



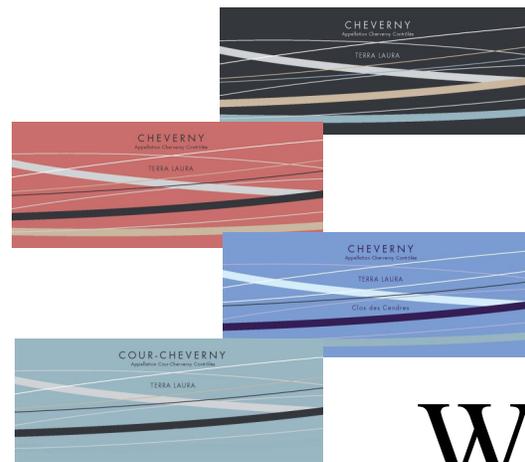
TERRA LAURA LOIRE

Laura Semeria is a dreamer who takes action on her dreams. She was born in Imperia in Italy's north-eastern region of Liguria. For three generations her family has tended olive orchards and produced olive oil for a living. In her early twenties the notion of working the land was a vision she could not yet embrace. She wanted to see the world. So instead she studied nutrition in Milan and began a career in the food industry. With daily interaction with some of the leaders of Italian gastronomy she was hooked on the food and wine scene. She spent her evenings studying wine and soon became a sommelier. Later she moved to Switzerland to join her husband, Dominique. There Laura found a marketing position with an international food company (think big). She travelled the world in this role, but the glamour of the travel and time away from home, husband and child gave her pause to dream of a different existence.

Dominique agreed and they set about looking for the perfect place to live, grow grapes, make wine and raise their now two children. They searched in Italy. They searched in France. On one of their discovery tours they found themselves in Cheverny in the Loire Valley where Laura fell in love with an exotic little known grape called Romorantin, the only grape variety in the ultra tiny appellation of Cour-Cheverny. Magic, this is it! With a population of 986 inhabitants and 28 castles, Cheverny was the ideal place for them to start their new lives.

In late 2006, Laura and Dominique quickly found a lovely 20 hectare estate called Voie de la Porte Dorée, 4 kms southwest of Cheverny and very near Château de Troussay. (A "Voie" refers to an ancient road, usually small, that could be only dirt, and represents the old path traced by the inhabitants over the centuries). It took until September 2007 before the sale was complete and TERRA LAURA was born. Five days later Laura began her first harvest with the guidance and support of the previous owner. Laura practices rigorous parcel selections in the vineyard, mostly hand harvesting, picking grapes when they are phenologically ripe, and ferments using naturally occurring yeast.

- *Vineyard is 50 acres of clayey-siliceous and limestone soil; most vines are 10-40 years old with some vines 80-100 years of age.*
- *Terra Laura is one of only 11 producers in the entire Cour-Cheverny Appellation*
- **Cheverny Blanc** – *Vine age 20+ yrs. Typically 80% Sauvignon Blanc & 20% Chardonnay aged 8 months in stainless steel tanks with fine lies.*
- **Cheverny Blanc-Clos du Cendres** - *a blend of Sauvignon Blanc and Chardonnay, 50% each. It comes from 60-80 year old vines and is aged 12 months in stainless steel tanks.*
- **Cheverny Rouge** – *15+ year old vines. Typically 60% Gamay, 35% Pinot Noir & 5% Malbec aged solely in stainless steel tanks for 12 months.*
- **Cour-Cheverny** – *100% Romaratin aged 12 months in stainless steel tanks with fine lies.*



WINES
Cheverny Blanc
Cheverny Clos du Cendres
Cheverny Rouge
Cour-Cheverny