



2022 Famiglia Peraccini Cabernet Sauvignon

Wine Summary

Explore Italy's Veneto region with Famiglia Peraccini Cabernet Sauvignon. Red and black berry aromas and hints of herbs and spices dominate the nose. The wine's dynamic character is complemented by fine-grained tannins and a persistent aromatic finish.

Wine Flavors

- Blackberry
- Raspberry
- Spice
- Herbs

Pairing Suggestions

- Cheeses: Cheddar, Gouda, Gruyere
- Protein: Lamb, Beef, Pork
- Vegetables: Kale, Brussel Sprout, Mushroom
- Spices: Rosemary, Star Anise, Fennel

Varietal

Cabernet Sauvignon

Meal Pairing Recommendations

- Filet mignon
- Penne alla vodka
- Pepper-crusted ahi Tuna

Alcohol

12.5% by Volume

Appellation

Veneto, Italy





2023 Pajarito Reserva Chardonnay

Wine Summary

Savor the 2023 Pajarito Reserva Chardonnay, a beautifully balanced Chilean expression. Its soft yellow hue reveals tropical fruit notes of pineapple and banana, complemented by toasty vanilla and almond hints from oak barrel aging. This wine showcases the family winery's commitment to sustainability, holding the Wines of Chile Sustainable Certification.

Wine Flavors

- Pineapple
- Banana
- Almond
- Vanilla

Pairing Suggestions

- Cheeses: Gouda, Manchego, Gorgonzola
- Protein: Seafood, Fish, Pork
- Vegetables: Squash, Sweet Potatoes, Carrots
- Spices: Tarragon, Shallot, Dill

Varietal

Chardonnay

Meal Pairing Recommendations

- Pork Chops
- Fettuccine with Scallops & Cream Sauce
- Butternut Squash Soup

Alcohol

13.5% by Volume

Appellation

Valle Central, Chile





2023 Rewild Rosé

Wine Summary

Experience the allure of the 2023 Rewild Sustainable Rosé from Australia's Murray Darling region. This pale pink vintage entices with a bouquet of strawberries and cream, complemented by subtle rose petal notes. The vibrant palate dances with berry sweetness, honeydew crispness, and citrus zest, enhanced by a lingering grapefruit acidity. Proudly vegan-friendly, it's an ideal choice for any gathering.

Wine Flavors

- Strawberries
- Rose
- Honeydew
- Citrus

Pairing Suggestions

- Cheeses: Feta, Mozzarella, Cheddar
- Protein: Chicken, Cured Meats, Fish
- Vegetables: Zucchini, Eggplant, Bell peppers
- Spices: Rosemary, Mint, Oregano

Varietal

Rosé

Meal Pairing Recommendations

- Greek Salad
- Prosciutto-wrapped Cantaloupe Slices
- Ratatouille

Alcohol

12.0% by Volume

Appellation

Murray Darling, Australia

