

VINE + VAULT

magazine

YOUR CELLAR, YOUR SIGNATURE

SPRING '25

CELLAR ENVY

DESIGN DREAMS

A breathtaking private cellar where form meets function and timeless style flows.





The background of the page is a photograph of a modern interior space. It features a glass staircase with a dark metal railing on the left side. The walls are made of light-colored wood, and the floor is a polished, light-colored material. The lighting is warm and ambient, creating a sophisticated atmosphere.

EDITOR'S **LETTER**

Welcome to the inaugural issue of Vine + Vault.

What began as a conversation around craftsmanship and care has unfolded into this: a magazine devoted to the world of wine—not only the bottles themselves, but the spaces that hold them, the people who make them, and the rituals that bring them to life.

In this first issue, we explore cellars both grand and understated, from the precision framing of private collections to the warmth of a restaurant's hidden vault. We visit vineyards where sustainability is practiced with humility and feature wines chosen for their balance, restraint, and quiet brilliance. We look closely at the materials—wood, steel, glass—that shape how we experience wine, and we reflect on the deeper intention behind collecting, storing, and sharing.

At Rosehill Wine Cellars, we've spent decades immersed in the design and creation of bespoke cellars. This magazine is an extension of that commitment: a space to celebrate the intersection of architecture, craftsmanship, and the enduring allure of wine.

Thank you for opening this first chapter with us. We look forward to sharing many more.

— The Editors
Vine + Vault

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SOMMELIER'S CORNER IN SEASON



Henschke Hill of Grace Shiraz

This vintage is heralded as “one of the greats,” showcasing intricate layers of dark fruit, spice, and a hint of earthiness. The 2021 season provided ideal growing conditions, resulting in a wine of remarkable balance and depth. With only a limited number of bottles produced, this Shiraz is both a collector’s gem and a testament to Henschke’s winemaking prowess.

2021 | Eden Valley, Australia



Emeritus Hallberg Blanc

Crafted from Pinot Noir grapes with minimal skin contact, this White Pinot Noir offers a crisp and fresh profile. Notes of red apple and melon are complemented by a delicate acidity, making it an ideal companion for springtime gatherings. Emeritus’s dedication to sustainable farming and precise winemaking shines through in this distinctive white wine.

2023 | Russian River Valley, USA



La Balconne Organic Provence Rosé

This organic rosé captivates with its blush pink hue and vibrant notes of red berries, ripe peach, and cherry blossom. Crafted by esteemed winemakers Julie Rouffignac and Gérald Lafont, it balances refreshing acidity with a smooth finish. Praised as a standout in the realm of Provence rosés, it offers a taste of the French Riviera’s elegance.

2024 | Côtes de Provence, France

At Linny's, the wine cellar isn't just beneath the restaurant—it's behind its rhythm.

Beyond The Cellar Door

Composed in Sapele



Reserve

Function with Grace

Tucked below the lively hum of Toronto's Ossington Avenue, beneath soft lighting and polished brass, lies a space of calm precision. The wine cellar at Linny's is not ornamental—it is elemental. A purpose-built vault that supports the restaurant's narrative of intention, curation, and quiet elegance.

Spanning nearly 230 square feet and designed to accommodate over 2,500 bottles, the cellar is a study in balance—of light and grain, of capacity and calm. Crafted entirely in natural Sapele, the racking stretches from floor to ceiling, framed by seamless panels and softly integrated LED lighting. The design is linear and modular, but never cold. It breathes with the warmth of wood, inviting rather than intimidating.

The layout is functional at heart, segmented by bottle format—750ml slots, open case bins, and dedicated shelving for large formats. Clean glass-panelled doors punctuate the space, offering a moment of transparency within the depth of the wood. Every line is intentional, every shelf measured not just for size, but for rhythm.



Silent Stewardship

Cooling is managed by a Wine Guardian DS088 system, concealed behind millwork and seamlessly ducted into the room. It ensures optimal storage conditions without visual disruption, allowing the architecture—and the bottles—to take center stage.

For Linny's, the cellar is more than back-of-house. It is the quiet backbone of their wine philosophy. Servers glide past it, guests glimpse it between courses, sommeliers draw from it with confidence. It holds not just inventory, but identity—a reflection of the restaurant's broader ethos: one of thoughtful design, careful sourcing, and moments meant to linger.



**SEE THE
HARDWARE**



The background of the page is a photograph of a wine cellar. On the left, there are vertical racks filled with wine bottles. On the right, more bottles are visible on shelves. In the foreground, several wooden crates are stacked on the floor. One crate is labeled 'ARCANTUM', another 'FRANCESCO RISERVA 2016 TENUTA IL POGGIO', and a third 'FRANCESCO RISERVA 2016 TENUTA IL POGGIO'. A wooden stool is partially visible on the left.

VAULT WISDOM THE INVENTORY RITUAL

Keeping track of your collection shouldn't feel like accounting. It should feel like intention.

Whether your cellar is a 24-bottle cooler or a glass-enclosed vault, inventory begins with a single list. At the most basic level, track the essentials: producer, vintage, varietal, region, drink-by year. Add a column for bottle quantity, and—most importantly—location. A wine is only as accessible as your ability to find it. Are your wines stored by region? Grape? Age?

Labeling racks or bins with subtle codes (e.g., R1, L3, etc.) allows your inventory to mirror physical reality. A minimalist approach works well for smaller collections, while more complex systems help in cellars exceeding 1000 bottles.

There's no shortage of digital tools to help manage a collection. CellarTracker remains the most robust for serious collectors, offering custom tags, drinkability alerts, and crowd-sourced tasting notes. InVintory brings a sleek, design-forward interface with bottle imaging and visual rack mapping—ideal for collectors who want beauty and function. Vivino's cellar mode, while simpler, is helpful for casual drinkers who like to scan as they go.

Prefer analog? Invest in a handmade cellar journal or wine ledger, and make the act of writing part of your ritual. Some collectors pair physical notebooks with QR codes or simple numbering systems discreetly tagged to each bottle's neck or bin.

Inventory Is Identity

The key is consistency. Inventory should never feel like homework. Instead, tie it to natural cellar moments—restocking after a delivery, pulling a bottle for a dinner party, or preparing for a tasting flight. Each time a bottle is added or removed, make a note. This small gesture connects you to your collection—not just logistically, but emotionally.

Consider monthly check-ins. A seasonal review. A yearly deep dive. This rhythm ensures you don't miss windows of peak enjoyment—and avoids the silent guilt of a once-great vintage left too long.

A well-maintained cellar log can do more than prevent errors—it can guide future purchasing. Do you drink more Pinot than you buy? Are your whites aging faster than your reds? Are certain producers always a hit? Inventory reveals the patterns behind the palate.

But don't let it rule you. There's room for spontaneity and surprise. The best bottle isn't always the one listed with the highest score—it's the one that feels right in the moment. A Tuesday night craving. A sudden guest. A spring evening that demands something floral and cold.

Ultimately, managing your cellar isn't about perfection. It's about presence. It's the quiet knowledge of what you've chosen to keep, and why. It's the assurance that what you've set aside for later still has a place, a purpose, and a reason to be uncorked.

In the soft light of your cellar—digital or physical, modest or grand—you are both curator and caretaker. Inventory, at its best, is simply a reflection of care. Of a life lived with intention, one bottle at a time.

The Organized Cellar

- Inventory is ritual, not routine—use it to stay connected to your collection.

- Choose a system that fits your style—digital, analog, or a blend of both

- Track with intention—location, age, and drink-by dates help you pour with confidence.

Behind the Glass

Preservation isn't just about temperature—it's about control, quietness, and the unseen mechanics that make wine shine.

For the discerning collector or the casual enthusiast, a wine cooler does far more than chill. It safeguards a moment, a memory, a vintage. But behind the clean lines and tinted glass of today's most elegant cabinets lies a world of quiet engineering—technology designed not to be seen or heard, but simply to work.

At the core of any serious wine cooler is the cooling system—usually either compressor-based or thermoelectric. Compressor systems offer robust, consistent cooling for larger collections or warmer climates. They maintain stable temperatures with minimal fluctuation, which is essential for wines intended to rest and evolve over time. Thermoelectric units, on the other hand, are whisper-quiet and vibration-free—ideal for smaller spaces and for those who prioritize serenity alongside performance.

Humidity control is another often-overlooked feature. Too dry, and corks shrink. Too humid, and mold or label damage becomes a risk. Premium coolers balance this naturally or with integrated systems that mimic ideal cellar conditions—typically between 50% and 70% humidity.

UV-protected glass is more than an aesthetic choice. It shields bottles from harmful light exposure, preserving delicate flavor profiles, particularly in whites and rosés. Some cabinets even include low-heat LED lighting, which enhances display without disrupting the internal climate.

Inside, shelving design plays a quiet but vital role. European Beech shelves reduce vibration and absorb ambient moisture. Slide-out formats allow for gentle handling of bottles, while adjustable racking accommodates larger formats, from magnums to Champagne.



EXPLORE THE VANTAGGIO LINE

Refined wine storage solutions for modern collectors.





What Lies Within

The beauty of a wine cooler is that its complexity remains hidden—its true function is to disappear into the rhythm of the home. But for those who understand wine not just as a beverage but as a living collection, what lies behind the glass makes all the difference.



Architectural Notes

- Two-level design with mezzanine and floating stair
 - Finished white oak millwork with ambient LED lighting
 - Wine Guardian DS200 integrated cooling system
-

Design Discipline

ELEVATED STILLNESS

A suspended mezzanine, sculpted white oak cabinetry, and meticulously integrated lighting create a wine cellar that feels less like a room and more like a serene architectural experience.



In this quietly confident wine cellar, steel, glass, and white oak converge to create a space of measured luxury and architectural grace.

There are cellars that store wine. And then there are cellars that frame it—offering not just preservation but presentation. This two-level masterpiece, constructed in finished white oak, reveals a striking interpretation of what a modern wine space can be: sleek, structured, and effortlessly poised.

Tucked within a private home, the cellar stretches vertically beneath a blackened steel staircase, ascending toward a mezzanine flanked by glass and concrete. It feels less like a basement and more like a gallery—curated, precise, and flooded with architectural light. Every material in the space plays a role in soft tension: wood warming the concrete, steel anchoring the air, bottles bringing movement to the order.



Stillness

Spatial Poetry

The racking system is a study in rhythm and repetition. Lower cubes and angled slots transition seamlessly into tight vertical displays, allowing for both casual storage and collector-level organization. Generous space is carved out for large-format bottles, wooden cases, and even boxed rarities—each shape embraced without compromise. Integrated lighting along the perimeter enhances the natural tones of the oak, giving each label the quiet spotlight it deserves.

A rolling library ladder nods to old-world elegance while serving modern functionality. Above, the mezzanine expands the visual drama. Glass railings and ambient lighting elevate the sense of scale without crowding the space.

Here, wine lives in concert with architecture—not behind closed doors, but as part of a living, visible experience.

This cellar doesn't shout luxury, it reflects it. Through intention, craftsmanship, and control, it becomes more than storage. It becomes ritual—carved in white oak and shadow.

Winemaker Spotlight

Tawse Winery

Earth First

At the intersection of organic farming and craftsmanship, this Niagara winery cultivates more than just exceptional wine—it nurtures a philosophy of place.

Set gently against the sloping vineyards of the Niagara Escarpment, Tawse Winery doesn't announce itself with grandeur. Instead, it draws you in with a quiet reverence—for the land, for the vine, and for the craft of winemaking itself. With every bottle produced, there's an unmistakable sense of intentionality, a kind of stillness that lingers long after the last sip.



Under the direction of winemaker Jessica Otting, Tawse continues to build on its foundation of organic farming and sustainable practices. Otting, whose background blends scientific precision with a deep respect for terroir, brings clarity and nuance to each vintage. Her approach is less about imposition and more about stewardship—allowing the vineyard’s voice to come through with elegance and restraint.

Sustainable and certified organic, Tawse’s ethos is rooted not in trend but in trust. Trust in the rhythms of nature. Trust in the soil’s quiet intelligence. Trust that restraint, when paired with knowledge, yields beauty. This commitment flows through every detail of the estate—from gravity-fed winemaking to hand-harvesting across four vineyard sites.



Among its standout expressions, the Cherry Avenue Pinot Noir captures the region’s bright fruit and fine structure with layered complexity and an earthy finish. Meanwhile, the Robyn’s Block Vineyard Chardonnay showcases restrained oak and shimmering minerality—elevated by the vineyard’s limestone-rich soils and carefully timed lees stirring. These wines, like the estate itself, are precise, patient, and unmistakably place-driven.

Tawse may not seek the spotlight, but its wines inevitably find their way into the hands of those who value integrity over impression. For the discerning collector or the reflective sipper, this is not simply a destination—it is a philosophy, poured one glass at a time.

Quiet Spaces

- Gravity-flow design meets organic elegance
- A space where nature sets the rhythm
- Barrel cellars built into the hillside

Tawse Robyn’s Block Chardonnay 2021

12.00% 750ml



CRYSTAL & FORM INSIDE ZALTO

Zalto, an Austrian glassware brand with Venetian roots, has become synonymous with exceptional craftsmanship and design. Tracing back six generations to the northern Waldviertel region, Zalto's lineage is steeped in the traditions of Venetian glass-makers who settled in Austria in the 18th century.

Each Zalto glass is meticulously hand-blown, embodying a commitment to purity and functionality. The brand's Denk'Art series, developed in collaboration with esteemed Austrian wine expert Hans Denk, is designed to enhance the sensory experience of wine. The curvature of these glasses aligns with the Earth's tilt angles—24, 48, and 72 degrees—a concept believed to optimize the wine's bouquet and flavor.

Notably lightweight and delicate, Zalto glasses are revered for their balance and thinness, allowing the wine to take center stage without distraction. Despite their fragile appearance, they are crafted from lead-free crystal, ensuring both brilliance and durability. The collection includes specialized designs for various wine styles, such as the Universal glass, Burgundy, Bordeaux, and Champagne flutes, each tailored to accentuate the characteristics of specific varietals.

Zalto's decanters mirror the same design philosophy, offering elegant forms that facilitate optimal aeration. The Mystique and Axiom decanters, for instance, are designed to complement both young and mature wines, enhancing their development and expression.

Zalto

For those seeking glassware that marries form with function, Zalto presents an option where design elevates the drinking experience to an art form.

EXPLORE THE COLLECTION





PURE INTENTION

Hand-blown in Austria and shaped by centuries of craftsmanship, Zalto glasses are designed not to impress, but to disappear—allowing the wine to speak with absolute clarity.

Food + Wine Pairing

Spring Reverie

FRESH COMPOSITIONS

As the season turns, crisp whites and tender greens dance together on the plate—and in the glass.



Balance

There is something about spring that calls for restraint.

After winter's slow braises and bold reds, the palate craves freshness—delicate flavours, soft textures, and wines that speak in quieter tones. This season is not about extravagance, but about precision. About dishes that whisper rather than shout.

At the heart of this pairing philosophy lies a simple truth: the best combinations don't overwhelm each other. They echo. They balance. They illuminate.

Start with something gently herbal—asparagus with lemon zest and soft chèvre, for instance—and pour a cool-climate Sauvignon Blanc or unoaked Chardonnay. The acidity in the wine mirrors the lemon and cuts through the cream, while its minerality finds harmony with the green snap of early vegetables.



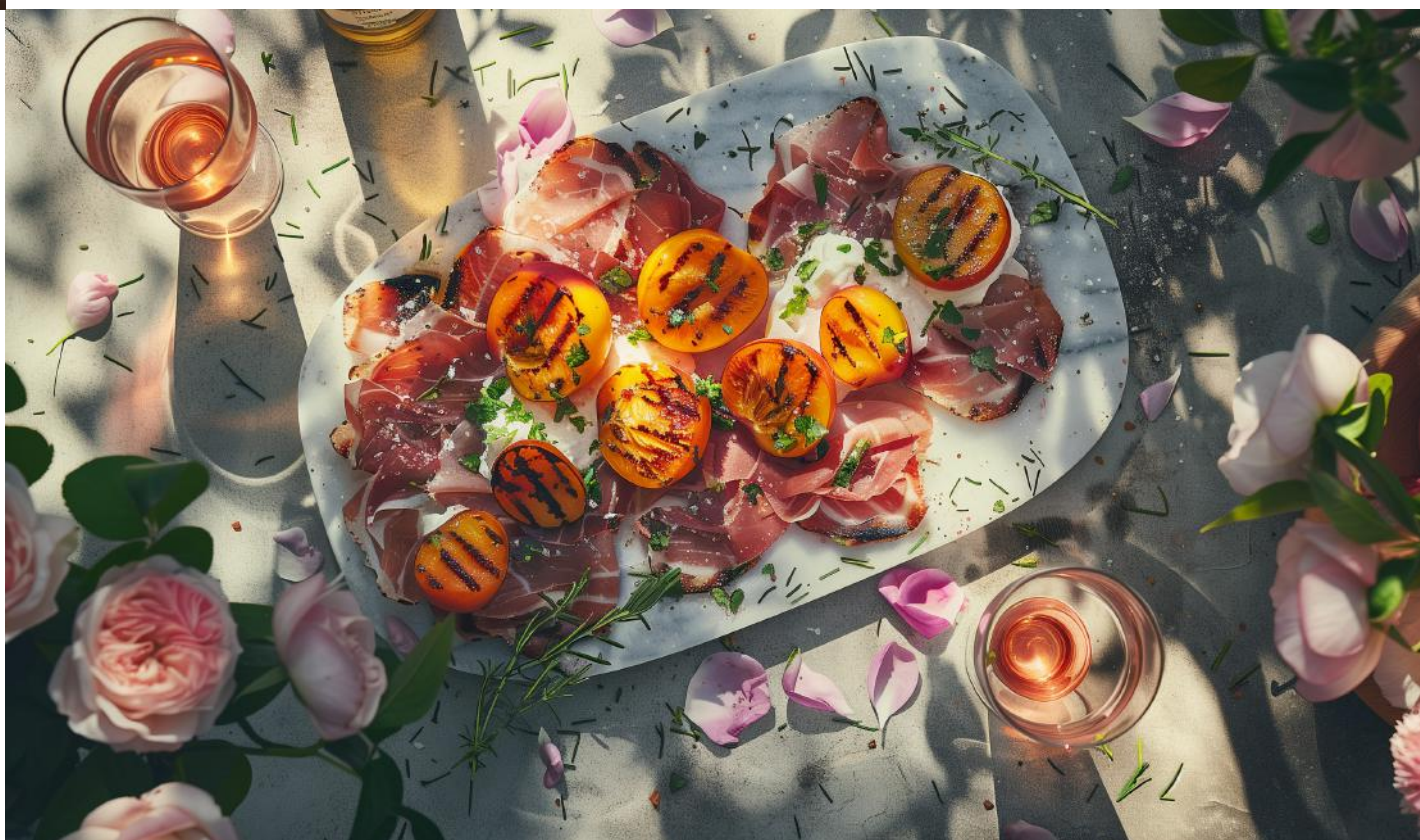
For heartier evenings, consider spring lamb with rosemary and fava beans, served alongside a Pinot Noir with silken tannins and notes of red cherry and forest floor. The wine doesn't overpower the lamb—

Pairing Notes

- Asparagus + Unoaked Chardonnay = Clean, green, and bright
 - Lamb + Pinot Noir = Soft power and savory depth
 - Peaches + Rosé = Sunshine in every sip
-

it joins it in a conversation, each sip enhancing the tender savouriness on the plate.

And for those moments in between—light lunches, shaded patios, or shared antipasti—look to rosé, the unsung hero of transitional weather. Dry, elegant, and floral, it pairs beautifully with grilled peaches, burrata, and prosciutto, offering a wash of freshness that feels effortlessly luxurious.



THE SECOND LIFE OF WINE:

A CONVERSATION WITH WARREN PORTER, PRESIDENT OF IRON GATE

In the world of fine wine, every bottle tells a story. From the vineyards where grapes are cultivated with care to the cellars where vintages age gracefully, wine is an ever-evolving experience. But what happens when a treasured bottle—or an entire collection—is ready for its next chapter?

We sat down with Warren Porter, President and owner of Iron Gate—the largest fine wine auction house in Canada—to explore the fascinating journey of wine in the secondary market and how Iron Gate has become a trusted steward in bringing private collections to new hands.

Q: Warren, Iron Gate has become a renowned name in the secondary wine market. How did you get to where you are now?

Warren: We opened Iron Gate in Toronto in 2004 as a full-service wine storage facility, providing secure, climate-controlled environments where collections could age properly.

As we built relationships with collectors, another need became clear: many were looking for discreet ways to sell portions of their cellars. To meet that demand, we expanded into the

U.S. market as a licensed fine wine retailer, giving Canadian collectors a channel to legally and professionally sell their wines to American buyers.

Eventually, it became clear that the future of Iron Gate lay in creating a full-service auction house. In 2020, we launched our national fine wine auction, bringing together sellers and buyers across Canada and beyond. Today, Iron Gate is proud to steward some of the finest private collections in the country, helping these extraordinary wines find new homes and new stories. It's been an incredible evolution—from simple storage to retail, to becoming Canada's largest fine wine auction house.

Q: The concept of a “second life” for wine is intriguing. How would you describe the secondary wine market to someone unfamiliar with it?

Warren: The secondary wine market is where bottles leave the original purchaser's cellar and find new homes with collectors, enthusiasts, or investors. Unlike retail sales, these wines often have years—or even decades—of history behind them. They've been meticulously stored and cared for, which makes them incredibly desirable. This market allows collectors to share their passion with others while ensuring that rare or valuable wines continue to be enjoyed, rather than forgotten.



Q: When someone approaches Iron Gate with a private collection, what does the process look like from appraisal to auction?

Warren: Every collection is unique, so our process begins with a detailed assessment. We often visit the client's cellar—whether that's a private home, storage facility, or even an off-site vault—and evaluate the inventory. Provenance and condition are key factors; we look at storage history, bottle condition, and, of course, the market demand for specific vintages or producers.

Once the appraisal is complete, we curate the collection. This involves identifying standout bottles and grouping wines into attractive lots for one of our auctions. Throughout this process, transparency is critical. We keep clients informed at every step, ensuring their collection is handled with the respect it deserves.

Q: Trust seems to play a huge role in this process. How does Iron Gate maintain that level of integrity in the secondary market?

Warren: Trust is everything in this business. Wine—especially at the high end—is a luxury commodity with significant emotional and financial value. Our clients need to know that when they sell or purchase through Iron Gate, they're dealing with authentic bottles that have been properly stored.

We invest heavily in authentication and verification. Our team includes seasoned experts who examine everything from labels and cork conditions to storage environments. Additionally, our relationships with collectors help us trace provenance accurately, which ultimately protects both sellers and buyers.

Q: Have you noticed any trends or shifts in the secondary market over recent years?

Warren: Absolutely. We've seen a growing appreciation for mature wines, especially among younger collectors who are seeking out bottles with history. There's also been increased interest in regions outside the traditional powerhouses like Bordeaux and Burgundy—think California cult wines, premium Italian producers, and even standout Australian vintages. Technology has also played a huge role. Virtual auctions and online platforms have broadened our reach, allowing collectors nationwide to participate in our sales. But despite the growing digital presence, personal relationships remain at the heart of what we do. Collectors still value that human touch, the stories behind the bottles, and the assurance that their wine is in good hands.

Q: For collectors looking to monetize their wines at some point, what advice would you give to ensure their collection lives on in the best way possible?

Warren: First and foremost, proper storage is non-negotiable. A well-kept cellar preserves both the value and integrity of your wines. Keep detailed records of when and where bottles were purchased, how they've been stored, and any special provenance.

When the time comes to sell or downsize, work with a trusted partner who understands the emotional connection you have with your collection. At Iron Gate, we see ourselves as stewards of these wines, helping them transition to new owners who will continue the story.

Q: What excites you most about the future of Iron Gate and the secondary wine market?

Warren: Canada is at the cusp of a world-class secondary market, and we're proud to lead that charge. Collectors are seeing the financial advantages of selling here as opposed to the U.S. and are excited that their collections stay in Canada, supporting Canadian businesses. As Iron Gate continues to grow, our focus remains on connecting passionate collectors, building trust, and ensuring that each bottle finds the perfect home for its next chapter.

From vineyard to cellar and beyond, the journey of fine wine is one of legacy, passion, and craftsmanship. With trusted stewards like Iron Gate, these stories continue to unfold—one auction, one bottle, and one collector at a time.



VISIT IRONGATE



THE WINE WALL

PRECISION FRAMED

This is a cellar defined by contrast—where warm walnut anchors the space, and black steel gives it lift. Every bottle is framed with intention, every line measured. It's not just storage—it's quiet structure, made visible.

Architectural Notes

- Black steel framing gives each bottle a floating presence
 - Lacquered walnut panels warm the space with tonal depth
 - Integrated LED lighting enhances structure without distraction
-

Tucked into the transitional architecture of a contemporary home, this cellar does more than store—it frames and elevates.

At first glance, it reads like a gallery: rows of deep walnut and matte black steel cascading downward in geometric rhythm, interrupted only by the occasional wooden crate or vintage bottle label that invites closer inspection. Every inch is calculated, from the angled displays to the discreet ventilation system tucked seamlessly into the walnut grain panels.

What gives this space its arresting clarity is the racking system itself—architectural in composition and bold in material contrast. The design pairs rich, lacquered walnut with powder-coated black metal supports, giving the illusion of bottles suspended in midair. This isn't just storage. It's spatial choreography.





Craft Meets Architecture

Strategically placed LED lighting creates shadow and shine, tracing the linear patterns across the vertical surfaces and catching the amber tones of prized vintages. It feels at once utilitarian and theatrical. The ceiling paneling, glass framing, and steel supports all draw the eye upward—showcasing the cellar from the stairwell above like a viticultural atrium.

And yet, the space remains understated. No branding. No unnecessary ornament. Just an intimate devotion to materiality, craftsmanship, and purpose. It's an installation that reminds us: wine deserves to be displayed with the same intentionality with which it is crafted.



MODERN RACKING



EXPLORE THE COLLECTION



Mixed & Measured

Spring Pours

Spring calls for a glass that glows—light, floral, and just effervescent enough to lift the moment.

These three wine-based cocktails are designed for the first al fresco afternoons of the season. Each one is a nod to delicate aromas, crisp finishes, and ingredients that linger lightly on the tongue.



Rosé Thyme Fizz

1. Rosé Thyme Fizz

Light, herbal, and quietly confident.

Ingredients:

- 4 oz dry rosé
- 1 oz elderflower liqueur
- ½ oz fresh lemon juice
- Dash of thyme simple syrup
- Sparkling water
- Fresh thyme sprig (garnish)

Method:

Shake rosé, elderflower liqueur, lemon juice, and syrup over ice. Strain into a stemmed glass over fresh ice, top with sparkling water, and garnish with thyme. Pairs beautifully with soft cheeses and citrus salads.



White Citrus Spritz

2. White Citrus Spritz

Zesty, chilled, and golden-hued.

Ingredients:

- 3 oz chilled white wine
(Sauvignon Blanc or Pinot Grigio)
- 1 oz dry vermouth
- Orange wheel and cucumber ribbon
- Splash of soda water

Method:

In a wine glass filled with ice, pour white wine and vermouth. Stir gently. Add orange and cucumber, then finish with a splash of soda. Clean, refreshing, and endlessly sippable.

3. Spring Sparkle

Bright with bubbles and botanical charm.

Ingredients:

- 3 oz chilled prosecco
- ½ oz grapefruit juice
- ¼ oz honey syrup
- Dash of orange bitters
- Edible flower (garnish)

Method:

In a coupe or flute, combine grapefruit juice, syrup, and bitters. Stir gently, then top with prosecco. Garnish with an edible flower for a touch of spring theater.



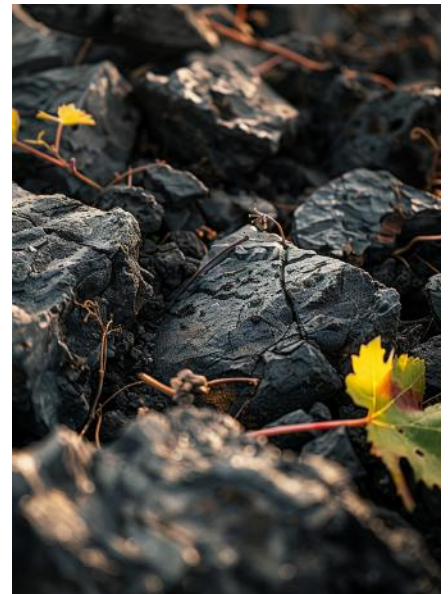
EXPLORE THE BARWARE



Spring Sparkle

Lifted Spirits

As the season turns and light lingers longer, our glasses follow suit—filled with florals, citrus, and delicate effervescence. These wine-based cocktails invite you to slow the pace, to savour spring in all its quiet glory. From crisp whites to blushing rosés and celebratory bubbles, each pour offers more than refreshment—it offers ritual, renewal, and the soft reawakening of palate and place.



The Land Speaks

In Priorat, the vines don't merely grow—they endure. Anchored in fractured slate and kissed by the Mediterranean sun, they stretch deep into the hillside, drawing energy from stone and silence. Here, wine is not an industry but a legacy—hand-tended, weathered, and unhurried. It's a place where travel feels like listening, and each sip tells a story of land, labor, and lineage.

VINEYARD TRAVEL GUIDES

ECHOES OF THE EARTH

In the terraced hills of Priorat, time folds into stone, slate, and the vines that cling to both.

There are places that feel as though they've stepped aside from time. Not lost—just deliberately unhurried. Priorat, a small yet storied wine region in Catalonia, is one of those places. Tucked behind the more polished façade of Spain's coastal glamour, this rugged landscape hums with quiet intensity—its wines born from slate and struggle, its spirit grounded in resilience.

The journey into Priorat is not seamless. Roads twist. Villages rise without warning, clinging to steep hillsides like brushstrokes in a painting that's been slowly revealed over centuries. But once inside, the pace recalibrates. Cell phones lose relevance. Palates open. And the land speaks in layers.

Vineyards here are terraced—carved into the sides of mountains where machines rarely tread. The soil, called llicorella, is a fractured slate that glints under the sun and forces the vines to dig deep, resulting in wines of striking minerality and depth. Garnacha and Cariñena dominate the blend, offering a profile that is both muscular and meditative—red fruit, dark earth, crushed stone, and a spine of energy that never quite recedes.

What sets Priorat apart isn't just its wine, but how completely the wine is woven into daily life. At Clos Mogador, one of the region's pioneering estates, tastings unfold like stories—no hurry, no script. A simple table. A view across the valley. Bottles opened without label showmanship, only the quiet confidence of the land they represent.

Nearby in Gratallops, the winemaking is even more intimate. Family-run cellars like Celler Devinssi or Mas Martinet offer private visits that feel more like conversations than tours. There is an intimacy here, a reverence for process. One doesn't so much tour Priorat as become part of its slow rhythm.

When not among vines, the small village squares of Porrera or Escaladei invite pause—places to sip vermouth in the afternoon sun or share a bottle of local red beside a bowl of olives and fire-warmed bread. Evenings stretch long. The air cools slowly. And nothing is rushed.

Priorat is not a place for the hurried traveler or the itinerary-bound. It's for those who find pleasure in the earthy silence between hills, who understand that a great glass of wine carries more than flavour—it carries memory, geology, and the hands of those who shaped it.

Cellar Care

Built to Last

Longevity in Mind

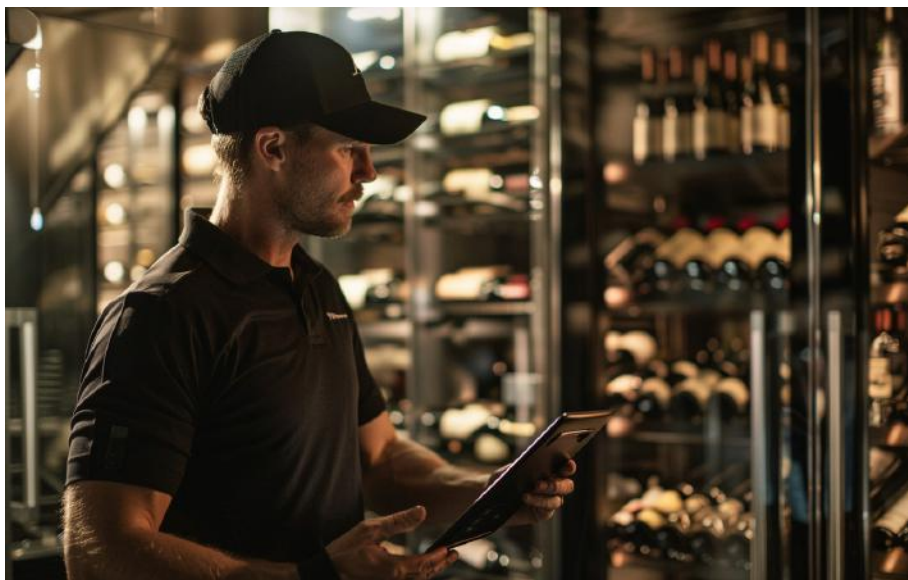
Every wine cellar begins with intention. From wood selection and racking style to cooling specs and lighting design, each decision is made with purpose. But longevity—the kind that quietly protects vintages for decades—depends on more than initial choices. It depends on care.

Cellars, like the collections they house, live and breathe. Wood contracts and expands. Cooling systems hum in rhythms that fluctuate with season and setting. A well-built cellar is designed to withstand this movement, but over time, even the best craftsmanship can shift. Panels settle. Vents clog. Calibration drifts. These changes are often invisible—until they're not.

That's where quiet maintenance plays its part. A once-yearly inspection can catch the things you can't see: a softening gasket, a slightly off thermostat, an airflow inconsistency behind the wall. It's not glamorous work, but it's the kind of attention that separates short-term builds from legacy spaces.

What's often underestimated is the emotional cost of a system failure. It rarely feels urgent—until it is. A temperature spike on a hot summer day. Condensation where there shouldn't be any. A bottle you've saved for a decade suddenly placed at risk. Regular care doesn't just protect your investment—it protects your peace of mind.

And while some owners take a DIY approach to seasonal checkups, more are opting for annual service plans. Not out of obligation, but out of rhythm. A cellar, after all, is a living space. And like any living system, it deserves a moment of attention to continue doing what it does best—preserve, protect, and pour beautifully, year after year.





Care in Advance

True preservation is never reactive—it's quiet, deliberate, and ahead of the curve. Just as wine evolves best under consistent conditions, the systems that support it thrive under regular, thoughtful attention. Preventative maintenance isn't about fixing what's broken; it's about sustaining what works, so that nothing ever needs to be rushed. A seasonal check-in, a calibrated adjustment—small rituals that protect both your collection and the quiet confidence that comes with it.



CELLAR MAINTENANCE

COLLECTORS FIRST

We work with homeowners, restaurants, and designers to bring intention and clarity to every collection.

ENDURING WORK

Each cellar is made to last—physically, functionally, and aesthetically—through seasons, vintages, and generations.

THE DETAILS

From joinery to lighting, every element is tailored to the space, the collection, and the collector.

INVISIBLE CLIMATE

Precision cooling and seamless integration ensure wines rest in silence, in style, and at their peak.



Rooted Craft

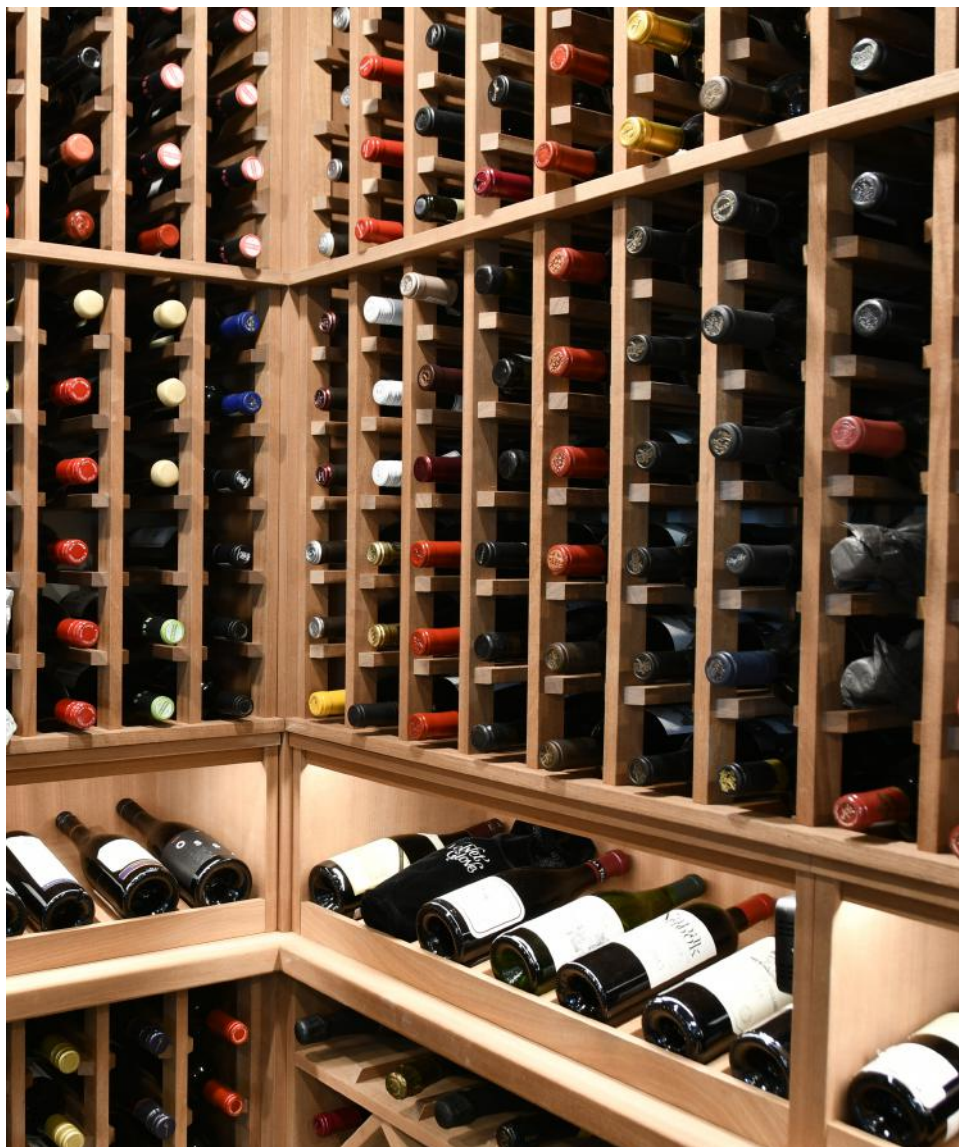
For over three decades, Rosehill Wine Cellars has specialized in the design and construction of bespoke wine cellars, and curated storage solutions. With a foundation in

craftsmanship and a commitment to longevity, every project is tailored to elevate the way wine is stored, displayed, and experienced. From residential sanctuaries to restaurant show-

cases, Rosehill blends technical precision with timeless aesthetics—creating spaces where collections, and their stories, quietly thrive.

OUR FOUNDATION

For over 30 years, Rosehill has designed and built cellars that preserve not just wine—but the rituals around it.



ROSEHILL
WINE CELLARS

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Refinement

LIVED QUIETLY

In the rhythm of storage, serving, and savoring—we find meaning
in what we choose to keep.

YOUR CELLAR, YOUR SIGNATURE

SPRING '25
