

KEVIN  
**O'LEARY**  
FINE WINES

RESERVE SERIES

*The Reserve Series of wines is my new favorite. This has a unique blend of delicious fruit from some of the finest vines in California.*

*Kevin O'Leary*

**2021 CHARDONNAY CALIFORNIA**

Throw out all the rules you know about Chard. Made from some of the finest vines in California, this wine boasts delicious fresh fruit flavors brought by a world-famous balance of sunshine and moist soils. It is characterized by its golden caramel tone and ripe juicy taste. This wine is well-balanced and stands up to nearly any type of fare you can pair it with. *Cheers!*

**AROMAS**

Green apple, ripe mango, vanilla creme, allspice

**FLAVORS**

Yellow peach, nutmeg, cloves, Gala apple

**APPELLATION**

California

**WINEMAKING**

6 months in neutral oak barrels

**COMPOSITION**

96% Chardonnay, 2% Pinot Grigio, 2% Colombard

**ALCOHOL**

13%

**RESIDUAL SUGAR**

3.5%

**AWARDS**

**DOUBLE GOLD** | 2023 Texas International Wine Competition  
**GOLD, 93<sup>PTS</sup>** | Monterey International Wine Competition  
**GOLD, 90<sup>PTS</sup>** | 2023 Toast of the Coast Wine Competition  
**SILVER** | 2023 San Francisco Chronicle Wine Competition  
**SILVER** | 2023 American Fine Wine Competition, All Americas  
**SILVER** | 2023 Los Angeles Invitational Wine & Spirits Challenge

**CHEF WONDERFUL'S PAIRING RECOMMENDATIONS**

*Fresh caught grilled fish, linguine and clams,  
charcuterie, grilled vegetables, caponata, Caesar salad*



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**2020 OLD VINE ZINFANDEL LODI**

When you close your eyes and picture classic, romantic grape vines you're really imagining the ones that grow magical Old Vine Zin. Twisting, gnarled, ancient vines that produce uniquely delicate and refined grapes that surprise your senses with every sip. This award-winning Zinfandel is a perfect pick for all gatherings. With a rich, full-body, you will want to pair it with something hearty but it is great for savoring its elements all on its own.

**AROMAS**

Wild blackberry, baking spice, plum and cherry compote, white pepper

**FLAVORS**

Black raspberry, tangy blackberry, toasted vanilla, chocolate covered strawberries

**APPELLATION**

Lodi, California

**WINEMAKING**

14 months in neutral oak barrels

**COMPOSITION**

91% Zinfandel, 6% Syrah, 3% Petite Sirah

**ALCOHOL**

13.5%

**RESIDUAL SUGAR**

2.8%

**AWARDS**

- DOUBLE GOLD, 93pts** | 2023 American Fine Wine Competition, All Americas
- DOUBLE GOLD** | 2023 San Francisco Chronicle Wine Competition
- GOLD, 90pts** | 2023 Toast of the Coast Wine Competition
- GOLD** | 2023 Texas International Wine Competition
- SILVER** | 2023 San Diego International Wine Challenge
- SILVER** | 2023 Los Angeles Invitational Wine & Spirits Challenge
- SILVER** | 2023 Monterey International Wine Challenge

**CHEF WONDERFUL'S PAIRING RECOMMENDATIONS**

*Mini stuffed peppers, steak frites, ravioli,  
Cuban sandwiches, prime rib, chocolate*



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**2022 PINOT GRIGIO VENTO, ITALY**

This Pinot Grigio is reminiscent of a sunny day driving along the Italian coast. The grapes were sourced right from their ancient, storied vineyards in Italy, producing a soft, refreshing, and aromatic wine with a slight sparkle. Serve chilled alongside your favorite appetizers, or sip on its own; this is the perfect wine to enjoy with your friends and family.

**AROMAS**

Wildflowers, rose petals, Italian lemon, white nectarine

**FLAVORS**

Honeysuckle, stone fruit, wild honey, tropical melon

**APPELLATION**

Vento, Italy

**WINEMAKING**

8 months in stainless steel tanks

**COMPOSITION**

100% Pinot Grigio

**ALCOHOL**

12%

**RESIDUAL SUGAR**

5%

**AWARDS**

**GOLD, 90<sup>PTS</sup>** | 2023 Monterey International Wine Competition  
**SILVER** | 2023 Los Angeles Invitational Wine & Spirits Challenge  
**SILVER** | 2023 American Fine Wine Competition, All Americas  
**BRONZE** | 2023 Texas International Wine Competition

**CHEF WONDERFUL'S PAIRING RECOMMENDATIONS**

*Mussels and broth, burrata, antipasto,  
Nicoise salad, Nonna's Italian pastries*



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2022 SWEET CUVÉE COLUMBIA VALLEY

This Sweet Cuvée was made to celebrate the milestones and accomplishments in life! The sweet white blend is as much interesting as it is energetic with perfectly balanced flavors. Crisp with a long thirst-quenching finish makes this perfect for your next party or a great everyday white wine.

**AROMAS**

Flower bouquets, honeysuckle, toasted almond

**FLAVORS**

Wildflower honey, apricots, nectarine

**APPELLATION**

Columbia Valley, Washington

**WINEMAKING**

8 months in stainless steel tanks

**COMPOSITION**

56% Riesling, 41% Pinot Gris, 3% Sauvignon Blanc

**ALCOHOL**

13%

**RESIDUAL SUGAR**

10%

**AWARDS**

- BEST OF CLASS | DOUBLE GOLD, 96<sup>PTS</sup>**  
2023 Los Angeles Invitational Wine & Spirits Challenge
- DOUBLE GOLD** | 2023 San Francisco Chronicle Wine Competition
- GOLD, 90<sup>PTS</sup>** | 2023 Toast of the Coast Wine Competition
- GOLD** | 2023 Texas International Wine Competition
- SILVER** | 2023 Monterey International Wine Competition
- BRONZE** | 2023 American Fine Wine Competition, All Americas
- BRONZE** | 2023 Hilton Head Wine & Food

**CHEF WONDERFUL'S PAIRING RECOMMENDATIONS**

*Tapas, edamame with sea salt, Moroccan tagine and kefta,  
duck a l'orange, fruit tart*



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**2021 CABERNET SAUVIGNON CALIFORNIA**

They call Cabernet Sauvignon the “king” of wines for a very good reason. It’s bold, luscious, complex, elegant, and powerful. California has become the best place on earth to grow and harvest “the king”. This California Cabernet is well-structured with dark fruit and layered with nuances of oak and baking spice. Enjoy this wine as a perfect accompaniment to any meal or shared with family and friends.

**AROMAS**

Dark currant, ripe blackberry, baking spice

**FLAVORS**

Dark cherry, star anise, ripe currants

**APPELLATION**

California

**WINEMAKING**

10 months in neutral oak barrels

**COMPOSITION**

98% Cabernet Sauvignon, 2% Syrah

**ALCOHOL**

14%

**RESIDUAL SUGAR**

2.8%

**AWARDS**

**DOUBLE GOLD** | 2023 Texas International Wine Competition  
**SILVER** | 2023 Toast of the Coast Wine Competition  
**SILVER** | 2023 San Diego International Wine Challenge  
**SILVER** | 2023 San Francisco Chronicle Wine Competition  
**SILVER** | 2023 American Fine Wine Competition, All Americas  
**SILVER** | 2023 Hilton Head Wine & Food  
**BRONZE** | 2023 Los Angeles Invitational Wine & Spirits Challenge

**CHEF WONDERFUL'S PAIRING RECOMMENDATIONS**

*Grilled tri-tip or lamb chops, Porterhouse steak, pasta bolognese, artichokes, starters or sides using Gouda or gruyère*



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**2021 MOSCATO CALIFORNIA**

Life is short, so drink dessert first! The decadent flavors on this Moscato are crisp, and balanced, with a sweet edge fitting to celebrate all of life's moments, especially if they include dessert or spicy food. Serve chilled and enjoy!

**AROMAS**

Peach blossom, ripe pear, bright honeysuckle, California wildflowers

**FLAVORS**

Tangy melon, lush peach, baked apple pie

**APPELLATION**

California

**WINEMAKING**

8 months in stainless steel tanks

**COMPOSITION**

95% Muscat, 5% Colombard

**ALCOHOL**

10%

**RESIDUAL SUGAR**

8%

**AWARDS**

**PLATINUM, 94<sup>PTS</sup>** | 2023 San Diego International Wine Challenge

**GOLD, 90<sup>PTS</sup>** | 2023 Toast of the Coast Wine Competition

**GOLD** | 2023 Texas International Wine Competition

**SILVER** | 2023 Los Angeles Invitational Wine & Spirits Challenge

**BRONZE** | 2023 San Francisco Chronicle Wine Competition

**BRONZE** | 2023 American Fine Wine Competition, All Americas

**BRONZE** | 2023 Hilton Head Wine & Food

**CHEF WONDERFUL'S PAIRING RECOMMENDATIONS**

*Blackened fish, Chef Wonderful's Magic Chili,  
spicy meatballs, cake-y desserts*

