

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

Varietal

Sauvignon Blanc

Alcohol

12% by Volume

Appellation

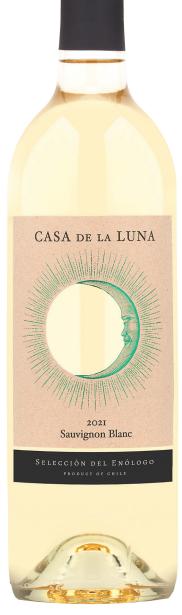
Valle Central, Chile

Pairing Suggestions

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

Meal Pairing Recommendations

- Ceviche
- Herbed Lemon Chicken
- Roasted Artichoke





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

Varietal

Chardonnay

Alcohol

12.5% by Volume

Southeastern Australia

Appellation

Recent Awards



Silver Medal 2023 San Diego International Wine Competition 2022 Rookanga Chardonnay

Pairing Suggestions

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

Meal Pairing Recommendations

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





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

Varietal

Pinot Noir

Alcohol

13.5% by Volume

Appellation

California

Pairing Suggestions

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

Meal Pairing Recommendations

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

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

Varietal

Cabernet Sauvignon

Alcohol

13% by Volume

Appellation

Veneto, Italy

Pairing Suggestions

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

Meal Pairing Recommendations

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

