



Sip history.  
Sip life.  
Sip love.

Wine from Lebanon VIP Tasting

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**June 22, 2022**

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The Texas Wine School





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# Welcome from NAWSI

North American Wine & Spirit Importers, founded by Constance McDerby and Sam Jaoude, is pleased to introduce these unique grape varieties and winemakers to Texas and their shared love of wine. Discover an extensive, expertly curated collection of unique, award-winning varietals from Lebanon's vineyards—vineyards with deep roots in one of the world's oldest, most geographically-ideal wine growing regions. Each with a great story to tell. Wine from Lebanon will highlight innovative new winemakers from Lebanon with a focus on two native varietals—Obaideh and Merwah, unique, native grapes never tasted before.

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## CONSTANCE MCDERBY

Wine was and continues to be Constance McDerby's passion and through 20+ years of oenophile study traveling to countries and immersing in learning all things wine, she has an expansive base of strong relations with retailers, distributors, and the wine industry connections.



In 2002 Constance founded and launched Food & Vine Time Productions, Houston's largest culinary, wine, craft beverage lifestyle event company, focusing on consumer events and wine industry trade tastings. Wine & Food Week, one of the nation's top ten destination culinary and wine events drawing upwards of 10,000 attendees.

She has also overseen several wine programs and tastings including:

- The New Wines of Ancient Thrace Bulgarian Wines Program launched in the USA now in its 7th year.
  - Wines of Loire Valley Trade Tastings
  - Taste of Italy Food & Wine Trade Tasting and Consumer Events
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## SAM JAOUDE

MadeNLebanon is a consulting firm specializing in marketing, branding, and distribution of Lebanese-made products in the USA and the western world.

As a Lebanese American, Sam understands the corporate culture of North America while still relating to Lebanese culture. As an accomplished FMCG (Fast Moving Consumer Goods) international food agent, consultant, and internationally recognized speaker, Sam's vast expertise is widely sought in marketing, branding, and distribution in the FMCG retail industries.



Sam's clients are owners and operators from small family-run businesses to big-name brands, working with many of the top brands in Lebanon as their consultant and agent.

WSET 1 level and FSVP certified

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## TERESA MCKINNEY

As part of the NAWSI team, Teresa R. McKinney oversees the wine selection, importation, and distribution for the Wine from Lebanon program. She is the founder and president of Delectatio, a boutique wine import company located in Magnolia, Texas. The company was founded in 2009 and imports small production, high quality wines from several different regions around the world. This role has provided extensive experience in the international wine supply chain, procurement, and wine marketing. Her education and certifications obtained have provided comprehensive experience in wine tasting, and judging wine quality and marketability.



### Education & Certification

- Master of Wine Candidate
- WSET Certified Instructor
- WSET Diploma
- WSET Advanced
- Certified Specialist of Wine (Society of Wine Educators)
- French Wine Scholar (Wine Scholar Guild)
- Italian Wine Specialist (North American Sommelier Association)

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## DEBRA FORD

Debra Ford joins NAWSI as Chief Marketing Consultant. She is an energetic, marketing guru who is passionate about consumer marketing and events, blending creativity with analytical rigor. Honored nationally and locally for marketing campaigns, her extensive experience includes strategic oversight of marketing and brand development, media relations, promotions social media management and large-scale event marketing. Hand-picked by market leaders to establish long-term strategic marketing plans, Debra has developed corporate communications and media relations strategies for a wide range of businesses including entertainment attractions; real estate ventures; technology start-ups, and hospitality organizations including wine and food-focused lifestyle events. Ford spear-headed marketing for the Houston Convention & Visitors Bureau, Six Flags, Houston Museum of Natural Science, The Houston Zoo and many more – creating signature events for each organization. Brand messaging and creative services are her passion. She is currently the owner and founder of Ford & Company, a boutique marketing, PR and special events agency.



# Ardoum

Ardoum Winery is the vision of Joseph Khairallah, an accomplished wine and spirit maker. In 1990, he created arak, the national spirit of Lebanon, under the brand name Al Kasr. This name translates to “castle” which references the winery buildings located in the village of Mtein. Multiple trips to Boudreaux gave Khairallah insight into the richness of different grape varietals. In addition to their signature arak, the team at Ardoum Winery creates other spirits including whiskey, vodka, and gin using local ingredients.

Ardoum Winery overlooks Kneish Mountain which is part of the Lebanon Mountain Trail, the country’s first long distance hiking trail. Guests can hike to the winery and relax in the garden, caves or cellars while they enjoy Ardoum wine, spirits, and food.



**Year winery was established: 1990**

**Annual production: 43,000 bottles**

**Area under vine: 50 hectares**

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## **Obeideh, 2020**

Total Production: 19,500

White | 12,5% ABV | Aging: Stainless Steel

Viticulture: 1200m altitude, Organic, Handpicked, Limited to 2kg per vine.

Varieties: 100% Obeideh

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## **Les 4 Cépages, 2019**

Total Production: 11,000

Red | 13.7% ABV | Aging: Stainless steel with vanilla oak chips

Viticulture: 1000m altitude, Organic, Handpicked, Limited to 2kg per vine.

Varieties: 35% Cabernet Sauvignon – 26% Syrah – 15% Merlot – 24% Grenache

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## **Cabernet Sauvignon, 2018**

Total Production: 6,000

Red | 14.5% ABV | Aging: 12 months, French oak

Viticulture: 1200m altitude, Organic, Handpicked, Limited to 2kg per vine.

Varieties: 100% Cabernet Sauvignon

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## **Syrah, 2018**

Total Production: 6,800

Red | 14.7% ABV | Aging: 12 months, French oak

Viticulture: 1200m altitude, Organic, Handpicked, Limited to 2kg per vine.

Varieties: 100% Syrah

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In the coastal city of Batroun, the Massoud family began to grow grapes and make wine in 2005. Set in a 17th century home in the mountainous village of Smar Jbeil, Atibaia Winery is located near the Castle of Smar Jbeil, a feudal stronghold built during the Crusader period (1095 – 1291AD). Considered one of the oldest villages in Lebanon, the family takes an artisanal approach to wine making maintaining small yields.



The Atibaia red blend received a rating of “90+” for three vintages by internationally renowned wine critic and writer Robert Parker. This blend of syrah, cabernet sauvignon, and petit verdot can be enjoyed immediately or cellared for 10+ years. The Atibaia Winery white blend is 50% chardonnay and 50% viognier with a slightly oaky aroma and a long finish. The winery’s rosé is accompanied by limited edition single varietals including malbec, petit verdot, and syrah.

**Year winery was established: 2007**

**Annual production: 20-25,000 bottles**

**Area under vine: 6 hectares**

## Atibaia, 2013

Annual Production: 12,000

Still Red | 14.50% ABV | Residual Sugar: | Total Acidity:

Aging: French Oak, 14 months, aging potential 10-12+ years

Viticulture: Manually harvested, only the most qualitative grapes are selected in the vineyard, then sorted twice, including once on a vibrating table.

Vinification: Thermo-regulated in stainless-steel tronconic tanks, with limited extraction.

After the malolactic fermentation, the wine is matured in 225 and 400 liters French oak casks.

Varieties: 50% Cabernet Sauvignon – 40% Syrah – 10% Petit Verdot

## Atibaia, 2014

Annual Production: 12,500

Still Red | 15.00% ABV | Residual Sugar: 2.8 g/L | Total Acidity: 3.9 g/L

Aging: French Oak, 14 months, aging potential 12-15+ years

Viticulture: Manually harvested, only the most qualitative grapes are selected in the vineyard, then sorted twice, including once on a vibrating table.

Vinification: Thermo-regulated in stainless-steel tronconic tanks, with limited extraction.

After the malolactic fermentation, the wine is matured in 225 and 400 liters French oak casks.

Varieties: 55% Syrah – 38% Cabernet Sauvignon – 7% Petit Verdot

# Cave Kouroum

Bekaa valley has been known to be the primary center for agricultural production and in particular the small village, Kefraya, standing on the Eastern Side of the Barouk Mountain. It's in the village of Kefraya where Mr. Bassim Rahal created his winery in 1998. Overlooking the valley with a majestic modern architecture, the ultra-modern winery produces a dry white, dry rosé, a variety of dry reds and sweet wines. A blend of traditional methods and new techniques are used to achieve such harmony within the wines, bringing out their natural qualities to the fore. All are expertly combined to offer an exceptional wine to various consumer preferences from the unique Lebanese soil.



**Year winery was established: 1998**

**Annual production: 300,000 bottles**

**Area under vine: 80 hectares**

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## **Blanc Perle, 2021**

Annual Production: 20,000

Still Dry White | 12% ABV | Residual Sugar:  $\leq 0.3$  g/L | Total Acidity: 3.28 g/L

Aging: Stainless steel tanks, potential 2 years

Varieties: 60% Sauvignon Blanc - 20% Grenache Blanc - 10% Clairette - 10% Viognier

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## **Petit Noir, 2015**

Annual Production: 43,000

Still Red | 14% ABV | Residual Sugar:  $\leq 0.3$  g/L | Total Acidity: 3.7 g/L

Aging: Stainless steel tanks, potential 10 years

Varieties: 30% Syrah - 20% Cabernet Sauvignon - 20% Grenache Noir -  
20% Carignan - 10% Cinsault

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## **7 Cépages, 2013**

Annual Production: 20,000

Still Red | 14% ABV | Residual Sugar:  $\leq 0.3$  g/L | Total Acidity: 4.19 g/L

Aging: Stainless steel tanks, potential 15 years

Varieties: 15% Syrah - 15% Cabernet Sauvignon - 14% Grenache Noir - 14% Carignan -  
14% Merlot - 14% Pinot Noir - 14% Gamay

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## **Pyrope, 2008**

Annual Production: 13,000

Still Red | 13.5% ABV | Residual Sugar: 0.37 g/L | Total Acidity: 4 g/L

Aging: In concrete vats, potential 20 years

Varieties: 50% Syrah - 50% Cabernet Sauvignon

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## **Syrah, 2004**

Annual Production: 13,000

Still Red | 14.5% ABV | Residual Sugar:  $\leq 0.3$  g/L | Total Acidity: 3.42 g/L

Aging: In French Oak for 12 months, potential 25 years

Varieties: 100% Syrah

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Recently named on the World's 2021 Best Vineyard list, Château Cana was founded by Dr. Fadi Gerges in the 1990s, and is now run by his daughter Joanna. Situated in the lush Lamartine Valley, the winery is a 30-minute drive from the capital city of Beirut. The vineyard is planted with 60% Cabernet Sauvignon, 30% Sabbaghieh, and 10% Chardonnay. The soil, variable climatic conditions, and hilltop vineyards combine to produce grapes with an unforgettable taste profile. Harvest is done by hand with minimal intervention made to the grapes during fermentation. Select wines created by Château Cana include Les Cabires in red, blanc, and Rosé; Jarden Secret, created from 100% Sabbaghieh, a Lebanese grape; Pinot Noir; Le Château; Selection Speciale; and the traditional Lebanese spirit Arak Soukara. The architectural beauty of the winery includes welcoming indoor and outdoor spaces, and an intimate guesthouse perfect for a reflective weekend.

**Year winery was established: 1999**

**Annual production: 100,000 bottles**

**Area under vine: 30 hectares**

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#### **Les Cabires Blanc, 2021**

Annual Production: 8,000

Still White | 13% ABV | Residual Sugar: 0.2 g/L | Total Acidity: 3.7 g/L

Varieties: 70% Chardonnay - 30% Meksassi

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#### **Mariage de Cana, 2014**

Annual Production: 15,000

Still Red | 14.50% ABV | Residual Sugar: 2.6 g/L | Total Acidity: 4.6 g/L

Aging: 18 months Oak Barrels

Varieties: 35% Cinsault - 35% Cabernet Sauvignon - 30% Syrah

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#### **Les Cabires Rouge, 2018**

Annual Production: 35,000

Still Red | 13.50% ABV | Residual Sugar: 2.4 g/L | Total Acidity: 4 g/L

Varieties: 20% Cabernet Sauvignon - 10% Grenache - 60% Cinsault - 10% Syrah

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#### **Jardin Secret, 2013**

Annual Production: 20,000

Still Red | 14% ABV | Residual Sugar: 3.1 g/L | Total Acidity: 4 g/L

Aging: 6 months Oak Barrels | Varieties: 100% Sabbaghieh

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#### **Pinot Noir, 2014**

Annual Production: 15,000

Still Red | 13.50% ABV | Residual Sugar: 3 g/L | Total Acidity: 3.5 g/L

Aging: 6 months Oak Barrels | Varieties: 100% Pinot Noir

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# Chateau Oumsiyat

Named on the list of one of the World's Best Vineyards in 2021 and 2020, Chateau Oumsiyat is currently under the leadership of fourth generation winemaker Joseph Bou Sleiman and his family. With its vineyards located in the fertile Bekka Valley, the wines produced from these grapes are refreshing and reveal concentrated fruit. Sleiman focuses on growing a wide spectrum of grapes including native Lebanese varietals Obaideh, Merweh, and Meksassi. He aims to produce wines that are balanced, elegant, and share the essence of the terroir. Sleiman has built an exquisite destination winery in the village of Mtein, that includes a restaurant and guest rooms.



**Year winery was established: 1950**

**Annual production: 1,350,000 bottles**

**Area under vine: 178 hectares**

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## Chateau Oumsiyat Obeidy, 2021

Annual Production: 95,000

Still White | 12% ABV | Residual Sugar: < 2 g/L | Total Acidity: 3.2 g/L | Aging: Inox Tanks

Vinification: Traditional temperature 14-16 °C | Varieties: 100% Obaideh

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## Chateau Oumsiyat Merweh, 2021

Annual Production: 60,000

Still White | 13% ABV | Residual Sugar: < 2 g/L | Total Acidity: 3.4 g/L | Aging: Inox Tanks

Vinification: Traditional temperature 14-16 °C | Varieties: 100% Merweh

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## Chateau Oumsiyat Soupir, 2021

Annual Production: 120,000

Still Rosé | 13% ABV | Residual Sugar: < 2 g/L | Total Acidity: 3.6 g/L | Aging: Inox Tanks

Vinification: Saigne fermentation on a temperature 14-16 °C

Varieties: 72% Syrah - 28% Cinsault

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## Chateau Oumsiyat Le Passionne, 2016

Annual Production: 40,000

Still Red | 13.5% ABV | Residual Sugar: < 2 g/L | Total Acidity: 3.3 g/L

Aging: Inox Tanks and oak Barrel aging for 1 year

Vinification: Traditional temperature 27-28 °C with long maceration

Varieties: 50% Cabernet Sauvignon - 50% Syrah

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## Chateau Oumsiyat Cabernet Sauvignon Merlot, 2020

Annual Production: 90,000

Still Red | 13.9% ABV | Residual Sugar: < 2 g/L | Total Acidity: 3.3 g/L | Aging: Inox Tanks

Vinification: Traditional temperature 27-28 °C with medium maceration

Varieties: 82% Cabernet Sauvignon - 18% Merlot

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## Chateau Oumsiyat Jaspe, 2019

Annual Production: 160,000

Still Red | 13.5% ABV | Residual Sugar: < 2 g/L | Total Acidity: 3.6 g/L | Aging: Inox Tanks

Vinification: Traditional temperature 27-28 °C with medium maceration

Varieties: 52% Cinsault - 30% Cabernet Sauvignon - 18% Syrah

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# Château St. Thomas

This family winery was established by Said Touma and his family in 1997. A 5th generation family producer of Arak Touma, a traditional Lebanese spirit, established in 1888. In addition to cultivating the noble varietals, the winemaking team cultivates Lebanon's local indigenous Obaideh grapes. Château St. Thomas is part of the "Wine Mosaic" project in Lebanon, Greece, and Turkey which is preserving and promoting rare grape varietals.



An intimate chapel dedicated to Saint Thomas is located on the vineyard grounds. Celebratory toasts feature award-winning Château St. Thomas wines.

**Year winery was established: 1997**

**Annual production: 50,000 bottles**

**Area under vine: 70 hectares**

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## **Obeidy St. Thomas, 2020**

**Total Production: 20,000**

Dry White | 12% ABV | Residual Sugar: 0.8 g/L | Total Acidity: 3.3 g/L

Aging: Fined in Stainless steel tanks for 6 months

Viticulture: Vines planted on 1000 to 1200m altitude, east side of Mount Lebanon

Varieties: 100% Obaideh Indigenous Lebanese grape

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## **Les Gourmets Rouge, 2018**

**Total Production: 100,000**

Dry Red | 13.50% ABV | Residual Sugar: 2.5 g/L | Total Acidity: 3.5 g/L

Aging: Several months in concrete and stainless- steel tanks

Viticulture: 50hl/ha, planted on 900m altitude, pebbly clay soil

Varieties: 40% Grenache - 40% Cinsault - 10% Cabernet Sauvignon - 10% Syrah

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## **Les Emirs, 2015**

**Total Production: 50,000**

Dry Red | 13.50% ABV | Residual Sugar: 2.2 g/L | Total Acidity: 3.3 g/L

Aging: 12 months in oak barrels | Viticulture: 45-50hl/ha, 1000m altitude, pebbly clay soil

Varieties: 40% Grenache - 40% Cabernet Sauvignon - 20% Syrah

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## **Pinot Noir St. Thomas, 2017**

**Total Production: 25,000**

Dry Red | 13% ABV | Residual Sugar: 1.8 g/L | Total Acidity: 3.2 g/L

Aging: 6 months in oak barrels | Viticulture: 35hl/ha, 1200m altitude

Varieties: 100% Pinot Noir

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## **Château St. Thomas, 2014**

**Total Production: 35,000**

Dry Red | 14% ABV | Residual Sugar: 1.8 g/L | Total Acidity: 3.6 g/L

Aging: 18 months in new French oak barrels

Viticulture: 30 - 35 hl/ha, 1000m altitude, pebbly clay soil.

Varieties: 40% Merlot - 40% Cabernet Sauvignon - 20% Syrah

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# Couvent Rouge

In Deir el Ahmar, a small village in the Northern Bekka Valley, “Coteaux d’Heliopolis” a cooperative farming project was founded in 1999. The enterprise encouraged farmers to plant grapes versus cannabis to create a sustainable economic environment. The cooperative was a success and today supports more than 250 farmers. Two enterprising growers, Charbel El Fakhri and his partner Walid Hobchy founded Couvent Rouge Winery in 2010. Using organic and Fairtrade certified grapes from their vineyards and the co-op, they have created a range of wines. These include an accessible “Petit Couvent” consisting of a red, white, and rosé; the “Couvent Rouge” wines which have more weight and structure; and the limited production Racines line. They created the first Lebanese sparkling wine, petulant natural which they have crowned LebNat. Couvent Rouge received a Silver Medal at the 2019 San Francisco International Wine Competition, and the Racine white was selected as one of the best Mediterranean wines by Wine and Spirits magazine.



**Year winery was established: 2010**

**Annual production: 400,000 bottles**

**Area under vine: 200 hectares**

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## **PetNat Gold, 2020**

Annual Production: 15,000

Sparkling White | 12.5% ABV | Residual Sugar: 3.9 g/L | Total Acidity: 3.8

Varieties: 40% Sauvignon Blanc - 40% Obaideh - 15% Viognier - 5% Muscat

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## **Racines, 2018**

Annual Production: 1,600

Still White | 12.8% ABV | Residual Sugar: 1 g/L | Total Acidity: 3.9 g/L

Varieties: 100% Viognier

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## **Couvent Rouge, 2020**

Annual Production: 24,000

Still White | 13.1% ABV | Residual Sugar: 1.3 g/L | Total Acidity: 3.1 g/L

Varieties: Viognier 85% - Sauvignon Blanc 15%

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## **Couvent Rouge, 2020**

Annual Production: 24,000

Still Rosé | 13.2% ABV | Residual Sugar: 0 g/L | Total Acidity: 3.9 g/L

Varieties: 100% Syrah

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## **Couvent Rouge, 2014**

Annual Production: 40,000

Still Red | 14.5% ABV | Residual Sugar: 1 g/L | Total Acidity: 1.83 g/L

Varieties: 40% Cabernet Sauvignon - 30% Syrah - 30% Tempranillo

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In Northern Lebanon, just 600m above Batroun, lies the road into Chabtaine. Follow this path past the many shrines, and at its natural end you will find vineyards and the 200-year-old olive trees of Domaine S.NAJM. It is here that our story begins. Domaine S.NAJM is the creation of Hiba and Salim Najm, a couple whose family has been producing extra-virgin olive oil and arak for decades. In the early nineties of the last century, it seemed a natural progression to add red wine to the S.NAJM dinner table. Combining Salim's experience as an agricultural engineering with Hiba's expertise as an oenologist, the family set out to create a thoughtful blend of Mourvedre, Cabernet Sauvignon and Grenache that perfectly captures the exciting terroir of an area that is home to Lebanon's boutique wine industry. Nowadays, the family is getting larger by introducing white wine and rosé wine to complete the S.NAJM dinner table.



**Year winery was established: 1994**

**Annual production: 17,000 bottles**

**Area under vine: 2.5-3 hectares**

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## **S.Najm White Wine, 2020**

Annual Production: 3,000

Still White | 13% ABV | Aging: No aging

Vinification: Fermentation with selected yeasts | Lite filtration before bottling

Varieties: 40% Sauvignon Blanc - 30% Obaideh - 30% Chardonnay

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## **S.Najm Rosé Wine, 2020**

Annual Production: 3,000

Still Rosé | 12.5% ABV | Aging: No aging

Vinification: Fermentation with selected yeasts, Rosé de Saignée Methode

Varieties: 50% Syrah - 40% Tempranillo - 10% Cabernet Sauvignon

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## **S.Najm Northpath Wine, 2016**

Annual Production: 5,000

Still Red | 13% ABV | Aging: No aging

Vinification: Natural fermentation in stainless steel tanks

Varieties: 65% Mourvèdre - 25% Cabernet Sauvignon - 10% Grenache

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## **S.Najm Northpath Wine, 2017**

Annual Production: 5,000

Still Red | 13% ABV | Aging: No aging

Vinification: Natural fermentation in Stainless Steel tanks

Varieties: 65% Mourvèdre - 25% Cabernet Sauvignon - 10% Grenache

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## **S.Najm Grenache, 2018**

Annual Production: 1,000

Still Red | 13% ABV | Aging: No aging

Vinification: Natural fermentation in Stainless Steel tanks

Varieties: 100% Grenache

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# Domaine Wardy

Domaine Wardy is a family owned and run winery in Zahle with roots reaching back to 1881. The vineyards were nurtured by a young widow Wardy (Rose) Mousalem and today is run by the fourth generation of family. In 2018, the family refreshed the look of their wine labels, renovated the winery, and planted new organic vineyards at high altitude on the slopes of the Bekaa Valley. The labels embrace their heritage using intricately patterned mosaics to indicate the origin of the wine. The colors indicate the aromatic profile, and a wood texture indicates whether a wine has been oaked or not. Currently, Domaine Wardy makes four categories of wines: the single-varietals; the unoaked blends, Beqaa Valley red, white, and rosé; the oaked blends Château les Cedres, Perle de Château; and the limited editions, Private Selection red & white as well as two araks and a vodka.



**Year winery was established: 1971**  
**Annual production: 140,000 bottles**  
**Area under vine: 25 hectares**

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**Beqaa Valley White, 2019** Annual Production: 14,000  
Still White | 12.20% ABV | Residual Sugar: 0.2 g/L | Total Acidity: 3.4 g/L  
Viticulture: Dry farming, trellises, handpicked | Vinification: 15 days  
Varieties: 48% Viognier - 36% Sauvignon Blanc - 16% Obaideh

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**Obeidi, 2017** Annual Production: 2,500  
Still White | 11.50% ABV | Residual Sugar: 0.6 g/L | Total Acidity: 2.9 g/L  
Viticulture: Dry farming, trellises, handpicked | Vinification: 15 days  
Aging: French oak barrels for 14 months | Varieties: 100% Obaideh

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**Perle du Château, 2019** Annual Production: 3,200  
Still White | 13.50% ABV | Residual Sugar: 0.2 g/L | Total Acidity: 3.2 g/L  
Viticulture: Dry farming, trellises, handpicked | Vinification: 15 days  
Aging: French oak barrels for 10 months  
Varieties: 78% Chardonnay - 14% Obaideh - 11% Muscat

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**Beqaa Valley Red, 2018** Annual Production: 38,000  
Still Red | 14.50% ABV | Residual Sugar: 2.1 g/L | Total Acidity: 3.2 g/L  
Viticulture: Dry farming, trellises, handpicked | Vinification: 21 days  
Varieties: 34% Tempranillo - 33% Cabernet Sauvignon - 33% Syrah

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**Château les Cedres, 2015** Annual Production: 19,500  
Still Red | 15% ABV | Residual Sugar: 0.0 g/L | Total Acidity: 3.9 g/L  
Viticulture: Dry farming, trellises, handpicked | Vinification: 21 days  
Aging: French oak barrels for 18 months  
Varieties: 45% Cabernet Sauvignon - 40% Syrah - 15% Merlot

In the late 50s in a small town in South Lebanon, a young boy helped his grandmother pick grapes to make arak, the national drink of Lebanon. As he gazed at the sky and watched aircrafts pass by, he dreamt about flying. The dream turned into reality and Captain Habib Karam flew for 43 years. While flying, his passion for vineyards made him long to be amongst the vines. And so, Karam Wines was founded in 2002 in his beloved hometown of Jezzine. Karam was the first to plant wine grapes in the South and are the only winery located in this region of Lebanon. A family-run business with a passion for winemaking was passed to Habib's children John and Thouraya, who spent their summers harvesting grapes.



**Year winery was established: 2002**

**Annual production: 125,000 bottles**

**Area under vine: 32 hectares**

## **Maison, 2020**

**Annual Production: 20,000**

Still White | 12.5% ABV | Residual Sugar: 0.2 g/L | Total Acidity: 3.2 g/L

Aging: Not aged in oak barrels | Viticulture: Max yield = 4KG/Vine, 1,200-1,400m

Vinification: 100% Fermentation in Stainless Steel Tanks

Varieties: 40% Viognier - 30% Sémillon - 30% Ugni Blanc

## **Cloud Nine, 2020**

**Total Production: 50,000**

Still White | 13.5% ABV | Residual Sugar: 0.2 g/L | Total Acidity: 3.3 g/L

Aging: Not aged in oak barrels | Viticulture: Max yield = 2.5KG/Vine, 1,200-1,400m

Vinification: 100% Fermentation in Stainless Steel Tanks

Varieties: 50% Sauvignon Blanc - 35% Viognier - 15% Sémillon

## **Meksassi, 2020**

**Total Production: 7,500**

Still White | 12.5% ABV | Residual Sugar: 0.1 g/L | Total Acidity: 3.3 g/L

Aging: 6 months in oak barrels | Viticulture: Max yield = 2.5KG/Vine, 1,200-1,400m

Vinification: 100% Fermentation in Stainless Steel Tanks

Varieties: 100% Meksassi

## **Maison, 2020**

**Total Production: 20,000**

Still Red | 13.5% ABV | Residual Sugar: 1.9 g/L | Total Acidity: 3.2 g/L

Aging: Not aged in oak barrels | Viticulture: Max yield = 4KG/Vine, 1,200-1,400m

Vinification: 100% Fermentation in Stainless Steel Tanks

Varieties: 60% Syrah - 40% Cinsaut

## **Saint John, 2014**

**Total Production: 30,000**

Still Red | 13.0% ABV | Residual Sugar: < 0.5 g/L | Total Acidity: 4.16 g/L

Aging: 12 months in oak barrels | Viticulture: Max yield = 2.5KG/Vine, 1,200-1,400m

Vinification: 100% Fermentation in Stainless Steel Tanks

Varieties: 42% Merlot - 25% Cabernet Sauvignon - 23% Syrah - 10% Cabernet Franc

# Mersel Wine

Founded by three women, Mersel Wines are 100% organic with no additives, fining, or filtering. Winemaker Eddie Chami created the first Lebanese sparkling wine, Petillant Natural. He continues this tradition at Mersel creating a LebNat Pet Nat Gold and a LebNat Pet Nat Pink Rosé. Other wines include a Phoenix Merwah; Dar Richi-Hanan, a red wine created by a Syrian refugee; Lebni; and Piquette Sparkling Wine. Mersel is committed to sustainable farming, supports local farmers, and shepherding herds of a desert goat on their property, the symbol of Mersel Winery.



**Year winery was established: 2018**

**Annual production: 75,000 bottles**

**Area under vine: 100 hectares**

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## LebNat Gold, 2020

Total Production: 27,000

Sparkling Natural White | 12% ABV | Residual Sugar: 0 g/L | Total Acidity: 3.2 g/L

Aging: 6 months on lees | Varieties: 50% Viognier - 50% Merwah

Viticulture: Ainata, Bekaa Valley (1,700m), Dimane, Wadi Qannoubine (1,600m)

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## LebNat Ruby, 2020

Total Production: 13,000

Sparkling Natural Rosé | 11.5% ABV | Residual Sugar: 0 g/L | Total Acidity: 3.1 g/L

Aging: 6 months on lees | Varieties: 50% Sangiovese - 50% Merwah

Viticulture: Bousit (800m), and Dimane, Wadi Qannoubine (1,600m)

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## Lebni Abyad, 2020

Total Production: 10,000

Still Natural White | 11% ABV | Residual Sugar: 0 g/L | Total Acidity: 3.2 g/L

Aging: Aged for 1 year before bottling | Varieties: 70% Merwah - 30% Sauvignon Blanc

Viticulture: Ainata, Bekaa Valley (1,700m), Bcharre, Wadi Qannoubine (1,600m)

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## Phoenix Merwah Skin-Contact, 2020

Total Production: 7,000

Still Natural White | 11% ABV | Residual Sugar: 0 g/L | Total Acidity: 3.1 g/L

Aging: On skins for 3 weeks, bottled early spring

Viticulture: Dimane, Wadi Qannoubine (1,600m) | Varieties: 100% Merwah

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## Phoenix Field Blend, 2020

Total Production: 7,000

Still Natural Rosé | 12% ABV | Residual Sugar: 0 g/L | Total Acidity: 3.19 g/L

Aging: On skins for 3 weeks, bottled early spring | Varieties: 90% Merwah - 10% Marini

Viticulture: Dimane, Wadi Qannoubine (1,600m)

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## Lebni Ahmar, 2020

Total Production: 10,000

Still Natural Red | 13.5% ABV | Residual Sugar: 0 g/L | Total Acidity: 3.5 g/L

Aging: Aged for 1 year before bottling | Varieties: 100% Cinsaut

Viticulture: Deir El Ahmar, Bekaa Valley (1,200m)

After living abroad, Joseph and Eddy Saade returned to their native village of Beit Menzer. Mont d'Almaz faces the Saade Vineyards near Kadisha Valley, a UNESCO World Heritage site. As wine lovers, they discovered their family land had the best quality of soil and a perfect climate with dry summers and snowy winters, essential requirements to produce a natural wine reflecting the mountain's terroir. The surrounding cedars, pine trees, roses, figs, and red fruits enhance the aromas, profound color, and taste of Mont D'Almaz. Family owned and run; wines are produced at an altitude of 1260 meters.



**Year winery was established: 2002**

**Annual production: 10,000 bottles**

**Area under vine: 2.5 hectares**

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**2020** Annual Production: 1,000  
White | 13.7% ABV | Residual Sugar: 1.7 g/L | Total Acidity: 4.1 g/L  
Aging: One year  
Viticulture: Altitude 1260m soil is calcareous clay, hand-picked at the end of September  
Vinification: Juice is cooled to 12 °C for settling | Varieties: 100% Merwah

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**2015** Annual Production: 5,000  
Red | 13.5% ABV | Residual Sugar: 1.1 g/L | Total Acidity: 4.6 g/L  
Aging: Two years of which one is in oak barrels  
Viticulture: Altitude 1260m soil is calcareous clay, hand-picked at the end of September  
Varieties: 47% Cabernet Sauvignon - 28% Merlot - 27% Syrah

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**2017** Annual Production: 5,000  
Red | 13% ABV | Residual Sugar: 1.05 g/L | Total Acidity: 4.45 g/L  
Aging: Two years of which one is in oak barrels  
Viticulture: Altitude 1260m soil is calcareous clay, hand-picked at the end of September  
Varieties: 47% Cabernet Sauvignon - 28% Merlot - 27% Syrah

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**2018** Annual Production: 5,000  
Red | 13% ABV | Residual Sugar: 2.65 g/L | Total Acidity: 4.2 g/L  
Aging: Two years of which one is in oak barrels  
Viticulture: Altitude 1260m soil is calcareous clay, hand-picked at the end of September  
Varieties: 47% Cabernet Sauvignon - 28% Merlot - 27% Syrah

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**2019** Annual Production: 1,000  
Red | 13.7% ABV | Residual Sugar: 2.3 g/L | Total Acidity: 5 g/L  
Aging: Two years of which one is in oak barrels  
Viticulture: Altitude 1120m soil is calcareous clay, hand-picked at the end of September  
Varieties: 100% Malbec

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# Muse Du Liban

Established in 2015, Muse de Liban Winery draws its grapes from vineyards in Aynata. Internationally renowned French winemaker and consultant, Michel Rolland, created five Lebanese wines to delight the palate. The winery’s portfolio includes a Rebellious Rosé; Wanton White; Rousing Red; Elegantly Royal; and Muse L’Oracle Syrah.



**Year winery was established: 2015**  
**Annual production: 100,000 bottles**  
**Area under vine: 100 hectares**

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<b>Le Blanc, 2020</b>	<b>Total Production: 10,000</b>
Still White   13% ABV   Residual Sugar: 0.9 g/L   Total Acidity: 3.9 g/L	
Aging: Not aged in barrels   Varieties: Sauvignon Blanc/ Chardonnay	

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<b>Château Ainata – Blanc des Cèdres, 2020</b>	<b>Total Production: 20,000</b>
Still White   13% ABV   Residual Sugar: 0.8 g/L   Total Acidity: 3.5 g/L	
Aging: Not aged in barrels   Varieties: Sauvignon Blanc/ Chardonnay	

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<b>Le Rouge, 2018</b>	<b>Total Production: 20,000</b>
Still Red   14% ABV   Residual Sugar: 1.4 g/L   Total Acidity: 4.1 g/L	
Aging: 1 year in 1st and 2nd French barrels   Varieties: Syrah / Cabernet Sauvignon	

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<b>L’Oracle, 2018</b>	<b>Total Production: 5,000</b>
Still Red   14% ABV   Residual Sugar: 0.8 g/L   Total Acidity: 4.1 g/L	
Aging: 1 year in new and 1st French barrels   Varieties: Syrah	

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<b>Château Ainata – Rouge des Cèdres, 2019</b>	<b>Total Production: 40,000</b>
Still Red   14% ABV   Residual Sugar: 2.4 g/L   Total Acidity: 4 g/L	
Aging: Not aged in barrels   Varieties: Syrah/ Cabernet Sauvignon	

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Terre Joie was started by Joe Saade, a wine lover and former adman. The name Terre Joie, land of happiness in French, describes our view of Lebanon, but it is primarily based on the initials of our son, who passed away in a diving accident. Our terroir is unique since our vineyard sits atop a tectonic rift formed by the joining of three plates, each coming from Europe, Asia or Africa. With 300 days of sunshine and several weeks of snow every year, the weather and soil conditions in the Bekaa Valley are ideal for organic viticulture, which we practice. We are the new wave of Lebanese wineries who optimize our altitude terroirs rather than replicate Bordeaux profiles. At Terre Joie we strive to produce unexpectedly elegant wines that stimulate a joyful experience.

**Year winery was established: 2007**

**Annual production: 40,000 bottles**

**Area under vine: 14 hectares**

## **Aromatix, 2020**

Rosé | 13% ABV | Residual Sugar: 1 g/L | Total Acidity: 3.1 g/L

Aging: Stainless Steel

Viticulture: Organic (under certification) Plow 2x per year, limited to 2kg per vine, hand picked and sorted 1,325m Altitude (average)

Varieties: 100% Grenache

Total Production: 1,500

## **CinLight, 2019**

Red | 13.5% ABV | Residual Sugar: 2.4 g/L | Total Acidity: 3.6 g/L

Aging: Stainless Steel

Viticulture: Organic (under certification) Plow 2x per year, limited to 2kg per vine, hand picked and sorted 1,300m Altitude (average)

Varieties: 100% Cinsault

Total Production: 8,500

## **SDF, 2016/2017**

Red | 14% ABV | Residual Sugar: 2.5 g/L | Total Acidity: 3.5 g/L

Aging: 18 months used demi-muids, french oak

Viticulture: Organic (under certification) Plow 2x per year, limited to 2kg per vine, hand picked and sorted 1,300m Altitude (average)

Varieties: 45% Cabernet Sauvignon - 20% Cinsault - 20% Merlot - 15% Syrah

Total Production: 7,000

## **flur, 2016**

Red | 14% ABV | Residual Sugar: 2.1 g/L | Total Acidity: 4 g/L

Aging: 12 months, demi-muids, french oak

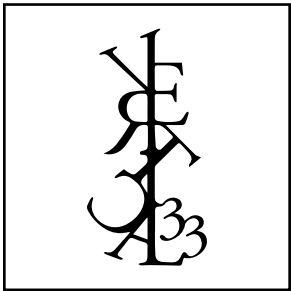
Viticulture: Organic (under certification) Plow 2x per year, limited to 2kg per vine, hand picked and sorted 1,000m altitude

Varieties: 50% Cabernet Franc - 50% Merlot

Total Production: 8,000

# Vertical 33

Located far south at latitude 33, the wine making team at Vertical 33 is dedicated to enhancing the microclimate of Mount Lebanon. Delighted by the discovery of native Obaideh grapes on the mountain, Dr. Eid Azar encouraged his friends and colleagues to join him in a winemaking venture and Vertical 33 was launched in 2011. A new winery that features gravity flow fermentation was built in 2019 to aid in the minimal intervention the winemaking team makes to the grapes. Wines include a Cabernet Sauvignon, Pinot Noir, Rosé, Cinsault du Soir, Cinsault Brutal, and Obaideh. While in Beirut, visit the Vertical 33 tasting room and enjoy wines paired with seasonal and local products.



**Year winery was established: 2014**  
**Annual production: 60-75,000 bottles**  
**Area under vine: 12 hectares**

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<b>Blanc Obeidy, 2018</b>	Total Production: 2,000
White   13.30% ABV   Residual Sugar: 1.2 g/L   Total Acidity: 3.1 g/L	

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<b>Vertical 33 Carignan, 2016</b>	Total Production: 10,000
Red   14% ABV   Residual Sugar: 1.6 g/L   Total Acidity: 3.7 g/L	

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<b>Vertical 33 Carignan, 2017</b>	Total Production: 10,000
Red   13% ABV   Residual Sugar: 1.8 g/L   Total Acidity: 3.8 g/L	

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<b>Vertical 33 Cinsault du Soir, 2017</b>	Total Production: 12,000
Red   13.30% ABV   Residual Sugar: 1 g/L   Total Acidity: 3.5 g/L	

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<b>Vertical 33 Cabernet Sauvignon, 2018</b>	Total Production: 8,000
Red   15.28% ABV   Residual Sugar: 1.4 g/L   Total Acidity: 3.6 g/L	

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## Notes

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A curated collection of wine, featuring generations of Lebanese winemakers. Discover unique varietals from the oldest and finest, wine growing region in the world.

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