



2023 Cantina Etrusca Montepulciano d'Abruzzo DOC

— GZ COLLECTION —

Wine Summary

Crafted in Abruzzo, Italy, this Montepulciano delivers deep violet hues and a nose of fresh red fruits and wild cherry. Aged in stainless steel, the palate offers smooth, velvety tannins and balanced sapidity. It's a bold yet approachable red ideal for Italian fare.

Wine Flavors

- Red fruits
- Wild cherry
- Violet

Varietal

Montepulciano

Alcohol

13%

Appellation

Abruzzo, Italy

Pairing Suggestions

- Cheeses: Pecorino, Parmigiano-Reggiano, Asiago
- Protein: Lamb, beef, pork
- Vegetables: Eggplant, mushrooms, bell peppers
- Spices: Oregano, thyme, black pepper

Food Pairings

- Lamb ragu with pasta
- Sausage and roasted peppers
- Eggplant parmesan





2022 El Susurro de La Gaonera Tempranillo

— GZ COLLECTION —

Wine Summary

This Spanish Tempranillo is rich with classic dark red fruit and subtle spice notes. Aged to enhance its structure and smoothness, it's ideal for cozy dinners and tapas nights.

Wine Flavors

- Red cherry
- Plum
- Tobacco
- Leather

Pairing Suggestions

- Cheeses: Manchego, Idiazabal, Gouda
- Protein: Pork, beef, chicken
- Vegetables: Tomatoes, red peppers, olives
- Spices: Paprika, cumin, bay leaf

Varietal

Tempranillo

Alcohol

13.5%

Appellation

Spain

Food Pairings

- Pork with paprika rub
- Beef stew
- Tapas with cheese and olives





hemispheres

2023 Wolfson Cellars Cabernet Sauvignon

— GZ COLLECTION —

Wine Summary

From California, this bold Cabernet opens with cherry and black currant aromas. The palate is dry, full-bodied, and structured, delivering spiced undertones and a gripping tannin finish. A gold medal winner built for both aging and hearty meals.

Wine Flavors

- Cherry
- Black currant
- Licorice
- Star anise
- Spice

Pairing Suggestions

- Cheeses: Cheddar, blue cheese, gouda
- Protein: Beef, lamb, pork
- Vegetables: Onions, mushrooms, bell peppers
- Spices: Black pepper, clove, allspice

Varietal

Cabernet Sauvignon

Food Pairings

- Beef with mashed potatoes
- Carnitas tacos
- Grilled lamb

Alcohol

13.5%

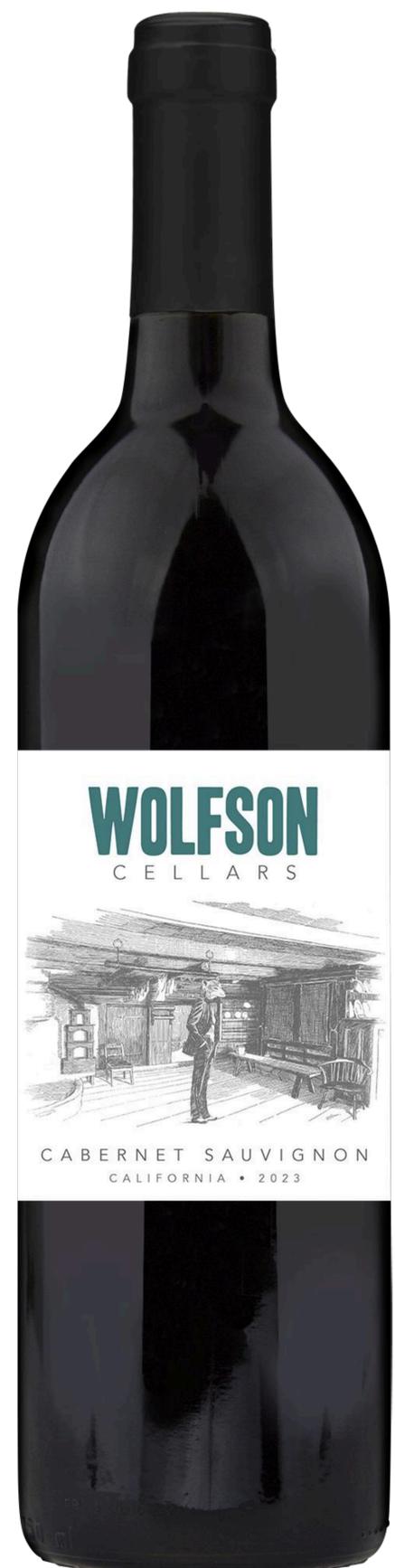
Appellation

California, USA

Awards



90-Point Gold Medal – 2022 The Toast of the Coast Wine Competition





hemispheres

2024 Due Mari Pinot Grigio Terre Siciliane I.G.T.

— GZ COLLECTION —

Wine Summary

From the sunny vineyards of Sicily, this golden Pinot Grigio bursts with pineapple, citrus, and grapefruit aromas. Fermented at cool temperatures for freshness, the palate is crisp, elegant, and Mediterranean-inspired.

Wine Flavors

- Pineapple
- Citrus
- Grapefruit
- Tropical fruit

Pairing Suggestions

- Cheeses: Goat cheese, feta, mozzarella
- Protein: Chicken, fish, shrimp
- Vegetables: Zucchini, green beans, arugula
- Spices: Lemon zest, thyme, basil

Varietal

Pinot Grigio

Alcohol

12%

Appellation

Sicily, Italy

Food Pairings

- Grilled shrimp with herbs
- Chicken with lemon
- Summer vegetable salad





2022 Pajarito White Blend Reserva

— GZ COLLECTION —

Wine Summary

A lively blend of Riesling and Sauvignon Blanc from Chile's Central Valley. This white wine offers green apple, citrus, and honey aromas with bright acidity. Grown on granite-rich soils near the Andes, it's ideal with seafood or soft cheeses.

Wine Flavors

- Green apple
- Peach
- Citrus
- Pear
- Honey

Pairing Suggestions

Cheeses: Brie, camembert, goat cheese
Protein: Fish, seafood, chicken
Vegetables: Fennel, leeks, peas
Spices: Ginger, coriander, lemongrass

Varietal

60% Riesling,
40% Sauvignon Blanc

Alcohol

13%

Appellation

Valle Central, Chile

Food Pairings

- Stir-fry with seafood
- Cheese tart
- Sushi rolls





2024 House Party Moscato

— GZ COLLECTION —

Wine Summary

A playful, slightly dry Moscato made for festive moments. Bright citrus blossom and peach aromas lead into ripe apricot and tangerine flavors, lifted by soft bubbles. A great match for desserts or spicy bites.

Wine Flavors

- Peach
- Apricot
- Tangerine
- Citrus blossom

Pairing Suggestions

- Cheeses: Mascarpone, ricotta, cream cheese
- Protein: Chicken, shrimp, duck
- Vegetables: Peppers, carrots, snap peas
- Spices: Cinnamon, ginger, chili flakes

Varietal

Moscato

Food Pairings

- Peach tart
- Thai shrimp
- Cheesecake

Alcohol

11%

Appellation

California, USA

