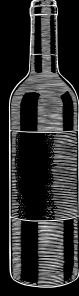


# PORTFOLIO

**FANCY DISTRIBUTION**  
A Boutique Distribution Company

CIDERS, WINES & SPIRITS



**2024**



# WHY FANCY?

## EASY TO WORK WITH

No Breakage. A case is a case, even if its 12 different bottles.  
Less Math. Bottle tax is included in the price.

## DISCOUNTS

By The Glass pricing - \$1.00 off cost on anything over \$10.00.

A scaling bulk discount:

3 case: 5%, 5 Case 10%, 10 case 15%

(Spirits excluded, but count towards case volume)

In a situation where you qualify for both, we will take the higher of the 2 discounts.

## TASTINGS

With a minimum 3 case order, we offer public tastings to showcase your new products and start your sales off right with engaging tasters and provided sample bottles.

## TRAININGS

We offer staff trainings! We provide a sample of your new wine selections, offer selling points and pairing suggestions, while answering any questions your staff may have at no cost to you!

## DINNERS

We collaborate directly with your chefs to pair the perfect wines with their dishes, creating a unique experience for your customers.

**MORE THAN DISTRIBUTION**

HERITAGE SERIES

# ROSÉ GOLD

BENT LADDER

## TASTING NOTES

Rose Gold is made with Redfield, York Imperial, Golden Russet and Dabinett. The cider is fermented to dryness then aged in freshly dumped red wine barrels. The bright and complex flavors make it an attractive alternative to rose wines. It has aromas of apple peel, vanilla and woodland spice with flavors of red apple and melon with citrus zest and vanilla in the finish.

## ABV

8%

## STYLE

Dry



Each cider is made from a selection of our estate-grown apples which we crush, ferment, age and keg in-house. Even if you have never tried a hard cider before, our wide selection ensures that you will be able to find something that you love.

in 2021 we began releasing our Heritage Series of ciders. These ciders are made primarily with the old-time cider and specialty apples that we grow on the farm. The focus of this series is to really show off the apples.

**COST \$11.00**

**SUGGESTED RETAIL**

**\$14.99**

FANCYDISTRIBUTION.COM 615.573.6835

HERITAGE SERIES

# HEIRLOOM

BENT LADDER

## TASTING NOTES

Traditional West Country-style cider made with Kingston Black, Harrison and Roxbury Russet. The cider exhibits the complexity and structure of Old World ciders with the character and terroir of the New World. It has aromas of apple peel, spice and orchard floor with flavors of lemondrops, herbal tea and beeswax. The finish is long and pleasant, filled with bittersweet apple.

## ABV

8.5%

## STYLE

Dry



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**SUGGESTED RETAIL**

**\$14.99**

FANCYDISTRIBUTION.COM 615.573.6835

HERITAGE SERIES

# BLACK GOLD

BENT LADDER

## TASTING NOTES

Black Gold is a collaboration between Bent Ladder and Cleveland Whiskey. It is a single varietal GoldRush cider that is fully fermented then aged in CLE Whiskey barrels for seven months. The cider has aromas of apple, lemon rind and wood smoke with flavors of ripe apple, smoked citrus peel and hints of toffee and vanilla on the finish.

## ABV

8.5%

## STYLE

Dry



Each cider is made from a selection of our estate-grown apples which we crush, ferment, age and keg in-house. Even if you have never tried a hard cider before, our wide selection ensures that you will be able to find something that you love.

in 2021 we began releasing our Heritage Series of ciders. These ciders are made primarily with the old-time cider and specialty apples that we grow on the farm. The focus of this series is to really show off the apples.

**COST \$11.00**

**SUGGESTED RETAIL**

**\$14.99**

C O - F E R M E N T

# BEEKEEPER

B E N T L A D D E R

## TASTING NOTES

The Beekeeper is an apple cider fermented with local wildflower honey. Well-balanced and complex.

## ABV

8.6%

## STYLE

Sweet

Each cider is made from a selection of our estate-grown apples which we crush, ferment, age and keg in-house. Even if you have never tried a hard cider before, our wide selection ensures that you will be able to find something that you love.



COST \$11.00

SUGGESTED RETAIL

\$14.99

FANCYDISTRIBUTION.COM 615.573.6835

C O - F E R M E N T

# THE COMMODORE

B E N T L A D D E R

## TASTING NOTES

The Commodore is co-fermented with apples and pears from our orchard. It's fruit forward, with notes of apple, pear, and victory.

## ABV

8.6%

## STYLE

Sweet

Each cider is made from a selection of our estate-grown apples which we crush, ferment, age and keg in-house. Even if you have never tried a hard cider before, our wide selection ensures that you will be able to find something that you love.



COST \$11.00

SUGGESTED RETAIL

\$14.99

FANCYDISTRIBUTION.COM 615.573.6835

ICE CIDER

# WINTER CRISP

BENT LADDER

## TASTING NOTES

Our Winter Crisp Ice Cider is made according to Canadian standards. The apples are stored into the winter. Then they were pressed during a cold snap, and the resulting juice put outside to naturally freeze. The super-saturated sugar solution that remained liquid was racked off into new tanks, and the process was repeated. The cider then underwent a lengthy fermentation that lasted about 6 weeks. Winter Crisp was bulk aged on lightly toasted American oak to help build its final structure.

The resulting cider has a full and pleasing mouthfeel. There are intense aromas of fresh strawberry and baked apple. The palate begins with sharp notes of ripe apple that quickly segues to lush flavors of apricot and honey.

## ABV

12%

## STYLE

Sweet



COST \$18.90

SUGGESTED RETAIL

\$26.99

FANCYDISTRIBUTION.COM 615.573.6835

I C E W I N E

# VIDAL BLANC

B E N T L A D D E R

## TASTING NOTES

Our Vidal Blanc ice wine is an estate grown, farm-to-glass product from one of Ohio's first farm wineries. The grapes were picked and immediately pressed on January 23, 2021 with temperatures maintaining at/or below 25 degrees F. After a lengthy fermentation, the wine was stored in twice used American oak barrels until bottling.

This wine presents intense notes of white blossoms and stone fruit. The mouthfeel is full and expressive with dominate flavors of honey and peach, as well as subtle notes of mango and apricot.

## ABV

12%

## STYLE

Sweet



**COST \$20.30**

**SUGGESTED RETAIL \$28.99**

FANCYDISTRIBUTION.COM 615.573.6835

# NOIRET

BENT LADDER

## VARIETAL

100% Noiret

## APPELATION

Wayne County, Ohio

## TASTING NOTES

Our estate Noiret is medium bodied and complex. This wine has aromas of red raspberry, plum and a hint of mint. It is finely structured with flavors of dark cherries, black and red berries, and a hint of cocoa nibs with a distinct peppery finish that is characteristic of the varietal.

## PAIRING

Beef Stew | Grilled Burgers | Chocolate Desserts

## ABV

12%

Great wine starts with great fruit. We grow exclusively French-American hybrids in our vineyard. These are crosses of cold hardy grape varieties and vinifera, or "Old World," grapes. These varieties are well-suited to surviving the cold, Ohio winters and are able to fully ripen in our shorter growing season. This allows us to produce exceptional wine from our own grapes year after year.



**COST \$12.00**

**SUGGESTED RETAIL**

**\$16.99**

FANCYDISTRIBUTION.COM 615.573.6835

# PINOT NOIR

SWEET CHEEKS WINERY

## VARIETAL

100% Pinot Noir

## APPELATION

Willamette Valley, Oregon

## TASTING NOTES

Enjoy notes of cherry and red berries with hints of cedar. Those who have visited our winery, you know the breeze that can pick-up through our patio and our vineyard site.

## PAIRING

Cedar Plank Grilled Salmon | Mushroom  
Risotto | Charcuterie

## ABV

13.5%

"We harvest our fruit every vintage by hand, and with extreme care. This particular harvest, we had to ensure every single cluster was inspected and handled with upmost care. I am so thankful for the winds that kept the air moving in our particular carved valley landscape. We were able to harvest and produce a beautiful Pinot Noir. I followed my tradition of only using French oak barrels : 16% new oak, 4% second use, 27% third and 53% neutral. The 2020 Vintage Pinot Noir was aged for 14 months in barrel.



**COST \$18.00**

**SUGGESTED RETAIL**

**\$24.99**

FANCYDISTRIBUTION.COM 615.573.6835

# RIESLING

SWEET CHEEKS WINERY

## VARIETAL

100% Riesling

## APPELLATION

Willamette Valley, Oregon

## TASTING NOTES

This wine, along with our Rosy, has caused quite the debate between semi-sweet wine aficionados! We highly recommend a bottle of both to determine which team you're on. We've always called our semi-sweet style our "Vintage" so guests can easily distinguish the style of Riesling they enjoy when they order online or visit our tasting room. Winemaker, Leo Gabica, has found his rhythm for creating this well-balanced Riesling : sparkles of acidity tuck behind citrus notes with a palate of honeydew melon, golden apple, and a twist of orange peel.

## PAIRING

Jerk Chicken | Pork Carnitas | Asian Salads

**ABV**

Our Vintage Riesling was whole cluster pressed and fermented for 6 months in our stainless steel tanks.

**COST \$14.00**

**SUGGESTED RETAIL**

**\$19.99**



FANCYDISTRIBUTION.COM 615.573.6835

# PINOT GRIS

SWEET CHEEKS WINERY

## VARIETAL

100% Pinot Gris

## APPELATION

Willamette Valley, Oregon

## TASTING NOTES

Fermented in stainless steel tanks to preserve the aromatics, our Pinot Gris is the perfect wine for pairing or simply enjoying on its own. A palate of pear, peach and tangerine with slight hints of orange blossom. Pristine and perfectly balanced, our dynamic Pinot Gris is elegant and traditional, yet vibrant and fresh-faced

## PAIRING

Seafood | Pasta | Spicy Salad | Light Cheeses

**ABV**



**COST \$14.00**

**SUGGESTED RETAIL**

**\$21.99**

FANCYDISTRIBUTION.COM 615.573.6835

# SAUVIGNON BLANC

S W E E T C H E E K S W I N E R Y

## VARIETAL

100% Sauvignon Blanc

## APPELATION

Rogue Valley / Umpqua Valley Oregon

## TASTING NOTES

Aromas of jasmine, orange and kumquat blossoms blend perfectly with grapefruit, guava and peach to becon you in for a sip. A herbaceous finish gives you hints of green pepper. On the palate, juicy flavors of lemon curd, ripe guava, peach and apricot and a zip of lime peel to finish. This is the perfect blend between a New Zealand and an American Sauvignon Blanc.

## PAIRING

Fish Tacos with Mango Salsa | Grapefruit, Orzo, Avocado and Arugula Salad | Chicken Fajitas

## ABV

13%



COST \$15.00

SUGGESTED RETAIL

\$20.99

FANCYDISTRIBUTION.COM 615.573.6835

# PREMIUM CLASSIC RED

H O U S E   O F   H E N K E L

## VARIETAL

Merlot 6% / Cabernet Sauvignon 58% /  
Petit Verdot 12% / Cabernet Franc 24%

## APPELATION

Western Cape, South Africa

## TASTING NOTES

Medium to full bodies, it is strewn with black fruits, exotic spice and shards of dark chocolate. Sweet spicy oak melts into a dense powerfully – fruited and structured core.

## PAIRING

Rich Italian pasta sauce | Grilled Steaks |  
dark chocolates | dried fruits

## ABV

13.5%



**COST \$27.50**

**SUGGESTED RETAIL**

**\$38.99**

FANCYDISTRIBUTION.COM 615.573.68.35

G R E T C H E N  
**CHENIN  
BLANC**  
H O U S E O F H E N K E L

**VARIETAL**

100% Chenin Blanc

**APPELATION**

Western Cape, South Africa

**TASTING NOTES**

Medium bodied, lightly oaked. Prominent guava aromas are supported by flavors of litchi and mango. Good balance, fine structure. Creamy mid-palate with a subtle herbaceous undertone.

**PAIRING**

Light Pastas | Seafood

**ABV**

13.5%



**COST \$15.50**  
**SUGGESTED RETAIL \$21.99**

FANCYDISTRIBUTION.COM 615.573.6835

G R E T C H E N

# SAUVIGNON BLANC

H O U S E   O F   H E N K E L

## VARIETAL

100% Sauvignon Blanc

## APPELATION

Western Cape, South Africa

## TASTING NOTES

Expect granadilla (passion fruit) and pear aromas which follow through on the palate. Fruit driven with fresh taste and a beautiful balance between acidity and sweetness, a clean finish.

## PAIRING

Grilled fish, especially oily fish such as sardines and mackerel. They also go well with fried fish like goujons, whitebait and fish and chips and with simply grilled chicken or lamb (without a powerful marinade).

## ABV

13%



**COST \$15.50**

**SUGGESTED RETAIL**

**\$21.99**

FANCYDISTRIBUTION.COM 615.573.6835

G R E T C H E N  
**PINOTAGE**  
H O U S E   O F   H E N K E L

**VARIETAL**

100% Pinotage

**APPELATION**

Western Cape, South Africa

**TASTING NOTES**

Upfront aromas of strawberries and raspberries, with subtle hints of coffee and chocolate. Fresh and fruity, along with a very fine-grained mid palate tannin.

**PAIRING**

Venison | Carpaccio | Grilled Steaks | Dark Chocolates

**ABV**

14.5%



**COST \$15.50**  
**SUGGESTED RETAIL      \$21.99**

FANCYDISTRIBUTION.COM 615.573.6835

G R E T C H E N

# DELISH RED

H O U S E   O F   H E N K E L

## VARIETAL

Pinotage

## APPELATION

Western Cape, South Africa

## TASTING NOTES

This wine is a beautiful expression of blueberry and plum with enhanced toffee undertones. In the finish the fruit expose sweetness that lingers on the palate.

## PAIRING

Cheeses | glazed ribs | lamb with an assortment of fruit

## ABV

12%



COST \$15.50

SUGGESTED RETAIL

\$21.99

FANCYDISTRIBUTION.COM 615.573.6835

G R E T C H E N  
**CAB /  
MERLOT**  
H O U S E O F H E N K E L

**VARIETAL**

70% Cabernet Sauvignon 30 %Merlot

**APPELATION**

Western Cape, South Africa

**TASTING NOTES**

In this classically styled blended wine, the flavors of blueberry, plum and cassis are prominent, enhanced by toffee undertones. The wine is full-bodied, with a firm tannin structure. An attractive garnet-red hue adds to the attraction.

**PAIRING**

The berry and stone fruit flavors pair well with Roasts,

**ABV**

12%



**COST \$15.50**  
**SUGGESTED RETAIL**

**\$21.99**

FANCYDISTRIBUTION.COM 615.573.6835

U N W O O D E D   C H A R D O N N A Y

# JANINA

E I K E N D A L

## VARIETAL

100% Chardonnay

## APPELATION

Western Cape, South Africa

## TASTING NOTES

Lures the senses with flavours of green apple, lemon and fresh pineapple. Nuances of honey and orange blossoms develop on the palate which is carried through mid-palate with a delightful, fresh and flinty finish.

## PAIRING

Caesar Salad, Cheese Soufflé & Seared Salmon Teriyaki

## ABV

13.7%



## COST

SUGGESTED RETAIL      \$

FANCYDISTRIBUTION.COM   615.573.68.35

# ROSÉ

E I K E N D A L

## VARIETAL

43% Grenache, 36% Mourvèdre, 21% Cinsaut

## APPELATION

Western Cape, South Africa

## TASTING NOTES

Charming light onion skin hue has delightful rose petal, fresh strawberries and raspberry flavours on the nose, that follows through to the palate. The wine has a full mouthfeel, with an understated acidity, and a long, pleasing finish.

## PAIRING

Smoked Salmon Salad, Goats Cheese Tart,  
Berry Parfait

## ABV

12.7%



## COST

SUGGESTED RETAIL \$

# M E T H O D E   C A P CLASSIQUE

E I K E N D A L

## VARIETAL

100% Chardonnay

## APPELATION

Western Cape, South Africa

## VINIFICATION

The grapes were hand-picked in small crates and cooled down to 1°C before a gentle, wholebunch pressing with total focus on maintaining fruit purity and delicate aromatics. Only the finest heart of the press juice was used for this noble MCC. Settled for two nights. Fermentation in stainless steel took place at approximately 12°C, relying solely on naturally present, wild yeasts. After fermentation the base wine was kept on the gross lees for six months. The wine was then bottled for secondary fermentation and aged two years on the lees in the bottle, before it was riddled, disgorged and finally bottled.

## PAIRING

Pair with Pear, Goats' Cheese & Walnut Salad, Oysters, Raspberry Baked Brie, Gorgonzola Mushrooms

## ABV

12%



COST \$31.00

SUGGESTED RETAIL

\$43.99

FANCYDISTRIBUTION.COM 615.573.6835

SIGNATURE  
**SWEET  
MOELA**  
HOUSE OF HENKEL

**VARIETAL**

100% Syrah (Late Harvest)

**APPELATION**

Western Cape, South Africa

**TASTING NOTES**

Raisins on the Vine, Dark fruit, Prune Jam.  
Deep intense red with aromas of  
blackcurrant, plum, brown sugar, clove,  
nutmeg, and malt. On the palate a rich  
intensity of the nectar, chocolate, dark  
fruitcake. The mid palate is surprisingly dry  
with spicy notes. The finish is unique with  
powerful flavors and soft sweetness

**PAIRING**

cheeses | dark chocolates | honey |  
chocolate desserts

**ABV**

9.5%



**COST \$17.50**  
**SUGGESTED RETAIL \$24.99**

FANCYDISTRIBUTION.COM 615.573.6835

# ASTRA

CANTINE VITEA

## VARIETAL

100% Moscato

## APPELATION

Oltrepò Pavese, Italy

## TASTING NOTES

Moscato of straw yellow colour with golden hints. It's aromatic, intense, delicate. Its taste is sweet, pleasant, slightly effervescent.

## PAIRING

It is well combined with all desserts, fruit and fruit salad.

## ABV

5%



COST \$10.00  
SUGGESTED RETAIL \$13.99

# PASSIONE

CANTINE VITEA

## VARIETAL

100% Sangue di Giuda

## APPELATION

Oltrepò Pavese, Italy

## TASTING NOTES

Terra is a naturally sparkling wine with an intense crimson-red colour. Full bodied and vinous, with notes of violets together with raspberry and blueberry jams, this wine is smooth and fragrant, delicate and fresh. It is best enjoyed while the wine is young.

## PAIRING

Desserts | Fruit Tarts | Fine Pastries

## ABV

6%



COST \$10.00  
SUGGESTED RETAIL \$13.99

FANCYDISTRIBUTION.COM 615.573.6835

# BUNKHOUSE

HEARST RANCH WINERY

## VARIETAL

90% Cabernet Sauvignon, 4% Merlot, 4%  
Malbec & 2% Cabernet Franc

## APPELATION

Paso Robles

## TASTING NOTES

Violets, lavender, and rum-soaked black cherries form an inviting bouquet. Round and creamy in feel, yet lifted throughout, this impresses further with its sleek red and black fruits, as fine tannins build toward the close. This leaves a peppery flourish to linger through the structured finale, as hints of tart raspberry linger.

## PAIRING

Filet Mignon

## ABV

14.5

## NOTES

85% neutral Oak, 10% once used French Oak, &  
5% new American Oak



COST \$27.50  
SUGGESTED RETAIL

\$38.99

FANCYDISTRIBUTION.COM 615.573.6835

# RANDOLPH

HEARST RANCH WINERY

## VARIETAL

68% Cabernet Sauvignon, 14% Merlot, 9%  
Zinfandel, 6% Petit Verdot, & 3% Cabernet Franc

## APPELATION

Paso Robles

## TASTING NOTES

Randolph is vividly spicy and lifted in the glass with cascading rose and pepper-tinged red berries complemented by spiced citrus. It's silky-smooth and plush in feel, with juicy acidity and black-tea-tinged raspberry and clove cascading throughout. This finishes tart and lightly structured, with a touch of heat that doesn't get in the way.

## PAIRING

Filet Mignon

## ABV

14.8



COST \$17.50

SUGGESTED RETAIL

\$24.99

FANCYDISTRIBUTION.COM 615.573.6835

# LONE TREE CAB FRANC

HEARST RANCH WINERY

## VARIETAL

77% Cabernet Franc & 23% Cabernet Sauvignon

## APPELATION

Paso Robles

## TASTING NOTES

Both elegant and robust, our Cabernet Franc is redolent of dark red fruits, violets and a flinty minerality. Flavors of juicy plums and olallieberries are layered with a graphite earthiness and medium weight tannins to create a harmonious texture on the palate.

## PAIRING

Filet Mignon

## ABV

14.8

## NOTES

90% Neutral & 10% New French Oak



COST \$37.50

SUGGESTED RETAIL

\$52.99

FANCYDISTRIBUTION.COM 615.573.6835

# GLACIER RIDGE

H E A R S T   R A N C H   W I N E R Y

## VARIETAL

100% Chardonnay

## APPELATION

Paso Robles

## TASTING NOTES

Aromatics are very clean with notes of freshly cut grass, wet limestone, and hints of lightly toasted bread. Flavor profile shows elegant mineral notes alongside those of crisp nectarine with a hint of medium toasted oak spice. The presentation is very balanced with a nimble weight on the palate and refreshing acidity.

## PAIRING

## ABV

14.1

## NOTES

Fermented and aged in 90% stainless steel, 5% once used French oak & 5% neutral French oak



**COST \$17.50**

**SUGGESTED RETAIL**

**\$24.99**

FANCYDISTRIBUTION.COM 615.573.6835

# THREE SISTERS WHITE

HEARST RANCH WINERY

## VARIETAL

Rhone Blend - 34% Viognier, 33% Marsanne,  
20% Grenache Blanc & 13% Roussanne

## APPELATION

Paso Robles

## TASTING NOTES

A beautiful, light goldenrod hue in the glass. The nose has great depth, showing notes of daisies, beeswax and hints of medium toasted oak. On the palate the flavors are plentiful and bright. Expressions of honeydew melon and crisp pineapple ride a creamy mid-palate weight. The acidity is firm and serves as a counterweight, bringing balance to the composition.

## PAIRING

## ABV

14.1

## NOTES

Fermented and aged in 60% stainless steel, 30% neutral oak barrels and 10% once used French oak barrels



COST \$17.50

SUGGESTED RETAIL

\$24.99

FANCYDISTRIBUTION.COM 615.573.6835

# THREE SISTERS RED

HEARST RANCH WINERY

## VARIETAL

57% Grenache, 21% Syrah, 14% Mourvèdre  
& 8% Petite Sirah

## APPELATION

Paso Robles

## TASTING NOTES

Presents a bright, crimson hue in the glass. Intriguing aromatic profile with copious amounts of creamy stone fruit character with secondary notes of violets and toasted oak. The wine is supple yet nimble on the palate thanks to bright acidity. Juicy cherry flavors are complimented by those of sweet cranberry and tea tree bark. There is an elegant chalky texture that frames in the composition nicely.

## PAIRING

## ABV

14.2

## NOTES

5% new American Oak, 10% once used French Oak & 85% neutral oak



COST \$17.50  
SUGGESTED RETAIL \$24.99

FANCYDISTRIBUTION.COM 615.573.6835

# JULIA ROSE

H E A R S T   R A N C H   W I N E R Y

## VARIETAL

60% Grenache, 28% Malbec, 7% Petit Verdot  
& 5% Zinfandel

## APPELATION

Paso Robles

## TASTING NOTES

A beautiful pale salmon hue in the glass. Aromas of bright grapefruit and steely minerality are layered with rose petals. Clean and crisp on the palate with flavors of honeydew melon and lychee. There is just a touch of texture which folds nicely into the resolute and refreshing acidity.

## PAIRING

Raw Salads | Simple Shellfish | White Meats

## ABV

13

## NOTES

Fermented in stainless steel



COST \$17.50  
SUGGESTED RETAIL \$24.99

FANCYDISTRIBUTION.COM 615.573.6835

# OTRE PRIMITIVO

CANTINE TEANUM

## VARIETAL

100% Primitivo

## APPELATION

Puglia, Italy

## TASTING NOTES

Bright red with good consistency, elegant aromas of ripe fruit and plum and fig jam, spicy and floral. The palate is warm, intense and structured with soft and elegant tannins.

## PAIRING

Ideal with grilled roasts.

## ABV

13%



COST \$15.50

SUGGESTED RETAIL

\$21.99

FANCYDISTRIBUTION.COM 615.573.6835

# OTRE CHARDONNAY

CANTINE TEANUM

## VARIETAL

100% Chardonnay

## APPELATION

Puglia, Italy

## TASTING NOTES

Straw yellow in color with greenish reflections, it opens on the nose with tropical fruity aromas, the taste is mineral and soft pleasantly warm. complex and savory, with good persistence.

## PAIRING

Goes well with shellfish, appetizers and tasty fish dishes.

## ABV

13%



COST \$15.50  
SUGGESTED RETAIL

\$21.99

FANCYDISTRIBUTION.COM 615.573.68.35

S I G N A T U R E

# MÉTHODE CAP CLASSIQUE

H O U S E   O F   H E N K E L

## VARIETAL

100% Chardonnay

## APPELATION

Western Cape, South Africa

## TASTING NOTES

Full bodied wine with all characters following through on the nose. It ends with a fine fresh acidity which add focus to the wine.

## PAIRING

roasted poultry | salmon | grilled pork

## ABV

12.5%



COST \$

SUGGESTED RETAIL \$

FANCYDISTRIBUTION.COM 615.573.68.35

# SUMMUM

L A C R I M A   B A C C U S

## VARIETAL

Pinot noir, Xarel·lo.

## APPELATION

Cava, Spain

## TASTING NOTES

Colour: Bright pale yellow, perfect integration of very fine bubbles, unbeatable in size and speed of detachment. Full and persistent crown. It hypnotizes you.

Bouquet: Clear notes of apricot (dried apricots), ripe fruits (peach and grapefruit), pastries and vanilla. On the nose, order, fineness and elegance.

Palate: Freshness, volume in the mouth and creaminess, with hints of apple, almonds and fennel, very pleasant and persistent. In the mouth it does not end, enjoy it, it has a very long aftertaste due to the fineness of its bubbles.

## PAIRING

This is a Cava recommendable from the aperitif until the dessert, from a first course based on foie gras to a dessert made with chocolate and dried nuts, without forgetting how well it pairs with clams, octopus, shrimp and fried squid, rich food, Iberian cured sausages, cheeses, rice and seafood.

## ABV

12%

**COST \$15.50**

**SUGGESTED RETAIL**

**\$21.99**



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# GRAN SARAO

## VARIETAL

30% Macabeo, 40% Xarel·lo, 20% Parellada  
and 10% Chardonnay

## APPELATION

Cava, Spain

## TASTING NOTES

Pale yellow, giving off light bubbles and crown making. Yeast touches in a fruity background of ripe apple, banana and pineapple. Good mouth feeling, with a light touch of sweetness, harmonious, fresh, elegant, tempting and with character. Gran Sarao cavas are always disgorged prior shipment in order to offer all the fruitness and freshness to the consumers.

## PAIRING

Butter poached lobster, seafood risotto, puff pastry and caramelized onions or fried chicken

## ABV

12%



**COST \$10.00**

**SUGGESTED RETAIL**

**\$13.99**

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# BRUT ROSE RESERVA

L A C R I M A   B A C C U S

## VARIETAL

Pinot noir, Garnacha.

## APPELATION

Cava, Spain

## TASTING NOTES

Colour: Attractive redcurrant pale pink with bluish tones. Release of bubbles and formation of a persistent crown

Bouquet: Intense and very fresh aromas with a subtle perfume of floral notes as rose petals and lilies, it also has refreshing citric notes.

Palate: Still young, fruity, fresh, smooth and very elegant.

## PAIRING

This cava creates a pleasant harmony with cold pasta, devilled kidneys, faggots and desserts as Cornish Hevva cake and jam roly-poly. The fine presence of carbonic makes it refreshing and the ideal complement to lighten digestions. It is recommended to serve at 6°C and keep it in a cool and dry place, without influence of light and in vertical position.

## ABV

11.5%



COST \$10.00

SUGGESTED RETAIL

\$13.99

# BRUT RESERVA

L A C R I M A   B A C C U S

## VARIETAL

Macabeu, Xarel·lo, Parellada.

## APPELATION

Cava, Spain

## TASTING NOTES

Colour: Pale yellow, with delicate bubbles and creamy texture.

Bouquet: Yeast and patisserie notes with a faint fruity background, such as pineapple and banana.

Palate: Fine presence on the palate, slightly sweet on the attack, but perfectly balanced, fresh and elegant.

## PAIRING

The perfect cava to accompany a wide variety of fatty dishes, dishes with bitter flavours and also mild dishes, as for example white meat stews, rice with fish, sushi, foie gras and lamb. A perfect pairing with smoked salmon, Welsh rarebit, but also with Battenberg cake and Banoffee pie.

## ABV

11.5%



COST \$10.00

SUGGESTED RETAIL

\$13.99

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# COLLE MAGGIO

T O R R E   Z A M B R A

## VARIETAL

100% Montepulciano

## APPELATION

Abruzzo, Italy

## TASTING NOTES

Deep ruby red color, with purple reflections. The nose is intense, with hints of berries and blackberry jam, and hints of tobacco, coffee and cocoa powder on the finish. In the mouth it is a complex, soft and rounded wine, well balanced and pleasantly persistent. In the finish there are hints of chocolate with a hint of bitter almond, typical of Montepulciano d'Abruzzo.

## PAIRING

Ideal pairing for red meats and game.

Excellent with pistachio-crusted lamb chops.

## ABV

14%



FANCYDISTRIBUTION.COM 615.573.68.35

COST \$18.00

SUGGESTED RETAIL

\$24.99

# VILLAMAGNA CRU

T O R R E   Z A M B R A

## VARIETAL

100% Monetepulciano

## APPELATION

Abruzzo, Italy

## TASTING NOTES

The VILLAMAGNA from the Torre Zambra estate is a surprising wine, which amazes with its fragrant explosiveness combined with its softness and incredible longevity. At sight it has an impenetrable ruby red color, with some purple reflections. On the nose we discover hints of red fruits, such as black cherry and raspberry, and then leave room for tertiary aromas such as tobacco, cocoa and liquorice. In the mouth it is warm, tannic and persistent. The black cherry note lingers for a long time, giving way to a delicate spicy note of black pepper.

## PAIRING

VILLAMAGNA is the best pairing with baked kid with aromatic herbs and mashed potatoes ..

## ABV



COST \$23.25

SUGGESTED RETAIL

\$32.99

# TEMPRANILLO BLANCO

F I N C A P E N A M E Y O R

## VARIETAL

100% Tempranillo

## APPELATION

Rioja, Spain

## TASTING NOTES

Straw yellow. Intense varietal aromas: tropical fruits (banana, liquefied pineapples) and certain herbal hints. Voluminous and enveloping character, balanced in its acidity and alcohol, which intensifies freshness and youth.

## PAIRING

Shrimp, shellfish, and white meat.

## ABV

13%



COST \$12.00

SUGGESTED RETAIL

\$16.99

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# RESERVA

FINCA PEÑAMEYOR

## VARIETAL

100% Tempranillo

## APPELATION

Rioja, Spain

## TASTING NOTES

Single-varietal Tempranillo wine, aged for 18 months in American oak barrels and 6 months in French oak barrels. Finally, it remains in the cellar for a minimum of 96 months, to achieve perfect refinement in the bottle. Brick red color, medium layer. On the nose, intense leather, balsamic and raisin aromas stand out. Its palate is fine and silky, with hints of ripe fruits, sweet spices and roasted coffee.

## PAIRING

Chicharrones, pork, and steak.

## ABV

13%



FANCYDISTRIBUTION.COM 615.573.68.35

COST \$21.00

SUGGESTED RETAIL

\$29.99

# 1932 ALBARINO

A N A D I G N A

## VARIETAL

100% Albarino

## APPELATION

Meaño, Rias Baixas, Spain

## TASTING NOTES

The fresh smell gives a lot of mineral citrus and light flowers. The flavor world is full of citrus, light flowers and saltiness, swept by abundant acidity. A pleasant herbal note also emerges from the background. A balanced and well-structured package.

## PAIRING

Boquerones with plenty of oil or paella de Mariscos sit harmoniously next to wine.

## ABV

13%



**COST \$15.00**

**SUGGESTED RETAIL**

**\$20.99**

FANCYDISTRIBUTION.COM 615.573.6835

# GRAINES BLANCHES

CHÂTEAU MERCIER

## VARIETAL

35% Sauvignon Blanc, 25% Sauvignon Gris,  
20% Semillon, 20% Muscadelle

## APPELATION

Côtes de Bourg, France

## TASTING NOTES

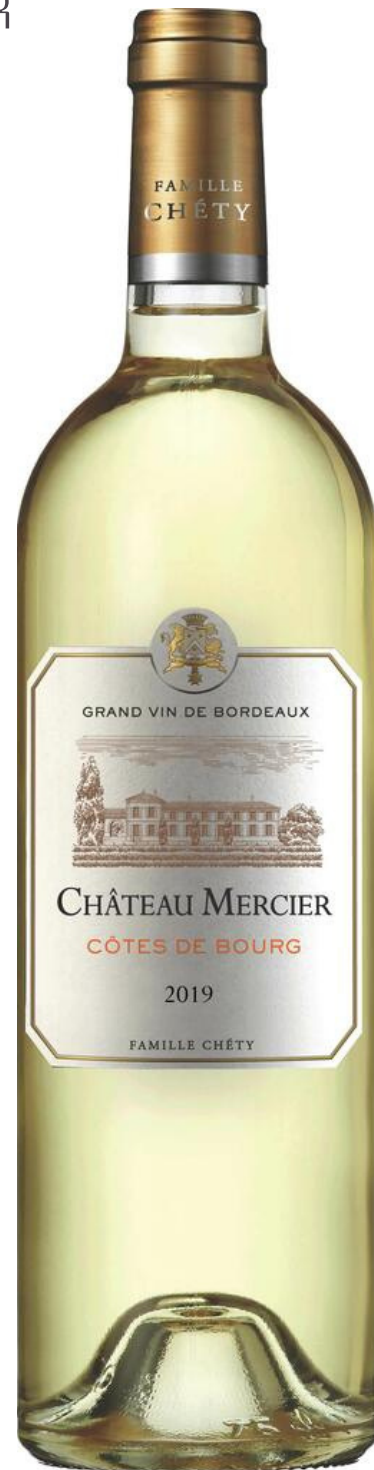
Minerality dominates with notes of flint and match  
tip; opening up to fresh lemon and passionfruit.  
Finished with fruity white flesh of peaches and pears.

## PAIRING

Lghtly seasoned white fish such as cod, sea  
bass, snapper, sole, haddock, or halibut. It is  
also a fantastic match for sushi.

## ABV

12.5%



**COST \$14.00**

**SUGGESTED RETAIL**

**\$19.99**

FANCYDISTRIBUTION.COM 615.573.68.35

# ROSE

CHÂTEAU MERCIER

## VARIETAL

Merlot, Cab Franc, Malbec

## APPELATION

Côtes de Bourg, France

## TASTING NOTES

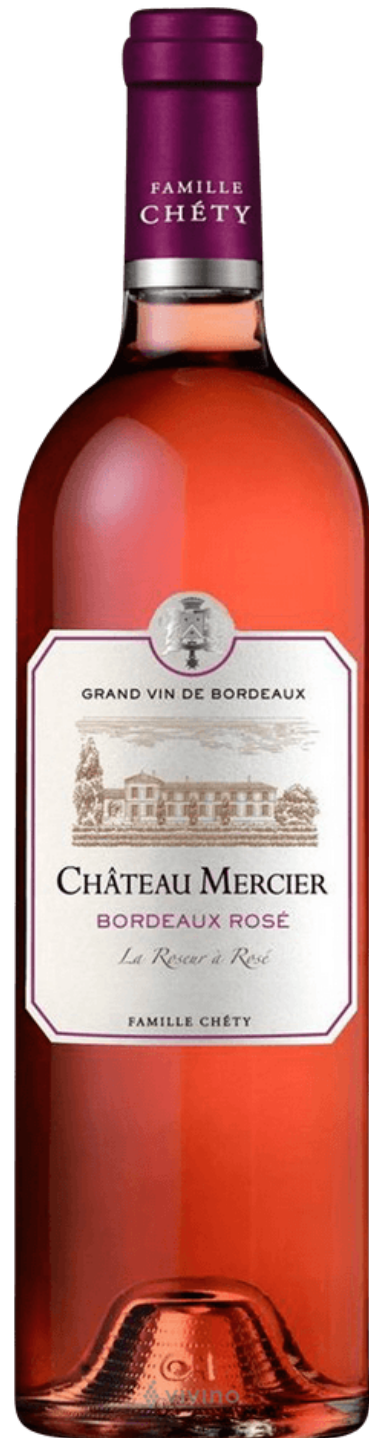
Good intensity with elegant and fresh fruit notes of cherry, red currant, and strawberry.

## PAIRING

Grilled meats, salad, and summer dishes.  
Especially BBQ.

## ABV

11.5%



**COST \$13.00**  
**SUGGESTED RETAIL**

**\$17.99**

FANCYDISTRIBUTION.COM 615.573.6835

# PRESTIGE

CHÂTEAU MERCIER

## VARIETAL

60% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc, 10% Malbec

## APPELATION

Côtes de Bourg, France

## TASTING NOTES

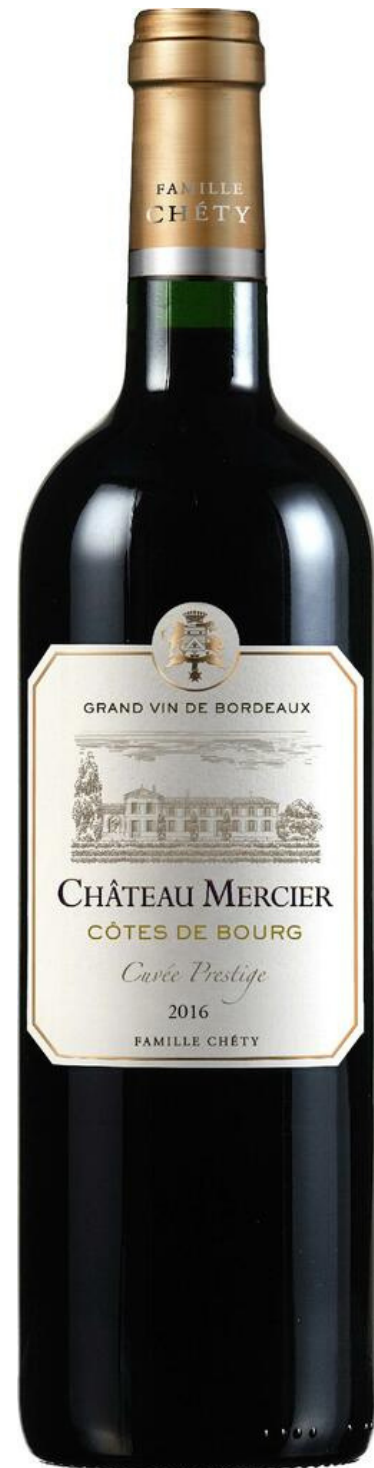
Dark, intense red color. Complex aromas of red fruit, black currant, and raspberry. Rich floral overtones.

## PAIRING

Beef | Lamb | Grilled Veal

## ABV

14.5%



COST \$18.00

SUGGESTED RETAIL

\$25.99

FANCYDISTRIBUTION.COM 615.573.6835

# TRADITIONNELLE

CHÂTEAU MERCIER

## VARIETAL

60% Merlot, 15% Cabernet Sauvignon, 15%  
Cabernet Franc, 10% Malbec

## APPELATION

Côtes de Bourg, France

## TASTING NOTES

Intense crimson color, a complex bouquet of black fruit, spice, and menthol. The palate is powerful and concentrated with the smoothest of tannins. Great length, outstanding balance, and elegance.

## PAIRING

Wood Grilled Meat | BBQ | Chocolate  
Dessert

## ABV

14%



**COST \$14.00**

**SUGGESTED RETAIL**

**\$19.99**

FANCYDISTRIBUTION.COM 615.573.6835

# CRIANZA

F I N C A P E N A M E Y O R

## VARIETAL

100% Tempranillo

## APPELATION

Rioja, Spain

## TASTING NOTES

Cherry red color, hints of red fruits, spices, balsamic and with a delicate roasted perfume. In its finish in the mouth, aromas of black pepper and notes of coconut and vanilla stand out.

## PAIRING

Chicharrones, pork, and steak.

## ABV

13%



615.573.68.35

FANCYDISTRIBUTION.COM

COST \$15.00

SUGGESTED RETAIL

\$20.99

# FYA 8

B O D E G A S   D E   P I E R O L A

## VARIETAL

100% Tempranillo

## APPELATION

Rioja, Spain

## TASTING NOTES

Bright purple-red color, medium layer. Aromas of red and black fruits stand out. Silky palate, with perfect integration of the toasted wood, appearing elegant notes of sweet spices, dairy and balsamic tones.

## PAIRING

Braised Lamb Shanks, Moussaka, and Roast Leg of Lamb.

## ABV

13%



COST \$12.00

SUGGESTED RETAIL

\$16.99

FANCYDISTRIBUTION.COM 615.573.68.35

# CABERNET SAUVIGNON

ET CETERA

## VARIETAL

100% Cabernet Sauvignon

## APPELATION

North Coast, Lodi and Central Coast, California

## TASTING NOTES

OVERALL IMPRESSION: Fruit forward with a supple, elegant finish. AROMA: Dark berry fruit with a hint of oak. PALATE: Blackberry and currants with a nice even mid-palate that ends with a dark round finish.

## PAIRING

Grilled ribeye steak or braised beef short ribs

## ABV

13%



COST \$15.00

SUGGESTED RETAIL

\$20.99

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# ZINFANDEL

ET CETERA

## VARIETAL

Zinfandel 90% - Petit Verdot 10%

## APPELATION

Lake County, California

## TASTING NOTES

OVERALL IMPRESSION: Dark colour and a nose with notes of spices and pepper, as well as ripe and jammy red berries. AROMA: Boysenberry, cranberry and plum with hints of cardamom and dark chocolate notes.

PALATE: Blackberry and black cherry come forward, complimented by spice notes of cumin, black pepper. The tannins are silky and smooth to lend a round, rich mouthfeel.

## PAIRING

Barbeque pork ribs, leg of lamb or a big, hearty meal.

## ABV

14%



COST \$15.00

SUGGESTED RETAIL

\$20.99

FANCYDISTRIBUTION.COM 615.573.68.35

# CHARDONNAY

ET CETERA

## VARIETAL

100% Chardonnay

## APPELATION

North Coast, Lodi and Central Coast, California

## TASTING NOTES

OVERALL IMPRESSION: Dark colour and a nose with notes of spices and pepper, as well as ripe and jammy red berries. AROMA: Boysenberry, cranberry and plum with hints of cardamom and dark chocolate notes.

PALATE: Blackberry and black cherry come forward, complimented by spice notes of cumin, black pepper. The tannins are silky and smooth to lend a round, rich mouthfeel.

## PAIRING

Crab, lobster, shrimp, mussels, and flaky white fish like halibut.

## ABV

13%



COST \$15.00

SUGGESTED RETAIL

\$20.99

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# IL CEREVELLI

## VARIETAL

100% Sangiovese

## APPELATION

Chianti, Italy

## TASTING NOTES

An inviting dark plum, menthol-toast bouquet. The positive fruit-to-acid balance, solid plum and chocolate flavors and fairly big tannic finish are a find at this price.

## PAIRING

Roasted Poultry | Beef | Veal

## ABV



COST \$12.00

SUGGESTED RETAIL

\$16.99

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# PREMIUM CARAMEL VODKA

A N G R Y   G I R A F F E

## APPELATION

Long Island, New York

## TASTING NOTES

The perfect balance of caramel and smoothness that create the elegant taste of this one of a kind caramel vodka.

## PROOF

60



COST \$21.40

SUGGESTED RETAIL      \$29.99

FANCYDISTRIBUTION.COM 615.573.6835

# WESTERN HONEY PEPPER WHISKEY

TWIN STILLS

MOONSHINE DISTILLERY

## APPELATION

Long Island, New York

## TASTING NOTES

Hand crafted, small batched whiskey made from Long Island sweet corn, mixed with local Long Island honey and jalapeño to create this smooth flavored whiskey.

## PROOF

60



**COST \$21.40**

**SUGGESTED RETAIL \$29.99**

FANCYDISTRIBUTION.COM 615.573.6835

# WESTERN MAPLE BACON WHISKEY

TWIN STILLS

MOONSHINE DISTILLERY

## APPELATION

Long Island, New York

## TASTING NOTES

Hand crafted, small batched whiskey made from Long Island sweet corn to create this smooth flavored whiskey.

## PROOF

60



**COST \$21.40**

**SUGGESTED RETAIL**

**\$29.99**

FANCYDISTRIBUTION.COM 615.573.6835