



ESTABLISHED 1904

# KUNDE

FAMILY WINERY

2022  
**ROSÉ**  
 CALIFORNIA

**Composition:** 94% Zinfandel, 3% Muscat, 3% Sauvignon Blanc  
**Appellation:** California  
**Winemaking:** 4 months in stainless steel  
**Alcohol:** 12.5%  
**Residual Sugar:** 3%

### TASTING NOTES

For generations, the Kunde family has nurtured their vineyards with dedication, ensuring that every sip of this Rosé embodies the essence of their tradition. Delicate as rose petals and fragrant as lychee fruit, its aromas gently dance on the senses. As you savor each sip, the fullness and ripeness of red fruits embrace your palate, creating a symphony of flavors. With each glass, you embark on a sensory journey that encapsulates the beauty and allure of the captivating Sonoma Valley wine region.

### AROMAS

Fragrant rose petals, ripe watermelon, citrus blossoms, peach

### FLAVORS

Red cherries, cranberries, sweet pomegranate, honeydew melon

### RECOMMENDED FOOD PAIRINGS

Embrace the simplicity of pairing this chilled Rosé with luscious dark chocolate-covered cherries or delight in its charming flavors on its own. Explore serving it alongside a platter of fresh fruits, light appetizers like goat cheese and watermelon skewers, or savory smoked salmon bites.

### AWARDS

- GOLD | 2023 Drink Pink Vino International Rose Competition
- GOLD | 2023 Denver International Wine Competition
- BEST IN SHOW, SILVER | 2023 Colorado State Fair Wine Competition
- SILVER | 2023 International Women's Wine Competition
- SILVER | 2023 Sunset International Wine Competition
- SILVER | 2023 AFWC THE Rosé Competition
- SILVER | 2023 OC Fair Commercial Wine Competition
- SILVER | 2023 Experience Rosé
- BRONZE | 2023 New York International Wine Competition
- BRONZE | 2023 El Dorado County Fair Wine Competition



COSENTINO  
WINERY

2021

*Chardonnay*

CALIFORNIA

**Composition:** 92% Chardonnay, 6% Pinot Grigio, 2% Muscat

**Appellation:** California

**Winemaking:** 6 months in neutral oak barrels

**Alcohol:** 12.5%

**Residual Sugar:** 4%

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#### TASTING NOTES

Cosentino's first harvest was in 1980 and our ivy-covered façade has become one of Napa Valley's most recognized properties. 2021 brought opportune weather conditions to ensure the Chardonnay's fruit quality was exceptional. During harvest, each lot was hand-picked, crushed and pressed, then racked, blended and aged for six months in neutral oak. This is a sophisticated medium-bodied yet friendly and easy pairing Chardonnay with zippy aromas of lemon curd, followed by flavors of citrus and crème brûlée. Rich with notes of vanilla, the lip-smacking finish invites another sip.

#### AROMAS

Lemon drops, buttercream frosting, oak

#### FLAVORS

Granny Smith apple, vanilla, citrus

#### RECOMMENDED FOOD PAIRINGS

This Chardonnay is best when served slightly chilled and is perfect alongside a cheese board with olives and roasted vegetables, pasta salad, fish tacos, or any shellfish dish.

#### AWARDS

**GOLD** | 2022 Berlin International Wine Competition

**SILVER** | 2022 Sommelier Challenge International Wine Competition

**SILVER** | 2022 Melbourne International Wine Competition

**BRONZE** | 2022 New York World Wine & Spirits Competition



# ASHFIELD

## 2021 PINOT NOIR

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### AWARDS

GOLD | 2022 Artisan Awards

SILVER, 91pts | 2022 Wine Society Commercial Competition

SILVER | 2022 Harvest Terroir Challenge

### TASTING NOTES

This Pinot Noir is a true West Coast spring (or anytime) gem featuring pomegranate, rhubarb, rose petals and jasmine tea on the nose. Bright, but not sweet, layers of red cherry, plum, and black raspberry meet a soft slate and baking spice.

### PAIRING IDEAS

Marinated mushroom bruschetta, duck breast with cherry sauce, grilled cheese with fig jam.

### FLAVORS & AROMAS

Pomegranate, ripe plum, vanilla, baking spice, rose petal

### COMPOSITION

89% Pinot Noir, 5% French Colombard, 2% Tempranillo, 2% Malbec, 2% Cabernet Sauvignon

### ALCOHOL

12.5%

### RESIDUAL SUGAR

3%



# MOSSY HOLLOW

E S T A T E

2020

**SYRAH**

CALIFORNIA

**Composition** | 100% Syrah

**Winemaking** | 6 months in neutral oak

**Alcohol** | 14%

**Residual Sugar** | 3.8%

## TASTING NOTES

Everybody needs a happy place. For us, it's a favorite shady spot overlooking the vineyard, our Mossy Hollow. Enjoy this irresistible California Syrah and find your own Mossy Hollow. A symphony of flavors and aromas burst out of the glass with as much strength as its dark garnet color. Enjoy notes of blueberries, blackberry jam, and a perfect hint of spice that will pair beautifully with a wide range of dishes, from charcuterie to ceviche to chops.

**AROMAS** | Blueberries, blackberry jam, hints of spice

**FLAVORS** | Plum, black pepper, cocoa

## RECOMMENDED FOOD PAIRINGS

Grilled lamb with herb crust and roasted spring vegetables, mushroom risotto with truffle oil and shaved Parmesan, dark chocolate mousse.

## AWARDS

GOLD, 90 pts | 2022 Sommelier Challenge International Wine Competition

GOLD | 2022 San Francisco Chronicle Wine Competition

SILVER | 2022 Concours d'Vin

SILVER | 2022 Lone Star International Wine Competition

BRONZE | 2022-2023 San Antonio Stock Show & Rodeo International Wine Competition