



## 2018 Ammannati Sangiovese I.G.T.

### Wine Summary

Sangiovese is a classic Italian red wine, and this is a delicious expression of the rich and savory flavor the varietal is known for. Grapes were hand-selected in Puglia in Southern Italy to create this dry red, which blends both fruity and earthy notes for a satisfying finish. The acidity in Sangiovese makes it the perfect match with hearty Italian food and tomato-based dishes.

### Wine Flavors

- Cherry
- Pepper
- Dried Herbs

### Varietal

Sangiovese

### Alcohol

12.5% by Volume

### Appellation

Puglia, Italy

### Pairing Suggestions

- Cheeses - Parmigiano-Reggiano, Pecorino
- Protein - Beef, Pork, Lamb
- Vegetables - Tomato, Eggplant, Bell Pepper
- Spices - Oregano, Thyme, Basil

### Meal Pairing Recommendations

- Lasagna with Meat Sauce
- Prosciutto and Salami
- Pizza with Grilled Vegetables





## 2018 Free Flight Pinot Noir

### Wine Summary

Hailing from California, this Gold Medal-winning Pinot Noir takes flight with bright acidity and fruit-forward flavor. Both tart and ripe fruits come together harmoniously on the palate, accented by delicate herbs and spices that carry through to a smooth finish. Light-to-medium in body with low tannins, Pinot Noir is beloved for its versatility and ability to complement many dishes.

### Wine Flavors

- Cranberry
- Tart Cherry
- Allspice

### Pairing Suggestions

- Cheeses - Brie, Gruyère, Gouda
- Protein - Chicken, Turkey, Salmon
- Vegetables - Mushroom, Potato, Beet
- Spices - Garlic, Tarragon, Fennel

### Varietal

Pinot Noir

### Alcohol

13.5% by Volume

### Appellation

California

### Recent Awards



**Gold Medal, 91 Points** 2020 Sommelier Challenge International Wine & Spirits Competition  
2018 Free Flight Pinot Noir





## 2019 Treehaven Lane Sauvignon Blanc

### Wine Summary

With roots in California, this aromatic and refreshing Sauvignon Blanc garnered a Gold Medal in a national wine competition. Grapes were harvested to capture the varietal's freshness, with lively citrus notes meeting bright acidity to create a wonderfully thirst-quenching sipper. Sauvignon Blanc is an excellent choice when light coastal cuisine is on the menu.

### Wine Flavors

- Green Apple
- Citrus
- Fig

### Varietal

Sauvignon Blanc

### Alcohol

12.5% by Volume

### Appellation

California

### Recent Awards



**Gold Medal, 91 Points** 2020 Harvest Challenge Wine Competition  
2019 Treehaven Lane Sauvignon Blanc

### Pairing Suggestions

- Cheeses - Goat, Cheddar, Feta
- Protein - Chicken, Shrimp, White Fish
- Vegetables - Asparagus, Zucchini, Peas
- Spices - Parsley, Mint, Basil

### Meal Pairing Recommendations

- Pasta with Pesto Sauce
- Fish Tacos with Avocado
- Arugula Salad with Goat Cheese





## 2019 Llama Dorada Reserva Chardonnay

### Wine Summary

This dry, medium-bodied Chardonnay is made from grapes nurtured under the radiant Chilean sun. It expresses ripe, tropical fruit flavor coupled with a burst of fresh acidity. On the palate, tasty pineapple, and banana notes are balanced with toasted almond hints, and a delicate creaminess comes in for a smooth and satisfying finish.

### Wine Flavors

- Pineapple
- Banana
- Toasted Almonds

### Varietal

Chardonnay

### Alcohol

13.5% by Volume

### Appellation

Central Valley, Chile

### Pairing Suggestions

- Cheeses - Brie, Camembert, Fontina
- Protein - Shellfish, Chicken, Pork
- Vegetables - Corn, Squash, Sweet Potato
- Spices - Capers, Leek, Anise

### Meal Pairing Recommendations

- Fettuccine with Scallops in Cream Sauce
- Chicken Pot Pie
- Corn Chowder

