



WINERY	ESTATE ARGYROS (ar-YEAR-os)		
ITEM	ATLANTIS WHITE	ATLANTIS RED	ASSYRTIKO (ah-SEER-tee-koh) SANTORINI
YEAR FOUNDED	1903	1903	1903
WINERY LOCATION	Santorini, Greece	Santorini, Greece	Santorini, Greece
OWNER	Matthew Argyros	Matthew Argyros	Matthew Argyros
VINEYARD INFO	The vineyards used for Atlantis White are relatively young for Estate Argyros in villages on Santorini with an average age between 60-80 years old. The vines are basket pruned, and dry farmed.	The vineyards used for Atlantis Red are relatively young for Estate Argyros in villages on Santorini with an average age between 60-80 years old. The vines are basket pruned, and dry farmed.	The grapes used for Estate Argyros Assyrtiko are harvested from the oldest parcels of the estate. Located in Episkopi, the average age of the vines is 150+ years old, with some vines over 3 centuries old. Yields are extremely low. The ungrafted vines are basket pruned, and dry farmed.
GRAPE VARIETALS	90% Assyrtiko (ah-SEER-tee-koh), 5% Aidani (eye-DAH-nee), 5% Athiri (ah-THIRI)	90% Mandilaria (man-dee-LAR-yah), 10% Mavrotragano (mavro-TRA-gano)	100% Assyrtiko (ah-SEER-tee-koh)
TASTING NOTES	Each grape varietal is vinified separately in stainless steel tanks, in order to preserve the unique, fresh fruit flavors. After fermentation, the wines are blended before bottling. Light-bodied and well-balanced, with a cool minerality and refreshing acidity. The relatively high acidity of Assyrtiko gives this easy-drinking white a crisp freshness.	Each grape varietal is vinified separately in stainless steel tanks, in order to preserve the unique, fresh fruit flavors. After fermentation, the wines are blended, and aged for 6 months in 500L French oak barrels before bottling. Fruit forward, with a smooth, spicy and toasted background, which comes from the small percentage of Mavrotragano.	The grapes are entirely vinified in stainless steel tanks, in order to preserve the unique, fresh fruit flavors. Assyrtiko is known for its relatively high natural acidity. This wine is true to character, with flavors of citrus, lemongrass and stone fruit. It is medium-bodied and elegant with great finesse.
FOOD PAIRING	Great with fish and seafood, pasta and light poultry	The fine tannins make this an excellent pairing wine for a variety of meat dishes	Pair this Assyrtiko with fatty fish, oysters, poultry, pork and smoked cheeses
FERMENTATION	100% Stainless Steel	50% Stainless Steel / 50% 6 months French oak	100% Stainless Steel
ITEM NUMBER	847852	847851	847850
PRICING	\$13.33 Wholesale / \$19.99 Retail	\$13.33 Wholesale / \$19.99 Retail	\$23.33 Wholesale / \$34.99 Retail POST OFF PRICING: \$19.99 / \$29.99



WINERY	GAI'A (YAY-ya)		
ITEM	MONOGRAPH MOSCHOFILERO (mo-sko-FEE-leh-ro)	MONOGRAPH ASSYRTIKO (ah-SEER-tee-koh)	MONOGRAPH AGIORGITIKO (ai-your-YEE-tee-koh)
YEAR FOUNDED	1994	1994	1994
WINERY LOCATION	Nemea & Santorini, Greece	Nemea & Santorini, Greece	Nemea & Santorini, Greece
OWNER	Leon Karatsalos & Yiannis Paraskevopoulos	Leon Karatsalos & Yiannis Paraskevopoulos	Leon Karatsalos & Yiannis Paraskevopoulos
VINEYARD INFO	The grapes for the Monograph Moschofilero come from vineyards located in the Arcadian plateaus in the Mantinia region of Peloponnese, at an altitude of 1,500ft. In this cool climate, the pink-skinned Moschofilero thrives, developing intense, spicy and floral aromatics and crisp acidity.	The grapes for the Monograph Assyrtiko come from vineyards located in the semi-mountainous Koutsi region of Nemea. Unlike the bone-dry, volcanic soils of its native Santorini, the calcareous soils of mainland Greece impart an entirely different character to the varietal, giving it a wider range of exotic fruit flavors and aromas.	The grapes for the Monograph Agiorgitiko come from vineyards located on the hills of the Nemea wine region, at an altitude of 1,800ft. The climate is moderately cool at this mid-level elevation, resulting in grapes that are concentrated in flavor with well-developed tannins and balanced acidity.
GRAPE VARIETALS	100% Moschofilero (mo-sko-FEE-leh-ro)	100% Assyrtiko (ah-SEER-tee-koh)	100% Agiorgitiko (ai-your-YEE-tee-koh)
TASTING NOTES	This lively, dry white wine has an intensely floral and fruity nose, with hints of rose petal and spice. A refreshing wine, with a crisp acidity and flavorful finish.	A youthful, intensely fruity Assyrtiko, with a bouquet of honeysuckle and citrus fruit and a refreshing acidity on the palate.	A delightful introduction to the Agiorgitiko varietal, this red-purple wine has a fruit-forward, medium bodied palate, ripe with flavors of cherry, pomegranate and a hint of butterscotch. It is easy-going with smooth, soft tannins and a fruity finish.
FOOD PAIRING	Playing off its characteristically floral bouquet, this wine is a great pairing for seafood, Middle Eastern and Asian cuisine, or paired with fresh fruit or fruit-based desserts.	A classic pairing for fresh seafood, this wine is also delightful on its own as an apertif or paired with light appetizers.	This red is an excellent accompaniment to spicy foods and red meat dishes.
FERMENTATION	100% Stainless Steel	100% Stainless Steel	100% Stainless Steel
ITEM NUMBER	312861	312860	312862
PRICING	\$7.33 Wholesale / \$10.99 Retail	\$10.67 Wholesale / \$15.99 Retail	\$7.33 Wholesale / \$10.99 Retail



WINERY	GAI'A (YAY-ya)	GAI'A (YAY-ya)	GAI'A (YAY-ya)
ITEM	14-18H ROSE	THALASSITIS (thala-SEE-tis)	AGIORGITIKO (ai-your-YEE-tee-koh)
YEAR FOUNDED	1994	1994	1994
WINERY LOCATION	Nemea & Santorini, Greece	Nemea & Santorini, Greece	Nemea & Santorini, Greece
OWNER	Leon Karatsalos & Yiannis Paraskevopoulos	Leon Karatsalos & Yiannis Paraskevopoulos	Leon Karatsalos & Yiannis Paraskevopoulos
VINEYARD INFO	The grapes for the 14-18h Rosé come from vineyards located on the slopes of the mountainous Koutsi and Asprokampos regions of Nemea, at an altitude of 2,625ft. The climate is considerably cooler at this higher elevation, resulting in grapes with higher acidity and berry fruit aromas, ideal for the production of rosé. After harvest, the grapes are crushed and placed into stainless steel vats where they undergo a chilled maceration (50°F) for 14-18 hours in order to extract its superb rosy hue.	The grapes for the Thalassitis (AKA "Originating from the Sea" in Greek) come from 70-80 year old vineyards located on the Southeastern slopes in Episkopi on the island of Santorini. The nutrient-poor, porous soils are composed largely of pumice; a uniquely harsh environment in which the native Assyrtiko is one of the few varietals that can thrive.	Harvested from select, mature, low-yielding vines in the hills of the Koutsi region of Nemea. The vineyards are non-irrigated, and are located on a ten-degree slope facing West-Southwest. These conditions offer the ideal environment for producing small clusters of small, thick-skinned berries with more serious, concentrated fruit flavors and characteristically "spicy" notes. The wine is aged in French oak barrels for a term of 6 to 8 months. It is then transferred to the bottle and laid to rest and additional bottle aging for another 3 to 6 months before release.
GRAPE VARIETALS	100% Agiorgitiko (ai-your-YEE-tee-koh)	100% Assyrtiko (ah-SEER-tee-koh)	100% Agiorgitiko (ai-your-YEE-tee-koh)
TASTING NOTES	This intensely-hued rosé has a fresh and fruity character, dominated by the flavors of cherry and gooseberry, which are typical of Agiorgitiko grapes that grow on the Nemea highlands. Medium-bodied and well balanced, it has a cool and refreshing finish.	The flagship white of the Gai'a portfolio, this wine is bone-dry with strong character: full-bodied, well-structured with crisp acidity, distinctive minerality and delicate honeysuckle aromas. This white wine will continue to evolve for 2-5 years, as the mineral notes soften the palate will develop more nuanced flavors of fruit and honey.	Agiorgitiko by Gaia is a well-structured wine with intense ripe fruit aromas and well-integrated oak flavors. Under proper cellar conditions, it can be aged 2-4 years after release, evolving an even more velvety and complex palate.
FOOD PAIRING	This refreshing rosé is a versatile choice for a variety of appetizers and salty dishes. It is an ideal pairing for Chinese and Southeast Asian cuisine.	A classic pairing for seafood, fatty fish, as well as poultry and even lamb stewed in lemon sauce.	The full-bodied texture and robust tannins of this red make it an ideal pairing for red meat dishes that are rich, intense and spicy.
FERMENTATION	100% Stainless Steel	100% Stainless Steel	6-8 months French Oak
ITEM NUMBER	312810	312811 (6pk)	312812
PRICING	\$10.67 Wholesale / \$15.99 Retail	\$23.33 Wholesale / \$34.99 Retail	\$14.67 Wholesale / \$21.99 Retail



WINERY	DOMAINE PAPAGIANNAKOS (papa-yin-NAKOS)	KTIMA PAVLIDIS (ka-TEA-ma pav-LEED-is)
ITEM	RETSINA (ret-seen-a)	THEMA (theh-ma) RED
YEAR FOUNDED	1919	1998
WINERY LOCATION	Attica, Greece	Drama, Greece
OWNER	Vassilis Papagiannakos	Christoforos Pavlidis
VINEYARD INFO	The Savatiano vineyards are located in southeastern Attica at an altitude of 330 feet. The landscape is cup-shaped with the vineyards facing north, which prevents the grapes from being overexposed to the heat of the sun. The vineyard is over 50-years-old, and is farmed without irrigation, resulting in low-yielding vines that produce grapes with rich, concentrated fruit flavors. A small amount of resin from native pine trees in the Attica region is added to the wine to achieve the traditional flavor profile of this ancient style of wine.	The grapes for the THEMA Red come from the estate-owned Perichora Vineyard, which is located on the foothills of Menoikio Mountain with a North-facing slope, at an altitude of 900-1,500ft. This area is considerably cooler than the rest of Drama, with mountain breezes providing a refreshing relief to the grapes, allowing them to develop slowly and with a well-balanced acidity. The grapes are hand-harvested at night, in order to take advantage of the cooler temperature and preserve the varietals' aromatics and phenolic potential.
GRAPE VARIETALS	100% Savatiano (sah-va-tee-ya-NOH)	60% Syrah, 40% Agiorgitiko (ai-your-YEE-tee-koh)
TASTING NOTES	This well-made retsina maintains a beautiful balanced of pine aroma with a strain of lemon citrus. The wine is pale yellow in color, and showcases the rich and unique flavors of this classic Greek wine with a refined style that will satisfy both fans and newcomers of retsina.	Bright violet intensely-hued wine is full-bodied and aromatic. The nose is dominated by a bouquet of ripe cherries and plums, followed by hints of chocolate, smoke and vanilla. Well-balanced, with a rich mouthfeel and velvety tannins, this red blend has a long, fruit-forward finish, with a light touch of oak. It will continue to evolve and develop more complex flavors over the next 10 years.
FOOD PAIRING	The refreshing profile and traditional pine flavors of the wine make it an ideal accompaniment for Mediterranean hors d'oeuvres, seafood and fried fish.	An ideal pairing wine for grilled meat and spicy game, as well as full-flavored and hard cheeses.
FERMENTATION	100% Stainless Steel	12 months in 30% new French oak
ITEM NUMBER	821860	976900 (6pk)
PRICING	\$10.00 Wholesale / \$14.99 Retail	\$18.67 Wholesale / \$27.99 Retail