

# *Gentle Wind*

## 2020 MOSCATO CALIFORNIA

COMPOSITION: 95% Muscat, 3% Pinot Grigio, 2% Chardonnay  
WINEMAKING: 8 months in stainless steel  
APPELLATION: California  
ALCOHOL: 10%  
RESIDUAL SUGAR: 70 g/L

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### TASTING NOTES:

Rich, ripe tropical fruit bursts forth from this juicy, captivating offering from California's verdant grape-centric terroir. On the palate, peach and juicy nectarine lead a cornucopia of vibrant citrus notes. The refreshing finish leaves you with hints of ripe apricots and a touch of wild honey.

### FLAVORS:

Nectarine, peach, wild honey

### AROMAS:

Honeysuckle, orange blossom, muscat

### RECOMMENDED FOOD PAIRINGS:

Cheese & fruit plates, baked white fish, Caesar salad, chicken sandwiches, grilled vegetables, panacotta, cheesecake

### AWARDS:

Gold | 2023 Critics Challenge | **90 points**  
Gold | 2023 Denver International Wine Competition  
Silver | 2023 International Women's Wine Competition  
Bronze 91 | Asia International Wine Competition  
Bronze | 2023 New York World Wine & Spirits Competition



# VIANSAs

## 2021 PINOT GRIGIO *California*

Composition: 94% Pinot Grigio, 3% Viognier, 3% Muscat  
Appellation: California  
Winemaking: 8 months in stainless steel tanks  
Alcohol: 10.5%  
Residual Sugar: 8 g/L

### TASTING NOTES:

Viansa is a fourth-generation family-run winery with a hilltop estate that overlooks a wetland habitat for herons, egrets, and geese, and where all guests are considered amici di famiglia, or “friends of the family.” With a winemaking style that combines the rich culture of Italy with the bounty of Sonoma, the Pinot Grigio grapes are harvested promptly when ripe and fermented and aged for 8 months in stainless steel. Crisp, fresh and aromatic, this Pinot Grigio opens with notes of lemon and lime zest, honey, and almond on the nose. The palate is clean and bright with notes of green apple and fine herbs, finishing with a fabulous minerality.

### FLAVORS:

Melon, green apple, honeysuckle

### AROMAS:

Ripe stone fruit, citrus, honey

### RECOMMENDED FOOD PAIRINGS:

Try this super-crisp Pinot Grigio chilled with Parmigiano Reggiano, fresh basil pesto, citrus-roasted salmon, crispy salted French fries, or as an aperitif.

### AWARDS:

- GOLD | 2022 Melbourne International Wine Competition
- SILVER | 2023 OC Fair Commercial Wine Competition
- SILVER | 2022 Concours d'Vin
- SILVER | 2022 Sommelier Challenge International Wine Competition
- SILVER | 2022 New York World Wine & Spirits Competition
- SILVER | 2022 Berlin International Wine Competition



# FAIRY SLIPPERS

2020 PINOT NOIR *California*

COMPOSITION: 81% Pinot Noir, 5% Mourvedre, 5% Grenache, 3% Petite Verdot, 3% Tempranillo, 3% Petite Sirah  
WINEMAKING: Aged in stainless with 3% new oak  
APPELLATION: California  
ALCOHOL: 13.5%  
RESIDUAL SUGAR: 5 g/L

## TASTING NOTES:

Indulge in the luxurious flavors of Fairy Slippers Pinot Noir. Juicy, red fruits mingle with delicate tea notes, all set against a backdrop of vibrant violets. With each sip, enjoy a fusion of vanilla and cherry cola, while your senses are whisked away by wildflower aromas. This California Pinot Noir offers a storybook experience, with both depth and complexity.

## FLAVORS:

Vanilla, cherry cola, blackberry

## AROMAS:

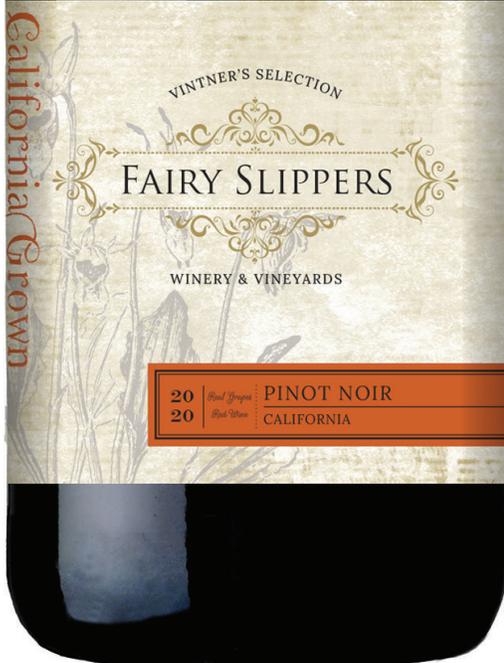
Black cherries, violet, tea leaves

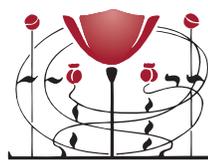
## RECOMMENDED FOOD PAIRINGS:

Salmon, turkey, spaghetti & meatballs, stir fry, chocolate cake

## AWARDS:

Gold 95 | Asia International Wine Competition  
Silver | 2023 Denver International Wine Competition  
Silver | 2023 New York World Wine & Spirits Competition  
Bronze | 2023 International Women's Wine Competition

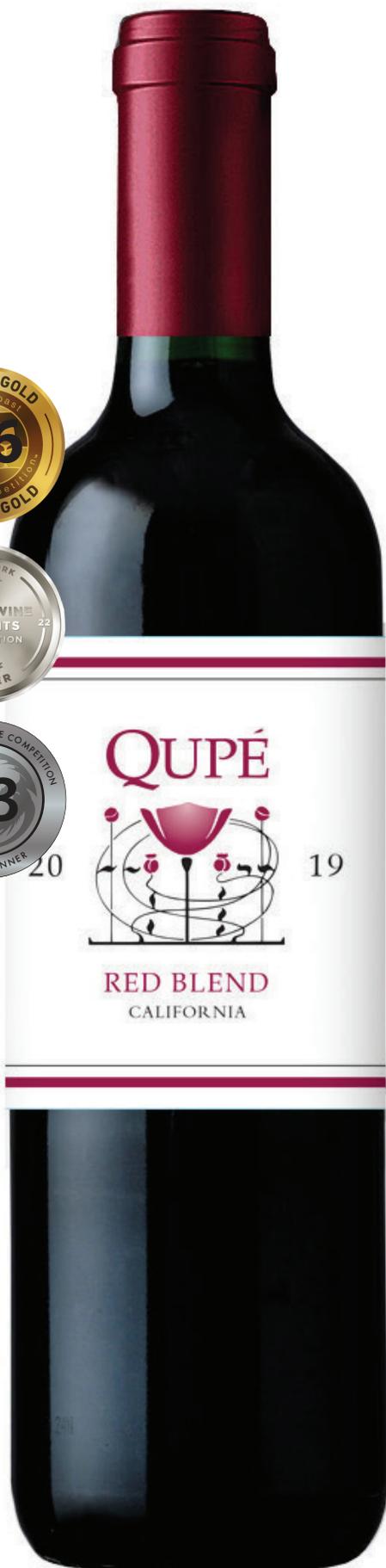




# QUPE

2019 RED BLEND

CALIFORNIA



**COMPOSITION:** 25% Tempranillo, 25% Petit Verdot, 15% Cabernet Sauvignon, 11% Syrah, 10% Petite Sirah, 5% Merlot, 5% Pinot Noir, 2% Malbec, 2% Colombard  
**WINEMAKING:** 10 months in neutral oak  
**APPELLATION:** California  
**ALCOHOL:** 13.0%  
**RESIDUAL SUGAR:** 7 g/L

#### TASTING NOTES:

The winemakers at Qupe put the diverse abundance of their terroir into this wonderfully rich & complex wine. While grapes are carefully tended, they still have a distinct interplay with the surrounding land and this blend puts forth a multitude of aromatic layers of earthy wildflowers, a fruit-forward palate, and a soft finish reminiscent of their rolling hills. Truly a versatile offering, this can pair with a wide range of dishes from charcuterie to ceviche to chops.

#### AROMAS:

Ripe plum, coastal wildflowers, black tea

#### FLAVORS:

Black cherry, dark berries, cocoa

#### RECOMMENDED FOOD PAIRING:

Roast eggplant casserole, mushroom risotto, and grilled salmon

#### AWARDS:

Double Gold 96 | 2023 East Meets West Wine Competition  
Silver | 2023 New York World Wine & Spirits Competition  
Silver 93 | 2023 Asia International Wine Competition