



Arbios & Praxis Cellars

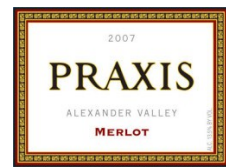
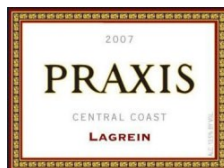
Bill Arbios started Arbios Cellars with a mere 125 cases of Cabernet Sauvignon in 1993. Production has grown to about 3000 cases. Bill began Arbios as a way to fulfill his personal dreams as a winemaker, rather than just a vagabond vintner for others. In 2000, Bill created Praxis Cellars to broaden the scope of the wines he produced.

Although Bill's winemaking reputation was built upon his blended heritage wines at Lyeth, Arbios and Praxis wines varietals are not blended at all. The wines are all 100% of their grape varietal and most are from a single vineyard, so Bill can play with the expression of the fruit in a number of ways such as the amount and type of oak he uses. The Praxis wines are priced about half that of the Arbios Cabernet in the hopes that you will enjoy them with every day dinners as well as special occasions. Bill meant these wines to be enjoyed with food – the supporting cast to enhance a meal – though I must say I love a glass of the Sauvignon Blanc before dinner.

Arbios Cabernet Sauvignon Alexander Valley 2005

“Classic Alexander Valley Cabernet characteristics of dense cherry with some Old World notes of earth, spice, cedar, and moderate alcohol. Blackberry and cassis flavors are flanked by accents of earth, allspice, vanilla, cocoa, and oak. A very stylish wine with great complex flavors, ideal balance and above all, charm.” BevX.com Dec 2009 One of our favorite sommeliers in Los Angeles called it the best vintage in six years!

Praxis is a way to let Bill play with different winemaking techniques and...as he likes to say, “Praxis makes perfect!” Praxis is from the Greek for practice and was an early 19th Century philosophy relating to the unattainable search for perfection. Like Arbios, all of the Praxis wines are 100% of their varietal from a single, sustainably farmed vineyard. Dan Berger (Press Democrat 12/23/09) just called our **Praxis 2007 Lagrein "one of the finest red wines of the year."** We were thrilled to win **"Best Merlot under \$20" in the United States from Woodbury Magazine** last fall!



Praxis Viognier, Lodi 2007

This is the sixth vintage from the same vineyard in Lodi. Although we are a Sonoma County winery, the warmth of the growing conditions there are closer to the climatic conditions of the Southern Rhone Valley in France. Bill feels the Viognier grapes need more heat than we can get in Sonoma County to fully develop their varietal characteristics. He selected the Geneva clone of Viognier which imparts a less cloying perfumed aroma and more flavors of peaches and apricot to the wine. The wine was fermented in stainless steel to retain the purest expression of the grapes.

The wine's color is pale straw with green highlights while the aroma carries citrus and light jasmine scents. Flavors of honeysuckle and stone fruit are accented with hints of vanilla, pear and guava.

Praxis Lagrein, Central Coast 2007

“Bright violet red to purple hue. The nose is dense with flowers and berries... the palate is fresh and vibrant with the flavors of fresh crushed blueberry, raspberry and cherry with accents of vanilla and cocoa. Ideal balance of crisp acidity with enough tannins to offer structure. Beyond a novelty varietal wine, this classy red offers great hedonistic pleasure, versatile food pairing, and style. Bravo!” BevX.com Dec 2009

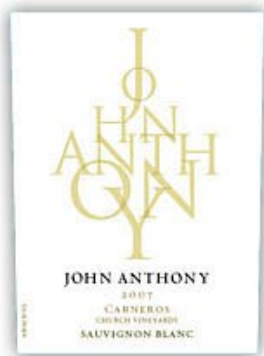
Praxis Merlot, Alexander Valley 2007

The grapes for this wine come from a vineyard on a rise in the heart of Alexander Valley – the same vineyard that garnered our 2004 Merlot the title of Best American Merlot Under \$20 in Food & Wine Magazine (October, 2007) and praise for our 2006 Merlot as “Merlot before it was mass produced...lip-smacking velvety, with a little complexity and guts.” Woodbury Magazine (Fall 2009) The color is a deep red with purple highlights. The nose offers vanilla, black cherry and plum, with warm spices and dry herbs. The wine is sleek and elegant with good acidity and full mouthfeel. Flavors of strawberry, blackberry, pomegranate and cassis are complemented by vanilla and spice. The wine has a long finish with soft tannins and toasty oak.

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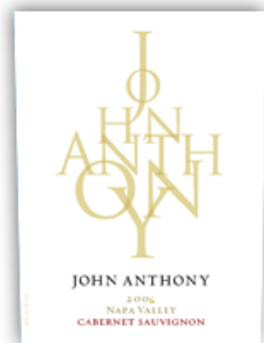
John Anthony Cellars

In the late 1800's Jean Marie Truchard, the great grandfather of John Anthony Truchard, arrived in the US from France and purchased 500 acres in gold bullion in Texas with the idea of making wine to serve the local community of Cat Springs, TX. The vineyards were planted and the winery was built but as the grapes began to ripen they rotted on the vine due to the humidity of the region. For his generation and the next the Truchard family lived off the land raising cattle and farming. Tony Truchard, the grandson of Jean Marie and the father of John Anthony, picked up where Jean Marie left off and through a twist of fate purchased property in Napa California in the early 1970's. John Anthony was raised in family tradition of farming and worked hand in hand with his father learning the wine business. It was during this time where he learned to enjoy the hard work, dedication, and focus required to produce world class grapes that yield world class wines. In 1997 John Anthony Truchard began leasing and managing vineyard property with the idea of one day producing a small quantity of high end wines to share with friends and family. The idea was simple – pick ideal climate and locations for the fruit, choose the best vine stock available, care and tend to each vines needs, work with the best winemaker you can find, and share the end result with those who will most appreciate it. Fortunately his wife Michele shared his passion and together in 2003 they crushed what would become their first vintage of Cabernet and Syrah. The fruit that goes into the wines are sourced only from vineyards leased or managed by John Anthony Truchard. This level of viticultural control is the foundation for the wines produced.



John Anthony Sauvignon Blanc, Napa Valley 2009

"It has a lovely nose of blooming iris, pink grapefruit and faint jasmine. The palate is clean, crisp and fruity with ripe citrus and tropical fruit flavors finishing with just enough acidity to be refreshing. It is exquisitely well balanced with intriguing pink grapefruit and subtle musque flavors."



John Anthony Cabernet Sauvignon, Napa Valley 2006

"The 2006 Cabernet Sauvignon is grown on three little vineyards I planted and farm in the Oak Knoll District of Napa Valley. The climate and soils create a beautifully balanced and rich wine with flavors of blackberry and blueberry. There is a hint of sweet oak with a big rounded mid palate and smooth finish due to the integrated tannins. Enjoyable upon release and will continue to improve for years to come."

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