoc, France

It could have been corn, olives, or vines. In 1971, Véronique and Aimé Guibert bought an abandoned farmhouse in a wild valley in the remote Hérault countryside. Determined to plant something that would thrive, they consulted a soil scientist, who promptly declared that the glacial sandstone was comparable to the best terroirs of the Côtes d'Or in Burgundy, and that there was no doubt that a grand cru wine could be produced there. His caveat? They should be prepared to wait a couple of hundred years until it was recognized as such. Under the tutelage of the great oenologist Emile Peynaud, beside himself to witness the birth of a new grand cru, the timeline was a little shorter than that....

The Guiberts resisted the high yields of industrial clones, opting to grow 17,500 uncloned cabernet sauvignon vines. In addition, twenty percent of the vineyard is planted with other noble varieties: cabernet franc, malbec, merlot, tannat, petit verdot, carmenère, syrah, pinot noir and twenty other rare, indigenous varieties sourced from across France as well as Switzerland, Portugal, Israel, Italy, and Armenia. In this way, the vineyard has become something of a museum, illustrating what these varieties were like before the advent of modern clones: naturally low in vigor and with tremendous organoleptic richness.

We took every bottle we could get our hands on of this wine and struggled to let it go from the cellar. With its brooding nose of cassis, tobacco, and cherry jam, this wine was made for winter dinner tables: classically dark and moody without being overripe.

Varieties:

Seventy-five percent cabernet sauvignon with the balance comprised of twenty other varieties

Pairing:

braised beef cheeks or lamb neck

Service:

This wine has two windows of enjoyment. Now, in its youth, it is a celebration of freshness and fruit, flower and brightness; stored in a cool cellar, the wine is nearly bulletproof. We recently opened a bottle of 1988, and it blew our guests away. Regardless of age, this wine likes being served at cellar temperature and requires decanting before service; one hour for bottles with age, three to four hours for bottles in their youth.

2012 Paolo Bea, Montefalco Sagrantino Secco, *Cerrete*, Umbria, Italy

Located in the center of Italy, in a small hillside town in Umbria, the Bea family has been raising farm animals, growing olives, fruits and vegetables, and making heartbreakingly beautiful wine since the 1500s. A classic Italian fattoria, their fifteen hectares still produce much of the food the family consumes daily. Today, Paolo Bea's utter devotion to tradition is matched only by the ambition to serve as ambassador to his region, deftly handling the notoriously intense sagrantino grapes that make up most of their plantings to make wines that have captivated our team at Antica Terra, not to mention the wine world at large.

We are very pleased to share this rare gem with you. The wines of Paolo Bea are a constant inspiration to Maggie and the Cerrete has been one of Antica Terra Wine Director Tynan Pierce's favorite wines to serve over the past year. The Cerrete is made in quantities of less than three hundred fifty cases a year. Classically Italian, it is a powerful wine with cascading fruits and acidity, rustic in the most unbearably elegant way. The structured sagrantino grape can be biting tannic, but here, the tannins are magically tamed into something silky and sublime, filled with the perfume of dried cherry, figs, and dates. Sagrantino is considered extremely healthy by Italians as it contains very high polyphenol levels. As it goes, the more tannins, the longer you live...salut to your excellent health!

Varieties:
sagrantino

Pairing:
smoked rabbit paprikash, fresh pasta with nettle, fennel pollen

Service:
This wine demands attention. Take your time: stand the bottle upright the night before you want to pour it to settle the sediment. Decant for at least an hour before serving at cellar temperature. It's in a wonderful place to drink now and will age beautifully in the cellar for a decade or more.

2019 Álvaro Palacios, *Finca Dofi*, Priorat, Spain

Álvaro Palacios studied enology in Bordeaux, while working under Jean-Pierre Moueix at Ch. Petrus. It's hard to imagine a higher exposure point to the importance of great wines to the community of a region, and Álvaro was paying attention. Along with four other 'pioneers', he arrived in Spain's Priorat in 1989, determined to exalt the historically important but under-recognized sites by making wines on par with the great estates and domaines found elsewhere in Europe. The wines of the Priorat, and Álvaro's, are now some of the most valued and sought-after in the world. Forever the advocate, Álvaro continues to push for stricter regulation in regional winemaking standards, and has called for the institution of Regional, Village, and Cru classifications to further designate quality.

Originally, Álvaro worked with French varieties, but in the second decade of his work, he came to consider this a mistake, and re-engineered his plantings in favor of indigenous garnacha. In Álvaro's words, "the music, the poetry, finesse and vibrancy is in the garnacha". The single-vineyard red 2019 Finca Dofi comes from fourteen hectares of vines planted across three *parajes* in Gratallops. Fermented in oak vats with indigenous yeasts and matured in large oak barrels, this wine is still young, showing now as elegant and fresh with very clean aromas and flavors. It tastes like grilled strawberries, backed by a crunchy white pepper texture, seductive and defined with a clarity that belies its concentration and power

Varieties:

garnacha (grenache), samsó (carignan) and roughly two-percent white, indigenous varieties

Pairing:

grilled stone fruit and speck salad, bitter arugula, fava bean on a white Neapolitan pizza

Service:

A wine that can easily be aged for five to ten years or enjoyed now, to celebrate its freshness and vibrancy. A one-hour decanting and cellar temperature will increase this pleasure.

2018 Dominique Lafon, Volnay, *Les Lurets*, 1er Cru, Burgundy, France

Dominique Lafon didn't need to start his own label. The work he has done at his family estate, Domaine des Comtes Lafon, has made him an icon in Burgundy, with an enviable legacy firmly intact. Perhaps it was his love of a new challenge that moved him to set up a négociant project under his own name, or perhaps he needed an outlet to experiment. Whatever the reason, we are only too happy to reap the benefits. While legally a négociant, these wines are made from estate fruit that comes from what is essentially Lafon's front yard. They are vinified in a space Lafon shares with a friend, to maintain a distinct separation between the wines made at the Domaine. Equal in quality, these bottlings are set apart by enlivened tension and minerality, the result of shorter élevage and higher-altitude vines.

The pinot noir *Les Lurets* hails from a .33-hectare vineyard on the south side of Volnay, just below Caillerets. The 30-year-old vines grow in a clay rich site, mottled with small stones, and the juice is a glorious purple in the glass. Red fruits and a full mouth feel are shot through with acidic energy and restrained tannins. It's everything we love about red burgundy, and we took every bottle we could get our hands on: a scant thirty-six.

Varieties:
pinot noir

Pairing:
morel and pea risotto

Service:
Drink this wine now, and it will not be too early; we shared this wine recently at our table, to great acclaim. If you do pull the cork soon, a gentle decanting for thirty minutes to an hour improves the wine. Serve at cool cellar temp. If you can be patient, this wine will certainly reward a decade in your cellar.

2018 Dominio Pingus, *Flor de Pingus*, Ribera del Duero, Spain

Born in Denmark, Peter Sissek is an unlikely champion of Spanish wines, and yet the “garage” wines he makes at Pingus have certainly earned him the right. Inspired by his uncle, the great Peter Vinding of Bordeaux, Sissek worked in Sonoma before returning home to study agriculture. Upon graduation, he became captivated by the arid and varied landscape of Ribera del Duero and came to believe that the region had the potential to produce quality wines on par with the greatest of the world. There is no other wine that is quite like Sissek’s, and that singularity has earned Pingus, and Ribera del Duero, the reputation Sissek believed was possible.

As you might expect from a vigneron who studied agriculture, Sissek’s particular genius is lavished upon the vines, placed in ancient vineyards he has painstakingly cultivated back to health. He is devoted to working with Tinto Fino, the local strain of Tempranillo. “Tinto Fino is important,” Sissek explains. “A lot of cuttings of Tempranillo have come in from Rioja, so not all vineyards in Ribera del Duero are Tinto Fino. There is a difference. All the vines in my plots are very old. They have never been fertilized, nor treated with pesticides and all grow following the traditional *en vaso* system. They are perfect.”

Flor de Pingus is the younger sibling of the exalted Pingus. It shows why second wines from great estates are often a wonderful choice for the savvy collector. The pedigree is superb, and the wines are approachable much younger. Flor is entirely made with grapes from certified organic vineyards, and

this is pure Tinto Fino from 40 hectares in five different *parajes* in the village of La Horra, where the Pingus vineyards are also located. Burnished tannins and perfectly ripe dark fruit yield into something intriguingly dark and savory. Sensual and fully of a place, this is a young wine to luxuriate in.

Varieties:

Tempranillo

Pairing:

skirt steak, confit tomatoes and slow-cooked polenta

Service:

This wine is perfect to enjoy now decanting would benefit but it is not necessary. Serve slightly cool. Pull the cork and the wine will continue to evolve over the course of an evening meal.

2011 Romano Dal Forno, *Monte Lodoletta*, Valpolicella Superiore, Veneto, Italy

Romano Dal Forno founded his namesake winery in 1983, with the simple goal of bringing out the full potential of Val D'Illasi and in doing so, to create opportunity in a place considered arid and poor. What can be challenging for other crops is often superlative for fine grape production, and the native vines that Romano re-introduced took beautifully to the loose, alluvial soil in the region. The Dal Forno team now includes Romano's three sons, Luca, Michele, and Marco, and the name is synonymous with quality. Their use of traditional methods to grow the finest fruit, and modern techniques to produce wines with singing clarity has consistently produced vintages that are classic in expression and modern in purity.

A blend of indigenous corvina, rondinella, croatina and oseleta grapes, the 2011 *Lodoletta* is a horizon-altering example of valpolicella. The palate is bottomless and velvety, with freshness and delicate acidity that carries through to polished and refined tannins. A perfect marriage of seriousness and voluptuousness, the balance and density of this bottle is one to spend devoted time with. We only have a single six-pack of this wine left in our cellar, and are honored to share a bottle with you.

Varieties:

Corvina, Oseleta, Croatina, Corvinone and Rondinella

Pairing:

hand-rolled cavatelli with braised beef ragu

Service:

Pour a small glass while the rest of the bottle decants and enjoy the evolution over the course of an evening.

2015 Domaine Robert Chevillon, Nuits-Saint-Georges,
Les Roncières, 1er Cru, Burgundy, France

Masters of Nuits-Saint-Georges, the Chevillon brothers approach their stunning collection of premier cru and old-vine pinot noir vineyards with hard-working pragmatism, adopting new technologies while retaining traditional expertise. Their ability to carefully tend vines and navigate the difficult, changeable conditions of Burgundy have cemented their reputation for making elegant, distinctive wines consistently in any harvest.

Les Roncières comes from a steeply graded plot in Nuits-Saint-Georges that, before it was cultivated with vines, was full of brambles or ronces. The severe terrain is expressed perfectly in this exceptional bottle, lively with fruit and linear in structure. This is the kind of wine that bids us to use austere as the sexiest compliment, as it has all the charm and character of the leading man in a classic film.

Varieties:
pinot noir

Pairing:
smoked squab with freekeh and cherries

Service:
The Chevillon wines are capable of aging for decades. If you enjoy the ethereal experience of older red Burgundy wines, this is firmly worthy of being tucked away to be enjoyed with substantial time in the cellar. If you plan on appreciating the youthful vibrancy of this wine, its own special pleasure, be sure to decant an hour or so before service.

Those who first invented and then named the constellations were storytellers. Tracing an imaginary line between a cluster of stars gave them an image and an identity. The stars threaded on that line were like events threaded on a narrative. Imagining the constellations did not of course change the stars, nor did it change the black emptiness that surrounds them. What it changed was the way people read the night sky.

—John Berger