



JEROBOAMS

Introducing the New Vintage of Fine Tuscan wines

2004 Brunello di Montalcino 2007 Rosso di Montalcino

2004 Brunello is a “five star” vintage.

‘Initial opinion is that this may just be the best ever.’

**“2004 Brunello is truly outstanding, both powerful and elegant”
winemaker Patrizio Cencioni, head of consortium of Brunello producers.**

2004 Brunello di Montalcino – Vintage Report

The 2004 vintage has been described by many as being one of the best vintages in a long time, and may even turn out to be the best ever.

After the highly sought after brilliance of the 1997s, the almost unexpected triumph of the 1999s, and 2001s of very high quality, the 2004 vintage has been awarded an official score of **5 stars.... out of a maximum 5** by the local Consorzio.

Weather conditions Throughout the whole period of the development of the vine – from April to the end of August – the weather was excellent. It was marked by alternating rain and sunshine, in exactly the right moments for the needs of the vineyards. The benefits of the balanced weather of the year 2004 were added to the characteristics of the soil and the terrain.

Wine Characteristics “Maximum levels of quality, wines with body and structure, but at the same time well balanced and elegant, wines generally destined for a long period of ageing.”
Stefano Campatelli, Director of the Montalcino Wine Consortium.

We are delighted to report that we share the view that the quality of this latest vintage is very high indeed. We feel this vintage will drink well now and we recommend enjoying the best of the character that these wines have to offer until 2025.

2007 Rosso di Montalcino - Vintage Report

The 2007 Rosso wines are a resounding success, offering plenty of ripe yet vibrant flavours in a generous fruit style. The vintage is widely regarded as being of outstanding quality.

The Rosso wines give an early indication of this quality and allow us to indulge in its fruits whilst we wait for the 2007 Brunello wines to be released in 2012.

Azienda Agricola Siro Pacenti in Montalcino



This is a 50 acre estate near the hilltop town of Montalcino. The vineyard holdings are positioned between land with richer soils in the warmer south of the appellation and land with leaner soils surrounding the estate in the north. All grapes are hand picked.

Giancarlo Pacenti has produced another superb example of high class Brunello. Aged for 2 years in small French oak barrels (70% new) and almost 2 years in bottle, this very fine Brunello offers a wealth of rich, intense mineral and spice flavours.

			Price per case In Bond*
620480401	2004 Brunello di Montalcino 'Initial opinion is that this may just be the best ever.' Drink and enjoy from 2009. <i>18.5/20 Neil Sommerfelt MW</i>	per 6 bts	£255.00
622260701	2007 Rosso di Montalcino The 2006 Rosso (25% new oak for 12 months) is already delicious and will provide authentic Sangiovese drinking over the next 3-4 years. Giancarlo feels the wine is rounder and more appealing than 2006.	per 6 bts	£95.00

Azienda Agricola La Cerbaiola, Salvioni in Montalcino



This is a small, traditionally run estate, again of some 50 acres in total, owned by Giulio Salvioni. With immaculate cellars situated in the middle of the town of Montalcino itself, Giulio begins to work his magic once his lovingly hand-harvested grapes have been safely transferred from the tiny 10 acre parcel of vines that he owns in one of the finest sites in the appellation.

Giulio Salvioni has fashioned a truly excellent 2004 Brunello to follow his outstanding 1997, very fine 1999 and 2001 vintages. Matured, as tradition dictates, in oak botte as Giulio prefers, for nearly 3 years. Drinking now, this wine will show at its best from 2011 onwards.

			Price per case In Bond*
620420401	2004 Brunello di Montalcino A wine of heady fragrance, crammed with complex nuances of brooding savoury fruit. Really complex and energetic. A truly great Brunello. <i>19/20 Neil Sommerfelt MW</i>	per 6 bts	£340.00
622270701	2007 Rosso di Montalcino Svelte, textured and intense with wonderful harmony and finesse. This is a great Rosso di Montalcino.	per 6 bts	£115.00

Azienda Agricola Agostina Pieri in Piancornello



Established some 15 years ago in the local commune of Piancornello, in the warmer southern sector of the region, Agostina Pieri started out as a grower of grapes to supply other local Brunello producers. As the vines on their 10 hectares of vineyards matured, the family decided to take advantage of the quality of their own grapes and build their own winery.

In 1995, the sons Jacopo and Francesco Monaci joined the team, bringing with them a fresh outlook and new ideas. Focusing on the quality of their vineyard work, they launched their first release of Brunello onto the market in 1999, with the 1994 vintage. Agostina Pieri has not looked back since. In fact Francesco claims that his 2004 vintage is his best to date.

			Price per case In Bond*
621250411	2004 Brunello di Montalcino Blending both traditional and more modern winemaking philosophies, their fabulously well-rounded, almost sumptuous Brunello is matured for 2 years in oak (14 months in new French barriques and 10 months in larger Slavonian oak botte). <i>18/20 Neil Sommerfelt MW</i>	per 12 bts	£270.00
621260711	2007 Rosso di Montalcino Given only 12 months maturation prior to release, the Agostina style of Rosso is intentionally crafted in a more forward fashion. It offers pure, spicy fruit flavour. Matured for several months in 3-4 year old oak. Enjoy now and over the next 24-36 months.	per 12 bts	£120.00

Azienda Agricola Santa Giulia in Torrenieri



With a holding of only 5 hectares of vineyard Santa Giulia is a relatively new name to the ranks of Brunello. Its origins as a farming estate date back to the 1950s, and in 2000 Gianluca Terzuoli released the very first Santa Giulia wines onto the market place.

The wine is traditionally aged in Slavonian oak bottles for 1/2 years followed by 18 months in stainless steel vats. This elegantly shaped Brunello rests for a further 6-9 months in bottle prior to shipping.

			Price per case In Bond*
621300401	2004 Brunello di Montalcino Located on the cooler northern fringe of the appellation, Santa Giulia offerings tend towards the more elegant, aromatic end of the spectrum rather than the more powerful characteristics more often associated with wines from the southern half of Montalcino. <i>17.5/20 Neil Sommerfelt MW</i>	per 6 bts	£125.00
622300701	2007 Rosso di Montalcino Gianluca's Rosso also exhibits finesse and restraint but with a delightful Sangiovese edge. In 2007 the climatic conditions in Torrenieri were 'ideal'.	per 6 bts	£55.00

Sesti, Castello di Argiano, in Sant'Angelo in Colle



Having moved to the then deserted hamlet of Castello di Argiano, south of Montalcino in 1975, it was not until 1992, that Giuseppe Sesti started planting his own vineyard in the most suitable parts of this fine 100 hectare estate. He combines his insight into biodynamics and all things of lunar influence in order to conjure up a truly individual style of both Brunello and Rosso.

Giuseppe prefers the traditional approach, maturing his very fine Brunello for 4 years in medium-sized Slavonian oak bottles. Bottling follows the lunar cycles, and is carried out in as gentle a fashion as possible. The Rosso, too, adheres to the same sensitivity to its birthplace, even though it is given only 12 months ageing prior to release. Sesti wines are a must for any serious lover of fine Montalcino wines.

			Price per case In Bond*
621420411	2004 Brunello di Montalcino	per 12 bts	£340.00
	A gloriously, heady aroma of spicy, wild-herb infused fruit leaps from the glass. Hints of wild, gamey notes also play their part. Sumptuous texture, yet tight and mineral at the same time with a superb length.		
	<i>18/20 Neil Sommerfelt MW</i>		
621410711	2007 Rosso di Montalcino	per 12 bts	£140.00
	Only very recently bottled at the end of 2008, the wine exhibits lush, ripe flavours that are wonderfully evocative of the savoury Sangiovese grapes so carefully nurtured by Giuseppe's natural approach.		

Fattoria Poggio di Sotto in Castelnuovo dell'Abate



Founded in 1989 by Piero and Elisabeth Palmucci this finely-conceived estate encompasses 33 hectares, of which 12 are planted with vines.

With a south/south-west aspect and an altitude that averages between 200-450 metres above sea-level the carefully tended vines are coaxed into giving of their distinctive best. Nothing is left to chance either in the vineyard or in the cellar where gentle handling and slow maturation in traditional Slavonian oak bottles enable the young wine to commence its path to ultimate quality and typicité. This is high-class winemaking indeed. Indeed, Piero feels that this his best wine in the last 10 years.

			Price per case In Bond*
620410411	2004 Brunello di Montalcino DOCG	per 12 bts	£710.00
	Spending 58 months in 30hl oak botte, this is a high-class Brunello that exudes wonderful complexity, layers of mineral fruit wrapped in a sumptuous frame yet with the necessary tannic structure in support. Serene and highly impressive. Best from 2011 and onwards.		
	<i>18.5/20 Neil Sommerfelt MW</i>		

Azienda Agricola Casanova di Neri

The Casanova di Neri farm was created in 1971 when Giovanni Neri purchased a large estate within the territory of Montalcino. His son Giacomo now runs the estate working with the celebrated winemaker Carlo Ferrini.

Over the years the focus has been to purchase land which is optimal for growing high quality grapes. The result is that today there are about 36 hectares of vineyards divided between four quite distinct areas. Although fairly modern in style, the wines typically age well, and they are sensibly oaked, with only large Slavonian and French oak barrels in use.

		Price per case In Bond*
621480401	2004 Brunello di Montalcino, Tenuta Nuova	per 6 bottles £225.00
	The Brunello di Montalcino Tenuta Nuova came about thanks to the desire to produce a Brunello of truly great character. The first vintage produced was in 1993. The wine is aged in small oak casks for 24 to 30 months according to the vintage and then for at least a year in the bottle.	
	<i>18.5/20 Neil Sommerfelt MW</i>	

Terms and Conditions:

All wines will be shipped during the spring of this year.

***BUYING WINES IN BOND:** Prices quoted are per case (as stated) in bond. All wines in Bond are subject to duty and Vat at the prevailing rate, and are offered only to Paid Reserves customers or for delivery into another bonded location. Full terms and conditions available on request.

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As volumes available are strictly limited, we advise a quick response in order to avoid disappointment