



MIGUEL FLORES

ARGENTINA MALBEC

2021 MALBEC
ARGENTINA

Tasting Notes

Born from the amazing, mineral-laden Andes Mountains, this Malbec exudes grace and depth with hints of plum, cherry, and river stone. Miguel Flores offers a complex yet approachable spin on a varietal known to rival its powerful cousin, Cabernet Sauvignon. This also imparts a lovely floral note on the palate before finishing with a palate-coating wash of baking spice and fruit pie.

Suggested Pairings

Grilled meats, seafood stew, baked casseroles, mushroom risotto, apple pie à la mode

Flavors

Black fruit, cedar, red cherry, hints of spice, cocoa

Aromas

Plum, blueberry, pepper, toast

Composition | 100% Malbec

Winemaking | 8 months in French oak barrels

Appellation | Argentina

Alcohol | 14%

Residual Sugar | 2.2%

Awards

GOLD, 90 pts | 2023 Critics Challenge

SILVER | 2023 Sommelier Challenge

SILVER | 2023 International Women's Wine Competition

SILVER | 2023 Denver International Wine Competition



2021 CHARDONNAY CALIFORNIA

Tasting Notes

Experience the tantalizing allure of Evergreen Winery's Chardonnay, a true classic that captures the essence of California's majestic, world-class terroir. This bright Chard delights with layers of crisp apple, vibrant melon, and luscious peach. As uplifting as a walk through a beautiful evergreen forest, this wine offers a sense of freshness on the nose and a rich complexity that envelops your palate. The journey continues through a sun-kissed sweet melon and tangy apple finish, leaving you and your friends charmed and ready for another sweet and savory sip.

Suggested Pairings

Linguine & clams, Caesar salad, cheese platters, Club sandwiches, pasta salad, fruit tart

Flavors

Citrus, crème brûlée, rich vanilla

Aromas

Lemon curd, buttercream frosting, oak

Composition | 92% Chardonnay, 6% Pinot Grigio, 2% Muscat

Winemaking | 6 months in neutral oak barrels

Appellation | California

Alcohol | 12.5%

Residual Sugar | 4%

Awards

GOLD | 2023 Denver International Wine Competition

SILVER | 2023 International Women's Wine Competition



2021 WHITE ZINFANDEL CALIFORNIA

Tasting Notes

Belle Ame's White Zinfandel harmoniously blends sweet melon, tart cherry, and wildflowers, creating a celebration captured within a bottle. With a playful dance of flavors, it leaves a lingering impression, enticing you to return for another sip. Crowned with delicate rose petal notes on the finish, this wine is the epitome of sharable elegance, perfectly suited for toasting special occasions or creating cherished memories with dear friends. Let Belle Ame's White Zinfandel ignite joy and elevate every moment with its enchanting spirit.

Suggested Pairings

Charcuterie, baked brie, barbecue chicken, grilled shrimp, birthday cake, ice cream

Flavors

Raspberry, with a beautiful, medium-bodied floral finish

Aromas

Ripe summer strawberry, honeydew melon, mandarin orange

Composition | 67% Zinfandel, 28% Muscat, 5% Grenache

Winemaking | 8 months in stainless steel tanks

Appellation | California

Alcohol | 10.5%

Residual Sugar | 4%

Awards

GOLD, 90 pts | 2023 Sommelier Challenge

GOLD | 2023 Denver International Wine Competition

BRONZE | 2023 International Women's Wine Competition

BRONZE | 2023 Experience Rosé





WILLOWBENCH VINEYARD

2021 Cabernet Sauvignon
California

TASTING NOTES:

Willowbench Cabernet Sauvignon, primarily sourced from Lodi with additional fruit from Lake Winchester and Clarksburg, offers a medium-bodied wine with a rich, juicy palate. Soft, polished tannins and a pleasing, flavorful finish make it versatile and enjoyable.

APPELLATION:

California's moderate climate and diverse terroir create numerous distinct AVAs. Known for its abundant sunshine and extended growing season, the state is a premier winemaking region. Nearly 100 American Viticultural Areas (AVAs) span over half a million vineyard acres, supporting a wide range of varieties.

AROMAS:

Lifted aromas of boysenberry, blackberry, violets, and leather swirl from the glass. These primary scents are complemented by subtle notes of dried lavender, adding depth to the bouquet.

FLAVORS:

The palate reveals lush flavors of pomegranate and cherry. This Cabernet Sauvignon is blended with a small amount of other red grapes, adding softness and rounding out the final blend. Aging in French and American oak for 12 months contributes to its complexity.

FOOD PAIRINGS:

This Cabernet Sauvignon pairs excellently with grilled meats, hearty stews, and rich pasta dishes. It also complements hard cheeses and dishes with robust flavors, making it a versatile choice for various cuisines.

PRODUCTION NOTES:

VINTAGE	2021
APPELLATION	California
BLEND	77.3% Cabernet Sauvignon, 11.3% Petite Sirah, 11.4% Mixed Red
ABV	13.5%

