



2019 Château Tournelles Estate Malbec-Cabernet Franc

— GZ COLLECTION —

Wine Summary

The 2019 Château Tournelles Estate Red Blend is a bold yet balanced fusion of Malbec and Cabernet Franc from 30-year-old vines in Buzet, France. Grown in gravelly and clay-limestone soils with an oceanic climate, this red blend delivers layers of ripe cherries, blueberries, plums, and figs. The palate reveals structured tannins with toast, cinnamon, and black pepper notes. This wine is an excellent choice for pairing with rich, savory dishes.

Wine Flavors

- Cherry
- Blueberry
- Fig
- Toast

Varietal

Malbec, Cabernet Franc

Alcohol

14%

Appellation

Buzet, France

Awards



2023 Best Of France Buzet Aoc Harvest Challenge Wine Competition
2023 91 Gold Harvest Challenge Wine Competition

Pairing Suggestions

- Cheeses: Aged Cheddar, Roquefort, Gruyère
- Protein: Duck, Beef, Pork
- Vegetables: Mushrooms, Eggplant, Peppers, Brussel Sprouts
- Spices: Black Pepper, Cinnamon, Clove

Food Pairings

- Seared duck breast with a cherry reduction sauce
- Slow-braised beef tenderloin with a red wine demi-glaze
- Herb-roasted pork belly with crispy skin and spiced apples





2023 Terra Sara Verdejo

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Wine Summary

Fresh and versatile, the 2023 Terra Sara Verdejo offers a vibrant white wine experience with crisp acidity and bright fruit character. Grown in the renowned vineyards of Rioja, Spain, this Verdejo entices with apple, citrus, and fresh herbal aromas. The palate is layered with peach, melon, and lime flavors, finishing with a zesty splash of tangerine. This wine shines with light and refreshing dishes, making it a perfect pick for Sauvignon Blanc and Pinot Grigio lovers.

Wine Flavors

- Apple
- Citrus
- Peach
- Melon
- Lime
- Tangerine
- Fresh herbs

Varietal

Verdejo

Alcohol

12%

Appellation

Spain

Pairing Suggestions

- Cheeses: Goat Cheese, Feta, Ricotta
- Protein: Shellfish, White Fish, Chicken
- Vegetables: Asparagus, Zucchini, Artichokes
- Spices: Basil, Dill, Lemon Zest

Food Pairings

- Fresh seafood ceviche with lime and cilantro
- Grilled zucchini and feta salad with lemon vinaigrette
- Lightly seared scallops with a citrus butter sauce





2022 Au-Delà Muscat

— GZ COLLECTION —

Wine Summary

The 2022 Au-Delà Muscat from Clarksburg, California, offers a bold take on this aromatic varietal. Bursting with orange blossom, juicy peach, and hints of golden honey, this wine perfectly balances fruit and floral elegance. Unlike traditional Muscats, it leans crisp and refreshing rather than overly sweet, finishing with a bright, clean acidity. Ideal for pairing with spicy or exotic dishes, this Muscat is a flavorful companion for adventurous palates.

Wine Flavors

- Orange blossom
- Peach
- Golden honey

Varietal

Muscat

Alcohol

12%

Appellation

Clarksburg, California

Pairing Suggestions

- Cheeses: Brie, Camembert, Mascarpone
- Protein: Chicken, Shrimp, Duck
- Vegetables: Carrots, Sweet Potatoes, Bell Peppers
- Spices: Curry, Cumin, Coriander

Food Pairings

- Thai coconut curry with shrimp and fresh herbs
- Moroccan chicken tagine with apricots and almonds
- Grilled peaches with mascarpone and honey drizzle

