



# CLOS PEGASE

NAPA VALLEY

2020 MOSCATO  
CALIFORNIA

Set in idyllic Napa Valley just down the road from Calistoga, Clos Pegase Winery is a landmark destination. The architecture designed by the famous Michael Graves combines the rich history with modern elements. Underground are 20,000 square feet of caves to age the wines in a well-controlled environment and above ground the tranquil Heritage Garden is full of drought-tolerant trees and plants serving as a water conservation effort. Nestled among 450 acres of vineyards it is an awe-inspiring and peaceful estate where you can truly appreciate what goes into creating these delicious wines. *We believe that wine is an art form that should delight, illuminate, and surprise.*

## FLAVOR

Aged in 100% stainless steel, this light, golden-hued Moscato is luscious and sweet, yet perfectly refreshing from the start. Aromas of honey and white peach give way to delicate floral tones of honeysuckle and lingering citrus. With plenty of impact upfront on the palate as well, sweet, fruit flavors of lychee and dried apricot coat the mouth from front to back and provide a long thirst-quenching finish.

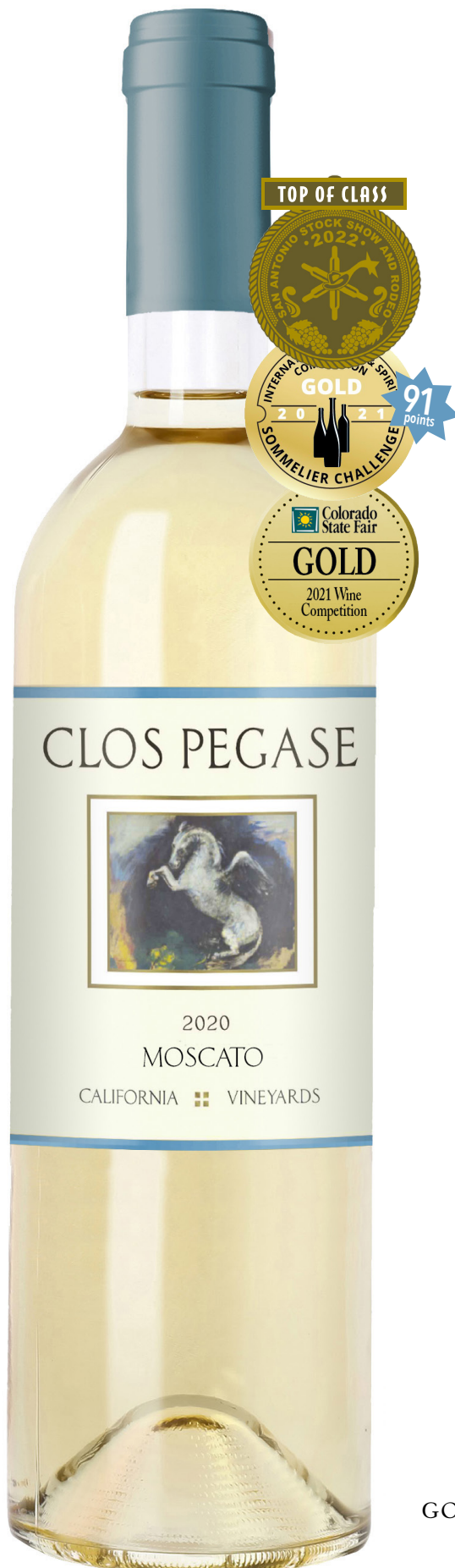
## PAIRINGS

With a sweet honey finish, this Moscato is perfect for pairing with spicier foods. Enjoy with a wide variety of Asian cuisine featuring poultry or seafood and don't shy away from salt and spice, this is a perfect thirst quenching white. Try fish tacos with a jalapeno and mango salsa, curries with a kick, or stick with a classic herb roasted chicken, veggies, and potatoes.

COMPOSITION: 83% Moscato, 10% Sauvignon Blanc, 7% Viognier  
ALCOHOL: 10.5

## AWARDS

GOLD, Top of Class | 2021-2022 San Antonio Stock  
Show & Rodeo International Wine Competition  
GOLD, 91pts | 2021 Sommelier Challenge International Wine Competition  
GOLD | 2021 Colorado State Fair Commercial Wine Competition





# GROVE STREET

## CHARDONNAY | California 2020

### AWARDS

Silver, 90pts | 2022 American Wine Society Commercial Comp  
Silver | 2022 Harvest Terroir Challenge  
Silver | 2022 Lone Star International Wine Competition  
Silver | 2022 Artisan Awards  
Bronze | 2022-23 San Antonio Stock Show & Rodeo  
International Wine Competition

### TASTING NOTES

Welcoming, vibrant aromatics and hints of slightly toasted oak make this refreshing Chardonnay a year-round favorite. Gorgeous tastes of golden apple, vanilla, and baking spices harmonize on the palate to create an invigorating, delightfully drinkable California-style classic.

### SUGGESTED PAIRINGS

Caprese salad, roast chicken, grilled vegetables, warm quinoa salad, baked brie, cacio e pepe

### FLAVORS & AROMAS

Pineapple, vanilla, caramel apple

### COMPOSITION

91% Chardonnay, 9% Muscat Alexandria

### APPELLATION

California

### WINEMAKING

8 months in stainless steel tanks

### ALCOHOL

13.5%

### RESIDUAL SUGAR

2.8%



# LARIMAR

## 2019 CABERNET SAUVIGNON

### AWARDS

Gold | 2022 Artisan Awards

Silver | 2022 American Wine Society Commercial Competition | 92 points

### TASTING NOTES

A true, rich expression of California Cabernet, this stellar drinker features ripe cherries, plump blackberry, cocoa & dark earth. The inky medium body is well-rounded and coats your palate in layers of several black fruits, tobacco, and baking spices leading to a satisfying finish that will take your hearty holiday fare to another level of complexity.

### SUGGESTED PAIRINGS

Thick steaks, holiday roast, Southern barbecue, ragout pasta, Gruyere cheese, sausage

### FLAVORS & AROMAS

Blackberry, cocoa, tobacco, ripe cherry, leather

### COMPOSITION

92% Cabernet Sauvignon, 4% Petite Verdot, 4% Red Wine

### APPELLATION

California

### WINEMAKING

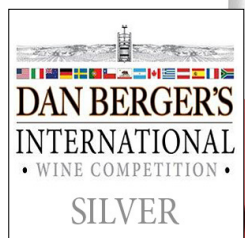
10 months in neutral oak barrels

### ALCOHOL

13.5%

### RESIDUAL SUGARS

4%



*Songbird*  
CELLARS

# *Songbird*

CELLARS

2020

## WHITE ZINFANDEL

CALIFORNIA

Birds chirping, sun shining, and a glass of wine in hand make every season bright and delightful.

Savor this light and delicately sweet wine with aromas of fragrant flowers and kiwi followed by fruity notes of watermelon and strawberry. A great choice for a weekend brunch, cold-cut meats such as thinly sliced salami or pancetta or to balance spicy foods. Serve slightly chilled; this White Zinfandel is your perfect entertaining companion.

**ALCOHOL:** 12%

**RESIDUAL SUGAR:** 3.8 g/L

### COMPOSITION:

95% Zinfandel + 3% Pinot Grigio + 2% Muscat

### AWARDS:

- Gold, 2021 Artisan Awards Competition
- Silver, 2021 Dan Berger's International Wine Competition
- Bronze, 2021 American Wine Society Commercial Competition
- Bronze, 2021 San Francisco International Wine Competition
- Bronze, 2021 Texas International Wine Competition

# STARGROVES

2020 Malbec  
Argentina

## TASTING NOTES

This Malbec was grown from some of the finest vineyards in Argentina. Perched high on the hilltops, warm days and rocky soil produce exceptional world-class fruit year after year. Enjoy elements of plum, blackberry, and violet on the nose with blackberry pie, sweet blueberries, and a subtle hint of white pepper on the palate. Characteristic of what makes Argentinean Malbec so sought after, a lingering cocoa finish fully rounds out this wine, making it perfect for lighter cuts of meat or perfect all on its own.

## RECOMMENDED FOOD PAIRINGS

Grilled beet salad with balsamic and goat cheese,  
Pork burger with spicy ginger pickles, chocolate truffles

## COMPOSITION

85% Malbec, 5% Cabernet Sauvignon,  
5% Petite Sirah, 5% Petite Verdot

## ALCOHOL

14.8% by volume

## RESIDUAL SUGAR

2.8 g/L

## AWARDS

GOLD, 91pts | 2022 Las Vegas Global Wine Awards  
GOLD, 90pts | 2022 Sommelier Challenge International  
Wine Competition  
SILVER | 2022 Colorado State Fair Commercial Wine Competition  
SILVER | 2022 Berlin International Wine Competition  
BRONZE | 2022 New York World Wine & Spirits Competition





# VILLA VICTORIA

## *2021 Pinot Grigio* FROM CALIFORNIA

### **TASTING NOTES**

Looking for lovely, lively, life-affirming wine that exudes energy? Sip this light bodied favorite emboldened with bright apple and pear aromatics and tropical flavors. Serve chilled alongside your favorite cheese appetizers or just take a few bottles to your next event and enjoy with your friends and family.

### **COMPOSITION**

85% Pinot Grigio, 14% Sauvignon Blanc, 1% Muscat

### **AROMAS**

Bright green apple, juicy pear, citrus blossom

### **FLAVORS**

Asian pear, Meyer lemon, honeysuckle

### **APPELLATION**

California

### **WINEMAKING**

6 months in stainless steel

### **ALCOHOL**

12.5%

### **RESIDUAL SUGAR**

3.5%