

KEVIN
O'LEARY
FINE WINES

RESERVE SERIES

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.

Kevin O'Leary

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



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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



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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^{PTS} - 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



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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.

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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^{PTS} - 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



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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^{PTS} - 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



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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

