

KEVIN
O'LEARY
FINE WINES



RESERVE SERIES

The Reserve Series of wines is my new favorite. This wine is a unique blend of delicious fruit from some of the finest vines in Walla Walla Valley.

Kevin O'Leary

CABERNET SAUVIGNON **WALLA WALLA VALLEY**

This Cabernet is soft and focused in mouth and has a fruit-forward palate. This is a versatile wine that pairs great with your favorite meals, or to enjoy on its own.

AWARDS:

- **Gold:** 2019 Asia International Wine Competition
 - **Silver:** 2019 USA Wine Ratings
- **Silver:** 2019 Los Angeles International Wine Competition
- **Silver:** 2019 Monterey International Wine Competition

AROMAS:

Cherry, apple cider, cinnamon, blackberry

FLAVORS:

Sweet baking spices, dried cranberries, honey, figs

PAIRING GUIDE:

- **Cheese:** Goat, Gouda, cheddar, Gruyere
- **Protein:** Lamb, roasted prime rib, duck
- **Vegetables:** Eggplant, cauliflower, artichokes
- **Spices:** Black pepper, ginger-sesame, Cajun

APPELLATION:

Walla Walla Valley

ALCOHOL:

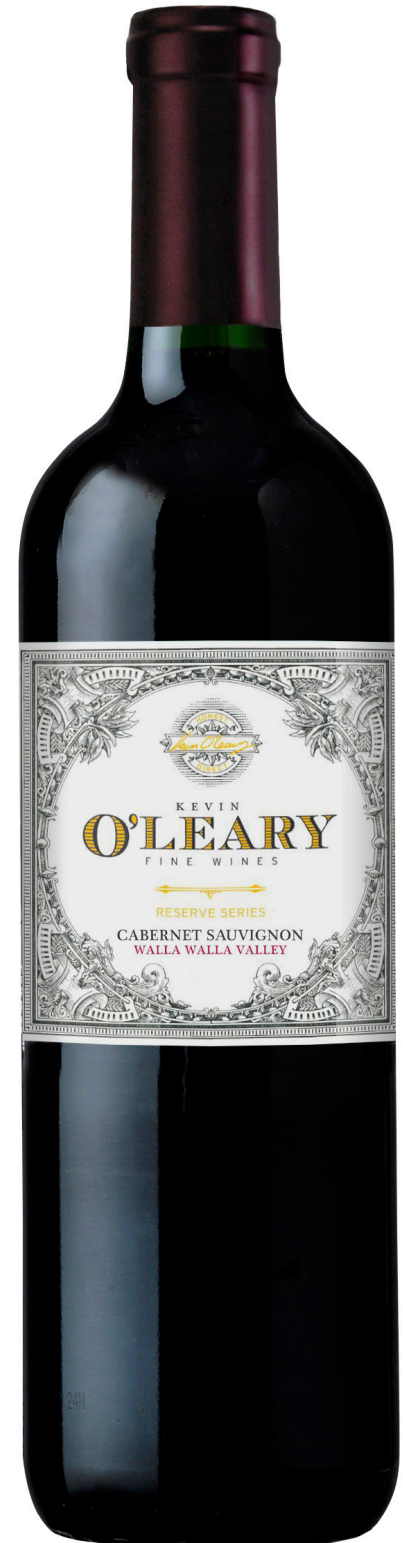
14.1% by volume

COMPOSITION:

83% Cabernet Sauvignon, 17% Merlot

KEVIN'S PAIRING RECOMMENDATIONS:

French Onion Soup, Cast-Iron Skillet Porterhouse Steak, Asian Duck Wraps with Hoisin Dipping Sauce



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

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2017 CHARDONNAY COLUMBIA VALLEY

Enjoy my award-winning Chardonnay shared with family and friends. It's a unique blend of delicious fruit from some of the finest vines in Washington. Wines sourced from this booming wine region are often characterized by unadulterated fruit flavors and vibrant aromatics, due to the cool growing climate. This wine delights the palate providing a vibrant complement to any food pairing.

AWARDS:

- **Best of Class 95 Pt Gold:** 2019 Los Angeles Intl. Wine Competition
- **Silver:** 2019 Sunset International Wine Competition

AROMAS:

Dragon fruit, mango, pineapple

FLAVORS:

Apricot blossom, ripe peaches, kiwi fruit

PAIRING GUIDE:

- **Cheese:** Swiss, mozzarella, cheddar
- **Protein:** Pork chop, chicken
- **Vegetables:** Carrot, green bean, cauliflower
- **Spices:** Paprika, cayenne, ginger

APPELLATION:

Columbia Valley, Washington

ALCOHOL:

12.5% by volume

COMPOSITION:

96% Chardonnay, 4% Viognier

KEVIN'S PAIRING RECOMMENDATIONS:

Duck Leg and Pine Nut Risotto, Grilled Polenta, Butternut Squash, Deviled Lobster Tail



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RESERVE SERIES

*This is one of my favorite selects for an everyday wine.
This garnet colored Pinot Noir is packed full of flavor and aromas.*

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2017 PINOT NOIR CALIFORNIA

Pinot Noir is, without a doubt, the most romanticized red wine in the world. No other grape brings out such emotion and devout worship among its enthusiasts. This garnet colored pinot noir is packed full of flavor and aroma with a very enjoyable mouthfeel and rich finish

AWARDS:

- **Gold:** 2019 Sommelier Challenge International Wine Competition
- **Silver:** 2019 USA Wine Ratings
- **Silver:** 2019 Asia International Wine Competition

AROMAS

Red cherry, raspberry, forest floor, baking spice

FLAVORS:

Red cherry, ripe raspberry jam, savory mushrooms

PAIRING GUIDE:

- **Cheese:** Brie, gouda, cheddar
- **Protein:** Pork, duck, chicken
- **Vegetables:** Carrot, radish, mushrooms
- **Spices:** Cumin, rosemary, oregano

APPELLATION:

California

ALCOHOL:

13.5% by volume

COMPOSITION:

97% Pinot Noir, 3% Syrah

KEVIN'S PAIRING RECOMMENDATIONS:

Spiced Duck with Cherry Reduction, Cedar Plank Salmon, and Herb Roasted Pork Tenderloin



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

Kevin O'Leary

2018 MOSCATO CALIFORNIA

Experience a rich, beautiful mouthful of sweetness balanced with bright acidity that makes this wine sweet - not sugary. This Moscato will certainly leave you wanting more.

AWARDS:

- **Gold:** 2019 Asia International Wine Competition
- **Gold:** 2019 Sommelier Challenge International Wine Competition
- **Gold:** 2019 Oklahoma State Fair Wine Competition
- **Silver:** 2019 Los Angeles International Wine Competition
- **Silver:** 2019 Sunset International Wine Competition

AROMAS:

Honeysuckle orange blossoms, white peach, Pink Lady apples

FLAVORS:

Pear, mandarin orange

PAIRING GUIDE:

- **Cheese:** Muenster, pepper jack, brie
- **Protein:** Salmon, tilapia
- **Vegetables:** Carrots, celery, cucumbers
- **Spices:** Turmeric, saffron, cardamom

APPELLATION:

California

ALCOHOL:

11% by volume

COMPOSITION:

100% Muscat

KEVIN'S PAIRING RECOMMENDATIONS:

Walnut and Goat Cheese Salad, Spicy Flank Steak, Grilled Scallops, Vanilla Cupcakes

