



Wine of the Month 2014 1000 Stories Zinfandel (CA)

About the Vineyard

The mighty buffalo is an iconic symbol of American heritage, a heritage woven with one thousand stories, unique traditions, and a pioneering spirit. Our country's history of hard work and tenacity lives on today in each of us and continues to be at the essence of America's character. This is the inspiration for 1,000 Stories, a unique wine aged in bourbon barrels—a reflection of our winemakers' pioneering spirits. It's not a quick process, but crafting by hand to meet exacting standards seldom is.

Batch #001 of 1,000 Stories Bourbon barrel-aged Zinfandel was bottled October 29, 2014, signifying the melding of two American stories. The first is the story of the post-Gold Rush introduction of Zinfandel grapes to the state of California. The second story tells of the imprint of new Bourbon barrels (made from American oak). 1,000 Stories Zinfandel is aged in grand old bourbon barrels sourced from some of America's classic bourbon producers.

We are dedicated to incorporating the gentle impact of new Bourbon oak barrels into the Zinfandel wine, with its charred vanilla and dried herbs flavors. The new bourbon barrels from Independent Stave Company give the same impact as a wine barrel, but with a unique flavor profile. Finally, the blend is aged in grand old bourbon barrels from distilleries such as Heaven Hill and Four Roses. Some of these barrels are 13 years old and were once used to make the highest quality bourbon.

About the Wine

The wine has a deep, rich purple color. An intense raspberry fruit is on the nose, with black pepper spice and a touch of cloves and dried herbs. The palate is full with ripe tannins, big black and red fruits, followed by an array of spices. The wine finishes with a touch of warmth that lingers on and on.

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to our other Wine Club levels.**

— Gold - \$100/Month —

Gold level members have a passion for great wine. These wines are widely acclaimed and are collectibles for their high quality. Our goal for these members is to introduce new regions and producers that make it worth falling in love with great wine.



1610 N. Kingshighway, Ste. 105
Cape Girardeau, Mo. 63701
573.334.8466

primovino.wine.com

Monday - Saturday 10am - 9pm



Wine of the Month 2014 Sharecropper's Pinot Noir (Oregon)

About the Winery

At Owen Roe, we are committed to practicing the highest standards of winemaking. Since our first vintage in 1999, our goal has been simple; to produce beautiful wines from superior sites in the Pacific Northwest. A place where the fruit ripens slowly and fully, resulting in excellent acidity and balance. All of our grapes are hand harvested, handled with minimal processing, small-lot fermented and aged in French oak barrels.

During the economic recession of 2001, and Owen Roe's first couple vintages as a winery, Washington growers were facing hardship in selling their fruit, come harvest time. At Owen Roe, we wanted to help our farming friends and prevent missing out on such well-tended, beautiful fruit. We were presented with the difficult and costly purchasing of grapes to process, cellar and bottle, waiting several months to recover our costs on the finished wine.

To overcome this obstacle, we decided to bring back the historical business practice of sharecropping, resulting in the aptly named wine, "Sharecropper's." This partnership meant that Owen Roe would take the fruit, make the wine and once it was sold, share the profits with our growers. This remains an important part of our history and due to the success of this wine; we are now able to pay our growers upfront.

About the Wine

The 2014 Sharecropper's is a vintage that will surely shock and amaze you. This Pinot Noir exudes bold dark fruit flavors and spice to please every palate. The Willamette Valley benefited from a warm growing season which made for relatively high sugar and phenolic ripeness, as well as an abundant crop. This vintage is a staff favorite; try a bottle tonight with grilled cedar plank salmon and it's easy to see why.

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Wine of the Month 2015 Pierre et Catherine Breton Vouvray Sec (France)

About the Winery

Catherine and Pierre Breton are the real life bon vivants vigneron of lore. They are passionate about what they do, they enjoy sharing it with others, and they entertain with a generosity and charm. That they make great wine with such integrity makes our appreciation of them complete. The Bretons farm eleven hectares of vines just east of Bourgueil in the village of Restigné. They produce Chinon and Bourgueil, as well as a bit of Vouvray, creating honest wines for both early consumption and longer aging.

The Bretons first introduced biodynamic practices into their viticulture in 1994, just after receiving their organic certification in 1991. Recently, they started the 3-year process of seeking biodynamic certification. In fact, they have become international icons for the natural wine movement in an area where the climate and soil can make organic viticulture difficult.

The Bretons farm vineyards on varied soil types, including gravel, limestone, clay, schist, & yellow tuffeau. Their wines are made primarily from Cabernet Franc with small quantities of Chenin Blanc for their Vouvray. Though Pierre is the principal cellar master, Catherine makes a series of cuvées under the label "La Dilettante," or the Dabbler. Together, they divide their wines into 3 categories: Natural Wines, Classic Wines, and Wines of Terroir (vinified individually by parcel). The Wines of Terroir from Chinon and Bourgueil are destined for long life in your cellar. A 1964 made for unforgettable drinking in 2008! Each of the Breton cuvées is unique, with differences in soil, vinification, and élevage all playing a role while still demonstrating a familial resemblance. Catherine and Pierre are two of the hardest working people we know of in the wine businesses. This explains why their wines, despite the fact that they are totally natural and unadulterated, are so incredibly consistent; consistently delicious. Their achievements and contributions to the natural and organic wine movement globally cannot be underestimated.

About the Wine

While Catherine and Pierre work together in the vines and the cellar for all the Breton wines, the Vouvray is Catherine's pet project (along with the Bourgueil Dilettante below). The wine comes from 40-year old Chenin Blanc vines planted in flinty soil. A very gentle pressing is followed by a short vinification in stainless steel. There is no maloactic fermentation and the wine is bottled in the spring following harvest. Made for immediate consumption.

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Wine of the Month 2014 Sylvaine & Alain Normand Pouilly Fuisse (France)

About the Winery

Alain Normand hails from the Loire Valley, but his ancestral home is Normandy, hence his name. That makes him a Norse-man—a Viking and true to form he is a tall red-headed man. He met Sylvaine, a Burgundian, in the wine school in Beaune. They began their careers by taking over an abandoned vineyard in La Roche-Vineuse with a métayage contract, a com-mon agricultural practice in France whereby the landlord is paid in wine. Today, Alain works the vineyards, makes the wine, and sells off the land-lord's portion to négociants. He keeps the finest for himself. Syl-vaine handles the office work when she's not handling the 2 children. Theirs is a typical family domaine operation.

He works eleven hectares (27 acres) in La Roche-Vineuse, an old village nestled on the steep flank of the huge limestone outcrop-ping that gives name to Vineuse. This village sits astride the small pass that cuts through the Mâcon ridges and leads to Cluny, the seat of power for the Benedictine order of monks in their Medieval heyday. On his hillsides in Vineuse, Alain farms Chardonnay, a little Pinot Noir for AOC Bourgogne Rouge, and a little Gamay for AOC Mâcon Rouge.

In 2003 they inherited a tiny parcel of Pouilly-Fuissé in Solutré from Sylvaine's father and made about a pallet of wine every year from it. After the harvest of 2009, they inherited the rest of Sylvaine's family vines seven hec-tares (17 acres) total. The Normand Pouilly-Fuissé production is now divided along the lines of the Mâcon produc-tion: an old-vine cuvée made in old and new oak, and a classic cuvée made in vat. All four cuvées are raised with long lees contact. It's worth noting that the two Pouilly-Fuissés bottled at chez Normand all come from the Solutré vineyards. The wine from the Chaintré, a warmer zone, is sold off to the négoc.

Sylvaine and Alain NORMAND lend all their enthusiasm to creating the best white and red wines of the Mâconnais at La Roche Vineuse: Pouilly-Fuissé, Saint Véran, Mâcon La Roche Vineuse and Bourgogne. The estate is situated at La Roche Vineuse, a Mâconnais village nestled between the rocks of Solutré and Vergisson, the home of exceptional Terroirs which have, for generations, given rise to the most prestigious wines of southern Bourgogne. In 2010, the estate grew considerably, from 13 to 32 hectares of vines, distributed across the villages of Solutré, Chaintré, Prissé and La Roche Vineuse.whether French or California in origin.

About the Wine

The winegrowers control the production of grapes, respect the Terroir and produce the wine as naturally as possible on its lees. The vintages are matured in vats for balanced or fruity wines, but also in barrels for complex wines and wines for laying down. We don't want to dominate nature, we accompany it to make it grow and to bring out the best from it!

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