



2021 Wild Gnu Chenin Blanc

— GZ COLLECTION —

Wine Summary

Discover an under-the-radar varietal from South Africa's gorgeously rugged Western Cape, where Chenin Blanc is the most-planted grape. Dry and lean, this white wine opens with a lovely bouquet of fresh fruits and flowers. The palate is led by pear and apple with supporting notes of apricot and peach. Touches of minerality and thirst-quenching acidity complement the wine's fruitiness for a crisp finish.

Wine Flavors

- Yellow Apple
- Pear
- Apricot
- Flowers

Pairing Suggestions

- Cheeses – Gruyère, Goat Cheese, Cream Cheese
- Protein – Chicken, Turkey, Shrimp
- Vegetables – Avocado, Jicama, Butternut Squash
- Spices – Ginger, Cumin, Red Pepper Flakes

Varietal

Chenin Blanc

Meal Pairing Recommendations

- Thanksgiving Turkey with Cranberry Sauce
- Spicy Avocado Toast
- Apple or Peach Cobbler

Alcohol

12.5% by Volume

Appellation

Western Cape,
South Africa





2021 Casa De La Luna Reserva de Selección Chardonnay

— GZ COLLECTION —

Wine Summary

This dry, medium-bodied, and slightly-oaked Chardonnay is made from grapes ripened under the radiant Chilean sun. The palate is brimming with tropical fruit flavor, as pineapple and banana notes are underscored with toasty almond and vanilla hints from oak barrel-aging. A delicate creaminess is left on the finish, balanced beautifully by the varietal's natural fresh acidity for a delightful sipping experience.

Wine Flavors

- Pineapple
- Banana
- Almond
- Vanilla

Pairing Suggestions

- Cheeses – Brie, Camembert, Fontina
- Protein – Pork, Chicken, Shellfish
- Vegetables – Sweet Potato, Corn, Squash
- Spices – Shallot, Leek, Sage

Varietal

Chardonnay

Meal Pairing Recommendations

- Roasted Pork Tenderloin with Root Veggies
- Potato Leek Soup
- Fettucine with Scallops in Cream Sauce

Alcohol

13.6% by Volume

Appellation

Central Valley, Chile





2021 Hakea Limestone Coast Merlot

— GZ COLLECTION —

Wine Summary

This Australian gem benefitted from the nutrient-rich soils of the Limestone Coast, perfect for crafting flavorful wines. Soft and easy-drinking, it first entices with aromas of dark fruits that hint at its juicy palate. Tasting notes of black cherry and plum are accented with hints of dried herbs and wildflowers. Merlot's hallmark velvety tannins make for a supple mouthfeel, and a generous finish leaves a touch of white pepper.

Wine Flavors

- Black Cherry
- Plum
- Dried Herbs
- Flowers

Pairing Suggestions

- Cheeses – Cheddar, Manchego, Gorgonzola
- Protein – Beef, Pork, Beans
- Vegetables – Potato, Onion, Mushroom
- Spices – Rosemary, Garlic, Bay Leaf

Varietal

Merlot

Meal Pairing Recommendations

- Filet Mignon with Caramelized Onions
- Mushroom Risotto
- Smoked Chorizo

Alcohol

14.8% by Volume

Appellation

Limestone Coast,
Australia





2020 Redland Ranch Reserve Cabernet Sauvignon

— GZ COLLECTION —

Wine Summary

This gorgeous gold medal-winner shows off all the best qualities of a California Cab. Dry and full-bodied, it opens with intense aromas of red and black fruits. Notes of cherries and cassis are pronounced on the palate, which is concentrated in flavor with layers of complexity. Dark chocolate, tea leaves, and bell pepper bring a savory element to the wine, and well-integrated tannins carry into a lingering, warming finish.

Wine Flavors

- Cherry
- Cassis
- Dark Chocolate
- Bell Pepper

Pairing Suggestions

- Cheeses – Aged Cheddar, Gorgonzola, Gouda
- Protein – Beef, Lamb, Pork
- Vegetables – Mushroom, Potato, Brussel Sprouts
- Spices – Rosemary, Peppercorn, Garlic

Varietal

Cabernet Sauvignon

Meal Pairing Recommendations

- Prime Rib
- Roasted Rack of Lamb
- Portobello Mushroom Burgers

Alcohol

13.5% by Volume

Appellation

California

Recent Awards



Gold Medal, 91 Points 2022 The Toast of the Coast Wine Competition
2020 Redland Ranch Cabernet Sauvignon

