



# J

## JASON WU

CALIFORNIA

### CABERNET SAUVIGNON

12% ABV

I believe creating beautiful wines requires the same level of attention to detail and craftsmanship as designing beautiful garments. Having always been passionate about food and wine, the culinary world is one of my favorite creative outlets where I get a lot of inspiration. As a fashion designer, I am constantly thinking about ways to innovate while preserving wonderful traditions of the past.

#### COMPOSITION

85% Cabernet Sauvignon, 5% Petite Verdot, 5% Malbec, 5% Merlot

#### FLAVORS

A timeless varietal with a new age California spin. Aromas of ripe, dark blackberry, plum, and hints of cocoa balance perfectly with easy going flavors of cranberry, cola and slight pepper undertones creating a wine complex enough for special occasions yet easy drinking enough for everyday enjoyment.

#### PAIRINGS

Aged Gouda, roasted beet salad, braised short ribs, herbed lamb kabobs, chocolate raspberry cake.

#### AWARDS

- SILVER** - 2022 San Francisco Chronicle Wine Competition
- SILVER** - 2022 San Diego International Wine & Spirits Challenge
- SILVER** - 2022 West Coast Wine Competition
- BRONZE** - 2022 American Fine Wine Competition
- BRONZE** - 2021 Dan Berger's International Wine Competition



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CALIFORNIA

MERLOT

12% ABV

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### COMPOSITION

87% Merlot, 6% Petite Verdot, 3% Petite Sirah, 4% Cabernet Sauvignon

### FLAVORS

Dark and full of flavor, this Merlot shows a perfect balance of tradition and modern elegance. Flavors of Bing cherry and chocolate covered strawberries mixed with exotic spice create a long, expressive finish.

### PAIRINGS

Roasted eggplant and red pepper spread, pork tenderloin with blackberry glaze, garlic mushroom pork chops, baked sweet potato with cumin sage butter, blackberry sorbet.

### AWARDS

- SILVER** - 2022 American Fine Wine Competition
- SILVER** - 2022 San Diego International Wine & Spirits Challenge
- SILVER** - 2022 West Coast Wine Competition
- BRONZE** - 2022 San Francisco Chronicle Wine Competition
- BRONZE** - 2021 Dan Berger's International Wine Competition



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CALIFORNIA

ROSÉ WINE

12% ABV

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### COMPOSITION

85% Zinfandel, 11% Muscat, 2% Barbera, 2% Grenache

### FLAVORS

This Rosé really shows off its personality. Bursting with aromas, it is reminiscent of spring flowers and beauty. Lush flavors of watermelon, honey suckle, and floral jasmine notes are perfect for a sunny day, served slightly chilled.

### PAIRINGS

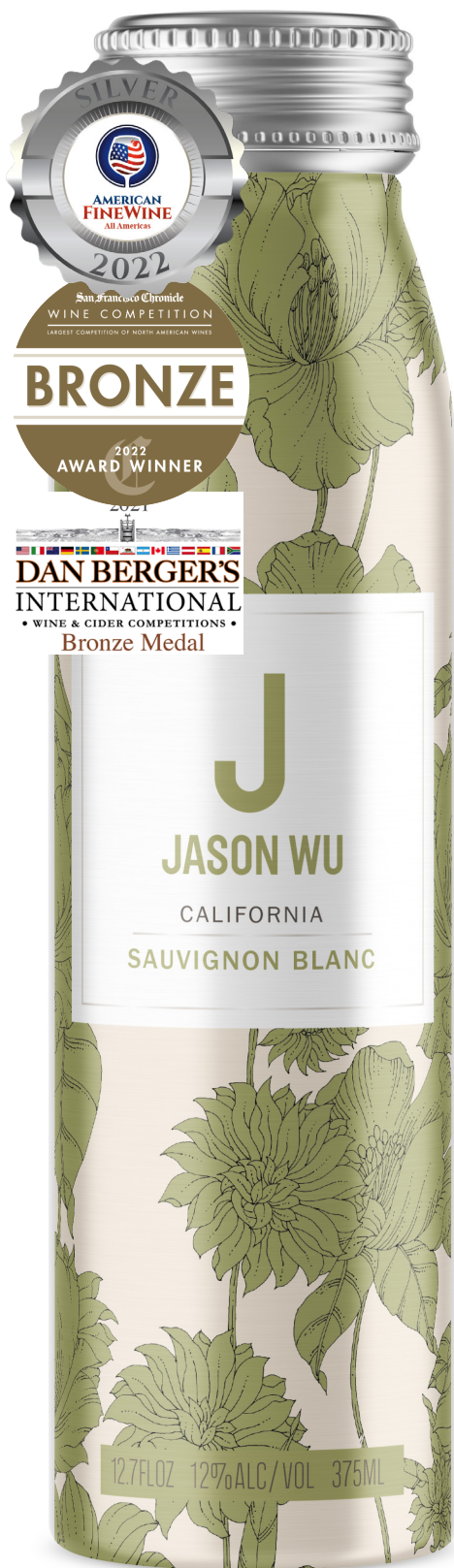
Spinach and feta tartlets, veggie skewers on the barbeque, smoked Gouda grilled cheese with caramelized onions and mushrooms, rosemary flatbread with blue cheese and honey.

### AWARDS

**SILVER** - 2022 San Diego International Wine & Spirits Challenge

**BRONZE** - 2022 San Francisco Chronicle Wine Competition

**BRONZE** - 2022 Hilton Head Wine and Food Festival International



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## JASON WU

CALIFORNIA  
SAUVIGNON BLANC

12% ABV

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### COMPOSITION

87% Sauvignon Blanc, 6% Muscat, 3% Chardonnay, 4% Pinot Grigio

### FLAVORS

This Sauvignon Blanc is lighthearted in spirit and meant for celebration. Crisp and refreshing with aromas of citrus and tropical fruit that jump from the glass and dance across the palate. Zesty key lime brightens up flavors of pineapple and passion fruit creating a fun, stimulating wine.

### PAIRINGS

Falafel with cucumber tzatziki, crab cakes, herb roasted chicken, salmon with lemon and dill, coconut macaroons.

### AWARDS

**SILVER** - 2022 American Fine Wine Competition  
**BRONZE** - 2022 San Francisco Chronicle Wine Competition  
**BRONZE** - 2021 Dan Berger's International Wine Competition