



2021 Flores Sauvignon Blanc

— CHEF ALEX COLLECTION —

Wine Summary

Vibrant and approachable, this Sauvignon Blanc is presented by a 130-year-old family winery in one of Chile's most important wine regions. Blossoming flavor notes of citrus and green apple are underscored with hints of flowers, grass, and minerality imparted from the terroir. The finish is light, crisp, and wonderfully refreshing. Best served chilled.

Wine Flavors

- Green Apple
- Citrus
- Acacia Flower
- Grass

Pairing Suggestions

- Cheeses – Goat, Cheddar, Feta
- Protein – Chicken, White Fish, Tofu
- Vegetables – Asparagus, Zucchini, Avocado
- Spices – Parsley, Mint, Basil

Varietal

Sauvignon Blanc

Meal Pairing Recommendations

- Goat Cheese Tartlets
- Salads with Grilled Chicken
- Pasta with Pesto Sauce

Alcohol

12% by Volume

Appellation

Central Valley, Chile





2020 Jenna Chardonnay

— CHEF ALEX COLLECTION —

Wine Summary

Savor this richer take on Chardonnay, offering enticing aromas of freshly baked pies made from orchard fruits. You'll experience red and yellow apples, yellow pear, and white peach. Secondary aromas stem from barrel usage, lending touches of toasty vanilla and salted caramel. On the palate, this wine has a lovely creamy texture and plenty of acidity to keep it balanced.

Wine Flavors

- Apple
- Pear
- Vanilla
- Caramel

Pairing Suggestions

- Cheeses – English Cheddar, Camembert, Triple Crème
- Protein – Shellfish, Pork, Chicken
- Vegetables – Squash, Sweet Potato, Corn
- Spices – Tarragon, Shallot, Thyme

Varietal

Chardonnay

Meal Pairing Recommendations

- Halibut with Butter Sauce
- Pork Tenderloin with Apples
- Butternut Squash Ravioli

Alcohol

13.5% by Volume

Appellation

California

Recent Awards



Silver Medal 2021 Harvest Challenge International Wine Competition
2020 Jenna Chardonnay





2021 Ammannati Sangiovese I.G.T.

— CHEF ALEX COLLECTION —

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
- Balsamic

Pairing Suggestions

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

Varietal

Sangiovese

Meal Pairing Recommendations

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

Alcohol

12.5% by Volume

Appellation

Puglia, Italy

Recent Awards



Gold Medal, 90 Points 2022 Sommelier Challenge Wine Competition
2021 Ammannati Sangiovese I.G.T.





2020 Vespertine Merlot

— CHEF ALEX COLLECTION —

Wine Summary

This California Merlot expresses a lovely bouquet of plums, figs, and red cherries with secondary aromas of vanilla, milk chocolate, and tea leaves. The mouthfeel is medium-bodied with pillowy tannins and a gentile warmth from the alcohol content. Smooth, easy-drinking, and versatile, this is the perfect pour for pairing to a wide variety of foods.

Wine Flavors

- Plum
- Fig
- Cherry
- Chocolate

Pairing Suggestions

- Cheeses – Gorgonzola, Brie, Gouda
- Protein – Pork, Chicken, Beef
- Vegetables – Potato, Onion, Mushroom
- Spices – Rosemary, Garlic, Bay Leaf

Varietal

Merlot

Meal Pairing Recommendations

- Mac and Cheese with Bacon
- Roasted Chicken and Vegetables
- Chocolate Mousse

Alcohol

13.5% by Volume

Appellation

California

Recent Awards



Gold Medal, 91 Points 2022 Critics Challenge Wine Competition
2020 Vespertine Merlot

