

KEVIN  
**O'LEARY**  
FINE WINES

RESERVE SERIES

*Kevin O'Leary*

**2022 PRIMITIVO ITALY**

This Primitivo was crafted especially for me – and my family and friends. A unique blend of bold fruit flavors that lend itself to pair with almost any meal. If I put my name on it, it's spectacular. That's why they call me Mr. Wonderful – the only Shark you can trust about wine.

**AROMAS**

Ripe plum, dried cranberry, and a hint of white sage, with a subtle spice of white pepper and coffee.

**FLAVORS**

Jammy dark fruit, notes of plum and cranberry, with a touch of herbaceous savoriness and a smooth, lingering finish that refuses to quit.

**APPELLATION**

Italy

**WINEMAKING**

14 months in neutral oak barrels

**COMPOSITION**

94% Primitivo & 6% Aglianico

**ALCOHOL**

13.5%

**RESIDUAL SUGAR**

3.2 g/l

**Awards**

**GOLD** - 91<sup>Pts</sup> 2024 San Diego International Wine Competition

**SILVER** - 91<sup>Pts</sup> 2023 American Wine Society Competition

**SILVER** -2023 Harvest Terroir Challenge

**SILVER** -2023 San Francisco International Wine Competition

**SILVER** -2023 Dan Berger International Wine Competition

**CHEF WONDERFUL'S PAIRING RECOMMENDATIONS**

Chicken Parmigiana Dumpling, Bacon Cheeseburger Dumpling, Boneless Short Ribs, Tenderloin, Burgers, Dark Chocolate, Italian Sausage, Pizza, Grilled Vegetables & Spiced Carrot Cake.



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## 2022 SAUVIGNON BLANC CALIFORNIA

This Sauvignon Blanc was crafted especially for me – and my family and friends. A unique blend of bold fruit flavors that lend itself to pair with almost any meal. If I put my name on it, it's spectacular. That's why they call me Mr. Wonderful – the only Shark you can trust about wine.

### AROMAS

Citrus zest, fresh cut grass, floral notes, herbs,  
and mineral undertones

### FLAVORS

Crisp grapefruit, ripe melon, passionfruit, white peach

### APPELLATION

California

### WINEMAKING

4 months in stainless steel

### COMPOSITION

90% Sauvignon Blanc, 10% Muscat

### ALCOHOL

12.5%

### RESIDUAL SUGAR

5%

### AWARDS

**SILVER**- 2023 San Francisco International Wine Competition

**SILVER**- 2023 Harvest Terroir Challenge

**SILVER**- 2024 San Francisco Chronicle Wine Competition

**BRONZE**- 2023 American Wine Society Competition

**BRONZE**- 2023 Dan Berger International Wine Competition

### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Mac 'n Cheese Dumplings, Caprese Salad, Crab Cakes, Scallops,  
Flounder, Pasta With Pesto, Pho Noodle Dishes With Fish,  
Lemon Bars & Sorbets.



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## 2022 MOSCATO CALIFORNIA

This Moscato was crafted especially for me – and my family and friends. A unique blend of bold fruit flavors that lend itself to pair with almost any meal. If I put my name on it, it's spectacular. That's why they call me Mr. Wonderful – the only Shark you can trust about wine.

### AROMAS

Lychee, sweet florals, orange blossoms, a hint of jasmine

### FLAVORS

Apricot, tropical pineapple, honeyed nectarine, mandarin orange

### APPELLATION

California

### WINEMAKING

4 months in stainless steel

### COMPOSITION

89% Moscato, 6% Sauvignon Blanc, 5% Chenin Blanc

### ALCOHOL

10.0%

### RESIDUAL SUGAR

6%

### AWARDS

**DOUBLE GOLD**- 95<sup>pts</sup> 2023 Harvest Terroir Challenge

**SILVER** - 2024 San Francisco Chronicle Wine Competition

**BRONZE**- 2023 American Wine Society Competition

**BRONZE** - 2023 San Francisco International Wine Competition

**BRONZE** - 2023 Dan Berger International Wine Competition

### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Kung Pao Chicken Dumplings, Salty Chips, Goat Cheese, Fish Tacos, Spicy Thai Dishes, Pho Noodle Soups, Fruit Salad, Strawberry Shortcake, and White Chocolate.

