



# George Phillips Cellars Signature Reserve Sparkling Brut

— GZ COLLECTION —

### Wine Summary

This is a crisp and refreshing sparkling wine from California. Made in Brut style, this wine offers fresh aromas and flavor notes of apple, pear, and citrus with delicate effervescence. Enjoy George Philips Signature Reserve Sparkling Brut chilled; it's excellent as an aperitif or served for a holiday toast.

### Wine Flavors

- Apple
- Pear
- Citrus

### Pairing Suggestions

- Cheeses - Brie, Mascarpone, Parmigiano-Reggiano
- Protein - Shellfish, Salmon, Chicken
- Vegetables - Mushrooms, Potatoes, Asparagus
- Spices - Fennel, Basil, Ginger

### Varietal

White Blend

### Meal Pairing Recommendations

- Tempura Vegetables
- Eggs Benedict with Smoked Salmon
- Buttermilk Fried Chicken

### Alcohol

11.5% by Volume

### Appellation

California

### Recent Awards



**Silver Medal** 2020 Critics Challenge International Wine Competition  
*George Phillips Cellars Signature Reserve Sparkling Brut*





# 2019 Ishara Chardonnay

— GZ COLLECTION —

## Wine Summary

This dry, medium-bodied white wine is a gem coming out of sunny California. It captures the varietal's fruit-forward style, with crisp notes of ripe apple and citrus meeting floral overtones, hints of oak, and minerality on the palate. Exuding the perfect balance between fruitiness and oak-aged flavor, this Chardonnay is wonderfully easy-drinking with a smooth, refreshing finish.

## Wine Flavors

- Apple
- Citrus
- Flowers

## Pairing Suggestions

- Cheeses - Brie, Fontina, Goat Cheese
- Protein - Shellfish, Seafood, Chicken
- Vegetables - Sweet Potato, Corn, Green Peas
- Spices - Tarragon, Shallot, Sage

## Varietal

Chardonnay

## Meal Pairing Recommendations

- New England Style Lobster Rolls
- Pork Tenderloin with Apples
- Shrimp Scampi Pasta

## Alcohol

13.5% by Volume

## Appellation

California

## Recent Awards



**Silver Medal** 2020 Harvest Challenge Wine Competition  
2019 Ishara Chardonnay





# 2020 MYTH Syrah

— GZ COLLECTION —

## Wine Summary

Bold flavor abounds in this smooth, easy-drinking Syrah. Embodying the fruit-forward nature of a California red, it showcases slightly sweet blackberry and blueberry notes. The palate unfolds with layers of complexity and bold tannins, leaving peppery hints on the slightly smoky finish. With its colorful, conversation-starting label, this bottle is an epic choice for barbecues and parties!

## Wine Flavors

- Blackberry
- Black Pepper
- Smoke

## Pairing Suggestions

- Cheeses - Gorgonzola, Gouda, Pecorino
- Protein - Beef, Chicken, Beans
- Vegetables - Peppers, Onions, Mushrooms
- Spices - Thyme, Oregano, Rosemary

## Varietal

Syrah

## Meal Pairing Recommendations

- Peppered Grilled Steak
- Roasted Leg of Lamb
- Three Bean Chili

## Alcohol

13.5% by Volume

## Appellation

California





# 2018 Wolfson Cellars Cabernet Sauvignon

— GZ COLLECTION —

### Wine Summary

This rich, full-bodied red is a delicious example of a classic California Cab. It delivers robust, concentrated flavor, led by black cherry and black currant notes accented with savory, oak-aged hints. This medal-winning wine's smooth tannins make it a pleasure to drink on its own or paired with a variety of meals. Be sure to uncork or decant it about an hour before serving.

### Wine Flavors

- Black Currant
- Black Cherry
- Cassis

### Pairing Suggestions

- Cheeses - Aged Cheddar, Gouda, Swiss
- Protein - Beef, Lamb, Blackened Salmon
- Vegetables - Mushrooms, Eggplant, Haricot Verts
- Spices - Rosemary, Oregano, Black Pepper

### Varietal

Cabernet Sauvignon

### Meal Pairing Recommendations

- Mushroom Swiss Burgers with Sweet Potato Fries
- Grilled Steak with Salsa Verde
- Stuffed Portabella Mushrooms

### Alcohol

13.5% by Volume

### Appellation

California

### Recent Awards



**Silver Medal** 2020 Winemaker Challenge International Wine Competition  
*2018 Wolfson Cellars Cabernet Sauvignon*

