Enjoy my multi award-winning Chardonnay. 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 refreshing complement to all your favorite summer pairings.

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

**AROMAS:**
Bright Meyer lemon, pineapple, fragrant citrus blossoms

**FLAVORS:**
Yellow apple, toasted almond, creamy vanilla

**PAIRING GUIDE:**
- Cheese: Tangy goat cheese, fresh mozzarella, sharp cheddar
- Protein: Grilled chicken, scallops, and crab cakes
- Vegetables: Summer squash, grilled buttered corn, and green salads
- Spices: Tarragon, sesame, and basil

**APPELLATION:**
Columbia Valley, Washington

**ALCOHOL:**
12.5% by volume

**RESIDUAL SUGAR:**
1%

**COMPOSITION:**
96% Chardonnay, 4% Viognier

**KEVIN’S PAIRING RECOMMENDATIONS:**
Cheesy zucchini-eggplant bake, lemon garlic grilled chicken, or apple pie à la mode for dessert
The Reserve Series of wines is my new favorite. Each has a unique blend of delicious fruit from some of the finest vines in California.

2018 CABERNET SAUVIGNON CALIFORNIA

My Cabernet is a perfect accompaniment to any meal or shared with family and friends. This California Cabernet is well structured with dark fruit and layered with nuances of oak and baking spice.

AROMAS:
Baking spices, leather, cassis

FLAVORS:
Plum, black cherries, blackberries

PAIRING GUIDE:
• Cheese: Cheddar, gouda, and gruyere
• Protein: Lamb, prime rib, grilled tri tip
• Vegetables: Eggplant, cauliflower, artichokes
• Spices: Black pepper, ginger-sesame, Cajun

APPELLATION:
California

ALCOHOL:
14% by volume

RESIDUAL SUGAR:
3%

COMPOSITION:
97% Cabernet Sauvignon, 3% Petit Verdot

KEVIN’S PAIRING RECOMMENDATIONS:
BBQ Brisket, grilled lamb kabobs, and blackberry cobbler for dessert
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2018 MERLOT CALIFORNIA

Rich and opulent, my Merlot’s versatile nature allows it to be enjoyed by wine lovers at any occasion. Bursting with ripe, red fruit and hints toasted oak, this well-balanced wine will complement any meal.

AROMAS:
Candied cherry, espresso, vanilla

FLAVORS:
Mocha, black cherry, earth

PAIRING GUIDE:
- Cheese: Havarti, gouda, cheddar
- Protein: Roasted chicken, pulled pork, ham
- Vegetables: Green peas, white beans, zucchini, edamame
- Spices: Ginger, basil, paprika

APPELLATION:
California

ALCOHOL:
13% by volume

RESIDUAL SUGAR:
3%

COMPOSITION:
95% Merlot, 5% Cabernet Sauvignon

KEVIN’S PAIRING RECOMMENDATIONS:
Grilled Italian sausages and peppers, BBQ burgers with sharp cheddar, braised short ribs or lemon ricotta pasta
My White Zinfandel is bright and vibrant with red fruit aromatics and flavors of fresh strawberry, and cherry. That perfect combination of flavor and sweetness make this delicate wine an easy drinker and an ideal pair to lighter fare.

AROMAS:
Fresh red berries, citrus, and melon

FLAVORS:
Raspberry, cherry, and fresh squeezed lime

PAIRING GUIDE:
• Cheese: Havarti, mozzarella, and Swiss
• Protein: Pork loin, spicy Asian shrimp, and chicken
• Vegetables: Snap peas, carrots, radishes
• Spices: Cumin, cayenne pepper, and paprika

APPELLATION:
California

ALCOHOL:
12.5% by volume

RESIDUAL SUGAR:
6%

COMPOSITION:
97% Zinfandel, 3% Moscato

KEVIN’S PAIRING RECOMMENDATIONS:
Pan seared lemon halibut, grilled peach and burrata salad, or vanilla bean pots de crème
My Sauvignon Blanc is enticing and energetic with tropical aromatics and flavors. This is the perfect wine to cool off with this summer with your friends and family.

AROMAS:
Lemon zest, peaches, pear

FLAVORS:
Lime, green apple, passion fruit

PAIRING GUIDE:
- Cheese: Cheddar, gouda, and muenster
- Protein: Crab, chicken, and grilled shrimp
- Vegetables: Asparagus, zucchini, and artichokes
- Spices: Oregano, basil, and bay leaf

APPELLATION:
California

ALCOHOL:
13% by volume

RESIDUAL SUGAR:
6%

COMPOSITION:
95% Sauvignon Blanc, 5% Moscato

KEVIN’S PAIRING RECOMMENDATIONS:
Watermelon and feta salad with cucumber, lemongrass and ginger beef noodles, and chili glazed salmon
RESERVE SERIES

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

KEVIN O’LEARY
FINE WINES

RIESLING COLUMBIA VALLEY, WASHINGTON

My award-winning Riesling is a delicate, fruit-filled wine that is well balanced and refreshingly crisp. It is slightly sweet but boasts a tartness and rich stone fruit flavors that linger to the end.

AWARDS:
• Silver: 2020 Winemaker Challenge
• Bronze: 2020 Texas International Wine Competition

AROMAS:
White peach, citrus flower, and lychee fruit

FLAVORS:
Fresh apple, peaches, and ripe pear

PAIRING GUIDE:
• Cheese: Brie, gouda, and havarti
• Protein: Chicken, shrimp, and oysters
• Vegetables: Sweet potatoes, carrots, and green salads
• Spices: Ginger, allspice, and cayenne pepper

APPELLATION:
Columbia Valley, Washington

ALCOHOL:
12.7% by volume

RESIDUAL SUGAR
3%

COMPOSITION:
90% Riesling, 8% Muscat, 2% Pinot Grigio

KEVIN’S PAIRING RECOMMENDATIONS:
Crispy duck salad with summer greens, spice rubbed salmon with an herb and pomegranate glaze, or caramelized pear and blue cheese tarts for dessert

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Crispy duck salad with summer greens, spice rubbed salmon with an herb and pomegranate glaze, or caramelized pear and blue cheese tarts for dessert