



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 Phillips Signature Reserve Sparkling Brut chilled; it's excellent as an aperitif or served for a celebratory toast.

Wine Flavors

- Apple
- Pear
- Citrus
- White Flowers

Pairing Suggestions

- Cheeses – Gruyère, 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





2020 Snickerdoodle Moscato

— GZ COLLECTION —

Wine Summary

This Moscato's predominant notes are yellow and green apple, pear, and sweet lemon. The secondary aromas are jasmine flowers and green tea leaves. The palate highlights the same fruit characteristics of the nose. It's a bright, fresh, and fruity wine with an acidic backbone.

Wine Flavors

- Apple
- Pear
- Floral
- Citrus

Pairing Suggestions

- Cheeses – Goat Cheese, Ricotta, Camembert
- Protein – White Fish, Shrimp, Turkey
- Vegetables – Lettuce, Arugula, Radicchio
- Spices – Parsley, Mint, Chili Powder

Varietal

Moscato

Meal Pairing Recommendations

- Radicchio and Pear Salad
- Fruit Salad
- Cheese Plates

Alcohol

12.5% by Volume

Appellation

California

Recent Awards



Silver Medal 2022 Monterey International Wine Competition
2020 Snickerdoodle Moscato





2020 Primasera Pinot Grigio I.G.T.

— GZ COLLECTION —

Wine Summary

This pure Pinot Grigio opens with expressive aromas of white flowers, citrus, and exotic fruits. Soft and balanced tropical fruit flavors unfurl with each sip, showing a lively palate with pleasant minerality. From Tuscany's top-rated Castellani winery, Primasera shows off its award-winning craftsmanship and commitment to making memorable wines with authentic Italian flavor. Serve this quintessentially crisp white wine ice cold to highlight its refreshing nature.

Wine Flavors

- Citrus Blossom
- Tropical Fruit
- Nectarine
- Meyer Lemon

Pairing Suggestions

- Cheeses – Chèvre, Ricotta Salata, Burrata
- Protein – Chicken, White Fish, Shrimp
- Vegetables – Zucchini, Leafy Greens, Broccoli
- Spices – Parsley, Cilantro, Basil

Varietal

Pinot Grigio

Meal Pairing Recommendations

- Poached Halibut
- Grilled Asparagus
- Caesar Salad

Alcohol

12% by Volume

Appellation

Sicily, Italy

Recent Awards



Gold Medal, 93 Points 2021 Harvest Challenge International Wine Competition
2020 Primasera Pinot Grigio I.G.T





2020 Quadrata Sauvignon Blanc

— GZ COLLECTION —

Wine Summary

This is a fantastic wine that's fuller-bodied and juicier than your average Sauvignon Blanc. The fruit aromas are ripe and tropical, with pineapple and guava taking top spots as the predominant notes. The palate offers hints of citrus and tropical fruits. The acid and alcohol levels are medium. On the finish, expect nicely integrated hints of herbs with a touch of bitterness adding a layer of complexity and depth to this already great wine.

Wine Flavors

- Pineapple
- Guava
- Cut Grass
- Grapefruit

Pairing Suggestions

- Cheeses – Chèvre, Burrata, Ricotta Salata
- Protein – Shellfish, Swordfish, Freshwater Fish
- Vegetables – Leafy Greens, Fava Beans, Avocado
- Spices – Cilantro, Basil, Chives

Varietal

Sauvignon Blanc

Meal Pairing Recommendations

- Baked Trout with Lemon and Capers
- Kale Caesar Salad
- Sushi

Alcohol

13% by Volume

Appellation

California

Recent Awards



Silver Medal 2022 Monterey International Wine Competition
2020 Quadrata Sauvignon Blanc





2020 Beau Palais Bordeaux Blanc

— GZ COLLECTION —

Wine Summary

This is an elegant and balanced white Bordeaux. On the nose, an intense bouquet of citrus zest and stone fruits, particularly grapefruit and white peach, are shown. The secondary aromas are jalapeño, green bell pepper, and fresh-cut grass. The mouthfeel is medium-bodied with plenty of acidity to keep the fruit crisp.

Wine Flavors

- Grapefruit
- Lemon
- Cut Grass
- White Peach

Pairing Suggestions

- Cheeses – Chevre, Burrata, Halloumi
- Protein – Salmon, Halibut, Shellfish
- Vegetables – Cherry Tomatoes, Zucchini, Cauliflower
- Spices – Mint, Parsley, Cilantro

Varietal

Sauvignon Blanc

Meal Pairing Recommendations

- Grilled Salmon
- Tomato Bruschetta
- Moules Frites

Alcohol

12.5% by Volume

Appellation

Bordeaux, France

Recent Awards



Silver Medal 2021 Harvest Challenge International Wine Competition
2020 Beau Palais Bordeaux Blanc





2020 Misirlou Chardonnay

— GZ COLLECTION —

Wine Summary

This is a Chardonnay of great balance and quality. The primary fruit aromas are red and yellow apples, stone fruits, and fresh cream. The secondary aromas are vanilla and toasted almonds. On the palate, the fruit quality is ripe and supple. Being a full-bodied white with medium-plus acid, this wine will pair flawlessly with fatty seafood dishes and pasta with creamy sauces.

Wine Flavors

- Apple
- Peach
- Fresh Cream
- Vanilla

Pairing Suggestions

- Cheeses – Camembert, Brie, Mild Cheddar
- Protein – Halibut, Chicken, Lobster
- Vegetables – Zucchini, Celery Root, White Beans
- Spices – Saffron, Thyme, White Pepper

Varietal

Chardonnay

Meal Pairing Recommendations

- Lobster Rolls
- Clam Chowder
- Saffron Risotto

Alcohol

13.5% by Volume

Appellation

California





2019 Fox and the Flock Pinot Noir

— GZ COLLECTION —

Wine Summary

This is an absolutely delightful Pinot Noir. You will experience aromas of cherry pie, cherry cola, and sour cherry accompanied by secondary aromas of mushroom and coconut flakes. The palate is medium-bodied with low acid and warmth-inducing alcohol. The fruit tasting notes are ripe and jammy, pleasantly coating the palate.

Wine Flavors

- Black Cherry
- Red Cherry
- Mushroom
- Coconut

Pairing Suggestions

- Cheeses – Gruyère, Manchego, Taleggio
- Protein – Chicken, Duck, Meaty Fish
- Vegetables – Mushrooms, Leafy Greens, Potatoes
- Spices – Garlic, Turmeric, Nutmeg

Varietal

Pinot Noir

Meal Pairing Recommendations

- Roasted Chicken with Rosemary Potatoes
- Duck Confit
- Grilled Swordfish

Alcohol

13.5% by Volume

Appellation

California

Recent Awards



Platinum Medal, 94 Points, Best of Class
2022 Winemaker Challenge International Wine Competition
2019 Fox and the Flock Pinot Noir





2020 Sempiternité Bordeaux Rouge

— GZ COLLECTION —

Wine Summary

An excellent Bordeaux red, this gem has aromas of black and red currants followed by floral hints of violets. This blend continues to give, with vegetal notes of green bell pepper and thyme. It's big and rustic on the palate with ripe fruitiness. Expect great, firm tannins and medium acid with medium alcohol.

Wine Flavors

- Currants
- Cassis
- Tobacco
- Dried Flowers

Pairing Suggestions

- Cheeses – Blue Cheese, Sharp Cheddar, Smoked Gouda
- Protein – Beef, Pork, Lamb
- Vegetables – Sweet Potatoes, Beets, Kidney Beans
- Spices – Rosemary, Sage, Basil

Varietal

Red Blend

Meal Pairing Recommendations

- Meat Ragout
- Bolognese Sauce
- Baked Loaded Sweet Potatoes

Alcohol

13.5% by Volume

Appellation

Bordeaux, France

Recent Awards



Silver Medal 2022 Critics Challenge
2020 Sempiternité Bordeaux Rouge





2020 Wolfson Cellars Zinfandel

— GZ COLLECTION —

Wine Summary

This 2020 Wolfson Cellars Zinfandel is a delectable, bold red wine from the sunny hills of California. Wolfson Cellars utilizes California's excellent climate along with a mixture of high-tech and traditional winemaking techniques to produce a classic and flavorful Zinfandel, a style that has become ever more popular in the region.

Wine Flavors

- Blueberry Jam
- Black Pepper
- Plum

Pairing Suggestions

- Cheeses – Gorgonzola, Feta, Parmesan
- Protein – Pork, Lamb, Beef
- Vegetables – Butternut Squash, Green Bell Peppers
- Spices – Ginger, Turmeric, Coriander, Pepper

Varietal

Zinfandel

Meal Pairing Recommendations

- BBQ Ribs
- Grilled Chicken and Baked Beans
- Ground Beef Nachos with Cheddar Cheese

Alcohol

14.5% by Volume

Appellation

California

Recent Awards



Silver Medal 2022 The Toast of the Coast Wine Competition
2020 Wolfson Cellars Zinfandel





2020 Palacio del Virrey Malbec

— GZ COLLECTION —

Wine Summary

This beautiful Malbec will greet you with dark cherry and blueberry aromas alongside licorice and star anise. A faint hint of oak adds vanilla and caramel flavors to the mix. The palate is full-bodied and dry. The fruit character is ripe. The tannins are vigorous, and the acid is medium-plus.

Wine Flavors

- Cherry
- Blueberry
- Licorice
- Vanilla

Pairing Suggestions

- Cheeses – Manchego, Gouda, Sharp Cheddar
- Protein – Beef, Pork, Chicken
- Vegetables – Mushrooms, Beets, Lentils
- Spices – Chili Flakes, Paprika, Cumin

Varietal

Malbec

Meal Pairing Recommendations

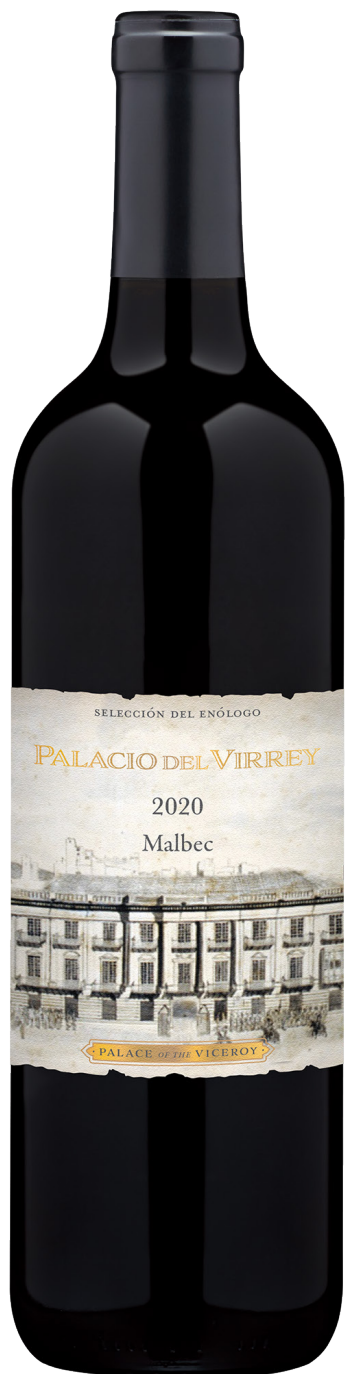
- Argentinian Steak with Chimichurri Sauce
- Beef Tacos
- Moroccan Lentils

Alcohol

14% by Volume

Appellation

Spain





2020 Cloche de Chambre Cabernet Sauvignon

— GZ COLLECTION —

Wine Summary

This is a flavorful French Cabernet, exuding aromas of fresh cranberries, red cherries, forest floor, dried flowers, and spice. On the palate, the mouthfeel is medium-bodied with great minerality, uplifting acidity, and firm tannins.

Wine Flavors

- Cranberry
- Cassis
- Forest Floor
- Wet Stone

Pairing Suggestions

- Cheeses – Stilton, Taleggio, Mild Cheddar
- Protein – Beef, Venison, Pork
- Vegetables – Portobello Mushrooms, Potatoes, Pumpkin
- Spices – Rosemary, Thyme, Cinnamon

Varietal

Cabernet Sauvignon

Meal Pairing Recommendations

- Braised Short Ribs
- Beef Wellington
- Roasted Pumpkin

Alcohol

13.5% by Volume

Appellation

France

Recent Awards



Silver Medal 2022 Critics Challenge
2020 Cloche de Chambre Cabernet Sauvignon





2021 Hakea Shiraz

— GZ COLLECTION —

Wine Summary

This Shiraz has a wonderful mix of aromas, displaying ripe fruits and hickory smoked flavors. On the palate, the texture of the tannins is soft and the acid is medium. The fruit has a spicy element similar to a hot pepper jam.

Wine Flavors

- Red Cherry
- Violet Petals
- Raspberry
- Cayenne Pepper

Pairing Suggestions

- Cheeses – Mimolette, Pecorino, Manchego
- Protein – Beef, Lamb, Pork
- Vegetables – Lentils, Butternut Squash, Sweet Potatoes
- Spices – Cinnamon, Rosemary, Nutmeg

Varietal

Shiraz/Syrah

Meal Pairing Recommendations

- Braised Lamb Shanks in Red Wine Sauce
- Baked Eggplant
- Glazed Pork Chops

Alcohol

14.9% by Volume

Appellation

South Eastern Australia

Recent Awards



Silver Medal 2022 Critics Challenge
2021 Hakea Shiraz

