

The Unicorn Collection

The wines that myths are made of





Yes, you can believe your eyes. This collection features those rare, near-mythic wines that you've only heard about. Hence the name the Unicorn Collection.

Don't leave without one of these elusive wines in your portfolio. Otherwise, no one will believe you that you saw them.



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What Makes a Wine a "Unicorn"?

Unicorns are magical things. You don't see them in the wild often. When you do, it's worth pausing to appreciate them. If you're unfamiliar with the term "unicorn," here's what makes a wine one.



1. Scarcity

Scarcity does funny things to prices. As soon as a wine is hard to get, our desire to own it spikes and so does the price tag. Simply put, humans are hard-wired to value things more when they are rare or pose a potentially missed opportunity.

With this collection, you won't find these wines at your local wine shop. They're hard enough to find for the most dogged collectors and critics. Fortunately, we know a couple of people with access to this elusive bottles.

2. High Demand

A scarce wine isn't the same as an investment-worthy wine. There needs to be demand. When a great wine is both scare and sought-after, it's the perfect storm for long term appreciation.

Take Penfolds Grange. Upon release, this now-legendary shiraz was widely panned. After the head winemaker tinkered with the recipe, it garnered international acclaim. In 1995, it was named Wine Spectator's Red Wine of the Year. A few years later, it was named a South Australian heritage icon. Recently, a bottle of 1951 Grange sold for \$104,587 (A\$142,131) at auction, a record for an Australian wine.





3. Price Appreciation

What good is an investment-grade wine if it doesn't increase in price? On average, Vinovest clients can expect their wines to appreciate 8% to 12% each year. These unicorns offer significantly higher potential.

Take a wine like 2014 Domaine de la Grange des Peres Pays d'Herault Rouge. Five years ago, you could have purchased a case for £1,074 (\$1,344). Today, that same wine would set you back £3,720 (\$4,155.) For those keeping score at home, that's a jump of more than 200%!

4. Ageability

Unicorn wines aren't made for the present. They are made for eternity. These wines have built-to-age structures that allow them age gracefully for 20, 30, or even 40+ years.

Remember that some people will drink their wine before it reaches its peak. That reduces the number of bottles in circulation. The waning supply and rising quality will also fuel demand. Once the supply is exhausted, though, even the highest price tag can't bring the unicorn wine back.



Other Names We Considered for This Collection



5. Niche

Up until this point, these criteria have described all investment-grade wines. Harlan Estate. Domaine Leroy, Liber Pater. They check all these boxes. That's why we added "niche" as a characteristic. By that we mean the wines are made outside of iconic wine regions, like Napa Valley, Burgundy, and Bordeaux.

Each wine in this collection ranks among the one or two best from its locale. For instance, when people think of wine in Veneto, Giuseppe Quintarelli comes to mind. The same applies to Côtes du Jura and the indomitable Jean-François Ganevat. These unicorns are the face of their regions, singlehandedly putting it on the map.



What the Critics Are Saying



Giacomo Conterno

"The Barolos of Giacomo Conterno are among the most beautiful wines in the world: gorgeously pure and packed with flavors that feel almost three-dimensional. Despite the intensity, the texture is sheer, almost delicate, like silken threads that can suspend bridges."

ERIC ASIMOV, NEW YORK TIMES



Jean-François Ganevat

"These idiosyncratic, elusive wines – along with Jean-François' charm – have taken the wine world by storm. As the world's love affair with the Jura shows no signs of abating, a combination of soaring reputation and small production levels have encouraged oenophiles to look to secondary channels, particularly the auction market. Being able to taste his wines is becoming increasingly difficult, but we can assure you that every sip will make your efforts worthwhile."

DRINK BUSINESS



Clos Rougeard

"There are two suns. One shines outside for everybody. The second shines in the Foucaults' cellar."

CHARLES JOUGET

Unicorns are real

We have 13 of them





2009 Dal Forno Romano Vigneto Monte Lodoletta VINTAGE QUALITY ANNUAL RETURN 5.95% ANNUAL PRODUCTION: 2,500 CASES AGING WINDOW 2019 - 2045 RARITY ***** CRITICAL ACCLAIM 99 Wine Advocate 96 Antonio Galloni 93 Wine & Spirits The annual return is based on the average performance of the last five years across ten vintages.

Amarone is a style of wine produced by drying the grapes prior to fermentation, creating wines with higher potential alcohol, more body, and possibly a touch of sweetness. Dal Forno Romano is one of the touchstone producers of the style based in the Veneto region of Italy, where they've been making wine for almost 40 years. The grapes for Dal Forno's Amarone are dried for at least six months, concentrating the sugars and flavors and creating lots of interest and complexity.

The 2009 Dal Forno Romano Vigneto Monte Lodoletta is considered to be one of the most classic and high-quality examples of Amarone style. Notes of blackberry, dried cherry, cedar, and anise abound, and the luscious viscosity is countered by surprisingly fresh acidity. Robert Parker scored the wine 99 points, writing, "I found this monumental wine to be irresistible when I first tasted it...This is one of the most complete and comprehensive vintages produced at Dal Forno."

THE FINAL SIP:

If you're exploring Amarone for the first time, start with Dal Forno Romano – but beware, all other examples may disappoint after setting the bar so high.

2000	2001	2002	2003	2004	2006	2008	2009	2010	2011
VINTAGE									
33.3%	8.5%	49.7%	4.0%	21.2%	39.8%	25.0%	55.0%	37.0%	24.1%



2013 Dal Forno Romano Vigneto **Monte Lodoletta** VINTAGE QUALITY 2,500 CASES AGING WINDOW 2022 - 2055 **** Wine The annual return is based on the average

The Dal Forno Romano estate is planted with 65 acres of classic Amarone grape varieties (corvina, corvinone, and rondinella, among others). Often lauded as one of Italy's top Amarone producers, Dal Forno takes advantage of the vineyard's aspect and elevation to retain acidity in the grapes, and therefore the final wine despite the intense grape drying process.

The 2013 Dal Forno Romano Vigneto Monte Lodoletta is a force to be reckoned with – the aromatics leap out of the glass, and the wine itself is full-bodied, deeply colored, and brimming with flavor. Dark fruit notes are contrasted against mushroom, leather, and spice, while a silky mouthfeel, firm but elegant tannins, and bright acidity on the finish round out the structure. "Absurdly intense on the nose, saturated in dark-plum essence, vanilla, tar, ash, mocha, and light raisins," wrote critic James Suckling, who awarded the vintage 97 points. He continued, "Somehow, this still manages to be fresh and elegant."

THE FINAL SIP:

The 2013 Dal Forno Romano Vigneto Monte Lodoletta can absolutely be enjoyed now (perhaps with a bit of chocolate in place of a more traditional dessert), but it will only continue to improve in the bottle over the next decade.

2000	2001	2002	2003	2004	2006	2008	2009	2010	2011
VINTAGE									
33.3%	8.5%	49.7%	4.0%	21.2%	39.8%	25.0%	55.0%	37.0%	24.1%



2013 Giuseppe Quintarelli Alzero Cabernet Veneto VINTAGE QUALITY ANNUAL RETURN 5.55% ANNUAL PRODUCTION: 4,000 CASES AGING WINDOW 2024 - 2042 RARITY *** CRITICAL ACCLAIM The annual return is based on the average performance of the last five years across six vintages.

If you were to construct the perfect winemaker in a lab, the result would look eerily similar to Giuseppe Quintarelli. Affectionately known as "Bepi," Quintarelli is a consummate perfectionist. Each wine is made with patience and care. Everything is artisanal, from his selection of the finest cork to his meticulously handwritten labels. In 2018, Vincarta even called him the godfather of Amarone and arguably the best winemaker in Italy.

Giuseppe Quintarelli Alzero Cabernet Franc has a hallowed reputation for thrilling purity and luscious texture. Mountains of black fruits form a ripe and vibrant core haloed by licorice, violets, smoked meats, and earthiness. While it's approachable in youth, Giuseppe Quintarelli Alzero requires a minimum of ten years to hit its stride. As Robert Parker once wrote, "[It's] one of the rarest, most provocative, and profound dry red wines to emerge from Italy."

THE FINAL SIP:

Giuseppe Quintarelli Alzero Cabernet Franc reflects the highest level of artistry imaginable in the world of fine wine, with consumers paying nearly any price for a bottle.

2000 VINTAGE	2001 VINTAGE	2004 VINTAGE	2005 VINTAGE	2006 VINTAGE	2007 VINTAGE
59.0%	60.9%	5.5%	11.9%	-0.4%	30.0%



2002 Giacomo Conterno Barolo Monfortino Riserva VINTAGE QUALITY ANNUAL RETURN ANNUAL PRODUCTION: 600 CASES AGING WINDOW 2027 - 2052 RARITY CRITICAL ACCLAIM

Wine

The annual return is based on the average

performance of the last five years across ten vintages.

Giacomo Conterno's Barolo Monfortino Riserva is only produced in exceptional vintages. 2002 was a volatile year – hail throughout the Piedmont region wiped out many grapes early in the season. However, those that survived were awarded a long, warm growing season. The result is a small amount of exceptional wine, adding to the rarity of the vintage.

The 2020 Monfortino Riserva has many faucets that have continued to evolve over the last 20 years – and despite the age, freshness prevails. Herbal and floral notes are harmoniously layered with crunchy red berries, dried fruit, licorice, and earth. The wines are aged for a minimum of seven years in large casks (known as botti in Italy). These casks don't provide traditional oak flavors (like vanilla) but create oxygen exchange that aids in overall flavor development – and this wine is not lacking in flavor or structure. Wine Spectator critic Bruce Sanderson wrote, "This is incredibly fresh, vibrant and expressive, exhibiting complex aromas...Intense and elegant at once, with finesse and structure, ending with a saline and mineral aftertaste."

THE FINAL SIP:

While it wouldn't be complete insanity to open a bottle to enjoy now, the 2002 Giacomo Conterno Barolo Monfortino Riserva will last until at least 2040. Available quantities are small; get some bottles now to open and explore this wine's development over the next 15 years.

1997	1998	1999	2000	2001	2002	2004	2005	2006	2008
VINTAGE									
107.2%	52.0%	69.6%	93.0%	4.5%	71.3%	55.6%	108.2%	45.6%	64.6%



2004 Giacomo Conterno Barolo Monfortino Riserva VINTAGE QUALITY ANNUAL RETURN 13.43% ANNUAL PRODUCTION: 600 CASES AGING WINDOW 2019 - 2044 RARITY ***** CRITICAL ACCLAIM 100 98 Stephen Tanzer Performance of the last five years across ten vintages.

Like the famous wines it produces, the Giacomo Conterno brand is long-lived: the Conterno family has a legacy in Piedmont that goes back to the early 1900s. Now managed by the fourth generation, Giacomo Conterno is known for constantly producing some of the highest quality and most age-worthy Barolos in Italy. Their first Riserva was released during the first World War and continues to be a highly sought-after wine.

Barolo's 2004 vintage is known for producing wines with ripe red fruit character and exceptional balance – a delayed harvest allowed for a longer ripening season. The 2004 Giacomo Conterno Barolo Monfortino Riserva is no exception. Notes of blood orange, roses, tar, smoke, and strawberry can all be found, while firm but approachable tannins compliment a strong acid core. Vinous's Antonio Galloni scored the wine 100 points, writing, "When it comes to pure finesse, the 2004 plays in a league of its own...I imagine the 2004 Monfortino will give readers an utterly spellbinding drinking experience for the next few decades." The finish lingers for what seems like hours on the palate and leaves you wanting more.

THE FINAL SIP:

Only around 600 cases of Monfortino Riserva are produced, and then, only in the best vintages. Get your hands on a few bottles if you can – while already ethereal now, these wines have decades to go in bottle.

1997	1998	1999	2000	2001	2002	2004	2005	2006	2008
VINTAGE									
107.2%	52.0%	69.6%	93.0%	4.5%	71.3%	55.6%	108.2%	45.6%	64.6%



2008 Jean-François Ganevat Côtes du Jura Les Vignes de Mon Père VINTAGE QUALITY 1,700 CASES AGING WINDOW 2020 - 2040 18.5 / 20 100 Wine La Revue du Vin de France

of the last five years across four vintages.

Jura wines may be the current sweethearts of the somm set, but this region has been producing unique, highquality wines for centuries. Producer Jean-François Ganevat has been crafting Jura wines since 1650, and the estate vineyards are now certified biodynamic. The winery takes a minimal intervention approach, which includes the use of wild yeasts, no use of new oak, and no sulfur.

The 2008 Jean-François Ganevat Côtes du Jura Les Vignes de Mon Pere is 100% savagnin (not to be confused with sauvignon blanc); this ancient grape has thrived in the Jura for centuries. Les Vignes de Mon Pere spends a minimum of two years on the lees, creating a creamy texture and notes of brioche and parmesan cheese, and several years in cask. Slight oxidative notes include nuts, dried fruit, and mushrooms. Streamlined acidity keeps the wine fresh despite age.

THE FINAL SIP:

Jura wines are trendy for a reason: they are interesting, unique, and complex. Thanks to the region's distinctive winemaking techniques, they are also some of the most age-worthy whites on the market. Jean-François Ganevat's Jura wines are some of the highest quality and most collectible in the Jura; the 2008 Les Vignes de Mon Pere has many years of life left in it.

2003 VINTAGE	2004 VINTAGE	2005 VINTAGE	2006 VINTAGE
505.4%	485.6%	534.7%	295.0%



If there was one winery to be given expert status in Alsatian riesling, it would be Trimbach. Maison Trimbach has been making wines in Alsace for thirteen generations (since 1626), and the Clos Ste. Hune Riesling label since 1919. Clos Ste. Hune is a small plot of riesling vines within the larger Rosacker Grand Cru. The average age of the vines is 60 years, creating wines with great depth and concentration.

The 2016 Trimbach Clos Ste. Hune Riesling is an expression of purity. Crafted from 100% riesling, the grapes are sourced from low-yielding vines and the wines are unoaked, allowing the characteristics of the grapes and terroir to shine. A strong mineral backbone supports this refreshingly dry wine. Acidity dances along the palate and is complemented by dense stone fruit and floral notes. Wines are bottle aged a minimum of six years before release, allowing more layers of complexity to develop. James Suckling summed it up perfectly with his 98-point review: "It goes on for days. Glorious!"

THE FINAL SIP:

Currently only available as a pre-release, the 2016 Trimbach Clos Ste. Hune Riesling is the perfect example of an ageable white. This is a wine to leave in the cellar for decades – it will only improve and appreciate in value for years to come.

2001	2002	2003	2004	2005	2006	2007	2008	2009	2011
VINTAGE									
70.6%	136.5%	212.8%	175.0%	96.4%	45.0%	41.5%	82.1%	49.0%	54.0%



The Trimbach family is in their 13th generation of winemaking in Alsace and has been releasing Clos Ste. Hune Riesling for over a century. With limestone soils and low-yielding vines that average 60 years old, Clos St. Hune is ideal for growing high-quality riesling. The warm, dry, sunny days in Alsace allow this sometimes finicky grape to fully ripen, creating wines with depth and concentration without losing the unique riesling character.

The 2017 Trimbach Clos Ste. Hune Riesling is a masterpiece of juxtaposition: chiseled, dry, and featuring bracing acidity, the wine is also lushly concentrated and brimming with notes of juicy white peach. The signature mineral finish rounds out the wine. The 2017 vintage earned 96 points from Vinous, with critic lan D'Agata writing, "The penetrating, long, very suave finish offers complex, concentrated flavors similar to the aromas...A readier-to-drink CSH than usual, but it will age well."

THE FINAL SIP:

Trimbach only produces around 1,500 cases of Clos Ste. Hune Riesling each vintage, making this already collectible wine even rarer. Score a few bottles (or more) during pre-arrival and stash them for at least a decade to experience all that this wine can truly offer.

2001	2002	2003	2004	2005	2006	2007	2008	2009	2011
VINTAGE									
70.6%	136.5%	212.8%	175.0%	96.4%	45.0%	41.5%	82.1%	49.0%	54.0%



Located in the Loire Valley, Clos Rougeard only produces around 2,500 cases annually, earning them a cult winery status. The estate has been in the Foucault family since the 1800s and only produces four wines each year – one white and three cabernet franc-based reds – each of which is highly coveted by collectors. The vineyard is sustainably farmed and the wines are crafted with minimal intervention for the most unadulterated expression of terroir.

Cabernet franc is often overshadowed by the bigger, bolder cabernet sauvignon – but the 100% cabernet franc 2016 Clos Rougeard Saumur-Champigny shows what a star this grape can be. Savory and complex, the floral and herbal notes are supported by crunchy red fruits, all of which are softened by 24 months in oak. A flinty minerality lingers during the long finish. And don't forget about structure – "Firm tannins undergird the vibrant palate of this eminently drinkable wine," writes Decanter's Yohan Castaing.

THE FINAL SIP:

The 2016 Clos Rougeard Saumur-Champigny can be enjoyed now, but 10 years in the cellar will bring out even more nuances – if you can get your hands on a bottle.

2000	2002	2004	2005	2006	2007	2008	2009	2010	2011
VINTAGE									
25%	68%	120.00%	112%	25.40%	34.00%	105.10%	56.20%	38.70%	24%



2014 Domaine de la Grange des Peres Pays d'Herault Rouge

VINTAGE QUALITY	A
ANNUAL RETURN	73.51%
ANNUAL PRODUCTION:	3,000 CASES
AGING WINDOW	2018 - 2026
RARITY	****
CRITICAL ACCLAIM	
91 Anthocyan	es
The annual return is based on the	average

performance of the last five years across ten vintages

Located in the Languedoc region in France, Domaine de la Grange des Peres utilizes organic and biodynamic farming on their 32 acres of vineyards. The warm, dry climate in this region makes sustainable production methods much more viable than in other parts of France. Stony limestone soils provide the kind of excellent drainage preferred by cabernet sauvignon.

IGP wine does not always mean lower quality – in some cases, it allows producers to play with grape varieties otherwise not allowed in their home appellation. This is the case with Domaine de la Grange des Peres' Pays d'Herault Rouge. A unique blend of cabernet sauvignon, mourvedre, and syrah, this deeply colored wine is rich and round, bursting with dark fruits (plum, cassis, blackberry) along with notes of black pepper, mocha, earth and smoke. Of this wine, critic Jancis Robinson wrote, "Polished tannins and great savor and transparency. Very much a food wine with still lots of tannin tucked in behind the fruit for future development."

THE FINAL SIP:

Choosing to forgo the use of the Languedoc AOC in favor of the Pays d'Herault IGP allows Domaine de la Grange des Peres to include cabernet sauvignon in their small lot red blend, creating an age-worthy wine of substance that still shows a strong sense of place.

2005	2006	2007	2008	2009	2010	2011	2012	2013	2014
VINTAGE									
334.9%	512.1%	387.8%	285.5%	395.1%	364.3%	522.6%	335.0%	206.4%	331.8%



2015 Penfolds Grange



No wine region is defined more by a single wine than Australia is by Penfolds Grange. The opulent shiraz was Australia's first iconic wine. After debuting in 1951, it forged a new path in the industry - one that blended Australian techniques with European inspiration. More than half a century later, the near-mythic status of this wine has only grown. In 2001, it was even listed as a South Australian heritage icon.

The much anticipated 2015 vintage lives up to its lofty expectations. The nose is a volcano of fruit, unfurling everything from blackberries to plums to black cherries. Swirling notes of sweet spice, menthol, cocoa, and dark coffee underscore the outstanding richness and concentration. Made in the classic Grange, the 2015 vintage shows why this shiraz is adored by generations of wine lovers. Anyone capable of holding it for three to four decades is in for quite a treat.

THE FINAL SIP:

The much anticipated 2015 Penfolds Grange meets and exceeds the highest standards, even earning a perfect score from James Suckling.

2002	2003	2004	2005	2006	2007	2008	2009	2010	2011
VINTAGE									
23.2%	44.8%	-3.2%	20.0%	46.9%	29.5%	23.1%	20.0%	16.0%	21.2%



Penfolds Grange is the wine by which all other great Australian wines are measured. Not only did it transform the country's industry, but it has compiled more hardware than a Home Depot, including Wine Spectator's Wine of the Year. So, it might be surprising to learn that Grange was panned upon release. It was only after three years of tinkering with the recipe that Penfolds winemaker Max Schubert perfected this now-iconic red blend.

The 2017 Penfolds Grange zigs where previous vintages have zagged. It's only the seventh iteration in nearly seven decades made from 100% shiraz. Chief winemaker Peter Gago sourced 86% of grapes from the Barossa Valley and 14% from McLaren Vale to create a substantive, concentrated, and decadent wine. Still, 2017 Grange remains ethereal with youthful energy and floral notes. Thanks to its well-structured frame, this shiraz should age well for more than 20 years.

THE FINAL SIP:

No country is more indebted to a single wine than Australia is to Penfolds. The supreme quality makes 2017 Grange an essential case for any serious wine collector.

2002	2003	2004	2005	2006	2007	2008	2009	2010	2011
VINTAGE									
23.2%	44.8%	-3.2%	20.0%	46.9%	29.5%	23.1%	20.0%	16.0%	21.2%



2004 Bruno Giacosa Le Rocche del Falletto Barolo Riserva VINTAGE QUALITY ANNUAL RETURN ANNUAL PRODUCTION: 900 CASES AGING WINDOW 2024 - 2044 RARITY CRITICAL ACCLAIM 100 Vinous 98 Stephen Tanzer 97 James Suckling The annual return is based on the average

performance of the last five years across six vintages.

Is there any wine more enticing than well-aged Nebbiolo? The allure is in the change – how it takes on a brick color, the tannins soften, and the wine evolves with flavors of truffle and earth. All of this is true for the fine wines from Bruno Giacosa. Bruno Giacosa has been a benchmark producer of Barolo and Barbaresco since the 1960s. The brand straddles the line between the new and old school philosophies of the region, continuing to use the classic 5000l botti, but upgrading to French oak.

Bruno Giacosa only releases riserva wines in truly exceptional vintages, such as 2004. Antonio Galloni of Vinous awarded this wine 100 points, stating, "The 2004 Barolo Riserva Le Rocche del Falletto is simply as profound as wine can be. Period." The wine is redolent with aromas and flavors of crunchy red fruits, dried roses, mushrooms, and spice. While the tannins have softened with time in the bottle, they still make themselves known and are complemented by broad acidity that washes over the palate. This is a wine you'll continue to think about hours after the bottle is emptied.

THE FINAL SIP:

An aged bottle like the 2004 Bruno Giacosa Le Rocche del Falletto Barolo Riserva is the best way to experience the finest of the region.

2000 VINTAGE	2001 VINTAGE	2004 VINTAGE	2007 VINTAGE	2008 VINTAGE	2011 VINTAGE
69.1%	100.0%	15.4%	20.0%	23.0%	-23.2%



Let's catch a unicorn

Because a little evidence in your portfolio never hurts

The Unicorn Collection goes live on Thursday, October 27 at 1 PM EST



