

Moldovan
Small
Wine Producers
Association



Ion Luca, President
*Small Wine Producers' Association
of Moldova*

Dear wine lover,

I am pleased to introduce several members of the new generation of winemakers from the Republic of Moldova – and a special collection of their best wines.

In the following pages, you will learn about wines as good as any from the best-known Moldovan wineries and the makers of these exceptional wines. Although their experiences and backgrounds differ, they all share a passion for wine and winemaking.

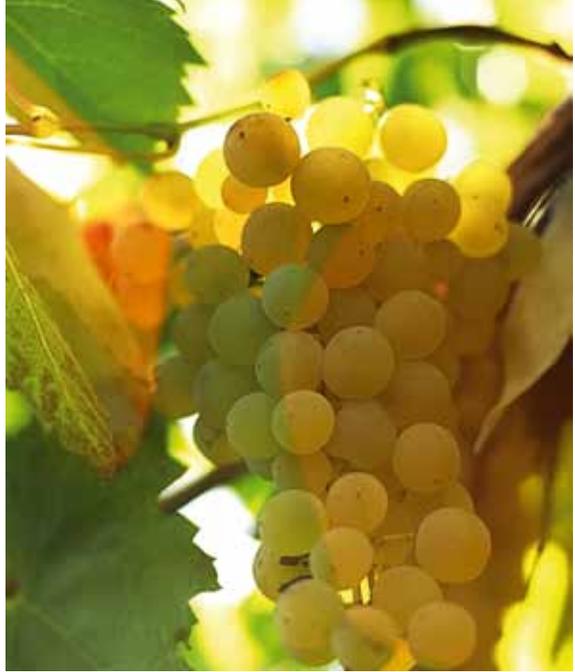
This passion guides them as they practice their craft in the vineyards and cellars and create true masterpieces. Because the wines described in this catalogue are produced in small quantities, their makers can oversee every step in their creation. The result is wines of exceptional quality and individuality.

These young winemakers are uncompromising about the quality of their wines. Each bottle bearing their label is evidence that wine is not just a beverage, it's an experience.

Thank you for choosing something new from Moldova. You'll find these select wines unforgettable.



Equinox, Olanesti, Stefan Voda



“Our aim is to produce quality wines with personality. This vision of quality is reached in the vineyard through balancing the dynamics of terroir — the intermingling of the character of the soil, location and climate, grape-growing techniques and above all, the voiceless dialogue between the grape-grower and his vineyard. We believe that quality is predetermined in the vineyard. The modern winemaking tools and skillful winemaker are only meant to preserve the quality created and endowed by nature.”

Constantin Stratan

Our first vineyard was planted in 2002 and produced our première vintage in 2004. This Cabernet Sauvignon was proudly released in 2006. Equinox focuses on crafting small quantities of high quality wines, and thus has poured its energy into developing its vineyards. The vines are located near the village of Olanesti, a place which locals call Luchineasa and a region known for its excellent wines. Taking advantage of Olanesti’s rich winemaking tradition, Equinox uses the facilities of neighboring wineries. Our vineyards sweep across 4 hectares and are cared for with great attention to detail, allowing for the production of exquisite wines.

Eighty-seven percent of our vineyards are planted with red wine grape varieties. The traditional red varieties of this region are Rara Neagra, Cabernet Sauvignon, Merlot

and Malbec. However, the region also offers exceptional conditions for both Shiraz and Carménère, varieties which are new to Moldova. The most common white varieties are Chardonnay, Feteasca Alba and Feteasca Regala.

Equinox presently produces approximately 8000 bottles of fine wines per year. Our wines are served primarily in Chisinau’s best restaurants. In addition, we began exporting to Ukraine in 2009, where Equinox wines are distributed in their Hotel, Restaurant and Catering sector.

The quality of a wine originates in the vineyard, with winemaking techniques only meant to maintain this. In order to achieve a wine of remarkable quality, much work and care must be given to the vineyard. Equinox devotes great attention

to canopy management, optimizing the yield of each vine and optimizing the vigor of the vines, among other things. We also are experimenting with organic viticultural practices.

What makes Equinox wines stand out is the location of our vineyard, which is perfect for growing the best quality grapes. The vineyard's layout ensures synergy and harmonious coexistence with the surrounding nature, which results in wines reflecting the unique character of this land. We planted our vines more densely in order to obtain a greater canopy surface per hectare and to intercept more sunlight per hectare. This optimizes the ripening of the grapes and allows the berries to accumulate not only more sugar, but also more flavor and taste. The development of the vines is closely observed throughout the growing season, and decisions as to the work done in the vineyard are modified accordingly in order to have balanced vines that produce the best grapes and best wines.

The quality potential of our vineyard provides us with inspiration, passion and the goal to produce wines that reflect our unique terroir.

Our aim is to produce quality wines with personality. This vision of quality is reached in the vineyard through balancing the dynamics of terroir – the intermingling of the character of the soil, location and climate -, grape-growing techniques and above all, the voiceless dialogue between the grape-grower and his vineyard. We believe that quality is predetermined in the vineyard. The modern winemaking tools and skillful winemaker are only meant to preserve the quality created and endowed by nature.



Cabernet-Sauvignon

2007, 4280 bottles

The drought during the summer of 2007 resulted in a low-yield but exceptionally high quality harvest. Thus, the 2007 Cabernet Sauvignon harmoniously integrates tremendous power, purity of fruit and lingering finesse.



Shiraz

2007, 2050 bottles

A French variety planted in Moldova for the first time at our vineyard. Shiraz adapted well to our region and is producing wines with silky texture and diverse red fruit flavors.



Carménère

2008, 910 bottles

An old Bordeaux variety also introduced for the first time in Moldova by Equinox. Carménère produces fruity wines with wild berry flavors and a velvety mouthfeel.

ET... CETERA

Et Cetera, Crocmaz, Stefan Voda



“We believe the vineyard gives us an important reason for joy and hope. Even if it is generous and rewards us when conditions are severe, it is good to care for it with great love. Only this way can we obtain a really noble beverage – a good wine, resonant with flavor.”

Alexandru Luchianov

After extensive travels, two brothers returned to Moldova to follow their passion – winemaking. One is a mathematician; the other worked in American casinos. Thus, they combine rational thinking with an understanding of the value of luck.

Starting with the planting of vines, the estate now produces thousands of bottles each year. The business has evolved, bringing new developments and greater success. This is the origin of the winery’s name, Et Cetera.

Et Cetera’s key customers are restaurant chains in Moldova and neighboring countries and private collectors.

The first grapes planted at Et Cetera included Cabernet Sauvignon, Merlot, Traminer, and Chardonnay. Moldovan

varieties are also grown. In 2010, a large parcel of the vineyard will be grafted with such local varieties as Feteasca Neagra, Feteasca Alba, Feteasca Regala, and Rara Neagra. Et Cetera will also plant other varieties – Syrah, Negro Amaro, Petit Verdot, Albaroso, Marselan, and Malbec. The winery produces no more than 10,000 bottles of wine of each varietal annually.

The story of Et Cetera wine begins in the spring, when the vines reawaken, and continue through to the harvest and vinification. The small company works with passion in the vineyard, where each cluster enjoys special care.

In the fall, harvesting proceeds without haste. Grape bunches are collected in

small boxes; then workers sort them carefully, checking each berry. Only the best are fermented – red varieties in stainless steel tanks and white in new oak barrels.

Testing at every stage of vinification ensures wines of unforgettable flavor.

Et Cetera is staffed by enthusiastic young people committed to growing fine grapes and producing wines of uniquely Moldovan character. With the vineyard's rich soil and optimal growing conditions, they see the potential for noble wines made from Moldova's outstanding grapes.



Chardonnay

2007, 3000 bottles

This complex, rich wine with an exotic fruit aroma is made from grapes grown in the village of Crocmaz in the legendary viticulture zone of Purcari. The wine was aged in oak barrels for seven months



Cabernet-Sauvignon

2007, 7000 bottles

This Cabernet Sauvignon is produced in the village of Crocmaz. Aged in oak barrels for 15 months, the complex wine has a rich, dry, fruit flavor and a long finish. Colored sediment may appear as the wine ages. Decant before serving.



Mezalimpe, Rascaietii Noi, Stefan Voda



“We want to produce the kind of high-quality wine that we believe only small wineries can make. Wine is part of our history; year by year, we want to contribute to its culture. It is probably the only beverage with “memory”; its taste communicates such details as the growing area, origins, climate, and – last but not least – the careful attention of the growers and winemaker. This is why we spare no effort to make truly delicious wines.”

Anatol Iurco

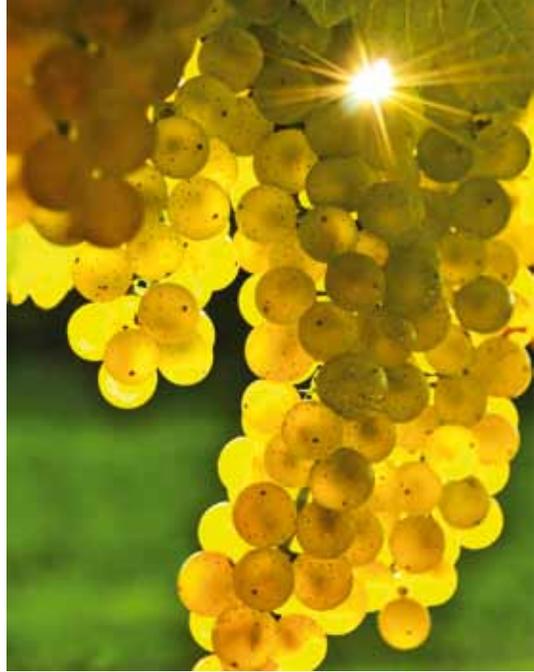
In earlier times, the area where the Mezalimpe vineyard is situated belonged to Baron Dombrov, who produced wine renowned for its outstanding flavor. The vineyard is bordered by a lake system stretching to the Black Sea on one side and a forest on the other. Nearby, the Dniester River flows through a picturesque valley.

Mezalimpe LLC has cultivated vines and produced wine since 2003. Its name combines the Moldovan names of several grape varietals. The winery grows Cabernet Sauvignon and Merlot, the best varietals for the local soils and microclimate.

The 25-acre (10-hectare) vineyard was planted in 2004, and the adjacent winery was built two years later. Equipped with cutting-edge technology, it has the capacity to process 100 tons of grapes. The first wine was produced in 2004 from Cabernet Sauvignon and Merlot grapes. Wines are produced in small quantities and cellared for future lease.

Mezalimpe’s grapes receive great care before reaching the winery. Vineyard yields are strictly monitored, and every cluster of grapes is examined before vinification. Wines are aged in oak barrels according to a careful methodology.

Mezalinpe wines were presented for the first time at the Prodexpo exhibition in Moscow in 2009. The wines were also exhibited at Expovin in Chisinau, a Moldovan wine festival in Poland, and other events in Moldova. The company produces approximately 50,000 liters of wine per year, of which 20,000 bottles are premium wines sold from the winery. The rest is marketed through the winery's store in Chisinau.



Cabernet-Sauvignon

2006, 6000 bottles

A dry red wine with a velvety mouthfeel and a bouquet of raisin, mint, and pepper. It drinks well with rich meats like duck, lamb, and pork, as well as spicy pastas and dark chocolate.



Merlot

2006, 4000 bottles

A ruby-colored wine with red-fruit flavors and vanilla bouquet. It complements red meat, fish, mushroom dishes, and dark chocolate.



Pelican Negru, Olanesti / Nistru



“Mother Nature stirred my passion for growing grapes. I was lucky to find someone who shared my respect for the vine; later, our understanding developed into a partnership. The grape varietals we grow in are expressive; we believe the flavor of a wine from a given parcel conveys the vineyard’s terroir and history. The results are delicate and special wines that bear the characteristic imprint of the vineyard where they were grown.”

Gheorghe Arpentin

Pelican Negru wines are produced by a Moldovan-French joint venture, Les Terres Noires. Two grape and wine lovers, Moldovan Gheorghe Arpentin and Nicolas Dirand, a wine farmer from the Alsace region of France, formed the company in 1999 with the aim of developing wines with the flavors of local vineyards. Arpentin is president of the Oenologists’ Union of Moldova.

Several years of research and winemaking experiments preceded the selection of productive vineyards in Valea Sinodrei (Sinodra Valley), and Terasa Imparateasca (Royal Terrace). Ultimately, the partners selected land in the southern part of the village of Olanesti. A deciding factor was a nearby sand quarry where vine roots travel deep into the soil in search of water and

minerals. Along with a favorable climate, this makes the area ideal for producing fine wines with balanced flavor and aroma.

Valea Sinodrei Vineyard

The 16.5-acre (6.7-hectare) vineyard, planted in 2001, is situated in the southern and south-eastern part of Valea Sinodrei at an altitude of 325 feet (99 meters) and higher above sea level. Soil types are clay and clay-sandy. Early plantings included Merlot, Cabernet Franc, and Pinot Noir. The maximum yield is 5 tons per 2.5 acres (1 hectare).

Terasa Imparateasca Vineyard

The 45-acre (18.3-hectare), terraced vineyard enjoys a southwestern exposure



Merlot

2007, 10 000 bottles

An intensely colored, aged wine with a solid structure. Fine sour and wild sweet cherry flavors combine with sound oak nuances. Best consumed at temperatures between 60 and 65 degrees F (16 and 18 degrees C) with roast veal and cheese dishes.



Pinot Noir

2007, 8500 bottles

An intense, bright purple wine with a fine, complex bouquet of fruit, exotic spices, and vanilla and a silky texture. Best consumed with meat and fish dishes at temperatures between 60 and 65 degrees F (16 and 18 degrees C).

and an altitude of 213 to 338 feet (65 to 103 meters) above sea level. Soils on the upper terraces are predominantly clay; the lower terraces are clay-calcareous. The vineyard was planted in 2004 and 2005 to Merlot, Cabernet Sauvignon, Rara Neagra, Pinot Noir, and Malbec. Vines are planted at a density of 5,000 per 2.5 acres (1 hectare). Plantings of each varietal include an average of seven clones of various origins.

Vineyard management – starting with soil preparation and planting in the first parcels – follows biodynamic principles. All vineyard work is performed with the goal of preserving soil health and maintaining biodiversity. Only natural substances are used for treating the vines. Soil fertility is ensured through the application of organic

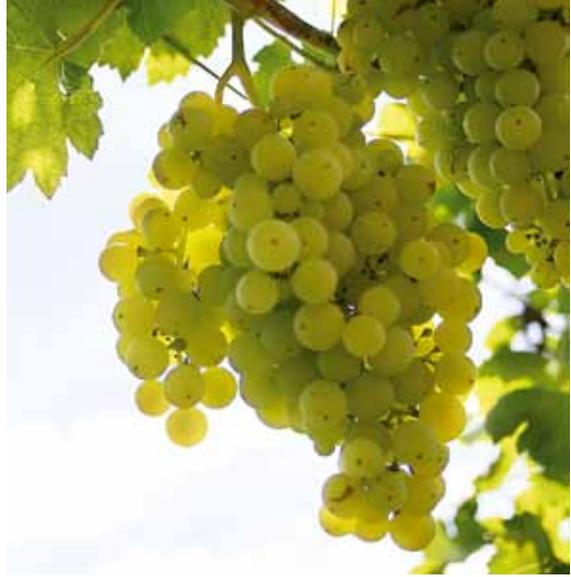
compost; no mineral fertilizers are used. Agro-technical processes ensure an optimal foliage area and plant vigor. The wines are fermented in oak and stored in stainless steel tanks and oak barrels.

Pelican Negru produces about 40,000 bottles annually. Most of the wines are sold to restaurants in Chisinau; small quantities are exported to France.



VINĂRIA NOBILĂ

Vinaria Nobila, Olanesti, Stefan Voda



“Our small winery has high aspirations and confidence in our ability to carry out our goals. We want to experiment with diverse technologies to produce exclusive wines.”

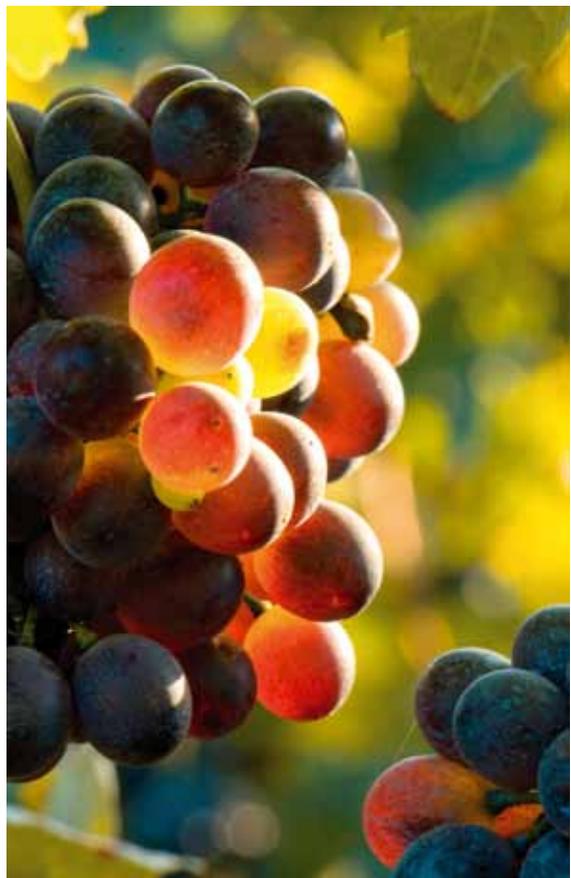
Oleg Boboc

The idea of making wine in Moldova was the result of a study tour of wineries in California and Oregon. Exposure to American wineries inspired a plan to plant a vineyard and produce noble wine – Vinaria Nobila – in Moldova.

Vinaria Nobila was founded on five acres (two hectares) in the village of Olanesti in 2004. Soils in the region are best suited for red grapes, and plantings were divided equally between Cabernet Sauvignon and Merlot.

However, other varieties can also be cultivated in the region. In 2006, the winery planted about 5.6 acres (2.3 hectares) to Chardonnay, Riesling, Cabernet Franc, and Sauvignon Blanc.

To further diversify its plantings, the winery added Pinot Gris and Pinot Noir for sparkling wines. The enterprise is oriented primarily toward producing small quantities of a diverse mix of high-quality wines. Annual production is less than 10,000 bottles.





Cabernet-Sauvignon

2007, 8000 bottles

A well-balanced, dry red with a fine plum flavor, suitable for aging. Best consumed at a between 60 and 65 degrees F (16 and 18 degrees C), it is a perfect companion for roasted or grilled red meat, goose, lamb, pasta, mussels, cheese, and dark chocolate.



Chardonnay

2008, 450 bottles

A dry white wine with a fine, balanced, spicy taste and flowery nose; delicious with fish and seafood.



Viticulture at Vinaria Nobila differs from common Moldovan practices. The density of grafts is double the usual, yielding higher quality than achieved through traditional methods.

Winemaking processes follow traditional fermentation and aging methods. Focusing

on producing outstanding wines, the vineyard is small and grape selection is rigorous. Red wine is fermented in stainless steel tanks.

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