



Luz De Guía

2023 Spanish Red Blend

TASTING NOTES:

Luz De Guía 2023 Spanish Red Blend dazzles with its deep cherry red hue and vibrant aromas of ripe red berries. The palate is smooth and balanced, featuring a rich, structured profile with fresh fruit flavors and a soft, approachable finish. This blend offers a delightful harmony of richness and elegance, perfect for any occasion.

FOOD PAIRING:

This red blend pairs wonderfully with lightly prepared lamb or beef dishes, roasted chicken, or pork. It also complements medium-aged and creamy cheeses, assorted tapas, as well as seafood dishes like salmon or Paella. Its balance and freshness make it an ideal companion to a variety of cuisines.

APPELLATION:

Yecla, Spain

COMPOSITION:

Syrah 75% & Merlot 25%

WINEMAKING:

Produced in Yecla, Spain, where the high-elevation vineyards enjoy warm days and cool nights, creating wines with remarkable balance and vibrant character.

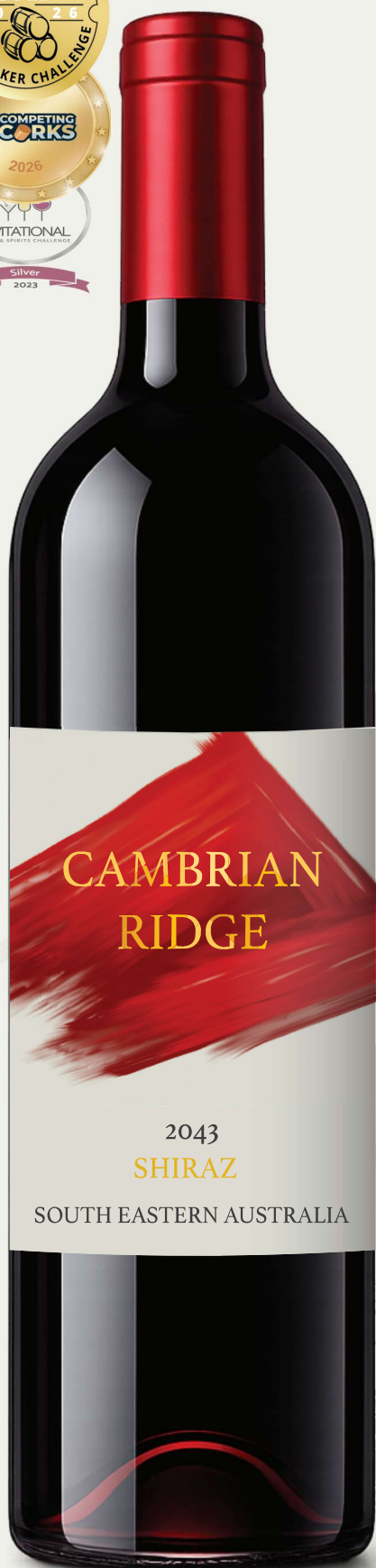
ALCOHOL:

14.0%

AWARDS:

Double Gold 2025 - New York International Wine
Gold 2025 - Craft Competition
Gold 2025 - Critics Wine Challenge





CAMBRIAN RIDGE

SOUTH EASTERN AUSTRALIA

Shiraz 2024

TASTING NOTES:

Cambrian Ridge is bold, fruit-driven, and beautifully balanced. Aromas of ripe blackberry, dark cherry, and cracked black pepper rise from the glass, layered with hints of mocha and sweet spice. The palate is plush and medium-bodied, showcasing juicy plum, blueberry, and subtle notes of cocoa. Smooth texture and gentle oak influence carry through to a lingering, warm finish. A classic Aussie Shiraz.

FOOD PAIRING:

Pairs perfectly with grilled steak, lamb chops, barbecue ribs, or hearty meat dishes. Also complements aged cheeses and savory mushroom dishes.

APPELLATION:

South Eastern Australia

COMPOSITION:

92% Shiraz, 5% Grenache, 3% Mourvèdre

WINEMAKING:

Fermented in stainless steel with controlled temperatures to preserve fruit purity, then aged 8 months in French and American oak to add structure and spice.

ALCOHOL:

13.8%

AWARDS:

Gold - 2026 Winemakers Challenge

Gold - 2026 Competing Corks

Silver - 2026 LA International Wine Competition

RUINI

2025 Pinot Grigio - Italy

TASTING NOTES:

This bright and refreshing Pinot Grigio is crisp and fruit-forward, offering characteristic tropical aromas with lively notes of pineapple and ripe banana. The palate is clean and balanced, with a light body and a fresh finish that highlights the wine's vibrant fruit character.

FOOD PAIRING:

A versatile food wine, it pairs beautifully with fish prepared raw, grilled, or baked. Its crisp acidity also complements fresh vegetable dishes, making it an easy match for light, simple cuisine.

APPELLATION:

Puglia, Italy

COMPOSITION:

100% Pinot Grigio

WINEMAKING:

Sourced from vineyards in Puglia in southern Italy, the grapes are harvested at optimal ripeness and gently pressed. Fermentation takes place in temperature-controlled stainless steel tanks to preserve the wine's fresh fruit character and lively acidity before being bottled young to maintain its bright, crisp style.

ALCOHOL:

12.0%

AWARDS:

Gold - 2026 Competing Corks

Gold - 2026 Craft Competition

Silver - 2026 Pacific Rim Wine Competition



CRESTSTONE VINEYARDS

2023

Chardonnay



TASTING NOTES:

Creststone Vineyards Chardonnay is a fresh and approachable expression of California sunshine. Bright aromas of golden apple, pear, and citrus blossom lead into a smooth, fruit-forward palate. Notes of melon and ripe peach are balanced by a soft acidity and a hint of vanilla on the finish. This easy-drinking Chardonnay offers a clean, lightly creamy texture that makes it ideal for everyday enjoyment.

FOOD PAIRING:

Enjoy this Chardonnay with roasted chicken, grilled white fish, or creamy pasta dishes. It also pairs well with mild cheeses, summer salads, or as a crisp sip on its own.

APPELLATION:

California

COMPOSITION:

100% Chardonnay

WINEMAKING:

Fermented in stainless steel to preserve fruit purity, roundness, and balance.

ALCOHOL:

13.5%

AWARDS:

GOLD - 2026 Competing Corks

SILVER - 2025 America's Wine Cup

SILVER - 2026 Fort Worth Stock Show & Rodeo International Wine Competition



Poplin Fields

2024 moscato

TASTING NOTES:

Bright, aromatic, and beautifully fruit-forward. Aromas of ripe peach, orange blossom, and lychee rise from the glass, followed by a lively palate of apricot, mandarin, and tropical melon. A gentle sweetness is balanced by fresh acidity, giving the wine lift and vibrancy. The finish is smooth, floral, and refreshingly easy to enjoy

FOOD PAIRING:

Perfect with spicy dishes, fresh fruit, or light desserts like lemon tart or peach cobbler. Also ideal as a chilled aperitif on warm days.

APPELLATION

California

COMPOSITION:

92% Moscato, 5% Chenin Blanc,
3% Sauvignon Blanc

WINEMAKING:

Cold fermented in stainless steel to preserve aromatics and natural fruit sweetness.

ALCOHOL:

12.5%

AWARDS:





Stillglass Bay

Sweet Rosé
California | 2024

TASTING NOTES:

Stillglass Bay is fresh, fruit-forward, and delightfully smooth. Aromas of ripe strawberry, watermelon, and citrus blossom rise from the glass, leading into a juicy palate of raspberry, cherry, and hints of pink grapefruit. A gentle sweetness is balanced by refreshing acidity, giving the wine lift and vibrancy. The finish is clean, lightly floral, and effortlessly easy to enjoy.

FOOD PAIRING:

Perfect with grilled chicken, shrimp skewers, fresh fruit, or light desserts like strawberry shortcake. Best served well chilled for refreshing sipping.

APPELLATION:

California

COMPOSITION:

82% Muscat, 11% Grenache, 7% Zinfandel

WINEMAKING:

Cold fermented in stainless steel to preserve fresh aromatics and natural fruit sweetness, then aged briefly to enhance balance and texture.

ALCOHOL:

12.5%

AWARDS:

Gold - 2026 Competing Corks
Silver - 2026 Los Angeles Invitational Wine Challenge