About us:
Natural Merchants is a leading organic wine importer, presenting high-quality organic wines, wines without sulfites, Biodynamic and vegan wines from family produced organic wineries throughout Europe and South America.

Demeter Certified Biodynamic® Wine

“Biodynamic grape growing develops the vineyard’s greatest potential—allowing the vineyard to be the best it can be—and then captures that distinctiveness in the bottle.” Demeter-USA

- Biodynamic farming works in harmony with natural ecosystems to preserve and protect life’s diversity and species for future generations.
- Biodynamic farmers recognize that the health and well-being of the fields, forest, animals, soil, people, and all living things above and below the ground are integral parts that make up the whole.
- Biodynamic farming combines the wisdom of the past with a vision for the future—holistic farming that heals the soil.
- It is “regenerative farming,” leaving the land better than it was found by improving soil fertility and thus, farm vitality.
- Healthy crop production produces the finest grapes and optimal flavor profiles.
All Organic Wines Must Be Grown & Produced to USDA Organic Standards

- Vineyards may not use conventional pesticides, fertilizers, synthetic ingredients, or GMOs.
- Produced and bottled in a certified-organic facility.
- “Made with Organic Grapes” wines may contain up to 100ppm sulfites.
- Certified Organic, No Sulfites Added wines up to 10ppm sulfites.
- Conventional wines have up to 350ppm sulfites.

Organic Wines are Healthy Wines

- Good for you and good for the planet.
- Sustainable farming practices = Healthy soil and the finest-quality grapes.
- “Clean” Wine – No hidden additives in production-conventional wines may contain additives to artificially enhance color and flavor.
- Wild or Organic Yeast only – no chance of GMO yeast (currently available for use in the US & Canada) in any of our wines.
- 100% Non-GMO Ingredients-our Non-GMO Project Verified wines ensure the purity of every ingredient.
- Family owned and operated wineries – a real person and a real story behind every wine.
- 100% of our wines are Vegan with no use of animal byproducts that can be commonly found in wine production.
- Only natural clay and vegetable proteins are used for fining and clarification.

Organic Wine

Organic wine is grown in a manner that protects the environment and preserves the life of both the soil and the vines. The resulting organic wines are truly the purest expression of the grape.

“Made with Organically Grown Grapes” and “Organic” are both made with 100% USDA Certified Organically Grown Grapes. Only wines produced with No Sulfites Added are allowed to display the USDA organic seal.

Natural methods are used to combat pests and other natural vineyard hazards. These include the use of predatory insects such as ladybugs and lacewings, and a systematic approach that promotes healthy vines and minimizes the vineyards’ susceptibility to insect and disease attack.

What is the Role of Sulfites in Wine?

Sulfites are used to ensure stability by preventing micro-organisms and oxidation from spoiling wine. Sulfur dioxide (SO2) is a natural byproduct of fermentation so there will almost always be trace amounts of naturally occurring sulfites in wine, even those without any added sulfites.

At Natural Merchants, we work with partners who use the least amount possible of sulfites and other interventions in the winemaking process. The resulting wines are the true essence of the winery’s terroir.