



## 2022 Montañero Reserva Red Blend

### Wine Summary

This vibrant red blend from Chile's Maule Valley showcases a deep purplish-red hue and a harmonious marriage of 50% Carménère and 50% Syrah. Expect ripe red fruit aromas, spices, and a hint of toasted hazelnuts on the nose. The palate is intense and well-balanced with velvety tannins, making it a perfect match for rich dishes.

### Wine Flavors

- Red fruits
- Spices
- Toasted Hazelnuts

### Pairing Suggestions

- Cheeses: Aged Gouda, Manchego, Cheddar
- Protein: Lamb, Pork, Duck, Beef
- Vegetables: Bell Peppers, Zucchini, Eggplant
- Spices: Black Pepper, Smoked Paprika, Anise

### Varietal

50% Carménère,  
50% Syrah

### Alcohol

13.5%

### Appellation

Maule Valley, Chile

### Food Pairings

- Grilled steak with roasted vegetables
- Pasta with tomato-based sauces
- Aged cheese platter with spicy charcuterie





## 2022 Valnoches Tempranillo

### Wine Summary

The 2022 Valnoches Tempranillo from Rioja, Spain, is a versatile red wine with an intense cherry red color and bluish glints. It offers a raspberry and licorice bouquet, along with a distinctive mineral undertone. The palate is youthful, with a smooth and refreshing finish.

### Wine Flavors

- Raspberry
- Licorice
- Red fruit

### Varietal

Tempranillo

### Alcohol

13.5%

### Appellation

Rioja, Spain

### Pairing Suggestions

- Cheeses: Manchego, Brie, Goat Cheese
- Protein: Lamb, Beef, Duck, Pork
- Vegetables: Peppers, Mushrooms, Carrots, Parsnips
- Spices: Oregano, Thyme, Basil, Rosemary

### Food Pairings

- Tapas with mild cold meats and cheeses
- Pasta with roasted vegetables
- Grilled fish with Mediterranean herbs





## 2020 The Path Pink Moscato

### Wine Summary

The 2020 Path Pink Moscato is a fruity and floral delight. With sweet cherry, pomegranate, and fresh strawberry notes complemented by jasmine aromas, the palate reveals orange blossom, Meyer lemon, and apricot. It's a perfect companion for light, sweet dishes or as an aperitif.

### Wine Flavors

- Sweet cherry
- Pomegranate
- Orange blossom
- Apricot

### Varietal

Moscato

### Alcohol

13.5%

### Appellation

California, USA

### Pairing Suggestions

- Cheeses: Goat Cheese, Blue Cheese, Brie, Camembert
- Protein: White Fish, Chicken, Pork
- Vegetables: Peas, Celery, Green Beans
- Spices: Turmeric, Ginger, Cinnamon, Cardamom

### Food Pairings

- Rhubarb pie with whipped cream
- Blackberry crumble with vanilla ice cream
- Fresh fruit parfait





## 2022 Famiglia Peraccini Chardonnay

### Wine Summary

The 2022 Famiglia Peraccini Chardonnay from Veneto, Italy, is a refreshing white wine with a bright straw yellow color. It offers a fine, elegant aroma and well-balanced acidity. Softly pressed and fermented in stainless steel tanks to preserve its crisp qualities, this Chardonnay is the perfect pairing for fresh seafood dishes.

### Wine Flavors

- Citrus
- Green apple
- Floral

### Varietal

Chardonnay

### Alcohol

12.5%

### Appellation

Veneto, Italy

### Pairing Suggestions

- Cheeses: Mozzarella, Ricotta, Feta, Manchego
- Protein: Shrimp, Scallops, Chicken, Pork
- Vegetables: Asparagus, Artichokes, Spinach, Peas
- Spices: Lemon Zest, Basil, Dill, Tarragon

### Food Pairings

- Grilled shrimp with lemon butter
- Pasta with mozzarella, basil, and olive oil
- Seafood risotto with asparagus tips

