



hemispheres

2024 Due Mari Sangiovese

Wine Summary

A harmonious and balanced expression of Puglia, this Sangiovese delivers rich plum, bramble, and cherry aromas, with subtle hints of violet, strawberry, and black pepper. On the palate, it's dry and lightly tannic with a savory finish, making it perfect for Mediterranean fare.

Wine Flavors

- Plum
- Bramble
- Cherry
- Violet
- Black pepper

Pairing Suggestions

- Cheeses: Parmesan, Pecorino, Ricotta
- Protein: Chicken, Pork, Beef
- Vegetables: Tomatoes, Peppers, Eggplant
- Spices: Basil, Oregano, Black Pepper

Varietal

Sangiovese

Food Pairings

- Classic margherita pizza
- Spaghetti alla puttanesca
- Grilled pork chops with roasted vegetables

Alcohol

12.5%

Appellation

Puglia, Italy





hemispheres

2022 Lone Cardinal Merlot

Wine Summary

This easy-drinking Merlot opens with lush fruit plum, blueberry jam, and fig notes, complemented by hints of tobacco, dried flowers, and milk chocolate. Supple, with soft tannins and a semi-sweet finish, it's ideal for casual sipping or pairing with comfort foods.

Wine Flavors

- Plum
- Blueberry jam
- Fig
- Milk chocolate
- Sweet Tobacco

Pairing Suggestions

- Cheeses: Blue Cheese, Brie, Aged Gouda
- Protein: Beef, Chicken, Pork
- Vegetables: Squash, Mushrooms, Onions
- Spices: Nutmeg, Clove, Black Pepper

Varietal

Merlot

Alcohol

13.5%

Appellation

California, USA

Food Pairings

- Butternut squash ravioli
- Blue cheese burgers
- Smoked kielbasa with caramelized onions





hemispheres

2019 Bambera Reserva Red Blend

Wine Summary

Inspired by the clear night skies of La Mancha, this Reserva-level Tempranillo-based blend offers an intense cherry color with a complex vanilla, chocolate, spice, and fruit jam bouquet. Aged in American oak, it's soft and expressive on the palate, with a long, smooth finish.

Wine Flavors

- Vanilla
- Chocolate
- Spices
- Fruit jam

Pairing Suggestions

- Cheeses: Manchego, Cheddar, Aged Gouda
- Protein: Beef, Pork, Lamb
- Vegetables: Mushrooms, Bell Peppers, Potatoes
- Spices: Paprika, Cumin, Black Pepper

Varietal

Red Blend

Alcohol

13%

Appellation

Valdepeñas, Spain

Food Pairings

- Grilled lamb skewers
- Manchego cheese plate
- Slow-cooked beef stew





hemispheres

2023 Les Baies Fleuries Chardonnay Vin de France

Wine Summary

Fresh and elegant, this French Chardonnay reveals floral and citrus aromas with delicate vanilla notes. The palate bursts with pear and white peach, offering a lively attack and a soft, rounded finish. Ideal for seafood, white meat, or creamy pasta dishes.

Wine Flavors

- Pear
- White peach
- Citrus
- Floral
- Vanilla

Pairing Suggestions

- Cheeses: Brie, Goat Cheese, Cream Cheese
- Protein: Chicken, Turkey, Fish
- Vegetables: Asparagus, Zucchini, Spinach
- Spices: Dill, Tarragon, Garlic

Varietal

Chardonnay

Food Pairings

- Seafood pasta in cream sauce
- Grilled chicken with lemon-herb butter
- Zucchini risotto

Alcohol

12.5%

Appellation

Vin de France





hemispheres

2024 Iddu Grillo

Wine Summary

This bright and refreshing Grillo from Sicily offers aromatic white peach and honeyed notes, with a floral bouquet and balsamic nuance. Light in color but full in taste, it reflects the sun-drenched Mediterranean terroir with style and vibrancy.

Wine Flavors

- White peach
- Honey
- Floral
- Balsamic

Pairing Suggestions

- Cheeses: Ricotta, Feta, Fresh Mozzarella
- Protein: Fish, Chicken, Shellfish
- Vegetables: Tomatoes, Arugula, Bell Peppers
- Spices: Basil, Mint, Lemon Zest

Varietal

100% Grillo

Alcohol

13%

Appellation

Sicilia DOC, Italy

Food Pairings

- Grilled sea bass with lemon
- Tomato and ricotta salad
- Pasta primavera





hemispheres

2024 Süßen Riesling Semi-Sweet

Wine Summary

A vibrant semi-sweet Riesling from Rheinhessen with tropical pineapple, melon, citrus, and green apple aromas. Balanced acidity and refreshing sweetness make it perfect for a wide range of pairings, from spicy dishes to light seafood.

Wine Flavors

- Pineapple
- Melon
- Green apple
- Citrus

Pairing Suggestions

- Cheeses: Blue Cheese, Goat Cheese, Cream Cheese
- Protein: Chicken, Shrimp, Tofu
- Vegetables: Carrots, Bell Peppers, Cabbage
- Spices: Ginger, Chili, Coriander

Varietal

Riesling

Alcohol

9.5%

Appellation

Rheinhessen, Germany

Food Pairings

- Spicy Thai noodles
- Sweet chili-glazed shrimp
- Grilled tofu with pineapple salsa

