

Magnanimus \mag-'na-nə-məs\ adj., (latin)
1. *courageously noble in mind & heart.*

At Magnanimus Wine Group we produce a portfolio of fine wines crafted from sustainable, certified organic and certified Biodynamic® grapes. We believe wines of distinct character are made through the combination of progressive farming practices at superb sites with innovative winemaking techniques. Our wines are produced in Mendocino County, California and we are inspired to promote the many great winegrowers of this region and beyond.



"We produce our wines in Mendocino because we are inspired by the County's deep history of natural winegrowing. As winemakers we see our growers as our most important allies. It is through the fruits of their labor that we can bring forth the magic of a vintage and through their commitment to natural winegrowing that the magic is most purely expressed"

-OWSLEY BROWN III, *proprietor*



SUSTAINABLE PRACTICES

Ecologically sensitive
Economically feasible
Socially equitable



ORGANIC PRACTICES

Certified by CCOF
(California Certified Organic Farmers)
Elimination of synthetic pesticides,
herbicides & fungicides

+ SUSTAINABLE PRACTICES



BIODYNAMIC® PRACTICES

Certified by Demeter-USA
Holistic farm management
Express personality of site and farmer
Utilize natural preparations
Promote farm biodiversity
Sensitive to natural cycles
Active compost program

+ SUSTAINABLE PRACTICES

+ ORGANIC PRACTICES



MAGNANIMUS
WINE GROUP

sustainable · organic · biodynamic

To learn more about the different approaches to sustainable winegrowing we support and the handcrafted wines we produce please visit MAGNANIMUSWINES.COM

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MAGNANIMUSWINES.COM



TALMAGE COLLECTION

TALMAGE

process | SUSTAINABLY FARMED

The growers for Talmage wines are a collection of some of Mendocino’s most pioneering viticulturists. Their commitment to sustainable wine growing is total and their attention to balanced farming is absolute. The resulting wines come from small and select lots of grapes and are some of our highest efforts in the bottle. These wines are elegant reflections of the place’s they were grown and offer true expressions of the vintage and varietal character.



MENDOCINO FARMS BIODYNAMIC WINES

MENDOCINO FARMS

process | DEMETER CERTIFIED BIODYNAMIC®

Mendocino Farms wines are produced in small, handcrafted lots from Demeter certified Biodynamic grapes. We source our grapes from the Heart Arrow and Fairbairn Ranches, two family-owned, historical vineyards in Mendocino County’s high bench lands. Both vineyards are recognized for their “Redvine Soil Series”, a deep well-drained sandy clay loam known for producing distinct wines. Mendocino Farms—full-bodied wines rich with ripe berry aromatics—naturally express Mendocino County’s unique terroir and growing conditions.

Old River CELLARS



OLD RIVER CELLARS

process | CCOF CERTIFIED ORGANIC

Old River wines are fruit-forward, medium-bodied wines produced from certified organically grown grapes. We source our Cabernet Sauvignon from the Ponderosa Vineyard, a family-farmed, high-elevation site along the Sierra Nevada Mountains’ western slopes. The growing conditions here are defined by hot days and cool nights. Old River Cabernet Sauvignon is a well-balanced wine with rich, focused flavors of dark fruit and earth.

UKIAH CELLARS



UKIAH CELLARS

process | SUSTAINABLY FARMED

Ukiah Cellars wines are produced from small family-run, and sustainably-farmed vineyards in Mendocino County. Adopting high standards of sustainable practices, each farm participates in the Wine Institute’s Sustainable Winegrowing Program. Ukiah’s rustic beauty, varied geography, and its community’s deep respect for the land inspire these wines. We blend our Ukiah Cellars Cabernet Sauvignon to produce a lovely everyday wine enjoyed on its own or paired with a wide range of foods.

