

Explore the world of Wines with Campbell's

When you think about it, organic agriculture is the oldest form of agriculture in the world. It wasn't until someone came along and gave us a quick solution to issues that people were having in the field that it was no longer organic. So these solutions... were they solutions or did they bring on a whole other set of issues? That is a subject to be debated for many years to come. Longer than I will be on this earth for sure. I can tell you this, when speaking with vineyard owners/managers who farm organically, they say that over a period of time after deleting the 'solutions' out of their everyday practice, the vineyard begins to change. Good insects that take care of the not so good ones come back. The eco system begins to take on a new look. Does this mean it is better? Those that farm organically and biodynamically will tell you yes, without a doubt.

"Earth Hour" started in 2007 and it received so much press around the world that the following year it caught on in spades. It started with one city and has grown to over 152 countries around the world. Earth Hour is the single, largest, symbolic mass participation event in the world. Born out of a hope that we could mobilize people to take action on climate change, Earth Hour now inspires a global community of millions of people in 7,001 cities and towns across 152 countries and territories to switch lights off for an hour as a massive show of concern for the environment.



EARTH HOUR

The date for 2013 is SATURDAY MARCH 23. The time to turn off your lights is from 8:30 p.m. to 9:30 p.m. Watch the news and you will see everything from the Eiffel Tower to our Parliament Buildings, the Sydney Opera House, Times Square... and so many more famous landmarks. Not just the landmarks though. It can be cities and towns all over the world. Citizens just like you and me turn off the lights. Just for one hour.

Across the globe, Earth Hour's IWIYW campaign on YouTube has attracted four million participants and received more than 200,000 commitments from individuals, businesses, organisations and governments, all taking their action for the action for the planet far beyond the hour. The actions of just a few people have made quite a big drop in the ocean.

Remember 8:30 – 9:30 p.m. Saturday March 23, 2013 – Turn Off Your Lights

Ogier Cotes Du Rhone Heritage Blanc

CSPC: 447276 Price: \$ 14.95*

Grape Varietals: White Grenache, Clairette, Bourboulenc, Roussanne, Viognier



Patience, know-how, observation and intuition are the essential qualities to create and age our wines. Our team has shared this goal of excellence for more than 150 years.

This passionate quest for making Rhône Valley wines was born in the prestigious vineyards of Châteauneuf-du-Pape. Ogier ages the greatest appellations of the Rhône Valley in our ancient cellars.

The Côtes du Rhône "Héritages" is crafted by the personality and the history of Ogier, as well as by the wine-growing area of the Côtes du Rhône, where fruit, spices and generosity dominate.

88 points, Top 100 Values of the Year, Wine & Spirits Magazine, June 2012

87 points, Best Buy, Wine Enthusiast, October 2012

Winery notes:

Bright yellow. Complex and powerful nose dominated by aromas of white peach and pear, with notes of acacia and elderberry. Ample and round with an excellent balance between smoothness and acidity. Côtes du Rhône AOC Hand-picked grapes. Slow fermentation at low temperature, in vats on fine lees, for maximum aromas.

Côtes du Rhône Heritages Blanc is delightful as an aperitif, or accompanied by grilled fish, plancha, a light cream and veal, or poultry.

Meric-Laroche White

CSPC: 725358

Price: \$15.95 *

The Meric Castle and the Castle Laroche are located 15 km from Bordeaux on the Appellation of origin controlled bass. Seven generations have followed on these lands.

Our wines are produced from grapes from Organic Agriculture since 1964.

Our wines are mostly fruity and delicate.

Our land is worked and our wine is produced according to the organic quality standards. The Crown suckering and stripping are manual. We fertilize by composting in piles or surface. We désherbons manually or by ploughing mechanically. We use artificial flavourings or yeasts or enzymes. More our vineyard is protected from pollution by the wood away from factories, roads to high traffic and the vineyards working in conventional agriculture. It has a certified Ecocert SAS warranty.



We are committed to grow our crops without chemical fertilizer, organic synthesis, without weed killer pesticide-free chemical, on land fertilized with organic fertilizers, powders from rocks, sediments, algae. Our cultures are treated only with minerals and plant extracts.

Our motto:

- Product quality
- Being more autonomous
- Being a non-polluting operation
- Be respectful of men, animals, plants and the planet.
- To guarantee the health of those who surround us.

White Notes: wine round and fat, keeps very well in the mouth, excellent balance. We advise you to drink as an aperitif or with seafood.

MERİÇ: soft, fruity and balanced.

Costers Del Priorat Elios DOQ Priorat

CSPC: 754059

Price: \$22.95 *



The Bodega Costers del Priorat SAT is located in a mountainous environment surrounding the town of Bellmunt de Priorat (Catalonia, Spain).

The Priorat Designation of Origin has become one of the wine-growing regions that is most fashionable in the entire world.

The region produces wines of extraordinary quality and with characteristics that are different from all other wines. The secret of this designation of origin lies in the slate licorella soil found in the region that, along with scarce rainfall and a rugged and mountainous environment, provides very concentrated wines with very unique mineral characteristics. And the cellars were established here of Costers del Priorat.

The vineyards must be cultivated in very small stepped terraces, where productions are small and the works must be done almost entirely manually.

Costers del Priorat has one of the best farmhouses in the region, comprised of 20 hectares of different red wine grape varieties. The oldest vines on the property are the Garnacha and Cariñena varieties, between 40 and 100 years old. They are an authentic oenological treasure from which the best wines of the cellar are produced. Cabernet Sauvignon and Garnacha vines

were planted 15 years ago and, after the estate was recently expanded, we also have new vineyards of Syrah, Merlot and Cabernet Sauvignon.

After reaching the cellar, the grape clusters are manually selected and each vineyard is vinified separately in small tanks. In the region, this is called 'Clos', that is, wine obtained from the grape clusters from a single vineyard.

Owing to the scarce rainfall and quite infertile lands, small and concentrated grape clusters are produced with a high level of alcohol, mature and well-formed tannins that, along with the mineral tastes provided by the slate soil, shape one of the best wines for aging in oak.

Grape varietals: 50% Carinyena (Carignan), 25% Garnatxa (Grenache), 20% Cabernet Sauvignon, 5% Shyrà (Syrah)

Appellation: DO Priorato

Alcoholic fermentation: 45 days between 25-28 °

Barrel aging time: 10 months

Time in bottle: 3 months

Alcohol: 14.50%

Tasting notes:

Fruit juicy clean and minerality in a medium-bodied red wine goes, aromatic, leaving memories of currant, strawberry and plum, wrapped in soft tannins with a hint of stony soil.

Domaine Du Bourdieu

CSPC: 721844 Price: \$19.95 *

This property belonged to my grandmother and from 1920 my grandfather, Jean LHOMME assured the conduct of the vineyard. It is by my mother that has passed the family patrimony which ensured continuity with my father. In 1940, the area of the Bourdieu had a 15 hectares of vineyards. At the after war, by the 1950s. My father of viticultural origin also has decided it to sell its bottled and live production. It was a pretty innovative formula at this time. And certainly this approach that allowed him to realize that it was not sufficient to produce but before need to all be listening to the consumer.



And, it is because he became aware of the excesses to which was the agriculture productivity of the 1950s he reacted in a manner very avant-garde. In 1963, he wanted to move towards a method of organic farming initiated by Raoul LEMAIRE and the field has been converted. Finally since this period we live here with the 'organic' spirit.

By the 1970s I was also very aware of the dangers that ran our Earth and its inhabitants face globalization, nuclear power and intolerance. I decided to resume operation and settle down on the Family Vineyard with the belief that the mode of production 'organic' was one that suited me and corresponded to a sustainable agriculture.

Our approach to organic farming

Environment, ecology, my concern each day.

If I practice organic agriculture, it is firstly to bring safe and faultless products on the table for consumers but bearing in mind the respect my land and my environment. It is also a way to transmit a heritage living in my children and to respect the planet and its inhabitants rather than an endless race to this productivism which does not take account of the fertility of the land capital.

In accordance with the regulations of organic farming, I respect a specification that excludes the use of synthetic chemicals and my vineyard is controlled every year by an independent body to ensure a product of organic (ECOCERT control).

My understanding of the environment does not stop there: I developed several years the renewal of vineyards by the 'selection' of the grapes. I drive a small nursery of plants intended for replanting, resulting mostly from the vineyard. It is for me a way of perpetuating the heritage of the vineyard.

Biodiversity surrounding our vineyard is also a sensitive issue: hedge, copse, wood, ditches, are maintained and kept on the operation. They are conditions favourable to maintaining a balance, an ecosystem that supports the hosting of beneficial insects called auxiliary fauna. I consider that the plant must find its reserves in the ground and the soil is confined not only to a support role. It is a living environment which has the capability to store, degrade and later to return to the plant all the elements necessary for life.

Wine Notes: Through a brilliant Garnet dress, there is a fine and pleasant nose marked by aromas of candied red fruits, prune and fresh leather. The tannic freshness of the attack permanently accompanied mouth mingling with fruity sensations. This rich in promise vintage is ready to offer us in 2012 a soft, balanced and charming wine. At best before tasting 1/2 hour.

Designation: Bordeaux Red

Color: Red

Vintage: 2008

Region: Top Benauge

Type of soil: Clay and limestone

Grape variety: 58% cabernet sauvignon / 34% merlot / 8% cabernet franc

Age of the vines: 25 years