



2023 Lone Cardinal Pinot Noir

— GZ COLLECTION —

Wine Summary

This California Pinot Noir is soft and earthy with bright red fruit and warm spice notes. Light tannins and an elegant finish make it a versatile wine for food.

Wine Flavors

- Black cherry
- Raspberry
- Dried cherry blossom
- Nutmeg
- Cinnamon
- Clove
- Tobacco
- Oak
- Wild mushroom

Pairing Suggestions

- Cheeses: Brie, Camembert, Gruyère, Havarti
- Protein: Duck, Chicken, Pork
- Vegetables: Mushrooms, Shallots, Onions
- Spices: Nutmeg, Cinnamon, Clove

Food Pairings

- Braised duck with shallots
- Pork and onion pizza
- Grilled chicken sandwich

Varietal

Pinot Noir

Alcohol

13.5%

Appellation

California





hemispheres

2022 Nash Cabernet Sauvignon

— GZ COLLECTION —

Wine Summary

A bold California Cabernet showcasing rich black fruit, toasty oak, and warming spice, all supported by a robust structure.

Wine Flavors

- Plum
- Raspberry
- Cedar
- Toasted oak
- Warm spices

Pairing Suggestions

- Cheeses: Aged cheddar, Gouda, Blue cheese, Asiago
- Protein: Beef, Pork, Lamb
- Vegetables: Peppers, Onions, Corn
- Spices: Black Pepper, Smoked Paprika, Chili Powder

Varietal

Cabernet Sauvignon

Alcohol

14.5%

Appellation

California (Lodi & Clarksburg)

Food Pairings

- Grilled ribeye
- Flank steak tacos
- Barbecue platter





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2022 Beausol Red Blend

— GZ COLLECTION —

Wine Summary

A smooth and fruity Pays d'Oc red with a splash of spice, this Carignan-based blend is fresh, balanced, and easy to enjoy.

Wine Flavors

- Red berry
- Plum
- Spice

Varietal

Carignan, Merlot, Grenache

Alcohol

14%

Appellation

Pays d'Oc, France

Pairing Suggestions

- Cheeses: Comté, Tomme de Savoie, Goat cheese, Brie
- Protein: Pork, Chicken, Lamb
- Vegetables: Root vegetables, Tomatoes, Eggplant
- Spices: Thyme, Bay Leaf, Allspice

Food Pairings

- Charcuterie board
- French beef stew
- Roasted chicken with herbs





2023 Vinha Redonda Vinho Tinto

— GZ COLLECTION —

Wine Summary

A bold Portuguese red blend with red fruit, dark chocolate, and spice layers, aged briefly in oak for added complexity.

Wine Flavors

- Red berry
- Dark chocolate
- Spice
- Oak

Varietal

Castelão, Aragonês,
Alicante Bouschet

Alcohol

13%

Appellation

Setúbal Peninsula, Portugal

Pairing Suggestions

- Cheeses: Azeitão, Manchego, Pecorino, Blue cheese
- Protein: Beef, Lamb, Game
- Vegetables: Eggplant, Mushrooms, Peppers
- Spices: Clove, Allspice, Black Pepper

Food Pairings

- Grilled venison
- Portuguese feijoada
- Lamb chops





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2022 Casa Roja Tempranillo Spain

— GZ COLLECTION —

Wine Summary

This Spanish Tempranillo offers ripe fruit aromas with soft vanilla and caramel notes from oak aging. Smooth, round, and slightly sweet, it's a versatile red for casual and elevated meals alike.

Wine Flavors

- Ripe red fruit
- Vanilla
- Caramel

Varietal

Tempranillo

Alcohol

13.5%

Appellation

Spain

Pairing Suggestions

- Cheeses: Manchego, Mahón, Goat cheese, Idiazábal
- Protein: Pork, Beef, Chicken
- Vegetables: Grilled Peppers, Zucchini, Tomatoes
- Spices: Paprika, Oregano, Garlic

Food Pairings

- Pasta with tomato sauce
- Barbecued meats
- Grilled vegetables





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2023 Pierofosco Sangiovese di Toscana I.G.T.

— GZ COLLECTION —

Wine Summary

A fruit-forward Tuscan red with dark fruit notes and savory accents. Balanced with juicy acidity and soft tannins, this food-friendly wine shows the classic charm of Italian Sangiovese.

Wine Flavors

- Cherry
- Plum
- Dark fruit
- Savory herbs

Pairing Suggestions

- Cheeses: Pecorino, Parmigiano-Reggiano, Asiago, Grana Padano
- Protein: Pork, Lamb, Sausage
- Vegetables: Tomatoes, Mushrooms, Eggplant
- Spices: Rosemary, Thyme, Garlic

Varietal

Sangiovese

Alcohol

13%

Appellation

Tuscany, Italy

Food Pairings

- Braised pork ragu
- Lamb chops
- Cured meats and hard cheese





hemispheres

2024 Magistrale Chardonnay I.G.T.

— GZ COLLECTION —

Wine Summary

Elegant and balanced, this Italian Chardonnay offers soft fruit aromas with a clean, persistent finish. Stainless steel fermentation keeps the wine fresh and food friendly.

Wine Flavors

- Apple
- Pear
- White peach
- Citrus
- Mineral

Pairing Suggestions

- Cheeses: Fontina, Taleggio, Brie, Fresh Mozzarella
- Protein: Chicken, Fish, Shellfish
- Vegetables: Spinach, Zucchini, Asparagus
- Spices: Lemon Zest, Basil, Tarragon

Varietal

Chardonnay

Alcohol

13%

Appellation

Veneto, Italy

Food Pairings

- Grilled fish
- Roast chicken
- Creamy pasta dishes





hemispheres

2024 Terra Sara Verdejo

— GZ COLLECTION —

Wine Summary

Zesty and bright, this Spanish white offers a refreshing burst of citrus, melon, and herbs. Its lively acidity and crisp finish make it a great alternative to Sauvignon Blanc.

Wine Flavors

- Apple
- Citrus
- Peach
- Melon
- Lime
- Herbs
- Tangerine

Pairing Suggestions

- Cheeses: Goat cheese, Feta, Ricotta, Manchego
- Protein: Fish, Shellfish, Chicken
- Vegetables: Salads, Cucumbers, Green Beans
- Spices: Dill, Mint, Lemon Zest

Food Pairings

- Cheese plates
- Shellfish
- Grilled vegetables

Varietal

Verdejo

Alcohol

12%

Appellation

Rioja, Spain





2024 Redland Ranch Reserve Sauvignon Blanc

— GZ COLLECTION —

Wine Summary

A bright and fruit-driven Sauvignon Blanc from California, this wine delivers zesty citrus and apple flavors with a clean, refreshing finish. A great option for lighter fare or coastal cuisine.

Wine Flavors

- Citrus
- Green apple
- Tropical fruit
- Light herbal notes

Pairing Suggestions

- Cheeses: Goat cheese, Feta, Burrata, Ricotta
- Protein: Chicken, Turkey, Fish
- Vegetables: Green Beans, Zucchini, Asparagus
- Spices: Basil, Parsley, Lemon Zest

Varietal

Sauvignon Blanc

Alcohol

12.5%

Appellation

California

Food Pairings

- White bean casserole
- Sautéed green vegetables
- Seafood pasta





2024 Mer de Joie White Blend

— GZ COLLECTION —

Wine Summary

This sweet French white wine charms with honey, peach, and tropical fruit notes. Smooth and round, it's ideal for dessert or easy sipping on a warm evening.

Wine Flavors

- Honey
- Peach
- White blossom
- Tropical fruit

Varietal

White Blend

Alcohol

12.5%

Appellation

Vin de France

Pairing Suggestions

- Cheeses: Brie, Camembert, Triple Cream, Blue cheese
- Protein: Pork, Duck, Chicken
- Vegetables: Sweet Potatoes, Carrots, Butternut Squash
- Spices: Nutmeg, Cinnamon, Clove

Food Pairings

- Fruit tarts
- Spiced nuts
- Soft cheese platter





hemispheres

Tesoro Vite Moscato I.G.T.

— GZ COLLECTION —

Wine Summary

From the sunlit vineyards of Pavia, Tesoro Vite Moscato is a vibrant expression of Italy's beloved sweet wine tradition. Pale straw in color with fine textures, it offers a fragrant bouquet of fresh citrus, ripe apricot, floral notes, and a hint of sage.

Wine Flavors

- Apricot
- Citrus
- Sage
- Honey
- Floral

Pairing Suggestions

- Cheeses: Mascarpone, Brie, Goat cheese, Gorgonzola
- Protein: Pork, Duck, Prosciutto
- Vegetables: Sweet Peppers, Carrots, Beets
- Spices: Ginger, Cardamom, Cinnamon

Varietal

Moscato

Alcohol

7%

Appellation

Pavia I.G.T., Italy

Food Pairings

- Fruit tarts
- Soft cheeses
- Prosciutto-wrapped melon





M. Pelletier Blanc de Blancs

— GZ COLLECTION —

Wine Summary

A refreshing sparkling wine with fine bubbles and floral-fruit aromas, this Blanc de Blancs offers a crisp, traditional profile perfect for toast-worthy celebrations and savory pairings.

Wine Flavors

- White peach
- Pear
- Apple
- Floral
- Citrus

Pairing Suggestions

- Cheeses: Brie, Camembert, Gruyère, Comté
- Protein: Chicken, Pork, Salmon
- Vegetables: Potatoes, Onions, Spinach
- Spices: White Pepper, Chive, Lemon Zest

Varietal

Blanc de Blancs
(White Grapes)

Food Pairings

- Fried potatoes and onions
- Seared salmon
- Roast chicken

Alcohol

12%

Appellation

Vin de France

