



# 2021 Casa De La Luna Selección del Enólogo Sauvignon Blanc

— GZ COLLECTION —

## Wine Summary

Taste a bit of the heavens in every sip of this Chilean white that brims with bright lemon, key lime, and tart green apple for an unmatched dry flavor profile. Secondary notes of tropical fruit like pineapple and passionfruit set this Sauvignon Blanc apart from its more herbaceous cousins as a true star of fragrant white wines.

## Wine Flavors

- Green Apple
- Citrus
- Passionfruit
- Pineapple

## Pairing Suggestions

- Cheeses – Chèvre, Burrata, Ricotta Salata
- Protein – Shellfish, White Fish, Pork Chop
- Vegetables – Asparagus, Bell Pepper, Salad Greens
- Spices – Cilantro, Parsley, Chives

## Varietal

Sauvignon Blanc

## Meal Pairing Recommendations

- Ceviche
- Herbed Lemon Chicken
- Roasted Artichoke

## Alcohol

12% by Volume

## Appellation

Valle Central, Chile





## 2022 Rookanga Chardonnay

— GZ COLLECTION —

### Wine Summary

If you're a fan of tree fruit, you'll love this crisp Australian Chardonnay. Juicy green apple and pear notes mingle with rich cream and butter to create a genuinely layered sipping experience. On the palate, you'll find tingling notes of grapefruit, lemon, and other forms of citrus. The finish is crisp, pleasant, and quietly lingering.

### Wine Flavors

- Green Apple
- Pear
- Citrus
- White Flowers

### Pairing Suggestions

- Cheeses – Brie, Gouda, Manchego
- Protein – Halibut, Lobster, Chicken
- Vegetables – Eggplant, Sweet Potatoes, Corn
- Spices – Shallot, Leek, Sage

### Varietal

Chardonnay

### Meal Pairing Recommendations

- Tuna Poké Bowl
- Cauliflower Mac and Cheese
- Couscous Risotto

### Alcohol

12.5% by Volume

### Appellation

Southeastern Australia

### Recent Awards



**Silver Medal** 2023 San Diego International Wine Competition  
2022 Rookanga Chardonnay







# 2020 Misirlou Pinot Noir

— GZ COLLECTION —

## Wine Summary

While this Pinot Noir seems light and delicate in appearance and aromas, it surprises with incredibly bold flavors and depth on the palate. Aromas of red cherry and raspberry are complemented by hints of rose petals, mushrooms, and truffles. This wine is medium-bodied with sharp acid and soft tannins.

## Wine Flavors

- Cherry
- Strawberry
- Pomegranate
- Mushroom

## Pairing Suggestions

- Cheeses – Gruyère, Provolone, Brie
- Protein – Chicken, Duck, Pork
- Vegetables – Butternut Squash, Brussels Sprouts
- Spices – Horseradish, Capers, Basil

## Varietal

Pinot Noir

## Meal Pairing Recommendations

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

## Alcohol

13.5% by Volume

## Appellation

California

## Recent Awards



Silver Medal 2023 San Diego International Wine Competition  
2020 Misirlou Pinot Noir





# 2021 Global Trails VCE Cabernet Sauvignon Veneto I.G.T.

— GZ COLLECTION —

## Wine Summary

This Cabernet Sauvignon is a dark ruby red color with a garnet reflection. Enjoy this wine's intense perfume of raspberry and freshly cut grass along with its full-body and harmonious, velvety structure.

## Wine Flavors

- Raspberry
- Black Cherry
- Dried Herbs
- Oak

## Pairing Suggestions

- Cheeses – Aged Cheddar, Gorgonzola, Gouda
- Protein – Steak, Lamb, Brisket
- Vegetables – Spinach, Broccoli, Tomatoes
- Spices – Rosemary, Peppercorn, Garlic

## Varietal

Cabernet Sauvignon

## Meal Pairing Recommendations

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

## Alcohol

13% by Volume

## Appellation

Veneto, Italy

