

This Reserve Series of wines is my new favorite. This has a unique blend of delicious fruit from some of the finest vines in Australia.



# 2024 SHIRAZ SOUTH EASTERN AUSTRALIA

# **AROMAS**

Ripe blackberry, dark plum, red licorice, black pepper, soft vanilla

# **FLAVORS**

Juicy native berries, cocoa, baking spice, silky tannins, lingering plum finish

# **APPELLATION**

South Eastern Australia

# WINEMAKING

Aged for 8 months in a mix of French and American oak to add complexity, soften structure, and integrate subtle oak spice.

# COMPOSITION

95% Shiraz, 5% Cabernet Sauvignon

# ALCOHOL

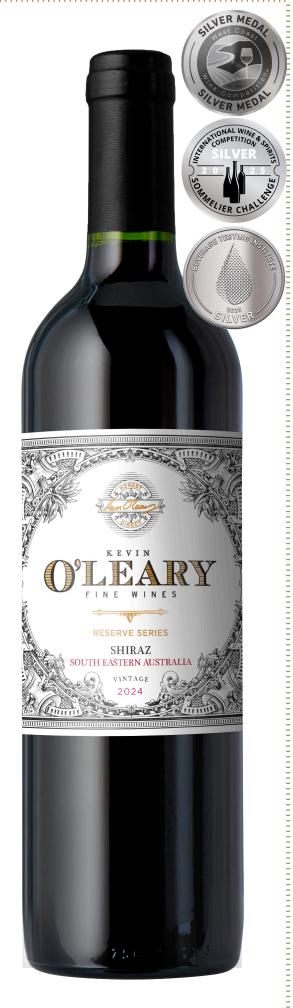
13.8%

# **AWARDS**

SILVER - 2025 West Coast Wine Competition
SILVER - 2025 Sommelier Challenge
International Wine Competition
SILVER - 2025 Beverage Testing Institute

#### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Blue Cheese, Prime Rib with Red Wine Reduction, Sausages on the Grill, Lamb Kabobs, Pulled Pork, Hearty Stews, Grilled Salmon, Dark Chocolate Soufflé, Blackberry Cobbler





This Reserve Series of wines is my new favorite. This has a unique blend of delicious fruit from some of the finest vines in California.



# 2023 CABERNET SAUVIGNON CALIFORNIA

# **AROMAS**

Black cherry, dark plum, cocoa, cedar, dried herb

# **FLAVORS**

Blackberry, ripe fruit, velvety tannins, subtle oak, lingering spice finish

# **APPELLATION**

California

# WINEMAKING

Aged for 3 months in 10% new oak, followed by 6 months in neutral barrels

# COMPOSITION

86% Cabernet Sauvignon, 8% Petite Sirah, 6% Mixed Red

# **ALCOHOL**

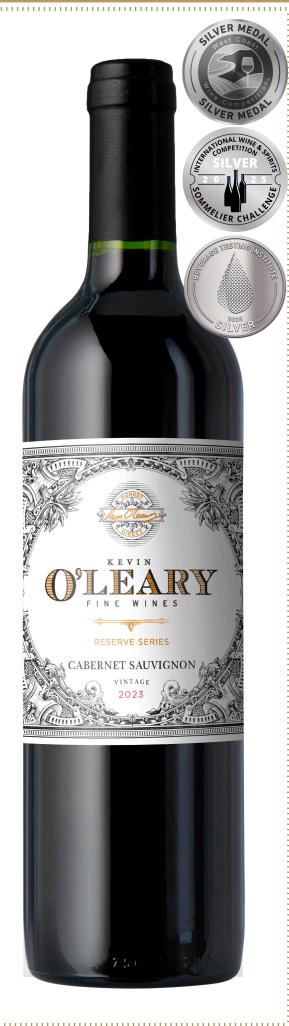
14.0%

# **AWARDS**

SILVER - 2025 West Coast Wine Competition
SILVER - 2025 Sommelier Challenge
International Wine Competition
SILVER - 2025 Beverage Testing Institute

#### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Wagyu Truffle Burger, Steak with Roasted Vegetables, Pasta Bolognese, Lamb Chops, Portobello Mushrooms, Starters or Sides Using Gouda or Gruyere, Chocolate Truffles





This Reserve Series of wines is my new favorite. This has a unique blend of delicious fruit from some of the finest vines in California.



# 2023 CHARDONNAY CALIFORNIA

# **AROMAS**

Lemon peel, baked apple, white flower

# **FLAVORS**

Orchard fruit, light citrus, honeydew, vanilla, smooth texture, clean mineral finish

# **APPELLATION**

California

### WINEMAKING

Fermented in stainless steel with partial malolactic fermentation to preserve freshness while adding subtle creaminess and depth.

### COMPOSITION

93% Chardonnay, 4% Colombard, 2% Moscato, 1% Riesling

### ALCOHOL

12.5%

# **AWARDS**

GOLD, 90<sup>PTS</sup> - 2025 Sommelier Challenge International Wine Competition SILVER - 2025 West Coast Wine Competition SILVER - 2025 Beverage Testing Institute

#### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Brie and Fig, Caesar Salad, Lobster, White Fish, Crab Cakes, Chicken, Creamy Pasta Dishes, Turkey, Butternut Squash, Mushroom Risotto, Crème Brûlée







This Reserve Series of wines is my new favorite. This has a unique blend of delicious fruit from some of the finest vines in South Africa.



# 2025 CHENIN BLANC WESTERN CAPE

# **AROMAS**

Ripe pear, quince, honeysuckle, citrus blossom.

# **FLAVORS**

Green apple, white peach, lemon zest, mineral core, refreshing acidity, clean citrus finish

# **APPELLATION**

Western Cape, South Africa

# WINEMAKING

The grapes were harvested at night to retain the maximum freshness.

### COMPOSITION

94% Chenin Blanc, 4% Chardonnay, 2% Riesling

# **ALCOHOL**

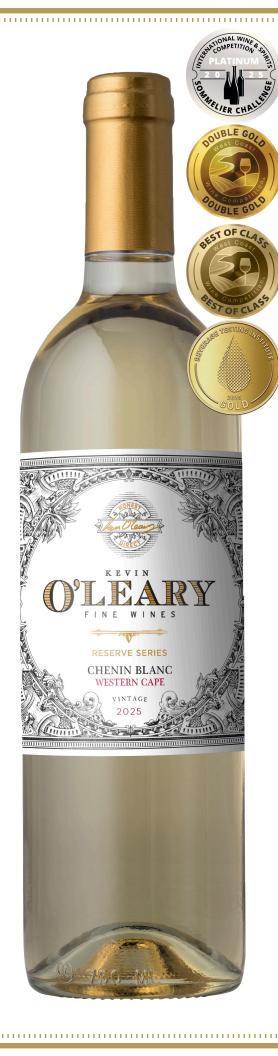
12.8%

# **AWARDS**

PLATINUM, 94<sup>PTS</sup> - 2025 Sommelier Challenge International Wine Competition BEST OF CLASS - 2025 West Coast Wine Competition DOUBLE GOLD - 2025 West Coast Wine Competition GOLD - 2025 Beverage Testing Institute

#### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Antipasto, Brie, Fresh Green Salad with Lemon Dressing, Poultry, Cranberry Sauce, Ham, Oyster Stew, Corn and Root Vegetables, Apple and Pear Tarts





This Reserve Series of wines is my new favorite. This has a unique blend of delicious fruit from some of the finest vines in California.



# 2023 MOSCATO CALIFORNIA

# **AROMAS**

White peach, lychee, honeysuckle, floral notes

# **FLAVORS**

Pineapple, mandarin orange, ripe apricot, bright citrus, soft clean finish

# **APPELLATION**

California

### WINEMAKING

Fermented and aged for 4 months in stainless steel to preserve freshness, aromatics, and natural sweetness.

### COMPOSITION

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

# **ALCOHOL**

10%

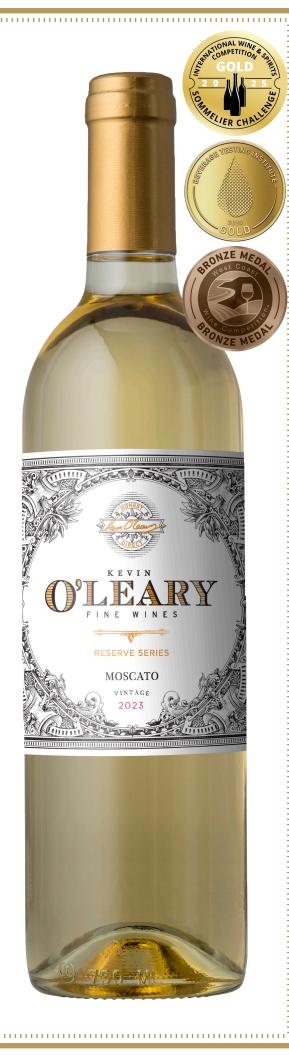
# **AWARDS**

GOLD, 92<sup>PTS</sup> - 2025 Sommelier Challenge International Wine Competition GOLD - 2025 Beverage Testing Institute

**BRONZE** - 2025 West Coast Wine Competition

#### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Walnut and Goat Cheese Salad, Tacos, Blackened Fish, Chili with Spicy Sausage, Pork Tenderloin, Dumplings, Carrots with Glaze, Vanilla Cake with Buttercream, Sugar Cookies







This Reserve Series of wines is my new favorite. This has a unique blend of delicious fruit from some of the finest vines in California.



# ROSÉ CALIFORNIA

# **AROMAS**

Ripe strawberry, honeydew, orange blossom

# **FLAVORS**

Raspberry sorbet, watermelon, candied cherry, rose petal finish

# **APPELLATION**

California

### WINEMAKING

Fermented and aged for 8 months in stainless steel to preserve aromatic intensity and natural sweetness.

### COMPOSITION

69% Zinfandel, 26% Muscat, 5% Grenache

# ALCOHOL

11.0%

# **AWARDS**

SILVER- 2025 Sommelier Challenge International Wine Competition SILVER - 2025 Beverage Testing Institute BRONZE - 2025 West Coast Wine Competition

#### CHEF WONDERFUL'S PAIRING RECOMMENDATIONS

Charcuterie, Salad Niçoise, Sunday Brunch, Salmon with Dill-Pesto Sauce, Shrimp, Duck, Roasted Asparagus, Bacon-Wrapped Potatoes, Berries and Cream, Neapolitan Desserts

