



6 x 30' | 2017 | FR and ENG versions | HD

Wine importers and good friends, Michael, Chuck and Charlie are on a quest to find the world's next best wine. Their mission is to sample it, strike a bargain with the vintner, and bring it back home to North America ~ all while enjoying fantastic local cuisine, and the delights of exotic vineyards around the world.

Sounds like a tough job, but these guys make it look easy. Most of the time.



Charlie, a self-professed “wine soldier” is a world-class sommelier with a larger-than-life personality. Chuck is a charming, canny negotiator whose talents are boundless, whether tracking down the best Barolo or figuring out the Sat-Nav. And Michael takes care of the business at home, leaving the cut and thrust of it to Charlie and Chuck.

The three vino amigos are also canny entrepreneurs, the best in their field. Like all good hunters, they can sense a classic vintage from miles away. Nothing will prevent them from bringing down their quarry and the results are often hilarious and always delicious.

This series is not just for aficionados. It's also a fun excursion into the world of luxury wine for the rest who may not know a Sancerre from a Syrah. In each episode,

our dynamic hosts take us on a travel adventure into the transactional world of wine importing, exploring lush wine regions rich with history and the people who call it home.

THE WINE GUYS: GRAPE ESCAPES

EPISODIC SYNOPSIS

2 WINERIES PER EPISODE ACROSS ITALY AND SPAIN

EP01 - "It's in the Soil" Northern Central Italy (Cantina del Castello in Soave and La Collina dei Cilliegi near Verona)

We travel to Northern Central Italy, exploring Cantina del Castello in Soave. Here, we learn about Carniga Classico, single vineyards, and rugged volcanic soils. After getting lost in one of Italy's many roundabouts, Michael and Charlie finally manage to find their way to La Collina dei Cilliegi, near Verona. We learn about Methodo Classico, a bottling process like creating Champagne, and dine on delicious beetroot Risotto and gorgonzola cheese sauce paired with Ripasso wine. During negotiations, Michael is accused of offering a "Crazy price," while a new wealthy wine owner's dignity hangs on the balance of striking the right deal.

EP02 - "Mucha Mancha!" La Mancha, Spain (Hacienda Albae and Verum Wineries)

The Wine Guys zip off to Hacienda Albae in La Mancha, one of the oldest private wineries in Spain. In this land of Don Quixote, we are surprised to discover a Malbec produced in Spain, and Michael is pushed to his 'price point' sipping these delicious, but expensive, wines. Next, we head off to Bodegas Verum, a winery and distillery, located in the heart of Castilla La Mancha. Michael and Charlie autograph a couple barrels for them, and taste some 100-year-old brandy. Michael is upset that Charlie chooses the most expensive wines, one of which is the "Cinderella of Castilla La Mancha," a fruity Sauvignon Blanc. Michael has a tough climb to make a deal stick.

EP03 - "Barons and Barolo" Piedmont and Venice (San Silvestro in Barolo country and Castello di Roncade near Venice)

Michael and Charlie travel to San Silvestro in Piedmont, Italy. We learn about the importance of rich carbonate soil and aging in large barrels to produce top quality Barolo wines. Then they travel across Northern Italy to Venice to visit an Italian Castle, Castello di Roncade, hosted by a real-life Baron! Charlie shows off his sommelier skills severing the neck of a Prosecco bottle with the Baron's sabre. At Roncade temptation of getting their hands on a Prosecco may prove too hard to resist, while at San Silvestro, negotiations on price get heated as Paolo, the owner, loses it on Michael during their business dealings.

EP04 - "Mancha to Rioja" La Mancha and Rioja, Spain (Bodega Iniesta, owned by the father of the famous Spanish Soccer Star Andres Iniesta, and Isidro Milagro, Rioja location)

Michael and Charlie visit Rioja, Spain, starting at the winery Bodega Iniesta, owned by the father of the famous Spanish Soccer Star Andres Iniesta. We are shown vibrant Graciano and Bobal grapes at this vineyard and learn about the key to night harvesting. Next to Isidro Milagro in Rioja, where they are lucky enough to enjoy lamb chops grilled on the vines from the producer's last harvest. An organic Garnacha made from 80- to 90-year-old vines is considered against a customer friendly blend. Michael experiences the "toughest negotiation he's ever had" but after a heated exchange with the producer's daughter, manages to swing a deal.

EP05 - "I Can Taste the Cow" Tuscany, Italy (Tenuta Buon Tempo and La Cignoza)

Set in idyllic Tuscany, Italy, we grasp the ideal altitude for growing grapes at the Tenuta Buon Tempo winery – 250 meters above sea level. Michael and Charlie enjoy a classic beef tartare for dinner, paired with an excellent Brunello wine barreled in French oak. La Cignoza's rustic family-operated winery is next, where The Wine Guys visit all the resident cats, geese, cows, and other critters. They chow down on a duck raised right there on the farm, swirl and sip some Chianti and Sangiovese wine, and drool over a homemade tiramisu for dessert. Michael and Charlie are seduced by a Brunello Reserve. They struggle with the decision to bid on it, concerned that it will be too expensive for their market.

EP06 - "Factories and Families" Up country La Mancha, Spain (Isidro Milagro, La Mancha and Alto Landon – an organic winery)

Episode Six kicks off in La Mancha, Spain at Bodegas Isidro Milagro. Michael and Charlie step into a wine factory – one that produces over 100 million liters of wine a year. Charlie has some fun creating his own wine in their laboratory, and The Wine Guys survive an unexpected hailstorm! After drying off, the guy's head up country to visit Alto Landon, an organic winery in the hills of Castilla La Mancha. They are surprised to discover 11 different types of soil on the same property, and because of the winery's unique conditions, can taste a brilliant ice wine. Negotiations for old favorites don't go quite as expected.